



TAPAS

GUACAMOLE IN A MOLCAJETE

Freshly prepared daily & served with warm blue & yellow corn tortilla chips

PAN RUSTICO CATALAN

Catalan grilled bread, ripe tomatoes, garlic, olive oil, Manchego cheese & jamón serrano

TAQUITOS DE TINGA

Beef or Chicken, chipotle salsa, rolled in corn tortillas with guacamole & sour cream

CALAMARI FRITO

Calamari rings served with roasted red pepper aioli

GAMBAS AL AJILLO

Sautéed shrimp with garlic, olive oil & herbs, served with country bread

HOMEMADE TAMALES TRIO

Chicken with tomatillo salsa, beef with guajillo salsa & fresh corn with poblano chile

GRILLED ANAHEIM CHILES

Stuffed with queso fresco & served with handmade corn tortillas

SHRIMP EMPANADAS

Crispy corn turnovers with shrimp, asadero cheese, chipotle cream & papaya salsa

TORTILLA ESPAÑOLA

Traditional Spanish potato & onion frittata with chimichurri sauce

FRESH HALIBUT CEVICHE

Served on a crisp corn tortilla with lime, avocado, guacamole & salsa fresca

GRILLED CHICKEN QUESADILLA

Manchego cheese, caramelized onions, poblano chiles, guacamole & chipotle cream

ROASTED EGGPLANT, TOMATO & BASIL QUESADILLA

Asadero cheese, cilantro pesto, guacamole & sour cream

TORTILLA SOUP

Roasted tomato & onion, topped with corn tortilla strips, cheese & guacamole

TOSTADAS Y ENSALADAS

CAVA CAESAR SALAD

Garlic croutons, grated parmesan, romaine & our signature Caesar dressing
Grilled Chicken

Grilled Shrimp / Salmon

MIXED BABY GREENS

Tossed with jicama, sweet peppers, tomatoes, pine nuts & cilantro vinaigrette

ARUGULA SALAD

Pears, walnuts, shaved Manchego cheese & sherry balsamic vinaigrette

HEIRLOOM TOMATO CARPACCIO

Mezclun greens, pancetta, balsamic reduction & cilantro pesto

GRILLED VEGETABLE TOSTADA

Roasted peppers, corn, zucchini, eggplant, red onions, tomatoes, black beans, rice, guacamole & sour cream on handmade corn tortillas

CAVA TOSTADA

Grilled Chicken or Steak with black beans, guacamole, tomatoes & sour cream
Grilled Shrimp

GRILLED CHICKEN SALAD

Avocado, grilled peppers, corn, tomatoes, scallions, chipotle cream
& homemade jalapeño vinaigrette

GRILLED SHRIMP & SCALLOP SALAD

Mango, jicama, red pepper, mezclun greens, chipotle cream & lime vinaigrette

Cava is a proud member of the Santa Barbara Sustainable Seafood Program

\$5 split plate charge ~ 18% gratuity added for parties of 6 or more

~ EST. 1997 ~

Chef Armando Benítez



CARNE Y PESCADO

ROCK SHRIMP SOFT TACOS

Papaya salsa, sour cream & handmade corn tortillas

TACOS AL CARBON

Grilled Chicken, Steak, or Carnitas (pork) served on handmade corn tortillas

Mahi-Mahi with papaya salsa

GRILLED CHICKEN ANAHEIM

Tomatoes, onions, chipotle mashed potatoes & grilled vegetables

SPICY BABY BACK RIBS

Guava chile sauce, chipotle mashed potatoes & grilled vegetables

GRILLED FRESH WILD SALMON WITH PAPAYA SALSA

Chipotle mashed potatoes & seared greens

SIZZLING FAJITAS PLATTER

Guacamole, sour cream, salsa fresca, black beans, rice & handmade corn tortillas

Grilled Steak, Chicken or Combo

Mahi Mahi, Shrimp or Scallops

POTATO CRUSTED PACIFIC HALIBUT

Sautéed with mango-green onion salsa, chipotle mashed potatoes & grilled vegetables

ZARZUELA

Mediterranean seafood soup with mussels, clams, shrimp, scallops & Pacific halibut

GRILLED CHURRASCO RIBEYE STEAK

Grilled Anaheim chiles with queso fresco, roasted red potatoes & chimichurri sauce

SPICY COCONUT SHRIMP WITH PINEAPPLE & GINGER SALSA

Chipotle mashed potatoes & grilled vegetables

CAVA FILET MIGNON

Green peppercorn sauce, chipotle mashed potatoes & seared greens

ESPECIALIDADES DE CAVA

POZOLE

Hearty Mexican soup with Pork or Chicken & traditional garnishes

LOBSTER TAMALES

Creamy lobster sauce with mixed baby greens & blood orange vinaigrette

CAVA COMBO

Choice of two items served with black beans & rice

Cheese, Beef or Chicken enchilada Mexicana, Pasilla chile relleno, crisp Beef or Chicken taco, Chicken, Beef or Pasilla chile tamale

BURRITO ASADO

Grilled Chicken, Steak or Grilled Vegetables, chipotle salsa, sour cream & guacamole

ENCHILADAS SUIZAS

Chicken enchiladas with roasted tomatillo sauce or

Beef enchiladas with chile guajillo salsa with queso fresco, black beans & arroz verde

ENCHILADAS MARISCOS

Sautéed shrimp & scallops, served with black beans & arroz verde

PASILLA CHILE RELLENO EN CALDO

Stuffed with queso fresco in fresh tomato broth, rice, beans & handmade corn tortillas

CAVA PAELLA VALENCIANA

Shrimp, chicken, clams, mussels, chorizo & saffron rice

GRILLED CHICKEN BREAST WITH MOLE POBLANO

Our hand-crafted traditional mole with black beans & rice

CARNE ASADA A LA TAMPIQUEÑA

Skirt steak with cheese enchilada Mexicana, frijoles charros, rice, salsa quemada & guacamole

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