



KITCHEN + BAR

APPETIZERS

CAVE CHICKEN TENDERS 340

Crispy golden chicken strips, served with house honey mustard dip. **contains gluten, eggs, dairy*

TRUFFLE POTATO WEDGES 🌱 350

Thick-cut wedges tossed in truffle oil, parmesan, and herbs. **contains dairy*

FLAME-GRILLED CHICKEN SKEWERS 🌶️ 380

Smoky marinated chicken skewers with garlic yogurt sauce. **contains dairy*

MOLTEN MOZZA MEATBALLS 420

Juicy beef meatballs stuffed with melted mozzarella in rich tomato sauce. **contains dairy, gluten*

GOLDEN CRISPY CALAMARI 490

Lightly battered squid, fried crisp, with citrus aioli. **contains seafood, gluten, eggs*

GAMBAS AL CAVO 🌶️🍷 590

Sizzling garlic shrimp in olive oil, chili, and herbs. **contains seafood*

SEARED WAGYU STONES 🍷 1,280

Premium wagyu cubes served on hot stones for tableside searing.

SPICED MASALA NUTS 🌱🌶️ 180

Roasted mixed nuts tossed in bold Indian spices.

SPICED SAMOSA POCKETS 🌱 280

Crispy pastry filled with spiced vegetables, served with chutney. **contains gluten*

SALADS

MANGO SUNFIRE SALAD 🌱 380

Fresh greens with ripe mango, citrus dressing, and toasted nuts. **contains nuts*

CHICKEN CAESAR IN THE CAVE 🍷 420

Grilled chicken, romaine, parmesan, and house Caesar dressing. **contains dairy, eggs, fish*

GRILLED WATERMELON & FETA SALAD 🌱 440

Charred watermelon, feta cheese, mint, and balsamic glaze. **contains dairy*

SMOKED SPICE TACO SALAD 🌶️ 470

Smoky spiced chicken, crisp greens, corn, and tangy dressing. **contains dairy*

BURRATA & TOMATO GARDEN 🌱🍷 680

Creamy burrata, heirloom tomatoes, basil, and olive oil. **contains dairy*

SOUPS

DARK MUSHROOM TRUFFLE 360

Creamy wild mushroom soup infused with truffle essence. **contains dairy*

CAVE SHORE SEAFOOD CHOWDER 440

Rich and hearty chowder with fresh seafood and herbs. **contains seafood, dairy*

🍷 Cavo Signature 🌱 Plant-based Friendly 🌶️ Spiced Heat

MAINS

HERB-GRILLED CHICKEN 480

Juicy chicken breast grilled with herbs, served with sides.

CAVO CHICKEN ROULADE 580

Stuffed chicken roll with herbs and cheese, finished with savory sauce. **contains dairy*

STONE CRISP BAGNET TWO SAUCES 680

Crispy pork belly with kare kare and liver sauce.

SMOKED CAVE PORK RIBS 860

Slow-cooked ribs glazed in smoky house barbecue.

HERB BASTED SALMON STEAK 1,220

Pan-seared salmon with herb butter and citrus finish. **contains fish, dairy*

GRILLED TIGER PRAWNS 1,270

Flame-grilled prawns brushed with garlic butter. **contains seafood, dairy*

CAVO LAMB CHOPS 1,480

Tender lamb chops with rosemary jus.

FLAME-GRILLED ANGUS RIBEYE 1,790

Premium ribeye grilled to perfection, seasoned simply

PASTAS

TRUFFLE & PARMESAN PASTA 420

Creamy pasta with truffle, parmesan, and black pepper. **contains gluten, dairy*

FLAME PESTO SHRIMP PASTA 580

Shrimp tossed in basil pesto with a hint of heat. **contains seafood, nuts, dairy, gluten*

CAVE AGLIO OLIO PRAWN 690

Garlic, olive oil, and sautéed prawns. **contains seafood, gluten*

SHORT RIB MAC & CHEESE 790

Slow-braised short rib over rich, cheesy pasta. **contains dairy, gluten*

DESSERTS

TORCHED VANILLA BEAN BRULEE 290

Classic crème brûlée with caramelized sugar crust. **contains dairy, eggs*

VELVET CREAM CHEESECAKE 320

Smooth and creamy cheesecake with a buttery base. **contains dairy, eggs, gluten*

CAVO DARK DOME 380

Decadent chocolate dome with rich molten center. **contains dairy, eggs, gluten*

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CAVO

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LUNCH SETS

Comes with Rice & Seasonal Drinks

— 12NN – 5PM —

Salisbury Steak — 440

Classic beef patty served with rich mushroom gravy, buttery vegetables, and steamed rice.

Seafood Supreme — 460

Creamy mixed seafood in garlic sauce, warm, flavorful, and satisfying.

Smoked Chicken Crunch – 320

Crispy chicken fillet tossed in a smoky sweet-spiced glaze with a little kick.

Pollo La Brasa — 490

Herb-roasted chicken infused with garlic, citrus, and smoky flavors.

SWEET ENDINGS

Classic Tiramisu — 320

Espresso-soaked layers with mascarpone cream and cocoa — light, creamy, and indulgent.

Braso de Mercedes — 220

Soft meringue roll with rich custard filling, a timeless Filipino favorite.

CAVO CHEF SPECIALS



Lamb Quesadilla — 890

Slow-cooked lamb with melted cheese folded in toasted tortillas, served with garlic crema.



Grilled Lamb Kofta — 1,190

Flame-grilled lamb skewers served with refreshing yogurt herb sauce.



Cave Master's Chicken – 1,485

Whole roasted chicken marinated with paprika, garlic, olive oil, and herbs.

SIDES

Mashed Potato — 90

Creamy, buttery mashed potatoes made fresh daily.

★ Cavo Signature

🌿 Plant-based Friendly

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📷 @cavokitchenbar



HOT COFFEE

ESPRESSO SHOT	130
AMERICANO	150
CAPPUCINO	160
CAFÉ LATTE	160
CAFÉ MOCHA	190
VANILLA LATTE	190
CARAMEL MACCHIATO	220
MOLTEN NUTELLA LATTE	240
CAVE BUTTER BREW	240
GOLDEN BISCOFF LATTE	240

ICED/BLENDED COFFEE

MOCHA LATTE	200
CARAMEL MACCHIATO	220
SEAFOAM LATTE	240
MOLTEN NUTELLA LATTE	240
CAVE BUTTER	240
EMBER CAMPFIRE COFFEE	240
BISCOFF VELVET CRUNCH	240

TEA

ENGLISH BREAKFAST	150
CHAMOMILE	150
GREEN TEA	150

REFRESHMENTS

SHAKES

CAVO MANGO SHAKE	220
STONE BANANA FROST	220
WATERMELON ROCK COOLER	220

CITRUS JUICE

FROZEN LEMON SPARK	180
CAVO ARCTIC ICED TEA	170

SODA

COKE	120
SPRITE	120
ROYAL	120
SODA WATER	140
TONIC WATER	140

WATER

BOTTLED WATER	100
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NON-COFFEE CREATIONS

SPICED CHAI RITUAL	180
CAVO HORCHATA	190
HIBISCUS BLOOM ICED TEA	190
MIDNIGHT CHOCOLATE MILK	180

