

CABANNA



CABANNEAR

LIVE EVERY MOMENT WITH PASSION AND GRATITUDE,
FINDING HAPPINESS IN THE SMALL DETAILS
THAT MAKE LIFE GREAT.





AGUACHILES

🔥🔥 Mangochile

120 g Shrimp \$206 ————— **150 g Robalo \$222**

Marinated with mango and habanero chili and lime.

🔥🔥 Gran Duende

120 g Shrimp \$206 ————— **150 g Robalo \$222**

Marinated with lime and serrano chili.

🔥🔥 Pelirrojo

120 g Shrimp \$206 ————— **150 g Robalo \$222**

Marinated with lime and red crushed chili.

🔥 Perla Negra

120 g Shrimp \$206 ————— **150 g Robalo \$222**

Marinated with lime, seasoning sauces and chili.

- 🔥🔥 Taquitos de Aguachile** **\$197**
Shrimp on jicama tortilla, marinated with oyster sauce, lime and chili. 80 g
- Aguachile de la tía** **\$252**
Raw shrimp marinate with dark sauce. 180 g
- Ceviche Loreto** **\$295**
Refreshing tuna ceviche combined with red onion, sweet potato, pistachio and roasted, topped with habanero aioli. 120 g
- 🔥 Ceviche Machu Pichu** **\$215**
Chopped fish in a mix of sauces and flavors that will transport you to Perú. 150 g
- Atún Reyna** **\$253**
Fresh tuna with grill avocado and pineapple, with fried octopus on top and negroni sauce. 150 g
- El Sultán** **\$406**
Shrimp, octopus, scallops, kanikama mixed with the 7 species flavors of togarashi. 160 g
- Pulpo Cocidito** **\$343**
Create it yourself: cooked octopus. Choose any aguachile sauce. 180 g
- Camarón Cocidito** **\$251**
Create it yourself: cooked shrimp. Choose any aguachile sauce. 180 g
- Callo de Hacha Natural** **\$802**
Fresh scallops with lime, salt and black pepper. 250 g

TOSTADAS DE CEVICHE

 **Especial de Camarón** **\$83**

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

  **Coqueta** **\$82**


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

Primavera **\$97**

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

 **Pirata** **\$83**

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

 **Callo de Robalo** **\$99**

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

Atún Azul **\$100**

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

Maguro **\$99**

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



7 chiles

\$113

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



Especial de Pulpo

\$113

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



Punta Mita

\$113

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



Tostada Atún Azul

TACOS PLAYEROS

Quesitos Cabanna

\$84

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

Taco Gobernador ®

\$84

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

Zara

\$76

Grilled fish taco. Very healthy, no regrets 60 g

Bonita

\$76

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

Pulpo Mongol

\$94

A great seafood combination.

