

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 glass with a yellow drink, a slice of lemon, and a sprig of mint. The right hand holds a glass with a red drink and a cherry. A dynamic splash of water is captured in mid-air between the glasses. The background is dark with a warm, orange light source.

CABANNA

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



Taquitos de Aguachile

■ AGUACHILES

🔥🔥 Mangochile

120 g Shrimp \$206 ————— 150 g Robalo \$216

Marinated with mango and habanero chili and lime.

🔥🔥 Gran Duende

120 g Shrimp \$206 ————— 150 g Robalo \$216

Marinated with lime and serrano chili.

🔥🔥 Pelirrojo

120 g Shrimp \$206 ————— 150 g Robalo \$216

Marinated with lime and red crush chili.

🔥 Perla Negra

120 g Shrimp \$206 ————— 150 g Robalo \$216

Marinated with lime, seasoning sauces and chili.

🔥🔥 Taquitos de Aguachile **\$206**

Shrimp on jicama tortilla, marinated with oyster sauce, lime and chili. 80 g

Aguachile de la tía **\$256**

Raw shrimp marinated with dark sauce. 180 g

Ceviche Loreto **\$274**

Refreshing tuna ceviche combined with red onion, sweet potato, pistachio and roasted, topped with habanero aioli. 120 g

Ceviche Machu Pichu **\$206**

Chopped fish in a mix of sauces and flavors that will transport you to Perú. 150 g

🔥🔥 Ceviche Jalapeño Mixto **\$213**

Raw robalo cubes and shrimp, marinated with lemon and jalapeño, beef machaca on top. 160 g

Callo de Hacha Natural **\$779**

Fresh scallops with lime, salt and black pepper. 250 g

El Sultán **\$410**

Shrimp, octopus, scallops, kanikama mixed with the 7 species flavors of togarashi. 160 g

Pulpo Cocidito **\$336**

Create it yourself: cooked octopus. Choose any aguachile sauce. 180 g

Camarón Cocidito **\$259**

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 \$100

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

Primavera \$100

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

🔥 Pirata \$82

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

🔥 Callo de Robalo \$100

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

Atún Azul \$95

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.
N New dishes.

Maguro

\$93

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

🔥🔥🔥 7 chiles

\$113

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

🔥 Especial de Pulpo

\$111

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

🔥 Punta Mita

\$111

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



■ TACOS PLAYEROS

Quesitos Cabanna **\$80**

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

Taco Gobernador [®] **\$80**

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

\$72

Zara

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 **\$98**

A great seafood combination.

Octopus, shrimp and smoked tuna. 70 g

Jícama Taco **\$73**

Crunchy shrimp on a jicama "tortilla". 50 g

Vampiro Pastor **\$73**

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 **\$77**

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

Milanesa Quesitaco **\$73**

Milanese with cheese. 30 g

Junior **\$73**

Carne asada, tomato sauce and diced cabbage. 70 g

Caramelo **\$80**

Arrachera and cheese on a flour tortilla. 70 g

Che **\$79**

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

María **\$73**

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

\$167

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

Ensalada Cabanna with Shrimp. +80 g

\$231

Ensalada los Arcos

\$224

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

Carpaccio de Betabel

\$147

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

Ensalada Burrata

\$317

Lettuce, arugula and burrata salad, with heirloom Tomato, toasted almond bathed in greek dressing. 150 g



Ensalada Cabanna with Shrimp

■ TIRADITOS

Tiradito de Salmón

\$260

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

Tiradito de Atún

\$260

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

Tiradito de Pulpo

\$281

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

Tiradito de Atún



■ ANTOJOS CABANNA

Rib Eye 41	\$410
Crunchy Rib Eye cubes, deep fried to achieve a unique flavor. 300 g	
Rib Eye Choice	\$590
The most delicious Rib Eye. Worth it! Cooking time 25 minutes. 400 g	
Rib Eye Cabannero	\$303
Cabanna's specialty. Flour tortilla Rib Eye rolls. 200 g	
BBQ Costillitas	\$293
Oriental style BBQ ribs with fries. 350 g	
Carnitas de Atún	\$329
Chopped tuna marinated in our very own sauce serve. 200 g	
Hamburguesa de la Casa	\$195
The hamburger you know "Cabannized". 130 g	
Burrito Mar & Tierra	\$194
Carne asada & shrimp flour tortilla burrito. 130 g	
Fetuccini Culichi	\$264
Fetuccini in a green creamy sauce with 100 g grill shrimp.	
Panini Arrachera	\$197
Fine herbs bread with arrachera, cheese and avocado. 100 g	
Barbacoa de Arrachera	\$341
Pulled beef Hidalgo style, our maguey is what makes the difference. 150 g	

Rib Eye Cabannero



■ PIZZAS CABANNA

Pizza Gobernador

Shrimp, cheese and tomato sauce.

