

**CABANNA**



# CABANNEAR

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





# AGUACHILES

## 🔥🔥 Mangochile

**120 g Shrimp \$216**      **150 g Fish \$248**

Marinated with mango and habanero chili and lime.

## 🔥🔥 Gran Duende

**120 g Shrimp \$216**      **150 g Fish \$248**

Marinated with lime and serrano chili.

## 🔥🔥 Pelirrojo

**120 g Shrimp \$216**      **150 g Fish \$248**

Marinated with lime and red crushed chili.

## 🔥 Perla Negra

**120 g Shrimp \$216**      **150 g Fish \$248**


Marinated with lime, seasoning sauces and chili.

- 🔥🔥 Taquitos de Aguachile** **\$216**  
Shrimp on jicama tortilla, marinated with oyster sauce, lime and chili. 80 g
- Aguachile de la tía** **\$269**  
Raw shrimp marinate with dark sauce. 180 g
- Ceviche Loreto** **\$306**  
Refreshing tuna ceviche combined with red onion, sweet potato, pistachio and roasted, topped with habanero aioli. 120 g
- Ceviche Machu Pichu** **\$248**  
Chopped fish in a mix of sauces and flavors that will transport you to Perú. 150 g
- 🔥 Ceviche Jalapeño Mixto** **\$230**  
Raw fish cubes and shrimp, marinated with lemon and jalapeño, beef machaca on top. 160 g
- El Sultán** **\$431**  
Shrimp, octopus, scallops, kanikama mixed with the 7 species flavors of togarashi. 160 g
- Pulpo Cocidito** **\$366**  
Create it yourself: cooked octopus. Choose any aguachile sauce. 180 g
- Camarón Cocidito** **\$273**  
Create it yourself: cooked shrimp. Choose any aguachile sauce. 180 g
- Callo de Hacha Natural** **\$826**  
Fresh scallops with lime, salt and black pepper. 250 g

# TOSTADAS DE CEVICHE

 **Especial de Camarón** **\$88**

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

 **Coqueta** **\$108**

Let us fascinated you! Fish, jicama and our unique spicy green sauce. 80 g

**Primavera** **\$108**

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

 **Pirata** **\$88**

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

 **Callo de Pescado** **\$108**

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

 **Especial de Camarón Cocido** **\$115**

The #1 with cooked shrimp. 70 g

**Atún Azul** **\$104**

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

**Maguro** **\$104**

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 and 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

\$118

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



## Especial de Pulpo

\$120

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



## Punta Mita

\$118

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



Tostada Atún Azul

# TACOS PLAYEROS

## **Quesitos Cabanna**

**\$88**

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

## **Taco Gobernador ®**

**\$88**

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

## **Zara**

**\$80**

Grilled fish taco. Very healthy, no regrets 60 g

## **Bonita**

**\$80**

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

## **🔥 Pulpo Mongol**

**\$105**

A great seafood combination.

