

CABANNA



CABANNEAR

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





AGUACHILES

🔥🔥 Mangochile

120 g Shrimp \$239 ————— **150 g Fish \$255**

Marinated with mango and habanero chili and lime.

🔥🔥 Gran Duende

120 g Shrimp \$239 ————— **150 g Fish \$255**

Marinated with lime and serrano chili.

🔥🔥 Pelirrojo

120 g Shrimp \$239 ————— **150 g Fish \$255**

Marinated with lime and red crushed chili.

🔥 Perla Negra

120 g Shrimp \$239 ————— **150 g Fish \$255**

Marinated with lime, seasoning sauces and chili.

🔥🔥 Taquitos de Aguachile **\$233**

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

Aguachile de la tía **\$279**

Raw shrimp marinate with dark sauce. 180 g

Ceviche Loreto

Refreshing tuna ceviche combined with red onion, sweet potato, pistachio and roasted, topped with habanero aioli. 120 g **\$294**

Ceviche Machu Pichu

Chopped fish in a mix of sauces and flavors that will transport you to Perú. 150 g **\$244**

🔥 Ceviche Jalapeño Mixto **\$229**

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

El Sultán

Shrimp, octopus, scallops, kanikama mixed with the 7 species flavors of togarashi. 160 g **\$458**

Pulpo Cocidito

Create it yourself: cooked octopus. Choose any aguachile sauce. 180 g **\$365**

Camarón Cocidito

Create it yourself: cooked shrimp. Choose any aguachile sauce. 180 g **\$306**

Callo de Hacha Natural

Fresh scallops with lime, salt and black pepper. 250 g **\$885**

TOSTADAS DE CEVICHE

 **Especial de Camarón** **\$97**

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

 **Coqueta** **\$115**

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

Primavera **\$112**

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

 **Pirata** **\$91**

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

 **Callo de Pescado** **\$115**

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

 **Especial de Camarón Cocido** **\$126**

The #1 with cooked shrimp. 70 g

Atún Azul

You have to try it. Bluefin tuna with our **\$106**
oriental dressing with fried leek on top. 60 g

Maguro **\$97**

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.



7 chiles

\$115

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



Especial de Pulpo

\$119

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



Punta Mita

\$117

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



Tostada Atún Azul

TACOS PLAYEROS

Quesitos Cabanna

\$101

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

Taco Gobernador ®

\$101

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

Zara

\$83

Grilled fish taco. Very healthy, no regrets 60 g

Bonita

\$89

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

🔥 Pulpo Mongol

\$103

A great seafood combination. Octopus, shrimp and smoked tuna. 70 g

Jicama Taco

\$89

Crunchy shrimp on a jicama "tortilla". 50 g

Vampiro Pastor

\$83

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

Gringona

\$89

Fish pastor flour quesadilla. Delicious!. 60 g

TACOS DE RES

Quesitaco de Res **\$91**

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

Milanesa Quesitaco **\$80**

Milanese with cheese. 30 g

Junior **\$85**

Carne asada, tomato sauce and diced cabbage. 70 g

Caramelo **\$89**

Arrachera and cheese on a flour tortilla. 70 g

Che **\$103**

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

María **\$85**

Ay María! Arrachera, guacamole and beans. 50 g

Volcán de Asada **\$103**

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

SALADS

Ensalada Cabanna

\$193

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

Ensalada Cabanna with Shrimp. +80 g

\$251

Ensalada los Arcos

\$244

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

Carpaccio de Betabel

\$170

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

Ensalada Burrata

\$368

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



TIRADITOS

Tiradito de Salmón

\$283

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

Tiradito de Atún

\$283

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

Tiradito de Pulpo

\$308

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



ANTOJOS CABANNA

Rib Eye 41 **\$448**

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

Rib Eye Choice **\$1176**

The most delicious Rib Eye. Worth it!

Cooking time 25 minutes. 400 g

Rib Eye Cabannero **\$328**

Cabanna's specialty.

Flour tortilla Rib Eye rolls. 200 g

BBQ Costillitas **\$317**

Oriental style BBQ ribs with fries. 350 g

Carnitas de Atún **\$354**

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

Hamburguesa de la Casa **\$213**

The hamburger you know "Cabannized". 130 g

Burrito Mar & Tierra **\$215**

Carne asada & shrimp flour tortilla burrito. 130 g

Fetuccini Culichi **\$288**

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

Panini Arrachera **\$229**

Fine herbs bread with arrache cheese and avocado. 100 g

Barbacoa de Arrachera **\$394**

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



PIZZAS CABANNA

Pizza Gobernador

Shrimp, cheese and tomato sauce.

Small 90 g **\$190**

Medium 180 g **\$287**

Pizza Prosciutto

Crunchy dough, prosciutto and fresh mozzarella.

Small 95 g **\$319**

Medium 190 g **\$474**

Pizza 4 Quesos

Mozzarella, gouda, parmesano and cream cheese.

Small 88 g **\$178**

Medium 175 g **\$271**

Pizza Mongol

Delicious! Shrimp, octopus and smoked tuna.

Small 90 g **\$280**

Medium 180 g **\$412**



ANTOJOS PLAYEROS

Leche de Tigre

\$106

A great way to start!

Shrimp broth, cucumber and onion. 50 g

Chicharrón Cabanna

\$236

Fried fish pieces.

