



*Thank you for thinking of CAVA to help you
with your upcoming celebration.*

*Enclosed are our La Cavita Menus of 2008 designed
by Onofre Zuniga, Chef at CAVA.
Experience the bold flavors of superb Latin cuisine,
From Spain, Mexico & Latin America
in a tasteful yet spirited interior with outdoor terraza
& beautiful bar with margaritas & Latin cocktails,
Tapas & Spanish guitars by the fireplace.*

*CAVA'S inspired flavors can turn any event into a fiesta!
The Latin kitchen shines through in the traditional cooking methods
and imaginative combinations of their dishes,
all hand-crafted from the highest quality ingredients.*

*These menus offer varied choices for you
to create a wonderful menu to compliment your event,
and our Chef would be delighted to design
a special menu just for you.*

*For more information,
Please call Mandi McComb or Andre Monllo at
(805) 969-8500 or (805) 705-5554*

or

visit our website at,

www.cavarestaurant.com



La Cavita at CAVA

Welcome your guests to the warm and intimate ambiance of our terra cotta colored La Cavita dining room & terraza. We offer pre-set menus to ensure the optimum dining experience, along with Reidel crystal, special linens and our signature garden rose & fresh herb arrangements. This guide is designed to assist in the preparations that best suit your upcoming celebration or meeting. Whatever the special event . . . parties, birthdays, wedding rehearsal dinners, meetings, corporate dinners, reunions . . . all are welcome at La Cavita.

Room Information

The La Cavita Cottage is our private dining room and terraza, which offers several seating options.

- ❖ Up to 14 guests for a sit down dinner inside at our grand dining table.
- ❖ Up to 40 guests for a sit down dinner inside at our grand dining table and outside on two additional tables on the terraza. French doors open to the terraza which is enclosed by a beautiful garden landscape.
- ❖ Up to 50 guests for a standing Tapas/ Appetizer party inside and on the terraza.

*Smoking is permitted on the terraza only.

There is NO charge for the use of the room, only a 10 guest, \$500 minimum expenditure; excluding tax & gratuity. Once you book the room it is yours for the entire evening.

Menus

CAVA features eclectic Latin cuisine from Spain, Mexico & Latin America. We specialize in magnificent margaritas and Latin cocktails plus tapas & appetizers to share with friends. CAVA is proud to serve fresh local ingredients. Our menu changes from time to time due to seasonal availability.

The enclosed pre-set menus showcase some of our most popular dishes. These flexible menus offer a variety of choices to create a wonderful menu to complement your event. Once a menu is selected, a complementary "titled" menu is offered to personalize your event.

Beverages

Enclosed is our current Bar and Wine List. We would be happy to assist you with the selection of several appropriate wines, hand shaken margaritas, Latin cocktails & other beverages to enjoy with your dinner. We have a wide selection of wines from our Santa Barbara region as well as wines from Spain, Argentina and Chile. We only serve bottled sparkling or still Ducale water.

Deposit & Payment

Once a date has been selected for your event **a deposit of \$250 is required to book the room.** The deposit is nonrefundable unless a cancellation is received in writing 30 days prior to the event. The \$250 will be credited to your final bill. Payment is expected immediately after the event.

The final attendance count must be received three working days prior to the event. **If less than the specified number attends, you will still be charged for the original guaranteed number of guests.**

A 7.75% sales tax and a 20% gratuity will be applied to all food and beverage services. If additional services are requested, such as balloons, flowers or plants, party rentals, etc., we are pleased to provide you a list of recommended vendors.

Location & Parking

CAVA is located in beautiful Montecito, California at 1212 Coast Village Road. We are easily accessible from Highway 101 southbound from Santa Barbara at Coast Village Road/ Hot Springs Road exit on the left-hand side. Traveling northbound from Ventura exit Olive Mill Road. Parking is plentiful with valet service provided daily at 5:00 PM.