Octopus, shrimp and smoked tuna. 70 g

## **Jicama Taco**

**\$80**

Crunchy shrimp on a jicama "tortilla". 50 g

## **Vampiro Pastor**

**\$80**

Vampiro = Crunchy tortilla & cheese, plus fish machaca. You got it!. 80 g

## **Gringona**

**\$88**

Fish pastor flour quesadilla. Delicious!. 60 g

# TACOS DE RES

**Quesitaco de Res** **\$85**

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

**Milanesa Quesitaco** **\$82**

Milanese with cheese. 30 g

**Junior** **\$82**

Carne asada, tomato sauce and diced cabbage. 70 g

**Caramelo** **\$82**

Arrachera and cheese on a flour tortilla. 70 g

**Che** **\$105**

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

**María** **\$82**

Ay María! Arrachera, guacamole and beans. 50 g

**Volcán de Asada** **\$105**

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



# SALADS

## **Ensalada Cabanna**

**\$188**

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

## **Ensalada Cabanna with Shrimp. +80 g**

**\$250**

## **Ensalada los Arcos**

**\$235**

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

## **Carpaccio de Betabel**

**\$155**

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

## **Ensalada Burrata**

**\$333**

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



# TIRADITOS

## **Tiradito de Salmón**

**\$276**

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

## **Tiradito de Atún**

**\$276**

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

## **Tiradito de Pulpo**

**\$301**

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



# ANTOJOS CABANNA

## **Rib Eye 41** **\$431**

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

## **Rib Eye Choice** **\$661**

The most delicious Rib Eye. Worth it!  
Cooking time 25 minutes. 600 g

## **Rib Eye Cabannero** **\$318**

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

## **BBQ Costillitas** **\$308**

Oriental style BBQ ribs with fries. 350 g

## **Carnitas de Atún** **\$380**

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

## **Hamburguesa de la Casa** **\$205**

The hamburger you know "Cabannized". 130 g

## **Burrito Mar & Tierra** **\$204**

Carne asada & shrimp flour tortilla burrito. 130 g

## **Fetuccini Culichi** **\$277**

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

## **Barbacoa de Arrachera** **\$358**

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

## **Panini de Arrachera** **\$230**

Fine herbs bread with arrache cheese and avocado. 150 g



# PIZZAS CABANNA

## **Pizza Gobernador**

Shrimp, cheese and tomato sauce.

**Small 90 g** **\$179**

**Medium 180 g** **\$272**

## **Pizza Prosciutto**

Crunchy dough, prosciutto and fresh mozzarella.

**Small 95 g** **\$315**

**Medium 190 g** **\$470**

## **Pizza 4 Quesos**

Mozzarella, gouda, parmesano and cream cheese.

**Small 88 g** **\$172**

**Medium 175 g** **\$260**

## **Pizza Mongol**

Delicious! Shrimp, octopus and smoked tuna.

**Small 90 g** **\$235**

**Medium 180 g** **\$374**



# ANTOJOS PLAYEROS

## **Leche de Tigre**

**\$89**

A great way to start!

Shrimp broth, cucumber and onion. 50 g

## **Chicharrón Cabanna**

**\$222**

Fried fish pieces.