Octopus, shrimp and smoked tuna. 70 g

Jicama Taco

\$77

Crunchy shrimp on a jicama "tortilla". 50 g

Vampiro Pastor

\$77

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

Gringona

\$81

Fish pastor flour quesadilla. Delicious!. 40 g

TACOS DE RES

Quesitaco de Res **\$77**

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

Milanesa Quesitaco **\$77**

Milanese with cheese. 30 g

Junior **\$77**

Carne asada, tomato sauce and diced cabbage. 70 g

Caramelo **\$86**

Arrachera and cheese on a flour tortilla. 70 g

Che **\$83**

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

María **\$77**

Ay María! Arrachera, guacamole and beans. 50 g

Volcán de Asada **\$82**

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

SALADS

Ensalada Cabanna **\$180**

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

Ensalada Cabanna with Shrimp. +80 g **\$237**

Ensalada los Arcos **\$206**

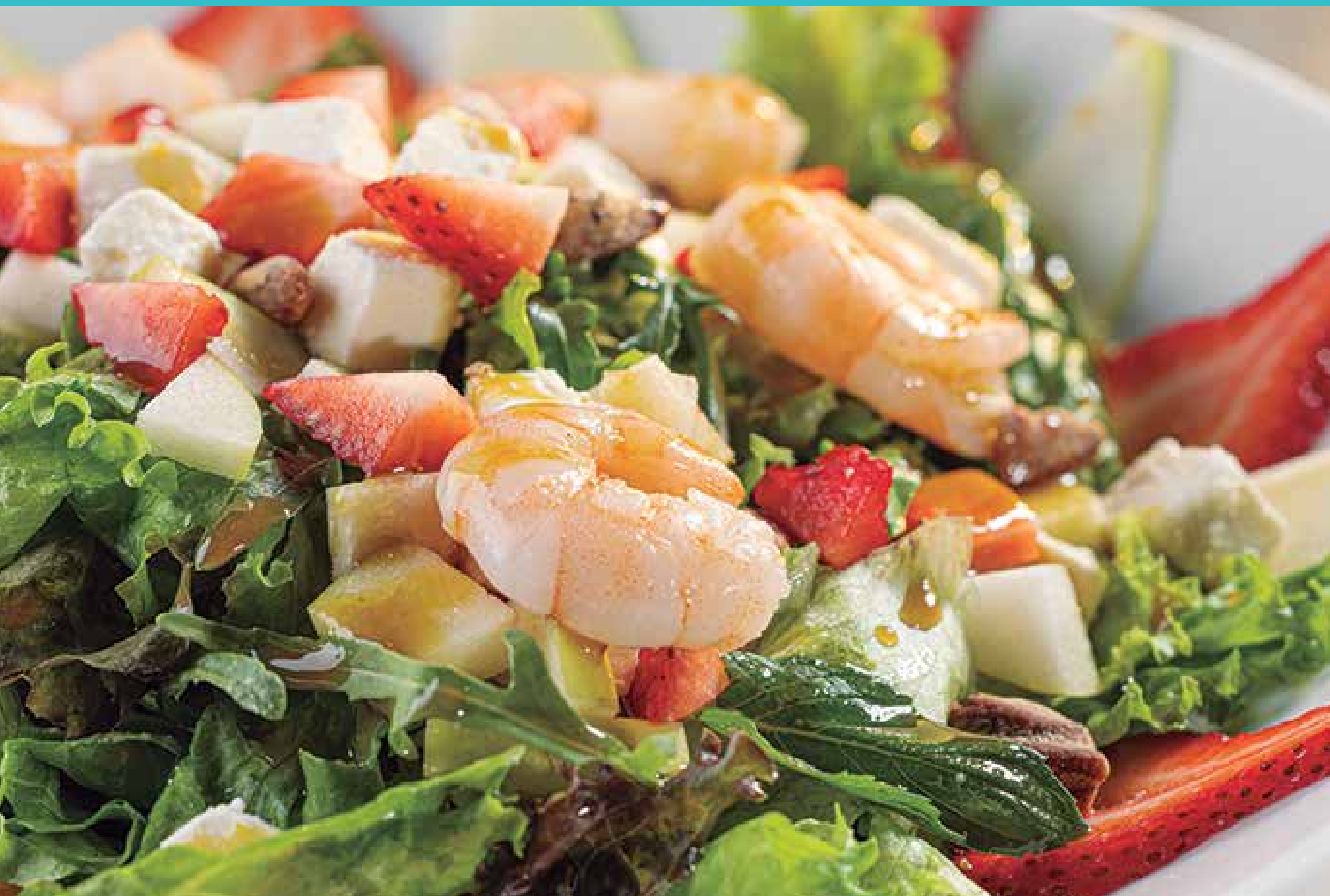
Cooked shrimp, potato, carrots and lettuce; with mayo dressing. 140 g

Carpaccio de Betabel **\$141**

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

Betabel Brasas **\$148**

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



TIRADITOS

Tiradito de Salmón

\$268

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

Tiradito de Atún

\$268

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

Tiradito de Pulpo

\$280

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



ANTOJOS CABANNA

Rib Eye 41 **\$366**

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

Rib Eye Choice **\$642**

The most delicious Rib Eye. Worth it!

