

CABANNA

10
años
CABANNEANDO





LET'S EAT!

SÉ UN COLECCIONISTA DE MOMENTOS

A close-up photograph of two hands holding glasses of drinks. The left hand holds a clear, faceted glass containing a light-colored beverage with a slice of lemon and fresh mint leaves. The right hand holds a similar glass containing a darker, amber-colored beverage with a slice of red fruit. A dynamic splash of liquid is captured mid-air between the two glasses, creating a sense of movement and freshness. The background is dark with a warm, orange light source, possibly a lamp, creating a bokeh effect.

CABANNA

CABANNEAR: Action or attitude of facing life in a relaxed and positive way.



Taquitos de Aguachile

■ AGUACHILES

🔥🔥 Mangochile

120 g Shrimp \$198 ————— 150 g Robalo \$213

Marinated with mango and habanero chili and lime.

🔥🔥 Gran Duende

120 g Shrimp \$198 ————— 150 g Robalo \$213

Marinated with lime and serrano chili.

🔥🔥 Pelirrojo

120 g Shrimp \$198 ————— 150 g Robalo \$213

Marinated with lime and red crush chili.

🔥 Perla Negra

120 g Shrimp \$198 ————— 150 g Robalo \$213

Marinated with lime, seasoning sauces and chili.

- 🔥 Taquitos de Aguachile** **\$189**
Shrimp on jicama tortilla, marinated with oyster sauce, lime and chili. 80 g
- Aguachile de la tía** **\$242**
Raw shrimp marinated with dark sauce. 180 g
- Ceviche Loreto** **\$284**
Refreshing tuna ceviche combined with red onion, sweet potato, pistachio and roasted, topped with habanero aioli. 120 g
- Ceviche Machu Pichu** **\$207**
Chopped fish in a mix of sauces and flavors that will transport you to Perú. 150 g
- Callo de Hacha Natural** **\$771**
Fresh scallops with lime, salt and black pepper. 250 g
- N🔥 Ceviche Jalapeño Mixto** **\$213**
Raw robalo cubes and shrimp, marinated with lemon and jalapeño, beef machaca on top. 160 g
- Atún Reyna** **\$243**
Fresh tuna with grill avocado and pineapple, with fried octopus on top and negroni sauce. 150 g
- El Sultán** **\$390**
Shrimp, octopus, scallops, kanikama mixed with the 7 species flavors of togarashi. 160 g
- Pulpo Cocidito** **\$330**
Create it yourself: cooked octopus. Choose any aguachile sauce. 180 g
- Camarón Cocidito** **\$241**
Create it yourself: cooked shrimp. Choose any aguachile sauce. 180 g

■ TOSTADAS DE CEVICHE

 **Especial de Camarón** **\$80**

#1 in sales for years. Shrimp, cucumber and red onion with clamato. 70 g

 **Coqueta** **\$79**

Let us fascinate you! Robalo, jicama and our unique spicy green sauce. 80 g

Primavera **\$93**

The most distinguished of all. Shrimp, fish scallop, octopus and olive oil seasoning. 70 g

 **Pirata** **\$80**

Yo-ho-ho! Shrimp, sliced carrot, cucumber and jicama, chiltepin chili and chamoy flavor. 70 g

 **Callo de Robalo** **\$95**

Chef's favorite. Robalo, red onion, tomato and serrano chili. 80 g

Atún Azul **\$96**

You have to try it! Bluefin tuna with our oriental dressing with fried leek on top. 60 g

This items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked seafood may increase your risk of food-borne illness. Any extra ingredient will have an extra cost, whose price is in our extras menu, you can ask our staff to be consulted. Tip is optional according to the customer's consideration.

Prices are in Mexican pesos, sales taxes included.

 Spicy dish.

 New dishes.

Maguro

\$95

It does not get any better! Diced tuna with wasabi and teriyaki sauce. 40 g

🔥🔥🔥 7 chiles

\$109

Try if you dare. Shrimp and octopus “spicy-macho style”. 70 g

🔥 Especial de Pulpo

\$109

The best octopus ceviche in town. Clamato, cucumber and red onion. 70 g

🔥 Punta Mita

\$109

Discover the paradise with fresh tuna, pistachio and avocado seasoned with habanero mayo. 60 g



■ TACOS PLAYEROS

Quesitos Cabanna **\$81**

Owner's favorite. Shrimp, crunchy cheese, avocado and chipotle mayo. 70 g

Taco Gobernador [®] **\$81**

Signature Taco from Los Arcos Restaurant. Shrimp and cheese. 75 g

Zara **\$73**

Grilled fish taco. Very healthy, no regrets. 60 g

Bonita **\$73**

Beautiful! Born in San Diego, CA. Chipotle shrimp, mexican salsa and cabbage in a flour tortilla. 60 g

🔥 Pulpo Mongol **\$90**

A great seafood combination.