Great for your cravings. 250 g

## **Chiles Torito**

**\$179**

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

## **Camarón Roca**

**\$289**

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

## **Camarón Caramelo**

**\$289**

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

## **Camarón Cacahuete**

**\$405**

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

## **Camarón Mazatlán**

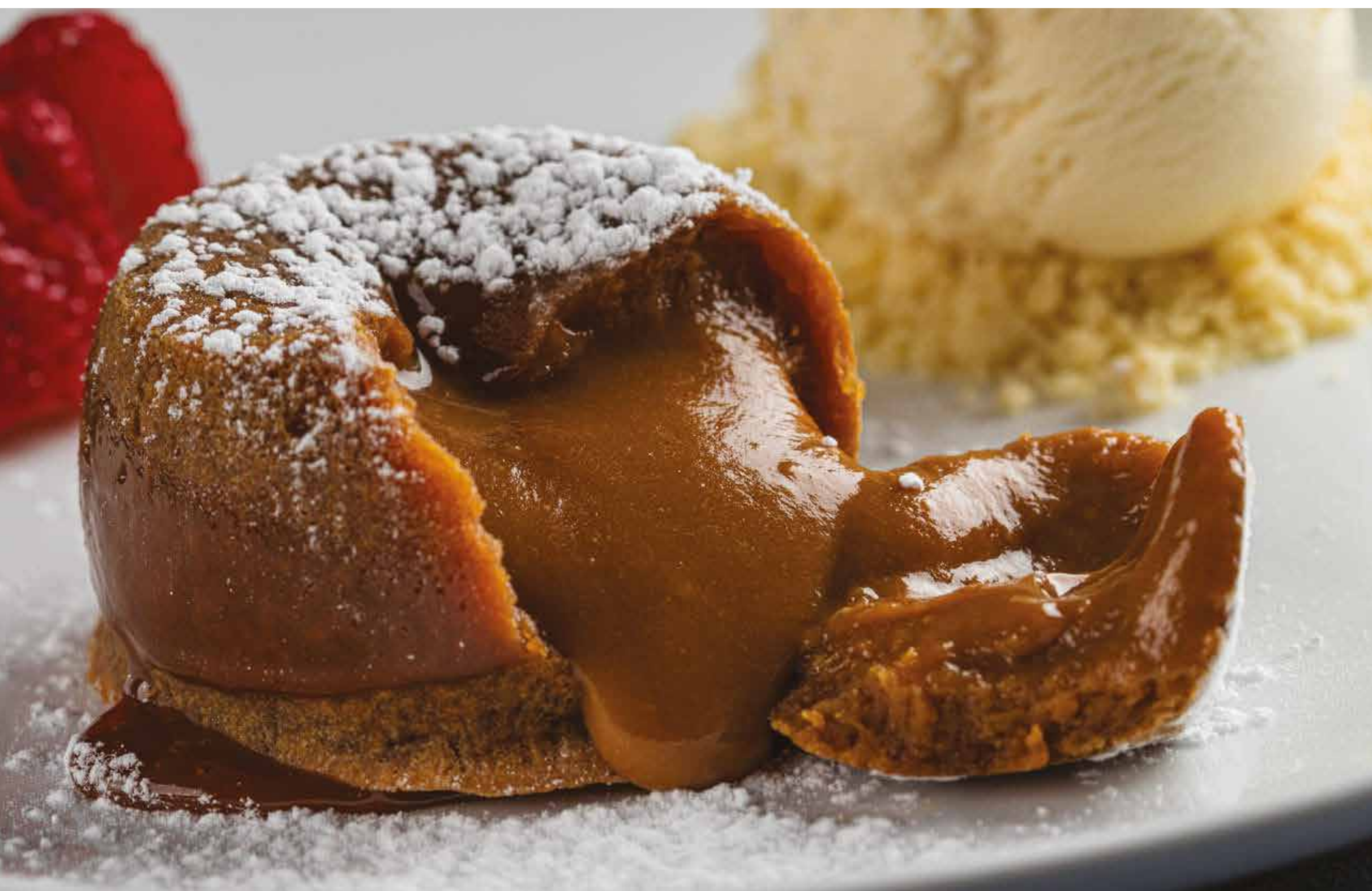
**\$401**

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

<b>Camarón Junior</b>	<b>\$401</b>
Big Shrimp with the unbeatable zarandeado of Los Arcos. 200 g	
<b>Camarón Rumba</b>	<b>\$401</b>
Crunchy Jumbo Shrimp stuffed with cream cheese, served with pico de gallo. 200 g	
<b>Pulpo Alacrán</b>	<b>\$481</b>
Octopus seasoned with species that'll conquer your palate. 220 g	
<b>Chinchulines de Pulpo</b>	<b>\$275</b>
Crunchy sliced octopus seasoned and fried. 150 g	
<b>Chicharrón de Pulpo</b>	<b>\$420</b>
Crunchy octopus marinated with sriracha with avocado, pico de gallo and japanese dressing. 150 g	
<b>Lonja Zara</b>	<b>\$280</b>
Charbroiled fish fillet seasoned, served with dry noodle. 220 g	
<b>Salmón Supremo</b>	<b>\$382</b>
Salmon baked with fine herbs served in a chickpea puree. 200 g	
<b>Salmón a las Brasas</b>	<b>\$392</b>
Charbroiled salmon. 200 g	
<b>Tacos Dorados de Pescado</b>	<b>\$225</b>
Fried fish tacos and salsa. 90 g	

# DESSERTS

<b>Banana Pie</b> 150 grs + 40 grs ice cream	<b>\$172</b>
<b>Flan</b> 170 grs	<b>\$130</b>
<b>3 Milk</b> 200 grs	<b>\$145</b>
<b>3 Milk S'more</b> 250 grs	<b>\$178</b>
<b>Dulce de Leche Volcano</b> 120 grs + 40 grs ice cream	<b>\$180</b>
<b>Mostachón de Nuez</b> 100 grs + 90 grs de ice cream	<b>\$152</b>
<b>Chocolate Savarin</b> 130 grs + 40 grs ice cream	<b>\$180</b>
<b>Ice Cream</b> 200 grs	<b>\$177</b>
<b>Crème Brûlée</b> 200 grs	<b>\$142</b>
<b>Lemon Pay</b> 150 grs	<b>\$156</b>
<b>Corn Cake</b> 150 grs + 40 grs ice cream	<b>\$173</b>
<b>Baileys Party</b> 460 grs + 88 ml Baileys	<b>\$551</b>







