

# CACHAVA

## STEAKHOUSE



### TO SHARE

Iberian ham (80 gr)	\$1,130
Kumamoto oyster, natural (pz)	\$95
Rockefeller, aged brie (pz)	\$125
Tuna tostada (50 gr)	\$175
Shaved Ensenada abalone with chipotle (70 gr)	\$305
Cilantro aguachile with charred habanero and shrimp (210 gr)	\$330
Fresh Ensenada tuna and serrano sashimi (80 gr)	\$290
Charred avocados, ponzu sauce, sobaquera tortilla (215 gr)	\$160
Wood-fired burrata, roasted tomatoes, and zatar vinaigrette (310 gr)	\$325
Nayarit rock shrimp, ponzu, and chipotle mayo (280 gr)	\$380
Prime filet tartare (120 gr)	\$350

### ANTOJITOS

Beef broth, short rib, serrano, cilantro, lime, and onion (250 ml)	\$190
Panucho with cochinita pibil (1 pz)	\$100
Melted asadero cheese (200 gr) / Ribeye chicharrón (350 gr)	\$265 \$420
Smoked short rib and aged cheese empanadas (2 pz)	\$395
Pork belly tacos (2 pz)	\$295
Cecina sope with martajada sauce (100 gr)	\$280
Suckling goat tacos (2pz)	\$280
Ribeye crust, grilled chiles, and truffle sauce (2 pz) / with truffle (3 gr)	\$360 \$410

### VEGETABLES

Roasted beets, goat cheese mousse, orange vinaigrette, and almonds (430 gr)	\$280
Caesar salad, sourdough croutons, parmesan (210 gr)	\$210
Artichoke salad, parmigiano reggiano, green apple, and mushrooms (195 gr)	\$320
Wood-fired roasted cauliflower, eggplant purée, feta cheese, and crispy onion (250 gr)	\$250
Wedge salad (350 gr)	\$255
Cachava salad, organic lettuces, avocado, zucchini, French green beans, and house vinaigrette (230 gr)	\$200

### BLACK ANGUS USDA PRIME CUTS

<b>Filet Center</b> HIGH CHOICE	(9 oz) (18 oz)	\$690 \$1,360
<b>Filet Center</b> USDA PRIME	(9 oz)	\$950
<b>Picanha</b> USDA PRIME	(10 oz) (23 oz)	\$965 \$2,100
<b>New york</b> USDA PRIME	(10 oz) (21 oz)	\$655 \$1,300
<b>Ribeye</b> USDA PRIME	(14 oz) (28 oz)	\$1,100 \$2,300
<b>Porterhouse</b> USDA PRIME	(35 oz)	\$2,300
<b>Beef Milanese</b> French fries and salads	(7 oz)	\$540
<b>Ribeye hamburger</b> USDA PRIME Bacon, cheddar cheese, and brioche bun / slider	(4 oz) (8 oz)	\$285 \$445

### SLOWCOOK

<b>Mesquite oven-baked short rib</b> With chemita sauce and crispy onion	(35 oz)	\$2,050
<b>Smoked baby back ribs</b> Habanero BBQ	(18 oz)	\$660

### PASTA AND RICE

Spaghetti pomodoro and burrata, San Marzano tomatoes, basil, and olive oil (315 gr)	\$365
Cacio e pepe, bucatini, pecorino cheese, and black pepper (315 gr)	\$395
Lobster arrabbiata, spaghetti, pomodoro, lobster, and peperoncino (315 gr)	\$450
Short rib cannelloni with brie cheese sauce (300 gr)	\$530
Wood-fired wild boar melty rice with morels and Iberian (500 gr)	\$950

### SEA

Norwegian salmon grilled over wood (200 gr)	\$465
Catch of the day grilled over charcoal (200gr) / (1,2 kg)	\$485 \$1,360
Preparations: -Capers sofrito -Olive oil, garlic, and lemon sauce	
Fried red snapper (500 gr)	\$740

### SIDES

French fries (200 gr)	\$165	Mac and cheese (225 gr)	\$160
Grilled asparagus (150 gr)	\$170	Parmesan cheese risotto (180gr)	\$160
Mashed potatoes and butter (175 gr)	\$155	Heirloom tomatoes (220 gr)	\$155
Creamed spinach (175 gr)	\$155	Grilled broccolini with kale (250 gr)	\$190

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