Cooking time 25 minutes. 400 g

Rib Eye Cabannero **\$305**

Cabanna's specialty.

Flour tortilla Rib Eye rolls. 200 g

BBQ Costillitas **\$288**

Oriental style BBQ ribs with fries. 350 g

Carnitas de Atún **\$363**

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

Hamburguesa de la Casa **\$194**

The hamburger you know "Cabannized". 130 g

Burrito Mar & Tierra **\$177**

Carne asada & shrimp flour tortilla burrito. 130 g

Fetuccini Culichi **\$213**

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

Panini Arrachera **\$217**

Fine herbs bread with arrache cheese and avocado. 100 g

Barbacoa de Arrachera **\$383**

Pulled beef Hidalgo style, our maguey is what makes the difference. 150 g



PIZZAS CABANNA

Pizza Gobernador

Shrimp, cheese and tomato sauce.

Small 150 g	\$165
Medium 300 g	\$260

Pizza Prosciutto

Crunchy dough, prosciutto and fresh mozzarella.

Small 95 g	\$304
Medium 190 g	\$456

Pizza 4 Quesos

Mozzarella, gouda, parmesano and cream cheese.

Small 88 g	\$155
Medium 175 g	\$243

Pizza Mongol

Delicious! Shrimp, octopus and smoked tuna.

Small 150 g	\$216
Medium 300 g	\$310



ANTOJOS PLAYEROS

Leche de Tigre

\$80

A great way to start!

Shrimp broth, cucumber and onion. 50 g

Chicharrón Cabanna

\$211

Fried fish pieces.