# BEVERAGES

<b>Jamaica &amp; Lemonade</b> 336 ml	<b>\$51</b>
<b>Strawberry Lemonade</b> 336 ml	<b>\$58</b>
<b>Sodas</b> 355 ml	<b>\$51</b>
<b>Natural water Hethe</b> 350 ml	<b>\$51</b>
<b>Natural water Hethe</b> 750 ml	<b>\$119</b>
<b>Agua de Piedra Gasificada</b> 650 ml	<b>\$125</b>
<b>Ice Tea Pops</b> 336 ml	<b>\$62</b>
<b>Hot Tea</b> 280 ml	<b>\$86</b>
<b>Nespresso Coffee</b> 180 ml	<b>\$62</b>
<b>Nespresso Capuccino</b> 180 ml	<b>\$73</b>
<b>Nespresso Espresso</b> 75 ml	<b>\$61</b>
<b>Cerveza 1/4</b> 180 ml	<b>\$40</b>
<b>Pacífico, Victoria, Montejo, Corona</b>	
<b>Corona Cero, Corona Light</b> 355 ml	<b>\$56</b>
<b>Negra Modelo, Modelo Especial</b> 355 ml	<b>\$66</b>
<b>Imp. Michelob Ultra</b> 355 ml	<b>\$77</b>
<b>Imp. Stella Artois</b> 330 ml	<b>\$82</b>
<b>Craft Beer</b> 330 ml	<b>\$117</b>
<b>Clamato no Alcohol</b> 200 ml	<b>\$88</b>
<b>Extra Chelado</b> 20 ml	<b>\$19</b>

## MIXOLOGÍA NO ALCOHOL

<b>Fresa, Jengibre, Hierbabuena</b> 270 ml	<b>\$138</b>
<b>Chia, Maracuya, Pepino</b> 270 ml	<b>\$133</b>
<b>Tuna, Kiwi, Romero</b> 270 ml	<b>\$133</b>
<b>Mango, Yuzu, Menta</b> 270 ml	<b>\$136</b>



