

CACHAVA

STEAKHOUSE



TO SHARE

Iberian acorn ham (80 gr)	\$1,175
Charred avocados, black sauces, sobaquera tortilla (215 gr)	\$170
Wood-fired burrata, roasted tomatoes with coarse pesto (310gr)	\$345
Rock shrimp with chipotle mayonnaise (8pz)	\$395
Smoked short rib and aged cheese empanadas (3pz)	\$355
Beef filet carpaccio, yellow lemon, Parmesan, and arugula (120gr)	\$535

RAW BAR

False bay oyster (pz)	\$100
Rockefeller oyster with aged Brie cheese (pz)	\$130
Tuna tostada (50gr)	\$185
Shaved Ensenada abalone with chipotle (70gr)	\$355
Fresh tuna sashimi, ponzu sauce, tempura onion, and serrano pepper (80gr)	\$300
Octopus carpaccio, lemon vinaigrette, and caperberries (150gr)	\$410

ANTOJITOS

Beef juice with smoked short rib (250ml)	\$195
Panucho with cochinita pibil (1pz)	\$105
Melted asadero cheese (200gr) + rib eye chicharrón (150gr)	\$270 \$445
Pork belly tacos, roasted salsa, and crispy chicharrón (2pz)	\$305
Milk-fed goat tacos (2pz)	\$295
Oven-baked rib tacos (2pz)	\$305
Sope with cecina, beans, guacamole, and crushed salsa (100gr)	\$295
Ribeye crust, tormented chilies, and truffle sauce (2pz)	\$370

IG. CACHAVA_MX

TODOS NUESTROS PRECIOS ESTÁN EN MONEDA NACIONAL (MXN)

E INCLUYEN EL 16% DE IVA. PESO ANTES DE COCCIÓN

BLACK ANGUS / USDA PRIME CUTS

Filet center HIGH CHOICE	(9 oz) (18 oz)	\$720 \$1,440
Filet center USDA PRIME	(9 oz)	\$995
Picanha USDA PRIME	(10 oz) (23 oz)	\$995 \$2,180
New york USDA PRIME	(10 oz) (21 oz)	\$795 \$1,590
Ribeye USDA PRIME	(14 oz) (28 oz)	\$1,380 \$2,440
Porterhouse USDA PRIME	(35 oz)	\$2,440
Beef milanese french fries and salad	(7 oz)	\$570
Ribeye burger USDA PRIME bacon, cheddar cheese, and brioche bun / slider	(4 oz) (8 oz)	\$295 \$465

SLOW COOK

Mesquite oven-baked short rib with chemita sauce and crispy onion	(35 oz)	\$2,150
Smoked baby back ribs habanero BBQ	(18 oz)	\$690

PASTAS AND RICE

Pomodoro, fresh tagliolini pasta, burrata, San Marzano tomatoes, basil, and olive oil (400gr)	\$385	Grilled jumbo shrimp, butter, capers and yellow lemon (300gr)	\$680
Cacio e pepe, bucatini, pecorino cheese, and fresh black pepper (350gr)	\$415	Wood-fired Norwegian salmon with homemade tzatziki and cucumber relish (200 gr)	\$485
Lobster arrabbiata, spaghetti, pomodoro, langosta y peperoncino (400gr)	\$510	Grilled octopus with garlic butter, mashed potatoes (250gr)	\$620
Butter pasta with fresh truffle (350gr)	\$395	Grilled catch of the day, with caper sofrito (200gr) / (1,2kg)	\$510 \$1,420

SEA

Short rib cannelloni, Brie cheese sauce and sautéed mushrooms (400gr)	\$410	Grilled catch of the day, olive oil sauce, roasted garlic, and yellow lemon (200gr) / (1,2kg)	\$510 \$1,420
Wood-fired wild boar creamy rice with morels and Iberian ham (500gr)	\$995	Grilled catch of the day, olive oil sauce, roasted garlic, and yellow lemon (200gr) / (1,2kg)	\$510 \$1,480
Mashed potatoes and butter (175 gr)	\$165	Fried red snapper (500gr)	\$780
Creamed spinach (175 gr)	\$165		

SIDES

French fries (200 gr)	\$175	Mac and cheese (225 gr)	\$170
Grilled asparagus (150 gr)	\$200	Parmesan cheese risotto (180gr)	\$170
Mashed potatoes and butter (175 gr)	\$165	Heirloom tomatoes (220 gr)	\$165
Creamed spinach (175 gr)	\$165	Grilled broccolini with kale (250 gr)	\$200

VEGETABLES

Wood-fired charred cauliflower, eggplant puree, feta cheese, and crispy onion (300gr)	\$265	Artichoke salad, parmesano reggiano, green apple, mushrooms and yellow lemon vinaigrette (220gr)	\$335
Grilled mushrooms, fresh herb vinaigrette, feta cheese and garden salad (220gr)	\$290	Wedge salad (350gr)	\$280
Caesar salad, sourdough croutons, aged parmesan (250gr)	\$220	Cachava salad, organic lettuces, avocado, zucchini, French green beans and house vinaigrette (230gr)	\$210