La Cavita
A Taste of Spain
Chef Onofre Zuniga

*La Cavita Handshaken Margaritas**

Tapas

Pan Rustico Catalan

ripe tomato bruschetta, manchego cheese & jamon serrano

Amuse

Gambas al Ajillo

spicy garlic shrimp with country bread

Ensalada

*Mezclun greens with fresh pears, walnuts & shaved manchego cheese
with a sherry balsamic vinaigrette*

Entrees

Simmering Seafood Paella

with shrimp, clams, mussels and whitefish

or

Cava Filet Mignon

with green peppercorn sauce, chipotle mashed potatoes & seared greens

or

Rosemary Roasted Petite Rack of Lamb

with garlic mashed potatoes & assorted baby vegetables

Postre

La Cavita White Chocolate Souffle Cake with Raspberry Sauce

Fresh Apple Tarte Tartin & Dulce de Leche Ice Cream

\$59.00 per person

**Prices do not include beverages, 7.75% sales tax & 20% gratuity*



La Cavita
A Taste of Mexico
Chef Onofre Zuniga

*La Cavita Handshaken Margaritas**

Tapas

Freshly Mashed Guacamole in a Mocajete
Homemade Tortilla Chips served with a Trio of Salsas
Grilled Chicken Quesadilla with Carmelized Onions & Chipotle Cream
Calamari Frito with Roasted Red Pepper Aioli

Ensalada

La Cavita Caesar Salad or Baby Mixed Greens

Entrees

Grilled Chicken Breast with Anaheim Chiles, Red Onion & Tomatoes
with chipotle mashed potatoes & grilled vegetables
or
Grilled Churrasco Ribeye Steak
with grilled anabeim chiles with queso fresco & roasted potatoes
or
Spicy Coconut Shrimp with Pineapple & Ginger Salsa
with chipotle mashed potatoes & grilled vegetables

Postre

La Cavita Crema Catalana
Coconut Cream Cake with Homemade Ice Cream
La Cavita Cookies

\$49.00 per person

** Prices do not include beverages, 7.75% sales tax & 20% gratuity*



Cava, Champagne & Sparkling Wines

| | |
|---|-----|
| <i>Segura Viudas Heredad Cava NV Spain</i> | 46 |
| <i>Veuve Clicquot "Yellow Label" Champagne NV France</i> | 95 |
| <i>Moet et Chandon "Dom Perignon" Champagne 1995 France</i> | 185 |

White Wines of California

| | |
|---|----|
| <i>Melville Chardonnay Estate 2006 Santa Rita Hills</i> | 44 |
| <i>Sonoma~Cutrer Chardonnay 2006 Russian River Ranches</i> | 52 |
| <i>Ferrari~Carano Chardonnay 2006 Alexander Valley</i> | 62 |
| <i>Kistler Chardonnay "Les Noisetiers" 2006 Russian River Valley</i> | 86 |
| <i>Brander Sauvignon Blanc "Cuvee Nicolas" 2006 Santa Ynez Valley</i> | 49 |
| <i>Demetria Pinot Blanc 2005 Santa Rita Hills</i> | 64 |

White Wines of Spain

| | |
|--|----|
| <i>Lagar de Cervera Albariño 2006 La Rioja Spain</i> | 40 |
| <i>López de Herredia "Viña Gravonia" Viura/Blanco 1995 Rioja Spain</i> | 54 |
| <i>Nosis Blanco 2005/2006 Rueda Spain</i> | 48 |
| <i>Belondrade y Lurton Rueda Superior 2005/2006 Rioja Spain</i> | 68 |

White Wines of Argentina

| | |
|--|----|
| <i>Fond de Cave Chardonnay 1999 Mendoza Argentina</i> | 59 |
| <i>Catena Chardonnay "Agrego Vineyards" 2006 Mendoza Argentina</i> | 38 |

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Red Wines of California

| | |
|---|----|
| <i>Jaffurs Syrah 2005 Santa Barbara County</i> | 68 |
| <i>The Ojai Vineyard Syrah 2006 Santa Barbara County</i> | 54 |
| <i>Cambria Pinot Noir "Julia's" 2006 Santa Maria Valley</i> | 38 |
| <i>Melville Pinot Noir "Estate Verna's" 2006 Santa Rita Hills</i> | 46 |
| <i>Whitcraft Pinot Noir "Bien Nacido" 2005 Santa Barbara County</i> | 58 |
| <i>Flowers Pinot Noir 2006 Sonoma County</i> | 79 |
| <i>Demetria Pinot Noir "Cuvee Sandra" 2005 Santa Rita Hills</i> | 84 |
| <i>Shafer Merlot 2005 Napa Valley</i> | 75 |
| <i>Outpost "Howell Mountain" Zinfandel 2005 Napa Valley</i> | 65 |
| <i>Rancho Sisquoc Cabernet Sauvignon 2004 Santa Maria Valley</i> | 42 |
| <i>Stag's Leap Cabernet Sauvignon 2005 Napa Valley</i> | 89 |
| <i>Duckhorn Cabernet Sauvignon 2005 Napa Valley</i> | 98 |