# MIXOLOGÍA

## **PASIÓN MEZCAL \$183**

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

## **MANDARIN MEZCAL \$205**

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

## **AYOXO MEZCAL \$190**

Mezcal Unión, cucumber and lemon juice. 270 ml

## **REY MEZCAL \$156**

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

## **ROSA MEZCAL \$205**

Mezcal Unión, Campari and guava. 270 ml

## **GINGER 70 \$248**

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

## **BLUE MARGARITA \$234**

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

## **MOJITO POPS \$200**

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

## **WHISKY MEZQUITE \$184**

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

## **MR. BLACK \$260**

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

## **ASTRONAUTA \$276**

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

## **CLAMARINDO X1 \$155**

Vodka Smirnoff Tamarindo, clamato and pineapple juice. 270 ml

## **SMOOT GIN \$160**

Gin Tanqueray Dry, chamomile syrup and tonic. 330 ml

## **MOJITO HPNOTIQ \$177**

Hpnotiq, lemon juice and peppermint. 270 ml

## **PEPINO TENTACIÓN \$152**

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

## **MARGARITA MANGO \$183**

Tequila Herradura Silver, Controy and mango. 270 ml

**GIN MOM \$209**

Gin Mom, cranberry juice and red fruits. 270 ml

**PINNA CABANNA \$144**

Bombay, honey pineapple, coconut and basil. 270 ml

**FROZEN MARTINI COCO \$139**

Kalani, Vermouth and coconut. 270 ml

**TUNA TEQUILA \$163**

Tequila Herradura Silver, apple syrup and tuna. 270 ml

**CAVA MIMOSA \$156**

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 \$109

Absolut \$136

Stoli Vodka \$129

Grey Goose \$173

## GINEBRA 45ml

Tanqueray Ten \$198

Beefeater \$115

Hendrick's \$202

Bombay \$159

## MEZCAL 60ml

Unión Joven \$135

400 conejos \$159

Amores Reposado \$188

Contraluz Añejo Cristalino \$180

Danzante Pechuga \$482

## WHISKY 45ml

Johnnie Walker Etiqueta Roja \$144

Johnnie Walker Etiqueta Negra \$219

Johnnie Walker Etiqueta Verde \$359

Buchanan's 12 \$219

Buchanan's 18 \$350

Buchanan's Select \$264

## COGNAC 45ml

Martell VSOP \$253

## TEQUILA 60ml

Don Julio Blanco \$161

Don Julio 1942 \$845

Don Julio 70 \$265

Don Julio Añejo \$270

Herradura Ultra \$210

Herradura Cristal \$200

Herradura Reposado \$177

Herradura Antiguo Reposado \$126

Herradura Plata \$140

Jose Cuervo Tradicional \$132

Maestro Dobel Diamante Reposado \$198

7 Leguas Blanco \$147

Cascahuin Blanco \$138

Cascahuin Tahona \$192

## RON 45ml

Capitán Morgan \$110

Capitán Morgan Blanco \$107

Zacapa 23 Años \$231

Matusalem Gran Reserva \$126

## BRANDY 45ml

Torres X \$141

## DIGESTIVOS 45ml

Baileys \$135

Frangelico \$141

Licor 43 \$137

Amaretto \$129

Vaccari Nero \$129

Vaccari Blanco \$132

Carajillo \$194

Carajillo 43 Cream \$195

Carajillo Scoti \$195

Carajillo Baretto \$202

Prices in mexican pesos, sales taxes included.

# RED WINE



750 ml



148ml

## MÉXICO

### L.A. CETTO RESERVA PRIVADA

Valle de Parras. Tempranillo, Cabernet, Merlot

\$689

\$139

### SANTO TOMAS 31.8

Valle de Santo Tomas. Cabernet Sauvignon, Syrah, Tempranillo

\$643

\$132

### MONTE XANIC

Valle de Guadalupe. Cabernet Sauvignon, Merlot

\$1303

## ARGENTINA

### PUNTO FINAL CLASICO

Mendoza. Malbec

\$689

## SPAIN

### GRAN SANGRE DE TORO

Catalunya. Cariñena, Garnache, Syrah

\$583

### TORRES SANGRE DE TORO

Catalunya. Cariñena, Garnache

\$255

## CHILE

### SANTA DIGNA RESERVA

Valle de Maipo, Chile. Cabernet Sauvignon

\$524

\$107

# VINO ROSADO

## MÉXICO

### L.A. CETTO

Valle de Guadalupe. Zinfandel

\$444

\$108

Prices in mexican pesos, sales taxes included.

# WHITE WINE



750 ml

148ml

## MÉXICO

### SANTO TOMAS 31.8

Valle de Santo Tomas. Chenin Blanc, Chardonnay

\$643

\$1329

### MONTE XANIC

Valle de Guadalupe. Chardonnay

\$1092

### CASA MADERO

Valle de Guadalupe. Chardonnay

\$643

\$123

### CHATEU DOMECCQ

Valle de Calafia. Chardonnay, Viognier, Sauvignon Blanc

\$555

\$112

## SPAIN

### VIÑA ESMERALDA

Penedés. Gewürztraminer, Moscatel

375ml \$470  
\$277

## CHILE

### SANTA DIGNA

Valle de Central. Sauvignon Blanc

\$481

\$100

# CHAMPAGNE & SPARKLING

## FRANCE

### MÖET CHANDON

\$2020



**FROM THE GOOD TO THE BEST**  
THIS IS CABANNA





**MARISCOS FRESCOS  
Y DRINKS COQUETOS**

**DIRECTITO DEL OCEANO PACÍFICO**