Great for your cravings. 250 g

Chiles Torito

\$168

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

Camarón Roca

\$263

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

Camarón Caramelo

\$263

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

Camarón Cacahuete

\$389

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

Camarón Mazatlán

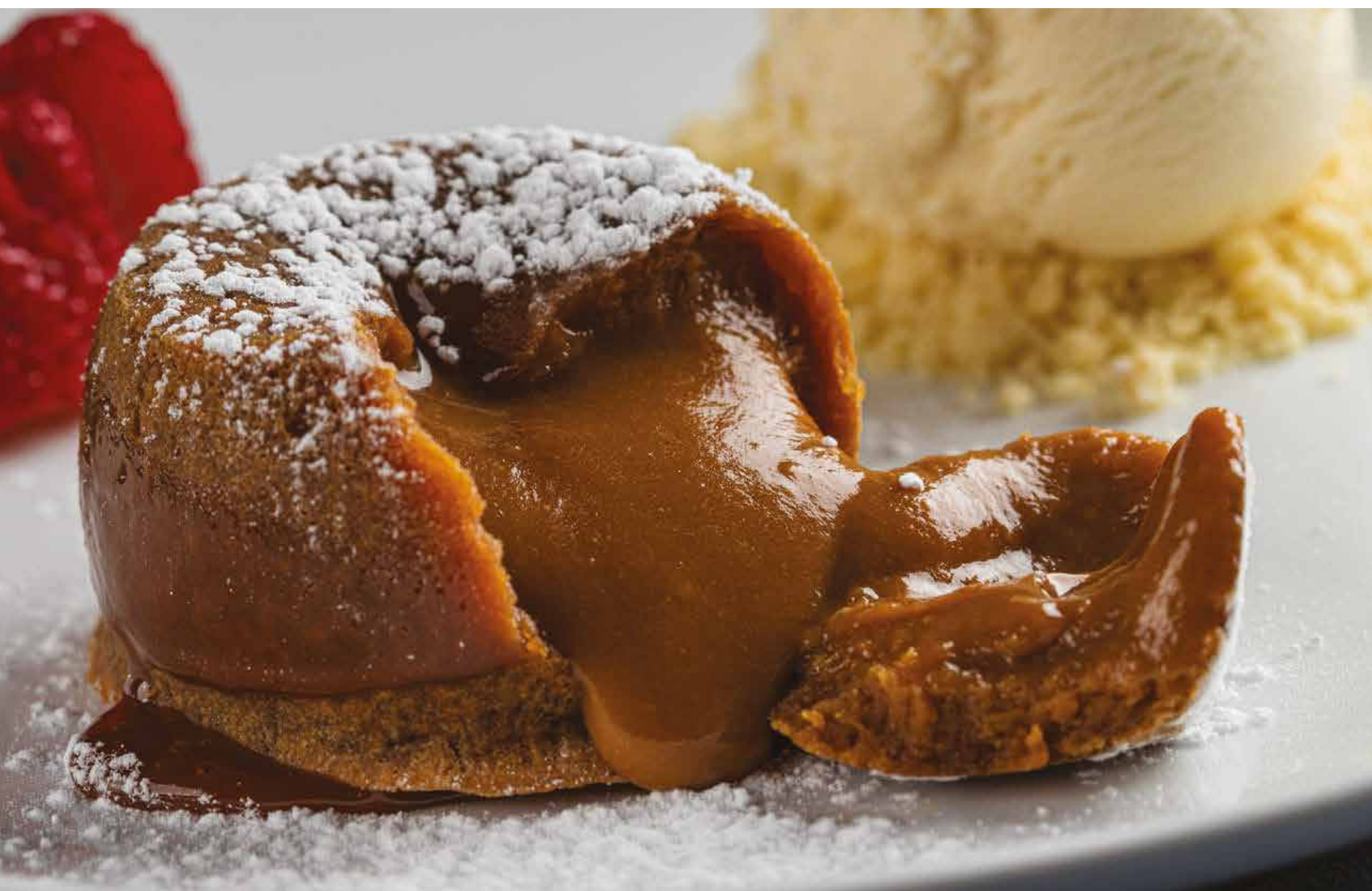
\$382

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

Camarón Junior	\$382
Big Shrimp with the unbeatable zarandeado of Los Arcos. 200 g	
Camarón Rumba	\$382
Crunchy Jumbo Shrimp stuffed with cream cheese, served with pico de gallo. 200 g	
Pulpo Alacrán	\$454
Octopus seasoned with species that'll conquer your palate. 220 g	
Chinchulines de Pulpo	\$267
Crunchy sliced octopus seasoned and fried. 150 g	
Chicharrón de Pulpo	\$395
Crunchy octopus marinated with sriracha with avocado, pico de gallo and japanese dressing. 150 g	
Lonja Zara	\$270
Charbroiled fish fillet seasoned, served with dry noodle. 220 g	
Salmón a las Brasas	\$381
Charbroiled salmon. 200 g	
Tacos Dorados de Pescado	\$216
Fried fish tacos and salsa. 90 g	

DESSERTS

Banana Pie 150 grs + 40 grs ice cream	\$144
Flan 170 grs	\$118
3 Milk 200 grs	\$118
3 Milk S'more 250 grs	\$168
Dulce de Leche Volcano 120 grs + 40 grs ice cream	\$154
Mostachón de Nuez 100 grs + 90 grs de ice cream	\$154
Chocolate Savarin 130 grs + 40 grs ice cream	\$154
Ice Cream 200 grs	\$172
Lemon Pay 150 grs	\$139
Corn Cake 150 grs + 40 grs ice cream	\$156
Baileys Party 460 grs + 88 ml Baileys	\$535





