



Thank you for thinking of ***Cava Restaurant & Bar***
for your upcoming celebration!

“La Cavita”, our private dining room and terrace,
offers you the opportunity to enjoy superb Latin cuisine
and delicious cocktails in an intimate, unique setting.

Chef Armando Benítez has created a wonderful range
of menus for you to choose from.
We are also happy to customize a menu
that suits your particular event.

For more information,
please email us at Events@CavaRestaurant.com
or reach us at (805) 969-8500.

1212 COAST VILLAGE ROAD • MONTECITO, CA 93108
(805) 969-8500 • WWW.CAVARESTAURANT.COM

LA CAVITA AT CAVA

Welcome your guests to the warm and intimate ambiance of **La Cavita**, our private dining room & terrace.
We offer pre-set menus to ensure the optimum dining experience.

ROOM INFORMATION

La Cavita offers the following options:

- Up to 12 guests for Dinner inside at our grand dining table.
- Up to 35 guests for a sit down Dinner inside at our grand dining table *and* outside on two additional tables. French doors open to the beautifully landscaped terrace.
- Up to 40 guests for a Tapas/Appetizer party inside and outside on the terrace.

**There is NO charge for the use of the room*, only a 10 guest,
\$500 minimum expenditure;** excluding tax & gratuity.
*(*holidays and graduation events are subject to additional booking fees)*

MENUS

CAVA features eclectic Latin cuisine from Spain, Mexico & Latin America. We are proud to serve only the freshest ingredients, locally sourced when possible. We are dedicated to purchasing Green-rated, sustainable seafood and only serve Organic, Grass-fed Beef and Free-range Chicken.

The enclosed pre-set menus showcase some of our most popular dishes. These flexible menus offer a variety of choices to create a wonderful culinary experience your event. Once a menu is selected, a personalized "title" is offered for your menu.

BEVERAGES

Enclosed is our current Cocktails & Wine List. We would be happy to assist you with the selection of appropriate wines, hand-shaken Margaritas or Latin cocktails to enjoy with your event. 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

A **\$500** deposit is required to book the room. Deposit is nonrefundable unless a cancellation is received in writing (via email or letter) 15 days prior to event. Payment is due at conclusion of 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.

Sales tax (8%) and gratuity (20%) will be applied to all food and beverage services.

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, Northbound from Ventura at Olive Mill Road exit. Parking is plentiful with complimentary valet service provided on Friday and Saturday evenings from 5PM.



A Taste of Spain

La Cavita Hand-Shaken Margaritas*
Don Julio Blanco, Cointreau & fresh lime juice

TAPAS

Pan Rustico Catalán with jamón serrano, manchego cheese, tomatoes & garlic on grilled bread
Shrimp Empanadas with asadero cheese, chipotle cream & papaya salsa

ENSALADA

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

ENTREES

SIMMERING SEAFOOD PAELLA

Shrimp, clams, mussels and Pacific halibut in saffron rice

CAVA FILET MIGNON

Green peppercorn sauce, chipotle mashed potatoes & seared collard greens

OVEN BRAISED LAMB SHANKS

Cooked slowly in port wine and garlic, Barcelona-style, served with toasted orzo

POSTRES

Chocolate Ganache Torte with Patron XO & Raspberry Sauce
Lime Tartlet with Valencia Orange Coulis

Chef Armando Benítez

\$69 per person

** Price does not include beverages, sales tax or gratuity.*



A Taste of Montecito

La Cavita Hand-Shaken Margaritas*

Don Julio Blanco, Cointreau & fresh lime juice

TAPAS

Freshly Mashed Guacamole in a Molcajete
Homemade Tortilla Chips served with a Trio of Salsas
Grilled Eggplant, Tomato & Basil Quesadilla with Cilantro Pesto
Calamari Frito with Roasted Red Pepper Aioli

