

L A C A V A

T H E A R T O F W I N E , F I R E , A N D F L A V O R

In L A C A V A, passion dances with grace
in a silent, sacred embrace.

Each flavor is a note in love's symphony,
drawing hearts into harmony.

Here, boldness becomes beauty, and every moment
tastes like belonging.

TO BEGIN WITH

PAN TUMACA (G,VG)	65
charred sourdough bread, tomato three ways, Spanish EVOO	
SCALLOP TIRADITO (SF)	95
hokkaido scallop, ají amarillo leche de tigre, watermelon raddish	
EMPANADA (G,D,E)	75
hand - chopped wagyu chorizo filling, charred aubergine cream, Salsa Fresca	
CALAMARES FRITOS (G,E,SF)	90
Mediterranean squid, tempura, squid ink aioli, banderillas pickles	
PATATAS BRAVAS (E,VG)	65
churros	
CROQUETAS (G,D,E)	85
creamy hollandaise, smoked beef	

TABLE SIDE

LA CAVA STEAK TARTARE (E,SF)	145
cured beef fillet - raw dish	
CHEESE PLATTER (D,N,G)	135
LA CAVA CHARCUTERIE (G,D,N)	135/250
selection of premium cuts and cheeses	

JOSPER AND MORE

SUCKLING LECHAZO	495
12 hours slow-cooked lamb shoulder and Josper finished, escalivada	
JAPANESE WAGYU A5 (D,E)	390
150g wagyu 9+ , Ganbara's mushrooms, egg yolk confit	
AUSTRALIAN RIBEYE	375
250g wagyu 7+ , green salad	
RUBIA GALLEGA RIBEYE	385
250g ribeye, padron peppers	
CHULETON DE RUBIA GALLEGA	950
dry- aged T- bone steak — 1 kg	
EL CAPRICHO	1500
Jose Gordon selection ox loin dry aged — 1 kg	
ARROZ CALDOSO (SF,D,E)*	185
local red mullet, prawns and saffron aioli	

MUST TRY

PADRÓN PEPPERS (E,SF,VG)	55
ESCALIVADA (N,VG)	55
LA CAVA GREENS (VG)	55

DESSERT

BASQUE CHEESECAKE (D,N,E,G)	85
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D - Dairy, N - Nuts, G - Gluten, SF - Shellfish-Seafood, E - Egg, VG - Vegan, V - Vegetarian * Partner in Provenance

We are delighted to assist you with detailed allergen information regarding all dishes and drinks.

ALL PRICES ARE IN UAE DIRHAM AND ARE INCLUSIVE OF ALL APPLICABLE SERVICE CHARGES AND TAXES.

الأسعار المذكورة بالدرهم الإماراتي، وتشمل رسم الخدمة والضرائب.