STARTERS

****Ceviche Mi Cava** 19
Octopus, Shrimp, Fresh Scallops, Ahi Tuna.

****Aguachile** 17
Shrimp cured in one of our salsas .
Verde / Rojo/Negro

****Oysters In Half Shell**
1/2 Dozen 18
1 Dozen 32

Black Mussels 16
in a chipotle beurre blanc sauce.

Steamed Clams 17
White wine garlic and
chili butter.

Fresh Guacamole 14
W/Salsa Macha (Chili oil and spices).

Queso Fundido 12
Blend of baked cheese on cast iron pan.
Shrimp 15
Chorizo 16
Mushrooms 14

Empanada
Cheese and mushrooms . 18
Shrimp Nayarith style 21
Ribeye, cheese and Caramelized onion 23

SOUP & SALADS

Tortilla Soup 14
Our own broth with shredded chicken,
avocado, cheese, herbs and tortilla strips.

Cava's Salad 9
Crispy seasonal greens, tropical fruit,
roasted vegetables and house dressing

Ceasar Salad 9
With robust house made Caesar dressing.

Chicken breast adds 5 || Shrimp adds 6








burgers, steak and all Seafood cooked to order. Consuming raw or under-cooked meats or seafood may increase your risk of food borne illness. ** ITEM INCLUDES UNCOOKED OR PARTIALY UNCOOKED MEATS AND SEAFOOD. 18 % service fee will be applied to groups of six or more.

CAVA TACO BAR

Rice or Beans adds .99 | Salad adds 1.99

Cava's Fish Tacos 19
Lightly breaded, with cabbage salad and dressing.

Cava's Shrimp Tacos 19
with onions, chipotle adobo, cheese and cabbage salad.

Tacos Campechano 19
Steak, chorizo and chicharron w/ pico and avocado.

Ribeye Tacos 22
Full sliced with cheese, caramelized onion and avocado.

Pork belly Tacos 18
Guacamole and fresh Nopal Pico.

Classic Cava Tacos
Avocado sauce, grilled onion.

Grilled Steak	19
Pineapple and Pork Pastor	17
Pork Carnitas	17
Grilled Chicken	18
Beef Birria	18









CAVA ENCHILADAS

Rice or Beans adds .99 | Salad adds 1.99

Our traditional Enchiladas

Chihuahua cheese	16
Shredded chicken breast	17
Beef birria (Shredded beef)	18
Ground Beef	18
Vegan	19

Mole negro | Verde | Roja

Seafood enchiladas 28
Crab, shrimp, scallops w/salsa verde, sour cream and avocado.

Crab enchiladas 28
Real crab, salsa verde, cheese, sour cream and avocado.





CLASSIC DISHES

Fajitas
Bell pepper, onion, tomato on a hot skillet.
Rice, beans and tortillas.
Vegetarian, Chicken, Shrimp or Steak 24.99
Combo of any two 32 | Three 39



Cava's Last Burrito 15.99
Beans, Rice, Guacamole, Sour Cream, and Pico.
Covered with extra gooey Red cheese sauce.



Nachos mi Cava 16.99
Bean, melted cheese, Pico de Gallo,
Guacamole and sour cream.

options for burritos and nachos

Asada	19
Shrimp	19
Carnitas	17
Pastor	17
Birria (Shredded beef)	18
Ground beef	18
Shredded Chicken	17



Birria Dinner 22.99
Slow cooked in it own broth with
spacies for tenderness. Rice, beans all the fixings
and tortillas.

Chicken and Cheese Taquitos 18
Sour cream and Guacamole.



POULTRY

Pollo Mole Negro 22
Chicken Breast w/ Mole Negro sauce.
Fresh Salad and Rice.

Pollo Crema 22
Chicken breast in a creamy sauce,
onion and peppers. Rice or Beans .



SIGNATURE PORK

Pork Belly 28
Vegetables, Rice and fried plantains.
W/Oaxaca style Mole Negro.

Pork and Nopalitos 23
Pork shoulder with Cactus in tomatillo Verde sauce.
Rice, beans and tortillas.

STEAKS AND MORE

****Outside Skirt. Choice 8oz** 27

****Sirloin. Choice 10oz** 29

****Ribeye. Choice 14 oz** 46

Steaks are served with
Potatoes and Grilled vegetables



Carne asada 29
Arrachera steak with rice, beans ,
guacamole, grilled onion and tortillas.



Cava's Combo Molcajete 46
Grilled Steak, Chicken, Shrimp,
Chorizo, Cheese, bean, sauce,
Nopal onion and tortillas.



Cava's Combo Parrillada 59
Grilled Steak, smoked Sausage, Bacon
wrapped shrimp, grilled Shrimp and
Chicken, Bone marrow, guacamole,
Nopal y grilled onion, rice, beans
and tortillas.



