

CACHAVA

STEAKHOUSE



RAW BAR

Chipotle shaved cove abalone (120 g)	\$420
Raw kampachi with chilli oil & ponzu (120 g)	\$375
Octopus carpaccio with habanero ponzu (140 g)	\$445
Tuna tostada red snapper ceviche or shrimp tostada (pz)	\$145
Scallop tostada (pz)	\$165
Kumamoto oysters (pz)	
Rockefeller with brie cheese (pz)	\$90
	\$110

TO SHARE

Melted asadero cheese with morita chile chimichurri (200 g)	\$190
/ with rib eye chicharron (350 g)	\$380
Wood-fired artichokes parmesan, carbonara sauce & bacon	\$145
Warm burrata, tomatoe marmelade & sourdough loaves	\$350
Wood-fired tatemada cauliflower, with eggplant puree, feta cheese & crunchy onion	\$230
Spinach dip with artichoke cream	\$250
Shrimp with fried calamari tartar sauce & ponzu	\$340
Pork belly tacos with tatemada green sauce (2pz)	\$260
Goatling tacos (4pz)	\$390
Cochinitia pibil panucho (1pz)	\$95
Blue corn huarache, rib eye & fresh cheese (120 g)	\$140

FIRST

Cachava salad, mix of organic lettuces, avocado, zucchini, pumpkin seeds, green beans & house vinaigrette	\$175
Grilled charcoal kale, lemon eureka vinaigrette	\$195
Cesar salad parmesan & croutons	\$195
Wedge salad	\$230
Meat broth, short rib, serrano, coriander, lemon & onion	\$170
Tagliatelle, with seasonal mushrooms reggiano parmesan & truffle	\$390
Rigatoni, rib eye ragu, reggiano parmesan & truffle	\$395
Cheese risotto with marrow	\$390
Short rib cannelloni with brie cheese sauce	\$430
Wild boar rice with (500 g) morels and Iberian pork	\$840
SEA	
Maple wood fired Norwegian salmon (200 g)	\$390
Catch of the day (200 g)	\$410
(1.2 kg)	\$1,200
Preparations: black butter & capers / chimichurri / olive oil, garlic & lemon sauce	
Shrimp in garlic sauce (220 g)	\$450
Grilled octopus, (220 g) garlic butter sauce	\$590
Fried red snapper (500 g)	\$650

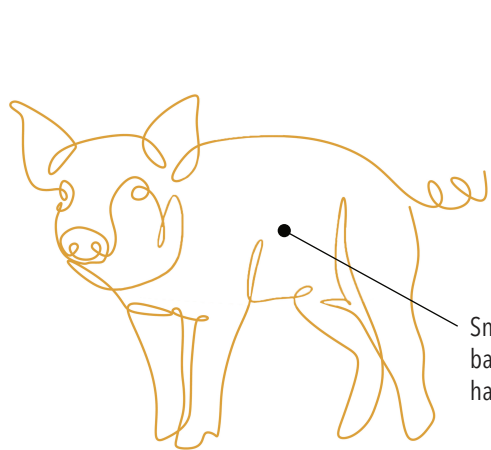
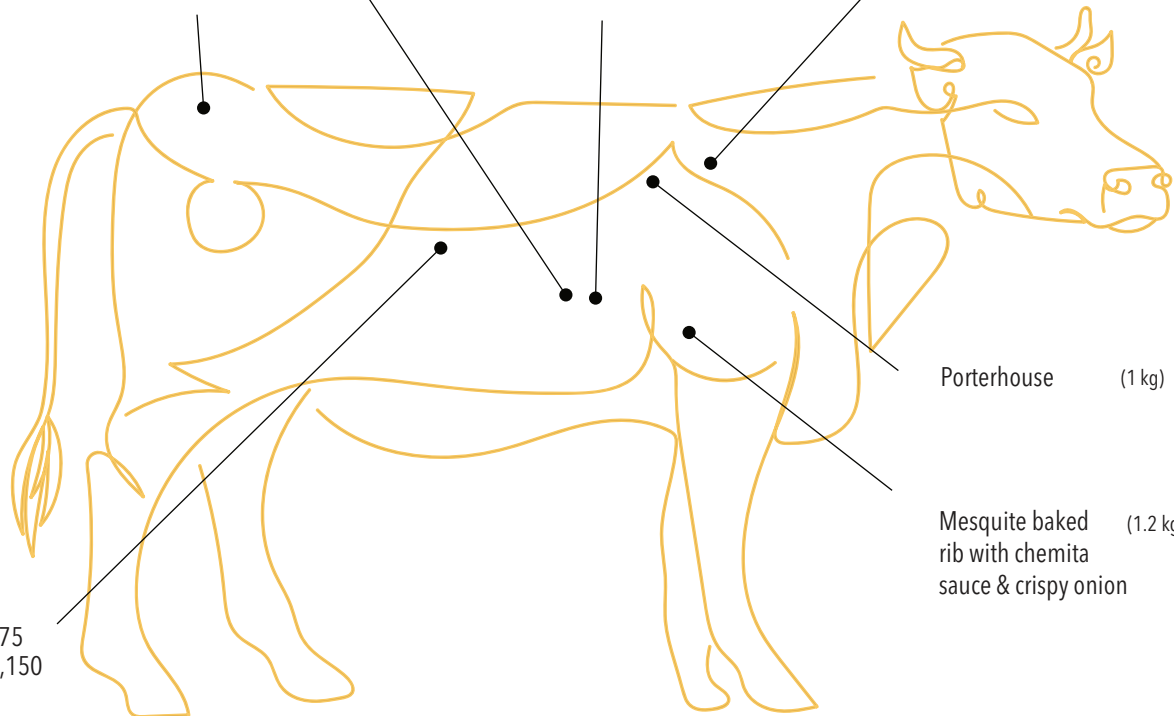
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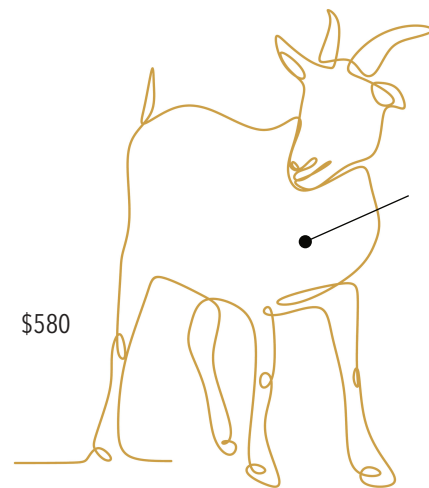