Octopus, shrimp and smoked tuna. 70 g

Jícama Taco **\$74**

Crunchy shrimp on a jicama "tortilla". 50 g

Vampiro Pastor **\$74**

Vampiro = Crunchy tortilla & cheese, plus fish machaca. You got it! 70 g

Gringona **\$78**

Fish pastor flour quesadilla. Delicious!. 40 g

■ TACOS DE RES

Quesitaco de Res **\$74**

Arrachera, crunchy cheese, avocado and chipotle mayo. 70 g

Milanesa Quesitaco **\$74**

Milanese with cheese. 30 g

Junior **\$74**

Carne asada, tomato sauce and diced cabbage. 70 g

Caramelo **\$83**

Arrachera and cheese on a flour tortilla. 70 g

Che **\$80**

Argentinean style. Fillet, chimichurri, lettuce and tomato. 60 g

María **\$74**

Ay María! Arrachera, guacamole and beans. 50 g

Volcán de Asada **\$79**

Carne asada on crispy tortilla with cheese and guacamole. 80 g

■ SALADS

Ensalada Cabanna

\$173

Lettuce, pears, strawberries, goat cheese and pecans, mixed with our special dressing. 100 g

Ensalada Cabanna with Shrimp. +80 g

\$228

Ensalada los Arcos

\$198

Cooked shrimp, potato, carrots and lettuce; with mayo dressing. 140 g

Carpaccio de Betabel

\$136

Beet Carpaccio with arugula, praline pecans, goat cheese and a slight touch of olive oil. 100 g

Betabel Brasas

\$142

Josper beet on a peanut and chiltepin hummus with arugula and balsamic reduction. 120 g



Ensalada Cabanna with Shrimp

■ TIRADITOS

Tiradito de Salmón

\$258

Sliced salmon marinated in oriental sauce, with jalapeño sliced. 120 g

Tiradito de Atún

\$258

Sliced tuna in an oriental sauce with jalapeño sliced. Very fresh!. 120 g

Tiradito de Pulpo

\$269

Sliced octopus in rocoto and yuzu sauce with Himalaya salt. 120 g

Tiradito de Atún



■ ANTOJOS CABANNA

Rib Eye 41 **\$352**

Crunchy Rib Eye cubes, deep fried to achieve a unique flavor. 300 g

Rib Eye Choice **\$617**

The most delicious Rib Eye. Worth it!
Cooking time 25 minutes. 400 g

Rib Eye Cabannero **\$293**

Cabanna's specialty.
Flour tortilla Rib Eye rolls. 200 g

BBQ Costillitas **\$277**

Oriental style BBQ ribs with fries. 350 g

Carnitas de Atún **\$348**

Chopped tuna marinated in our very own sauce serve. 200 g

Hamburguesa de la Casa **\$187**

The hamburger you know "Cabannized". 130 g

Burrito Mar & Tierra **\$170**

Carne asada & shrimp flour tortilla burrito. 130 g

Fetuccini Culichi **\$205**

Fetuccini in a green creamy sauce with 100 g grill shrimp.

Panini Arrachera **\$209**

Fine herbs bread with arrachera, cheese and avocado. 100 g

Rib Eye Cabannero



■ PIZZAS CABANNA

Pizza Gobernador

Shrimp, cheese and tomato sauce.

Small 150 g	\$159
Medium 300 g	\$250

Pizza Prosciutto

Crunchy dough, prosciutto and fresh mozzarella.

Small 95 g	\$292
Medium 190 g	\$438

Pizza 4 Quesos

Mozzarella, gouda, parmesan
and cream cheese.

Chica 88 g	\$149
Mediana 175 g	\$234

Pizza Mongol

Delicious! Shrimp, octopus and smoked tuna.

Small 150 g	\$208
Medium 300 g	\$298

■ ANTOJOS PLAYEROS

Leche de Tigre

\$77

A great way to start!

Shrimp broth, cucumber and onion. 50 g

Chicharrón Cabanna

\$203

Fried fish pieces.

Great for your cravings. 250 g

Chiles Torito

\$162

4 Caribbean peppers stuffed with shrimp machaca topped with seasoning sauces. 120 g

Camarón Roca

\$253

Tempura shrimp covered in an oriental sauce with sriracha; sesame seeds on top. 170 g

Camarón Caramelo

\$253

Sweet and spicy shrimp, red crushed peppers and eel sauce. 170 g

Camarón Cacahuete

\$374

An unforgettable flavor shrimp marinated with special chili and nuts sauce. 170 g