****Cava's Bacon Burger** 17
1/2 Lb House ground Angus beef.
with cheese and bacon.
Served with fries or Salad.

****Cava's Serrano Bourbon Burger** 19
1/2 Lb House ground Angus beef,
Cheese and sweet & spicy
serrano & bacon.
Served with fries or Salad.



****Cava's Smokey Agave Burger** 19
1/2 Lb House ground Angus beef. Hickory,
agave and mezcal reduction.
Served with fries or Salad.

CAVA DEL MAR

Pulpo a las Brazas (Grilled Octopus) 38
adobo sauce, cooked over an open flame.
Seasonal Pure and vegetables.

Salmon 32
Seasonal puree, Grilled vegetables,
drizzle with butter sauce.



Seafood Molcajete (Seafood stew) 56
Prawns, Clams, Mussels, Octopus, Fish,
Crab Legs and a Petite Oyster in a
Rich full body seafood sauce.



Cava's Seafood Parrillada 62
Crab legs, shrimp, octopus, mussels,
clams and sausage. Corn, Cajun infused rice,
grilled vegetables and Artisan Bread.

Pescado Zarandeado 39
Marinated in our adobo sauce and grilled
on an open flame. Salad and infused rice



Mojarra Frita 22
Whole crispy fish served with rice
and salad.

Catch of the day 24
With rice and grilled vegetables.



Diabla Shrimp 23
Diabla sauce (spicy) Onion, Mushrooms
and Rice or Beans.

Mojo de Ajo Shrimp 23
Garlic butter, Onions and Mushrooms.
With Rice or Beans and tortillas.

Bacon Wrapped Prawns 26
Melted cheese. With grilled seasonal
vegetables, Mexican rice .



CAVA'S LUNCH

11AM TO 3PM

Garlic and butter Shrimp 18
Onions and Mushrooms. Rice or Beans.



****Carne asada** 22
Steak grilled served with rice, beans
and tortillas.

Pollo Chipotle 17
Cream chipotle sauce, onion, and peppers.
rice or beans and tortillas.



Pineapple and Pork Pastor fajita 18
Bell pepper, onion,on a hot skillet. Rice,
bean, tortillas.

Classic Cava Carnitas Tacos 14
With avocado sauce, cilantro
and radish. Served with Rice or Beans.



Chicken Enchilada Mixta 14
Green and red sauce, finished with avocado,
onion, cilantro, and sour cream.
Rice and beans.

****Chilaquiles** 13.99
Beans, Queso fresco, over easy egg, red
onion, sour cream and Cilantro.
Green sauce and Red sauce
Add Steak for 5 | Chicken for 4.



Chile Relleno 14.99
Poblano pepper staffed with cheese, red sauce,
queso fresco, sour cream and Cilantro.
Served with Rice.

Burrito Bowl 15.99
Rice, beans, sour cream, de Gallo , pickles onion
Arugula. Shredded chicken, Birria beef, Ground
beef, carnitas or vegetarian.



Quesabirria Tacos 15.99
Melted Chihuahua cheese, Birria beef, crispy
corn tortilla and Consome.
Rice or Beans.

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MARGARITAS & TROPICALES

Mi Cava & Cocina del Pacifico and fine spirits
9722 se Washington st. Portland OR. 97216
971 383 1779
micavaandcocina.com

Sampler Margarita Sweet & Tropical
Passion fruit, Guava, Blue Curacao and Coconut. 21

Sampler Margarita Sweet & Spicy
Mango, Tamarind, Cucumber and Watermelon. 22

Grandeza Margarita
Our Cadillac made only with the freshest ingredients and Orange Liqueur made with Agave Nectar. 19

Skinny Signature Margarita 14
Fresh lime juice with tequila and triple orange liqueur.

La Toxica 14
Tequila blanco, Ancho Chile liqueur, and strawberries. “sweet and spicy ”.

Pepino Fresco Rita
Light and refreshing margarita w/ fresh cucumber.
Tequila 13
Smokey Mezcal 14

Summer Love 19
Our Strawberry margarita with a Champagne split.

Lulu 14
Mezcal, Grapefruit, Lime juice, and Aperol and finished with Ginger beer and mint.

Hisbiscus & Habanero Margarita 15
A rendering of sweet heat and citrus flare.
Tequila or Vodka

Smokey Pineapple Margarita 16
Humado Pineapple reduction w/ fresh lime juice and triple orange liqueur. Tequila or Mezcal

FLAVOR MARGARITAS

Choose your favorite flavor
Raspberry, Blackberry, Strawberry, Passion Fruit, Mango, Cucumber, Watermelon, Tamarind, Serrano Pepper, Guava, Coconut, Blue Curacao or Peach.

