



# Cava

## NOCHE

### COMPOSITIONS

#### Tabbouleh 7

red quinoa w/ mint and parsley tossed with cucumber, onion, heirloom tomatoes, bell peppers, fresh citrus + olive oil

#### Cara + Beet Salad 10

fresh citrus and roasted beets w/ avocado, roasted hazelnuts + lavender honey vinaigrette

#### Chorizo + Brussel Sprout Salad 8

shaved brussel sprouts, spanish chorizo vinaigrette, toasted pine nuts, golden raisins + chili flakes

### THE SEA

#### Seared Scallops 15

ginger carrot puree + coconut lime nage

#### Thai Shrimp + Glass Noodle Jar 14

house made bone broth, thai herbs + vegetables w/ sambal

#### Roasted Harissa Cod 14

spiced tomato stew, roasted squash, toasted pistachios + fried crostini

#### Pulpo a la Gallega 14

grilled octopus, piquillo pepper puree, cilantro + chili oil w/ garlic potatoes

#### Aji Amarillo Tiradito 14

Sashimi grade salmon or yellowfin tuna w/ spicy citrus chili sauce

### THE MEATS

#### Pork Rilette 12

chilled pork spread w/ cornichons, whole grain mustard + crostinis

#### Pamplona Chorizo Empanadas 10

avocado salsa

#### Mojo Pork and Plantain Tostones 10

braised garlic chili pork w/ plantain chips

#### Banderillas 10

marinated prime hangar steak + linguisa w/ spicy roasted garlic cilantro aioli

#### Ropa Vieja Arepas 10

braised beef w/ spicy tomato + pan fried masa cake

### THE GROUND

#### Wild Mushroom Curry 9

organic wild mushrooms, spinach, crispy chickpeas, grilled garlic naan

#### Ajika Pide 14 Limited daily availability

spiced turkish bread w/ mozzarella, wild mushrooms + eggs

#### Fried Yucca 6

tossed w/ garlic chili mojo sauce

#### Pan con Tomate 6

crushed san marzano tomatoes + toasted telera bread

#### Harissa Cauliflower 7

Roasted w/ tzatziki + toasted pine nuts

Allow our service staff to describe the chef's special offerings that change nightly

### FEATURED WINES

**Anna Cororniu Cava**  
sparkling white with tropical notes 9

**Moschofilero Boutari**  
light, crisp white  
Greece 10

**Matchbook Tempranillo**  
well balanced red  
California 11

### BEER 7

**Estrella Damm** Spain

**Birra Dolomiti** Italy

**Alfa Lager** Greece

### WINE

**Fleur De Mer Rose**  
medium bodied, elegant rose  
France 10

**Chateau St. Michelle Riesling**  
dry, crisp white  
Washington 11

**Snoqualmie Chardonnay**  
vanilla, toasted oak  
Washington 10

**Erath Estate Pinot Noir**  
supple, smooth  
Oregon 13

**Achaval-Ferrer Malbec**  
full bodied, juicy finish  
Argentina 11

**Sledgehammer Cabernet**  
juicy dark fruit and spice  
California 11

### COCKTAILS

**Skins Cosmopolis** 12  
vodka, skins Liqueur, cranberry

**Tequila Negroni** 13  
tequila, sweet vermouth, campari

**House Sangria** 9  
Seasonal recipe