Red Wines of Spain

| | |
|---|-----|
| <i>Palacios "Les Terrases" Cabernet/Grenache 2005 Priorat Spain</i> | 68 |
| <i>La Rioja Alta "Viña Ardanza" Tempranillo Reserva 1999 Rioja Spain</i> | 67 |
| <i>López-Heredia "Viña Tondonia" Tempranillo Reserva 1998 Rioja Spain</i> | 69 |
| <i>Bodegas Vega Sicilia "Alion" Tempranillo Reserva 1999 Ribera del Duero Spain</i> | 82 |
| <i>López-Heredia "Viña Bosconia" Gran Reserva 1981 Rioja Spain</i> | 118 |

Red Wines from France & Italy

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|---|----|
| <i>Chateau Le Nerthe Chateauneuf-du-Pape 2002 Vaucluse France</i> | 96 |
|---|----|

Red Wines from Argentina & Chile

| | |
|---|----|
| <i>Catena Malbec 2005 Mendoza Argentina</i> | 46 |
|---|----|

** All wines subject to availability*

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La Cavita
Tapas & Appetizers
Fandango Menu

*Dazzle your guests with the bold flavors
and the creative presentation of our Latin cuisine.
Enjoy Mojitos, Caipirinhas & Margaritas!*

Homemade Tortilla Chips

Served with a trio of salsas including black bean & corn, fire roasted quemada & salsa roja.

Freshly Mashed Guacamole in a Mocajete

Assorted Spanish Olives

Calamari Frito

Calamari Rings served with a roasted red pepper aioli

Pan Rustico Catalan

*Catalan ripe tomato bruschetta, Spanish manchego cheese & jamon serrano
(2 per person)*

Fresh Halibut Ceviche

Served with homemade blue corn tortilla chips

Shrimp Empanadas

*With chipotle cream
(1 per person)*

Grilled Chicken Quesadilla

*With Spanish manchego cheese, caramelized onions, poblano chiles, guacamole & chipotle cream
(1.5 per person)*

\$39.50 per person

**Prices do not include beverages, 7.75% sales tax or 20% gratuity.*



La Cavita
Tapas & Appetizers
Fiesta Menu

*Let the fun begin with these CAVA specialties
Served Family style on platters or passed to your guests by personal servers
A perfect compliment to our icy margaritas & Spanish sangria*

Homemade Tortilla Chips

Served with a trio of salsas including black bean & corn, fire roasted quemada & salsa roja

Freshly Mashed Guacamole in a Mocajete

Homemade Corn Tamales

Sweet corn masa wrapped in corn husks & steamed

Chicken with roasted tomatillo salsa

Pork carnitas with chile guajillo salsa

Fresh corn with chile poblano & queso fresco

(1.5 per person)

Fresh Halibut Ceviche

Served with homemade blue corn tortilla chips

Taquitos de Tinga Poblana

Chicken or Beef rolled in corn tortillas served with guacamole

(2 per person)

Grilled Chicken Skewers

With chimichurri sauce

(1.5 per person)

Grilled Eggplant, Tomato & Fresh Basil Quesadilla

With asadero cheese and cilantro pesto

(1.5 per person)

\$36 per person

Prices do not include beverages, 7.75% sales tax or 20% gratuity.



La Cavita
A Taste of Mexico Lunch Menu
Chef Onofre Zuniga

Tapas

Homemade Tortilla Chips
with a Trio of Fresh Salsas; Black Bean & Corn, Fire Roasted Tomatillo & Roja
Freshly Mashed Guacamole in a Mocajete
Calamari Frito with Red Pepper Aioli

Entrees

(please select 4 of the following for your guests in advance)

CAVA Caesar Salad with Chicken
Garlic croutons, freshly grated parmesan, romaine with our Caesar dressing
or
Rock Shrimp Soft Tacos
with papaya salsa & homemade corn tortillas
or
Grilled Chicken Quesadilla
with manchego cheese, caramelized onions, poblano chiles, chipotle cream & guacamole
or
Grilled Vegetable Tostada
Roasted red pepper, corn, zucchini, tomatoes, red onions, black beans & green rice
or
Enchiladas Suizas
with grilled chicken or beef, queso fresco, black beans & green rice
or
Grilled Fresh Salmon with Papaya Salsa
With chipotle mashed potatoes & seared greens

Postre

Crema Catalana
Coconut Cake with Homemade Ice Cream

*\$36.50 per person**

Prices do not include beverages, 7.75% sales tax or 20% gratuity.
For more information please call Mandi McComb or Andre Monlleo
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