Choose your Size
Poca 14 Media 19 Mucha 27

Signature Paloma
Blends citrus juices with the most popular liquor,
Tequila 12
Smokey Mezcal 13

La Cazuela 19
Combination of fresh juices and plenty of liqueurs over ice.

Coronita Rita 16
Our traditional lime margarita with a Coronita over ice.

AMF 14
Not what you are thinking! mix of liqueurs with sweet & sour and blue curacao.

Long Island Ice Tea 13
Tequila, vodka, rum, gin orange liqueur and sour.

Mojito
Fresh ment with rum and fresh citrus.
Classic 11
Berry smash 13

Pina Colada 14
Served over ice or frozen.

Mai Tai 12
White rum and dark rum with fresh juice and Cherry.

Mangonada 15
Tequila, fresh lime juice, mango , orange liqueur, frozen.



BEER, WINE AND NORE



Proud to offer wines created by local winemakers for a perfect pairing with our delicious food.
By the glass and bottle

Chardonnay, Terra Blanca	9/30
Albarino, Terra Blanca	14/42
Triple Threat, Terra Blanca	12/40
Merlot , Terra Blanca	13/46
Cabernet Franc	14/49
Titan, Terra Blanca	90
Onyx, Terra Blanca	110

DRAFT BEER

Negra Modelo.
Modelo Especial
Pacifico.
XX amber.
Breakside IPA.
Coors Light.
Blue Moon
Boneyard IPA.

BOTTLE BEER

Corona Extra.
Corona light
XX lager
Corona NA
Victoria
Michelob Ultra
Bud Light
Heineken Zero
Seasonal Cider

MOCKTAILS

Virgin Pina Colada
Rocks 6 / Frozen 7

Virgin Mojto
Classic mint and lime 6
Berries 7

Virgin Watermelon Mule
lime and ginger beer. 7

Virgin Strawberry Daquiri
with real strawberries,
served frozen. 7

Blue Sky Lemonade
With fresh lime/lemon
and Blue Curacao. 7

Mangonada
Mango and chamoy with
tajin chili. 8

Shirley Temple
Lime/lemon, grenadine and cherry. 6

Virgin Bloody Mary
Our Own blend with clamato and
pickled vegetables. 8

SCAN TO LEARN

COFFEE DRINKS

Carajillo
Espresso with Licor 43.
Experince sweet and aromatic.
Serve Cold or hot.

Espresso Martini
Want something energizing and
relaxing?

Spanish Coffee
We flare this drink out with 151
rum, and added Kahlua and ,
Baileys .
Late ***Espresso*** Drip
Coffee

SOFT DRINKS

Lemonade
Ice Tea
Coffee
Mexican Coke
Jarritos
Pepsi
Diet Pepsi
Root Beer
Starry
Dr Pepper
Hoarchata Agua
Jamaica Agua

SPIRITS OFFERINGS

TEQUILA

Hornitos Blanco	9
Jose Cuervo	9
Lunazul	9
Cuervo 1800	10
Espolon Blanco	12
Tres Genaraciones Blanco	14
Don Julio Blanco	14
7 Leguas Blanco	14
Patron Blanco	14
Maestro Dobel Diamante	18
Casino Azul Blanco	18
Hornitos Reposado	11
Cazadores Reposado	12
Casamigos Reposado	14
Don Julio Reposado	15
Herradura Reposado	16
Casino Azul Reposado	20
Clase Azul Reposado	31
Don Julio Añejo	16
Don Julio Julio 70th	16
Casino Azul Añejo	22
Don Julio 1942	38

MEZCAL

Wahaka	11
Casamigos	16
Los Nahuales	22
400 Conejos	9
Del Maguey Vida	13

WISKEY

Jack Daniel's	8
Jameson	8
Jim Beam	8
Maker's Mark	9
Crown Royal Apple	10
Crown Royal	11
Johnnie Walker Black Label	12
Bulleit Rye	11
Pendleton	11
Buchanan's 12	14
Basil Hayden	14
Glenlivet 12	16
Glenfiddich 14	18
Macallan 12	26

GIN

Tangueray	9
Bombay Sapphire	11
Empress 1908	13
Irish Gunpowder	13

VODKA

Titos	9
Greygoose	11
Absolut Vodka	9
Ketel One	9
Smirnoff Tamarind	9

RUM

Bacardi Silver	8
Malibu	9
Bumbu	11
Captain Morgan	9

COGNAC

Hennessy	13
Remy Martin VSOP	14
Remy Martin XO	45

FOR THE SWEET TOHT

Fried Ice Cream

Flan

Creeme Brulee

Cinnamon Sugar Churros

Cheesecake