Small 150 g	\$171
Medium 300 g	\$259

Pizza Prosciutto

Crunchy dough, prosciutto and fresh mozzarella.

Small 95 g	\$294
Medium 190 g	\$434

Pizza 4 Quesos

Mozzarella, gouda, parmesan
and cream cheese.

Chica 88 g	\$164
Mediana 175 g	\$247

Pizza Mongol

Delicious! Shrimp, octopus and smoked tuna.

Small 150 g	\$206
Medium 300 g	\$346

■ ANTOJOS PLAYEROS

Leche de Tigre **\$84**

A great way to start!

Shrimp broth, cucumber and onion. 50 g

Chicharrón Cabanna **\$212**

Fried fish pieces.

Great for your cravings. 250 g

Chiles Torito **\$171**

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

Camarón Roca **\$275**

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

Camarón Caramelo **\$275**

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

Camarón Cacahuete **\$353**

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

Camarón Mazatlán **\$372**

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

Camarón Junior **\$381**

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

Camarón Rumba **\$381**

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

Pulpo Alacrán **\$431**

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

Chinchulines de Pulpo **\$246**

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 **\$259**

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

Salmón Supremo **\$364**

Salmon baked with fine herbs served in a chickpea puree. 200 g

Salmón a las Brasas **\$364**

Charbroiled salmon. 200 g

Tacos Dorados de Pescado **\$202**

Fried fish tacos and salsa. 90 g

■ DESSERTS

Banana Pie \$168
150 grs + 40 grs ice cream

Flan \$126
170 grs

3 Mlik \$141
200 grs

3 Mlik S'more \$173
250 grs

Dulce de Leche Volcano \$175
120 grs + 40 grs ice cream

Chocolate Savarin \$175
130 grs + 40 grs ice cream

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

Ice Cream \$163
200 grs

Crème Brûlée \$138
140 grs

Lemon Pie \$151
150 grs

Corn Cake \$168
150 grs + 40 grs ice cream

Baileys Party \$484
460 grs + 88 ml Baileys



Baileys Party



Volcán de Dulce de Leche

■ MIXOLOGY

PASIÓN MEZCAL \$175

Mezcal Unión, chili liquor, jamaica and agave honey with a frozen lemon popsicle. 270 ml

MANDARIN MEZCAL \$197

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

AYOXO MEZCAL \$182

Mezcal Unión, cucumber and lemon juice. 270 ml

REY MEZCAL \$150

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

ROSA MEZCAL \$197

Mezcal Unión, Campari and guava. 270 ml

GINGER 70 \$238

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

BLUE MARGARITA \$206

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

MOJITO POPS \$192

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

WHISKY MEZQUITE \$163

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

MR. BLACK \$228

Whisky Johnnie Walker Etiqueta Negra, Anís estrella syrup, lemon and ginger soda. 300 ml

ASTRONAUTA \$243

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

CLAMARINDO X1 \$149

Smirnoff Tamarindo, clamato and pineapple juice. 270 ml

SMOOT GIN \$147

Gin Tanqueray Dry, chamomile syrup and tonic. 330 ml

MOJITO HPNOTIQ \$171

Hpnotiq, lemon juice and peppermint. 270 ml

PEPINO TENTACIÓN \$135

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

MARGARITA MANGO \$175

Tequila Herradura Silver, Controy and mango. 270 ml

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

GIN MOM \$201

Gin Mom, cranberry juice and red fruits. 270 ml

PINNA CABANNA \$138

Bombay, honey pineapple, coconut and basil. 270 ml

FROZEN MARTINI COCO \$133

Kalani, Vermouth and coconut. 270 ml

TUNA TEQUILA \$157

Tequila Herradura silver, apple syrup and tuna. 270 ml

CAVA MIMOSA \$141

Aperol, Prosecco, passion fruit and grapefruit. 270 ml

MIXOLOGY NO ALCOHOL

Fresa, Jengibre, Hierbabuena. 270 ml \$138

Chia, Maracuya, Pepino. 270 ml \$133

Tuna, Kiwi, Romero. 270 ml \$133

Mango, Yuzu, Menta. 270 ml \$136



■ BEVERAGES

Jamaica & Lemonade 336 ml	\$49
Strawberry Lemonade 336 ml	\$56
Sodas 355 ml	\$49
Bottled Water 350 ml	\$50
Natural Water Hethe 750 ml	\$115
Agua de Piedra Gasificada 650 ml	\$121
Ice Tea Pops 336 ml	\$60
Hot Tea 280 ml	\$82
Nespresso Coffee 180 ml	\$60
Nespresso Capuccino 180 ml	\$71
Beer 1/4 210 ml	\$39
Pacífico, Pacifico Light, Victoria, Corona, Corona Light 355 ml	\$65
Negra Modelo, Modelo Especial 355 ml	\$71
Imp. Michelob Ultra 355 ml	\$87
Imp. Stella Artois 330 ml	\$89
Craft Beer 330 ml	\$127
Clamato for a Beer 200 ml	\$55
Clamato no Alcohol 336 ml	\$84
Extra Chelado/Michelado Mix 20 ml	\$19