Camarón Mazatlán

\$367

Big Shrimp marinated with mustard, mayonnaise and chiltepin. 260 g

Camarón Junior **\$367**

Big Shrimp with the unbeatable zarandeado of Los Arcos. 200 g

Camarón Rumba **\$367**

Crunchy Jumbo Shrimp stuffed with cream cheese, served with pico de gallo. 200 g

Pulpo Alacrán **\$437**

Octopus seasoned with species that'll conquer your palate. 220 g

Chinchulines de Pulpo **\$257**

Crunchy sliced octopus seasoned and fried. 150 g

N Chicharron de Pulpo **\$380**

Crunchy octopus marinated with sriracha with avocado, pico de gallo and japanese dressing. 150 g

Lonja Zara **\$260**

Charbroiled fish fillet seasoned, served with dry noodle. 220 g

Salmón a las Brasas **\$366**

Charbroiled salmon. 200 g

Tacos Dorados de Pescado **\$208**

Fried fish tacos and salsa. 90 g

■ DESSERTS

Banana Pie \$138
150 grs + 40 grs ice cream

Flan \$113
170 grs

3 Mlik \$113
200 grs

3 Mlik S'more \$162
250 grs

Dulce de Leche Volcano \$148
120 grs + 40 grs ice cream

Mostachón de Nuez \$148
100 grs + 40 grs ice cream

Chocolate Savarin \$148
130 grs + 40 grs ice cream

Ice Cream \$165
200 grs

Crème Brûlée \$127
140 grs

Lemon Pie \$134
150 grs

Corn Cake \$150
150 grs + 40 grs ice cream

Baileys Party \$514
460 grs + 88 ml Baileys



Baileys Party



Volcán de Dulce de Leche

■ MIXOLOGÍA

PASIÓN MEZCAL \$165

Mezcal Unión, licor de chile ancho, jamaica y miel de agave con paleta de limón. 330 ml

MANDARIN MEZCAL \$184

Mezcal Unión, Prosecco, jugo mandarina y hierbabuena. 270 ml

AYOXO MEZCAL \$139

Mezcal Unión, pepino y jugo de limón. 270 ml

REY MEZCAL \$142

Mezcal Unión, jugo de piña con un toque agridulce. 270 ml

ROSA MEZCAL \$184

Mezcal Unión, Campari y guayaba. 270 ml

GINGER 70 \$219

Tequila Don Julio 70, jarabe de jengibre, limón y ginger ale. 270 ml

BLUE MARGARITA \$219

Tequila Don Julio Blanco, licor de Damiana, vino blanco y jugo de limón amarillo. 300 ml

MOJITO POPS \$177

Ron Capitán Morgan, jugo de limón, hierbabuena y pops. 270 ml

WHISKY MEZQUITE \$172

Whisky Black & White Orange, cerveza clara, refresco de toronja, jugo de limón, con burbuja ahumada de mezquite. 330 ml

MR. BLACK \$241

Whisky Johnnie Walker Etiqueta Negra, jarabe de Anís estrella, limón y refresco de jengibre. 300 ml

ASTRONAUTA \$258

Whisky Johnnie Walker Etiqueta Negra, carbón activado, romero, limón y soda de jengibre, decorado con azúcar dorada. 270 ml

CLAMARINDO X1 \$144

Vodka Smirnoff Tamarindo, clamato, jugo de piña. 270 ml

SMOOT GIN \$149

Gin Tanqueray Dry, almibar de manzanilla, tónica. 330 ml

MOJITO HPNOTIQ \$141

Hpnotiq, jugo de limón y hierbabuena. 270 ml

PEPINO TENTACIÓN \$142

Vodka Stolichnaya, pepino, piña, licor de manzana y albahaca. 270 ml

MARGARITA MANGO \$156

Tequila Herradura Plata, Controy y mango. 270 ml

Prices are in mexican pesos, sales taxes included.
Any change or extra ingredient will have
an extra cost.

GIN MOM \$186

Gin Mom, jugo de arandano, frutos rojos. 270 ml

PINNA CABANNA \$132

Bombay, piña miel, coco y albahaca. 270 ml

FROZEN MARTINI COCO \$128

Kalani, Vermouth y coco. 270 ml

TUNA TEQUILA \$144

Tequila Herradura Plata, jarabe de manzana y tuna. 270 ml

CAVA MIMOSA \$145

Aperol, Prosecco, maracuya y jugo de toronja. 270 ml

MIXOLOGÍA SIN ALCOHOL/NO ALCOHOL

Fresa, Jengibre, Hierbabuena. 270 ml \$129

Chia, Maracuya, Pepino. 270 ml \$129

Tuna, Kiwi, Romero. 270 ml \$129

Mango, Yuzu, Menta. 270 ml \$135



■ BEVERAGES

Jamaica & Lemonade 336 ml	\$47
Strawberry Lemonade 336 ml	\$53
Sodas 355 ml	\$47
Bottle of Water 350 ml	\$48
Natural Water Hethe 750 ml	\$100
Agua de Piedra Gasificada 650 ml	\$108
Ice Tea Pops 336 ml	\$54
Nespresso Coffee 180 ml	\$54
Nespresso Capuccino 180 ml	\$60
Pacífico, Victoria, Corona	
Corona Light 355 ml	\$50
Negra Modelo, Modelo Especial 355 ml	\$62
Imp. Bud Light, Michelob Ultra 355 ml	\$67
Imp. Stella Artois 330 ml	\$80
Craft Beer 330 ml	\$104
Clamato for a Beer 200 ml	\$44
Clamato no Alcohol 336 ml	\$89
Extra Chelado/Michelado Mix 20 ml	\$11