BEVERAGES

Jamaica & Lemonade 336 ml	\$49
Strawberry Lemonade 336 ml	\$55
Sodas 355 ml	\$49
Natural water Hethe 350 ml	\$50
Natural water Hethe 750 ml	\$104
Agua de Piedra Gasificada 650 ml	\$112
Ice Tea Pops 336 ml	\$56
Nespresso Coffee 180 ml	\$56
Nespresso Capuccino 180 ml	\$62
Pacífico, Victoria, Montejo, Corona	
Corona Cero, Corona Light 355 ml	\$52
Negra Modelo, Modelo Especial 355 ml	\$64
Imp. Bud Light 355 ml	\$70
Imp. Michelob Ultra 355 ml	\$70
Imp. Stella Artois 330 ml	\$83
Craft Beer 330 ml	\$108
Clamato for a Beer 200 ml	\$46
Clamato no Alcohol 336 ml	\$93
Extra Chelado/Michelado Mix 20 ml	\$11

MIXOLOGÍA 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



MIXOLOGÍA

PASIÓN MEZCAL \$172

Mezcal Unión, chili liquor, jamaica and agave honey with a frozen lemon popsicle. 330 ml

MANDARIN MEZCAL \$191

Mezcal Unión, Prosecco, tangerine juice and peppermint. 270 ml

AYOXO MEZCAL \$145

Mezcal Unión, cucumber and lemon juice. 270 ml

REY MEZCAL \$148

Mezcal Unión, pineapple juice with a bittersweet touch. 270 ml

ROSA MEZCAL \$191

Mezcal Unión, Campari and guava. 270 ml

GINGER 70 \$228

Tequila Don Julio 70, ginger syrup, lemon and ginger ale. 270 ml

BLUE MARGARITA \$227

Tequila Don Julio Blanco, Damiana liquor, white wine and yellow lemon juice. 300 ml

MOJITO POPS \$184

Ron Capitán Morgan, lemon juice, peppermint and pops. 270 ml

WHISKY MEZQUITE \$179

Whisky Black & White Orange, light beer, grapefruit soda, lemon juice, with a mezquite smoked bubble on top. 330 ml

MR. BLACK \$251

Whisky Johnnie Walker Black Label, Anís estrella syrup, lemon and ginger soda. 300 ml

ASTRONAUTA \$268

Whisky Johnnie Walker Black Label, charcoal, rosemary lemon and ginger soda, with gold sugar on top. 270 ml