Té Helado Pops



Carajillo 43 Cream

LIQUORS

TEQUILA 60ml

Don Julio Blanco \$155

Don Julio 70 \$267

Don Julio Añejo \$260

Don Julio 1942 \$812

Herradura Ultra \$202

Herradura Reposado \$171

Herradura Antiguo Reposado \$122

Herradura Plata \$134

José Cuervo Tradicional \$126

Maestro Dobel Diamante Reposado \$190

7 Leguas Blanco \$141

Cascahuin Blanco \$132

Cascahuin Tahona \$184

Región México Blanco \$242

Nuestro Placer \$216

MEZCAL 60ml

Unión Joven \$129

400 Conejos \$153

Contraluz Añejo Cristalino \$173

Danzantes Pechuga \$464

Bruxo N°2 \$180

Amores Reposado \$180

GIN 45ml

Tanqueray Ten \$190

Beefeater \$111

Hendrick's \$194

Bombay \$153

VODKA 45ml

Smirnoff \$104

Absolut \$130

Stolichnaya \$124

Grey Goose \$167

Prices in mexican pesos, sales taxes included.

WHISKY 45ml

Johnnie Walker Etiqueta Roja \$138

Johnnie Walker Etiqueta Negra \$211

Johnnie Walker Etiqueta Verde \$345

Buchanan's 12 \$211

Buchanan's 18 \$336

Buchanan's Select \$254

RUM 45ml

Capitán Morgan \$106

Capitán Morgan Blanco \$103

Zacapa 23 Años \$222

Matusalem Gran Reserva \$122

COGNAC 45ml

Martell VSOP \$243

BRANDY 45ml

Torres X \$135

DIGESTIVES 45ml

Baileys \$129

Frangelico \$135

Licor 43 \$131

Amaretto \$124

Vaccari Nero \$124

Vaccari Blanco \$126

Chartreuse Verde \$166

Carajillo \$186

Carajillo 43 Cream \$187

Carajillo Scoti \$187

Carajillo Baretto \$94

RED WINE



MÉXICO

750 ml

148ml

L.A. CETTO RESERVA PRIVADA
Valle de Guadalupe. Cabernet Sauvignon

\$675

\$136

CHÂTEAU DOMECCQ
Valle de Calafia. Cabernet Sauvignon, Merlot, Nebbiolo

\$706

\$136

SANTO TOMÁS 31.8
Valle de Santo Tomás
Cabernet Sauvignon, Syrah, Tempranillo

\$630

\$129

MONTE XANIC
Valle de Guadalupe. Cabernet Sauvignon, Merlot

\$1277

ARGENTINA

PUNTO FINAL CLÁSICO
Mendoza. Malbec

\$675

ESPAÑA

GRAN SANGRE DE TORO
Catalunya. Cariñena, Garnacha, Syrah

\$572

TORRES SANGRE DE TORO
Catalunya. Cariñena, Garnacha

\$250

CHILE

SANTA DIGNA RESERVA
Valle de Curicó. Merlot

\$514

\$105

CARMEN
Valle del Maipo. Cabernet Sauvignon

\$558

OVEJA NEGRA RESERVA
Valle del Maule. Cabernet Fan, Carménère

\$558

ROSE WINE

MÉXICO

750 ml

148ml

L.A. CETTO
Valle de Guadalupe. Zinfandel

\$435

\$106

Prices in mexican pesos, sales taxes included.

WHITE WINE



MÉXICO

750 ml

148ml

SANTO TOMÁS 31.8

Valle de Santo Tomás. Chenin Blanc, Chardonnay

\$630

\$129

MONTE XANIC

Valle de Guadalupe. Chardonnay

\$1071

CASA MADERO

Valle de Guadalupe. Chardonnay

\$630

\$121

CHATEAU DOMECCO

Valle de Calafia. Chardonnay, Viognier, Sauvignon Blanc

\$544

\$110

ARGENTINA

ALAMOS

San Rafael. Chardonnay

\$610

ESPAÑA

VIÑAS DEL VERO

Somontano. Chardonnay

\$519

\$106

VIÑA ESMERALDA

Penedés. Gewürztraminer, Moscatel

\$461

375 ml. \$272

CHILE

SANTA DIGNA

Valle de Central. Sauvignon Blanc

\$472

\$98

OVEJA NEGRA

Valle del Maule. Sauvignon Blanc, Carménère

\$560

CARMEN

Valle del Maipo. Sauvignon Blanc

\$560

CHAMPAGNE & SPARKLING

FRANCIA

MÖET & CHANDON

Brut Imperial

\$1980

ITALIA

ASTI PINELLI

Prosecco - Glera

\$630

DRINK
& RELAX

Be You