Té Helado Pops



Carajillo 43 Cream

LIQUORS

GIN 45ml

Tanqueray \$164

Tanqueray Ten \$183

Hendrick's \$189

Bombay \$153

VODKA 45ml

Smirnoff \$110

Absolut \$124

Stolichanaya \$123

Grey Goose \$165

RUM 45ml

Capitán Morgan \$105

Capitán Morgan Blanco \$103

Zacapa 23 Años \$219

Bacardi Blanco \$106

Matusalem Gran Reserva \$125

Havana 7 \$125

TEQUILA 45ml

Don Julio Blanco \$140

Don Julio Reposado \$147

Don Julio Añejo \$428

Don Julio 70 \$210

Herradura Ultra \$172

Herradura Plata \$132

Herradura Reposado \$136

Herradura Añejo \$164

José Cuervo Tradicional \$122

Maestro Dobel Diamante Reposado \$186

Reserva de la Familia Reposado \$372

MEZCAL 45ml

Unión Joven \$122

400 Conejos \$135

Montelobos \$136

Gusano Rojo \$123

Amores Reposado \$160

Sotol Hacienda de Chihuahua Plata \$123

Prices in mexican pesos, sales taxes included.

WHISKY 45ml

Johnnie Walker Etiqueta Roja \$133

Johnnie Walker Etiqueta Negra \$189

Johnnie Walker Etiqueta Dorada \$253

Buchanan's 12 \$179

Buchanan's 18 \$304

Buchanan's Select \$234

Chivas Regal 12 \$163

Jack Daniels \$139

Jack Daniels Honey \$138

COGNAC 45ml

Martell VSOP \$206

DIGESTIVES 45ml

Baileys \$118

Frangelico \$121

Licor 43 \$121

Amaretto \$123

Vaccari Nero \$112

Vaccari Blanco \$113

Carajillo \$171

Carajillo 43 Cream \$191

Carajillo Scoti \$177

Carajillo Baretto \$174

BRANDY 45ml

Torres X \$125

RED WINE



MEXICO

750 ml

148ml

SCIELO

Valle de Guadalupe. Syrah, Cabernet, Merlot

\$1009

\$209

CASA MADERO 3V

Valle de Parras. Cabernet Sauvignon, Merlot, Tempranillo

\$1102

MONTEVIÑA

Valle de Parras. Cabernet Sauvignon, Merlot

\$635

\$138

2 KM/ HR

Valle de Guadalupe. Tempranillo, Grenache

\$1161

SANTO TOMÁS

Valle de Guadalupe. Merlot

\$717

\$154

ROJO 126

Valle de San Vicente. Cabernet Sauvignon, Malbec, Tempranillo

\$827

AUSTRALIA

AVIÓN DE JUGUETE

Reverland - Mc Laren Valley. Grenache, Mataro

\$1047

SPAIN

PROTOCOLO

Castilla. Tempranillo

\$618

\$132

MATARROMERA

Ribera del Duero. Crianza

\$1687

UNITED STATE

BERINGER BROS BROTHERS

Valle de Napa - Red Blend Merlot, Petite, Syrah

\$1102

ROSE WINE

UNITED STATE

750 ml

148ml

BERINGER

California. Zinfandel

\$606

\$149

Prices in mexican pesos, sales taxes included.

WHITE WINE



MEXICO

750 ml

148ml

SCIELO

Valle de Guadalupe. Chardonnay

\$808

\$171

CALIXA

Monte Xanic. Chardonnay

\$860

CASA MADERO 2V

Valle de Guadalupe. Chardonnay, Chenin Blanc

\$865

\$177

MADERA 5

Valle San Vicente. Chardonnay

\$833

AUSTRALIA

VELERO DE JUGUETTE

Mc Laren Valley. Sauvignon Blanc

\$1031

SPAIN

DIAMANTE

Rioja. Viura, Malvasía

\$648

\$138

LAGAR DE CERVERA

Rías Baixas. Albariño

\$1052

NEW ZELAND

MATUA

Marlborough. Sauvignon Blanc

\$1152

CHAMPAGNE & SPARKLING

FRANCE

MÖET & CHANDON ROSE IMPERIAL

Brut Imperial

\$3417



**DRINK
& RELAX**

Be You