

CACHAVA

STEAKHOUSE



TASTING MENU

6 -COURSE TASTING MENU / INDIVIDUAL MENU

Welcome

We invite you to experience CACHAVA, with the selection of our signature dishes, selected by our Chef.

WELCOME AMUSE-BOUCHE

HOUSE SHRIMP BROTH

FIRST COURSE

CHARRED AVOCADOS, PONZU SAUCE WITH CREOLE CILANTRO,
SONORA SOBAQUERA TORTILLA

SECOND COURSE

SHAVED ENSENADA ABALONE WITH CHIPOTLE

THIRD COURSE

PORK BELLY TACO, HOMEMADE CREOLE CORN TORTILLA,
AND ROASTED TOMATILLO SALSA

FOURTH COURSE

12-HOUR COOKED SHORT RIB CANNELLONI, BRIE-STYLE CHEESE SAUCE
FROM THE VALLE DE GUADALUPE, AND SAUTÉED MUSHROOMS

FIFTH COURSE

GRILLED BEEF FILET, CREAMY RICE, AND ACORN-FED IBERIAN HAM

DESSERT AMUSE-BOUCHE

YELLOW LEMON SORBET, VOLCÁN TEQUILA, AND WORM SALT

DESSERT

THIN APPLE TART WITH VANILLA ICE CREAM

IG. @cachava_mx | FB. @cachava.mx

All our prices are in national currency (MXN) and include 16% VAT.