USDA PRIME BLACK ANGUS

Chateaubriand (250 g)	\$620	Rib eye (400 g)	\$990		
(center of the steak) (500 g)	\$1,200	(800 g)	\$1,995		
Beef medallion (200 g)	\$580	Rib eye prime hamburger			
with port sauce		bacon, cheddar cheese &			
Picanha steak (300 g)	\$510	brioche bun (220 g)	\$390	Cowboy prime rib (1 kg)	\$1,995
(650 g)	\$1,200	/ slider (120 g)	\$250		
				Porterhouse (1 kg)	\$1,995
				Mesquite baked rib (1.2 kg)	\$1,800
				rib with chemita sauce & crispy onion	
New york (300 g)	\$575				
(600 g)	\$1,150				



Smoked baby back ribs with habanero bbq (500 g) \$580



Rack of lamb (500 g) \$950

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ALL OUR PRICES ARE IN NATIONAL CURRENCY AND INCLUDE 16% VAT

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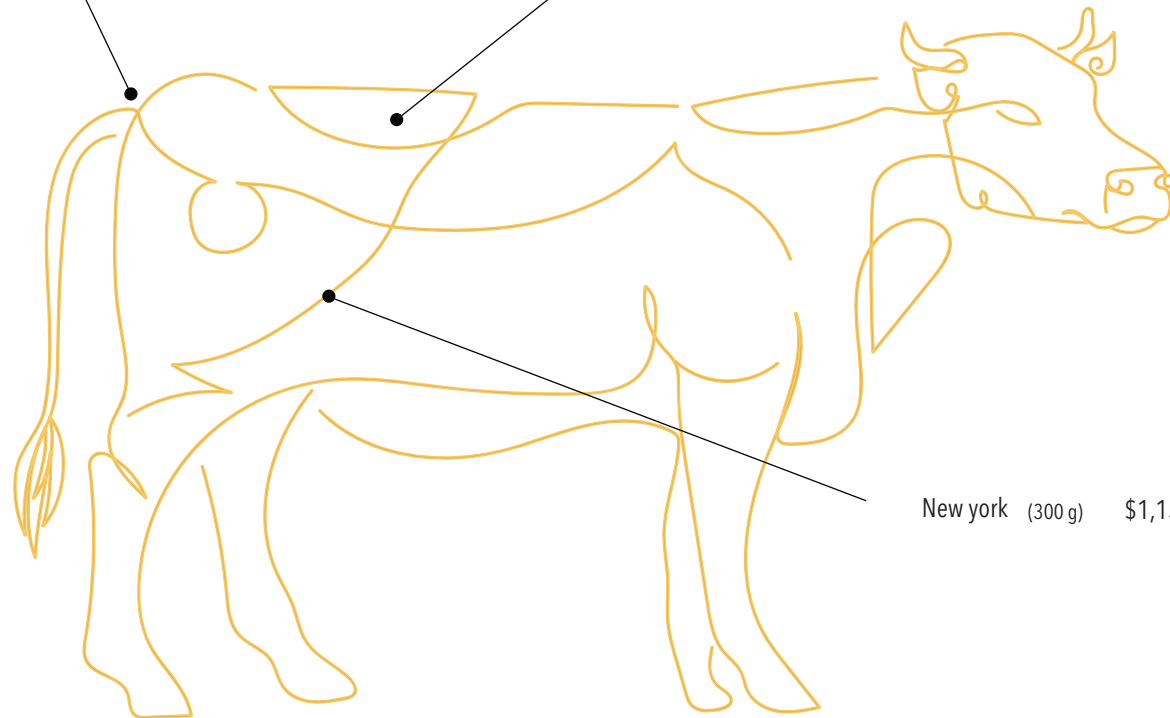


AUSTRALIAN WAGYU

Picanha (300 g) \$950

Rib eye (500 g) \$1,850

Hamburger (120 gr) \$275



New york (300 g) \$1,150

SIDE DISHES

Heirloom tomatoes	\$135	Cheese risotto	\$140
French fries	\$130	Mashed potatoes	\$135
Charcoal corn	\$130	Grilled asparagus	\$140
Spinach with cream	\$135		

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