ENSALADA

Mixed Baby Greens with Sherry Vinaigrette

ENTREES

GRILLED CHICKEN BREAST WITH ANAHEIM CHILES, RED ONIONS & TOMATOES

chipotle mashed potatoes & grilled seasonal vegetables

GRASS-FED CHURRASCO RIBEYE STEAK

anaheim chiles stuffed with queso fresco & rosemary roasted red potatoes

PACIFIC HALIBUT WITH CILANTRO-LIME BUTTER

green rice & grilled seasonal vegetables

POSTRE

La Cavita Caramel Flan
Coconut Ice Cream with Fresh Strawberries

Chef Armando Benítez

\$59 per person

** Price does not include beverages, sales tax or gratuity.*



A Taste of Mexico

La Cavita Hand-Shaken Margaritas*

Don Julio Blanco, Cointreau & fresh lime juice

TAPAS

Freshly mashed guacamole in a molcajete
Homemade tortilla chips served with a trio of salsas
Grilled chicken quesadilla with manchego cheese, caramelized onions & poblano chiles

ENSALADA

La Cavita Caesar Salad

ENTREES

(select 4 of the following options in advance)

ROCK SHRIMP SOFT TACOS

breaded rock shrimp, papaya salsa, purple cabbage & homemade corn tortillas

GRILLED CHICKEN BREAST WITH MOLE POBLANO

our handcrafted mole with black beans, Spanish rice & homemade corn tortillas

GRILLED VEGETABLE TOSTADA

roasted red peppers, zucchini, eggplant, red onions, black beans, arroz verde & guacamole

ENCHILADAS SUIZAS

grilled chicken, beef or vegetable with queso fresco, black beans & green rice

GRILLED FRESH SALMON WITH PAPAYA SALSA

chipotle mashed potatoes & seared collard greens

GRILLED CARNE ASADA A LA TAMPIQUENA

cheese enchilada Mexicana, frijoles charros, Spanish rice, salsa que mada & guacamole

POSTRES

Caramel Flan

Coconut Cream Cake with Coconut Ice Cream

Chef Armando Benítez

\$49 per person

** Price does not include beverages, sales tax or gratuity.*



Lunch Menu

TAPAS

Homemade Tortilla Chips
Trio of Fresh Salsas; Black Bean & Corn, Fire Roasted Tomatillo & Roja
Freshly Mashed Guacamole in a Molcajete
Chicken or Beef Taquitos de Tinga

ENTREES

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

ROCK SHRIMP SOFT TACOS

breaded rock shrimp, papaya salsa, purple cabbage, sour cream & homemade corn tortillas

GRILLED CHICKEN QUESADILLA

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

GRILLED VEGETABLE TOSTADA

roasted red pepper, corn, zucchini, tomatoes, red onions, black beans & green rice

ENCHILADAS SUIZAS

grilled chicken or beef, queso fresco, black beans & green rice

GRILLED FRESH WILD SALMON WITH PAPAYA SALSA

chipotle mashed potatoes & seared collard greens

CAVA CAESAR SALAD WITH CHICKEN

homemade garlic croutons, freshly grated parmesan, crisp romaine & our Caesar dressing

TEQUILA-MARINATED GRILLED PORTOBELLO MUSHROOM TACOS

Homemade corn tortillas, black bean, guacamole & pico de gallo

CAVA TOSTADA WITH GRILLED CHICKEN OR STEAK

black beans, cheese, guacamole, tomatoes & sour cream in a homemade crispy tortilla shell

POSTRES

Caramel Flan

Coconut Cream Cake with Coconut Ice Cream

Chef Armando Benítez

\$49 per person

** Price does not include beverages, sales tax or gratuity*



Fiesta Uno **TAPAS & APPETIZERS**

La Cavita Hand-Shaken Margaritas*
Don Julio Blanco, Cointreau & fresh lime juice

HOMEMADE TORTILLA CHIPS
trio of salsas including; black bean & corn, salsa roja & fire roasted quemada

FRESHLY MASHED GUACAMOLE IN A MOLCAJETE

CALAMARI FRITO
Calamari rings served with roasted red pepper aioli

PAN RUSTICO CATALAN
ripe tomato bruschetta, Spanish manchego cheese & jamon serrano
(2 per person)

FRESH HALIBUT CEVICHE
atop guacamole on homemade blue corn tortilla chips
(3 per person)

GRILLED CHICKEN QUESADILLA
manchego cheese, caramelized onions, poblano chiles, guacamole & chipotle cream
(3 per person)