CLAMARINDO X1 \$150

Vodka Smirnoff Tamarindo, clamato and pineapple juice. 270 ml

SMOOT GIN \$155

Gin Tanqueray Dry, chamomile syrup and tonic. 330 ml

MOJITO HPNOTIQ \$147

Hpnotiq, lemon juice and peppermint. 270 ml

PEPINO TENTACIÓN \$148

Vodka Stolichnaya, cucumber, pineapple, apple liquor and albahaca. 270 ml

MARGARITA MANGO \$162

Tequila Herradura Silver, Controy and mango. 270 ml

GIN MOM \$193

Gin Mom, cranberry juice and red fruits. 270 ml

PINNA CABANNA \$137

Bombay, honey pineapple, coconut and basil. 270 ml

FROZEN MARTINI COCO \$133

Kalani, Vermouth and coconut. 270 ml

TUNA TEQUILA \$150

Tequila Herradura Silver, apple syrup and tuna. 270 ml

CAVA MIMOSA \$151

Aperol, Prosecco, passion fruit and grapefruit juice. 270 ml

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



LIQUORS

VODKA 45ml

Smirnoff \$114

Absolut \$129

Stolichnaya \$128

Grey Goose \$172

GINEBRA 45ml

Tanqueray \$171

Tanqueray Ten \$190

Hendrick's \$197

Bombay \$159

MEZCAL 60ml

Unión Joven \$127

Amores Reposado \$166

Montelobos \$141

400 Conejos \$140

Gusano Rojo \$128

Sotol Hacienda de Chihuahua \$128

WHISKY 45ml

Johnnie Walker Etiqueta Rojo \$138

Johnnie Walker Etiqueta Negra \$197

Johnnie Walker Etiqueta Dorada \$263

Buchanan's 12 \$186

Buchanan's 18 \$316

Buchanan's Select \$243

Chivas Regal \$170

Jack Daniels \$145

Jack Daniels Honey \$144

BRANDY 45ml

Torres X \$130

TEQUILA 60ml

Don Julio Blanco \$146

Don Julio Reposado \$153

Don Julio Añejo \$445

Don Julio 70 \$218

Herradura Reposado \$141

Herradura Ultra \$179

Herradura Plata \$137

Herradura Añejo \$171

Jose Cuervo Tradicional \$127

Maestro Dobel Diamante Reposado \$193

Reserva de la Familia Reposado \$387

RON 45ml

Capitán Morgan \$109

Capitán Morgan Blanco \$107

Zacapa 23 años \$228

Bacardi Blanco \$110

Matusalem Gran Reserva \$130

Havanna 7 \$130

COGNAC 45ml

Martell VSOP \$214

DIGESTIVOS 45ml

Baileys \$123

Frangelico \$126

Licor 43 \$126

Amaretto \$128

Vaccari Nero \$116

Vaccari Blanco \$118

Carajillo \$178

Carajillo 43 Cream \$199

Carajillo Scoti \$184

Carajillo Baretto \$181

Prices in mexican pesos, sales taxes included.

RED WINE



750 ml

148ml

MÉXICO

ROJO 126

Valle de San Vicente. Cabernet Sauvignon, Sangiovese, Malbec, Tempranillo

\$860

CASA MADERO 3V

Valle de Parras. Tempranillo, Cabernet, Merlot

\$1146

MONTEVIÑA

Valle de Parras. Cabernet, Merlot

\$660

\$144

SCIELO

Valle de Parras. Syrah, Cabernet, Merlot

\$1049

\$217

2 KM / HORA

Valle de Guadalupe. Tempranillo, Grenache

\$1207

SANTO TOMÁS

Valle de Guadalupe. Merlot

\$746

\$160

AUSTRALIA

AVION DE JUGUETTE

Reverland - Mc Laren Valley. Grenache, Mataro

\$1089

SPAIN

PROTOCOLO TINTO

Castilla. Tempranillo

\$643

\$137

MATARROMERA

Ribera del Duero. Crianza

\$1754

UNITED STATES

BERINGER BROS BROTHERS

Napa Valley - Red Blend Merlot, Petite Syrah

\$1146

ROSE WINE

UNITED STATES

750 ml

148ml

BERINGER

California, Napa Valley. Zinfandel

\$630

\$155

Prices in mexican pesos, sales taxes included.

WHITE WINE



MÉXICO

MADERA 5

Valle de San Vicente. Chardonnay

750 ml

148ml

\$866

CASA MADERO 2V

Valle de Parras. Chenin Blanc, Chardonnay

\$900

\$184

SCIELO

Valle de Parras. Chardonnay

\$840

\$178

CALIXA

Valle de Guadalupe, Monte Xanic. Chardonnay

\$894

AUSTRALIA

VELERO DE JUGUETTE

Mc Laren Valley, Sur de Australia.
Sauvignon Blanc

\$1072

SPAIN

DIAMANTE SEMI DULCE

Rioja. Viura, Malvasia

\$674

\$144

LAGAR DE CERVERA

Rías Baixas. Albariño

\$1094

NEW ZEALAND

MATUA

Marlborough Isla Sur. Sauvignon Blanc

\$1198

CHAMPAGNE & SPARKLING

FRANCIA

MÖET CHANDON

Rose Imperial. Epernay - Pinot Noir, Chardonnay

\$3554

FROM THE GOOD TO THE BEST
THIS IS CABANNA





**MARISCOS FRESCOS
Y DRINKS COQUETOS**

DIRECTITO DEL OCEANO PACÍFICO