WILD MUSHROOM EMPANADAS
queso fresco & cilantro pesto
(3 per person)

Chef Armando Benítez
\$39 per person
* *Price does not include beverages, sales tax or gratuity.*



Fiesta Dos

TAPAS & APPETIZERS

La Cavita Hand-Shaken Margaritas*
Don Julio Blanco, Cointreau & fresh lime juice

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

FRESHLY MASHED GUACAMOLE IN A MOLCAJETE

GRILLED CHICKEN SKEWERS
chimichurri dipping sauce
(2 per person)

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
(2 per person)

GRILLED EGGPLANT, TOMATO & BASIL QUESADILLA
asadero cheese and cilantro pesto
(2 pieces per person)

TAQUITOS DE TINGA
Chicken or Beef rolled in corn tortillas served with guacamole & sour cream
(3 per person)

Chef Armando Benítez
\$34.5 per person

* *Price does not include beverages, sales tax or gratuity.*



Host Bar & Beverage List

ALL BEVERAGES ARE CHARGED ON A PER DRINK CONSUMPTION BASIS.

Premium Tequila Margaritas 10 - 20
Specialty Cocktails 10 - 14

Spanish Sangria 8.5
House Spirits 9.5 -10
Cervezas 6

Soft Drinks 3.5
Fresh Fruit Juices 3.5
Ducale Sparkling or Still Water 6
Espresso 3.00 Double Espresso 4
Cortado 3.5
Cappuccino or Latte 4
Coffee or Hot Tea 2.5 - 3

* \$30 Corkage per 750ml Bottle – Maximum 2 bottles*



CAVA, CHAMPAGNE & SPARKLING WINES

Segura Viudas Brut Reserva, Cava, NV Spain (Split)	9
Gramona Imperial Gran Reserva Brut, NV Spain	45
Veuve Clicquot “Yellow Label” NV Champagne, France	95

WHITE WINES

Margerum Wine Co. Rosé “Carlitos,” 2016 Santa Barbara County	38
Costa de Oro Chardonnay, “Carlitos,” 2016 Central Coast	34
Melville Chardonnay “Estate Verna’s,” 2015 Santa Rita Hills	46
Ferrari Carano Chardonnay 2015 Alexander Valley	58
Margerum Wine Co. Sauvignon Blanc “Sybarite,” 2015 Happy Canyon	42
Duckhorn Vineyards Sauvignon Blanc 2015 Napa Valley	54
Jaffurs Viognier 2014 Santa Barbara County	49
Vionta Albariño 2014 Rias Baixas, Spain	36

RED WINES

Costa de Oro Tempranillo / Syrah “Carlitos,” 2014 Central Coast	34
Melville Pinot Noir “St. Rita Hills,” 2014 Santa Rita Hills	60
Flowers Pinot Noir 2013 Sonoma County	85
JCR Vineyard Pinot Noir “Estate,” 2013 Santa Barbara County	100

Zaca Mesa Grenache / Syrah / Mourvèdre “Z Cuvee,” 2012 Santa Ynez Valley	46
Reeves Ranch Syrah 2009 Santa Ynez Valley	49
Shafer Merlot 2012 Napa Valley	72
Duckhorn Merlot 2013 Napa Valley	58
Outpost Zinfandel “Howell Mountain,” 2013 Napa Valley	65
Rancho Sisquoc Cabernet Sauvignon 2013 Santa Maria Valley	40
Stag’s Leap Cabernet Sauvignon “Artemis,” 2012 Napa Valley	89
Achaval-Ferrer Malbec 2014 Mendoza, Argentina	44
López de Heredia Tempranillo “Viña Cubillo,” 2007 Rioja	55
López de Heredia Tempranillo Reserva “Viña Tondonia,” 2003 Rioja	74
Bodegas y Viñedos Tempranillo Reserva “Alion,” 2008 Ribera del Duero	105

* All wines subject to availability

1212 COAST VILLAGE ROAD • MONTECITO, CA 93108
 (805) 969-8500 • WWW.CAVARESTAURANT.COM

Updated 02/17