Great for your cravings. 250 g

Chiles Torito

\$198

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

Camarón Roca

\$315

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

Camarón Caramelo

\$313

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

Camarón Cacahuete

\$386

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

Camarón Mazatlán

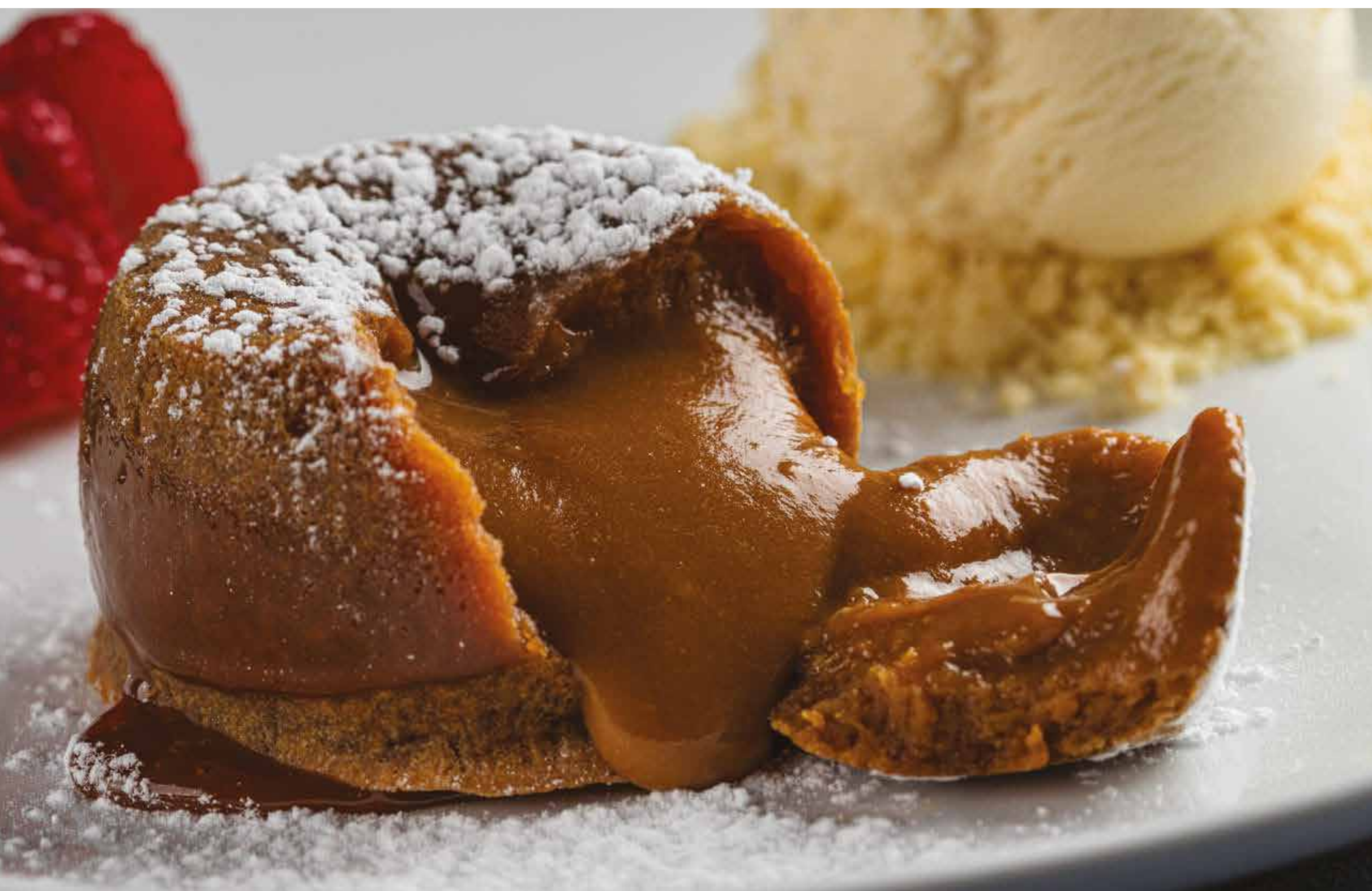
\$506

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

Camarón Junior	\$428
Big Shrimp with the unbeatable zarandeado of Los Arcos. 200 g	
Camarón Rumba	\$412
Crunchy Jumbo Shrimp stuffed with cream cheese, served with pico de gallo. 200 g	
Pulpo Alacrán	\$487
Octopus seasoned with species that'll conquer your palate. 220 g	
Chinchulines de Pulpo	\$270
Crunchy sliced octopus seasoned and fried. 150 g	
Chicharrón de Pulpo	\$419
Crunchy octopus marinated with sriracha with avocado, pico de gallo and japanese dressing. 150 g	
Lonja Zara	\$303
Charbroiled fish fillet seasoned, served with dry noodle. 220 g	
Salmón Supremo	\$409
Salmon baked with fine herbs served in a chickpea puree. 200 g	
Salmón a las Brasas	\$409
Charbroiled salmon. 200 g	
Tacos Dorados de Pescado	\$234
Fried fish tacos and salsa. 90 g	

DESSERTS

Banana Pie 150 grs + 40 grs ice cream	\$164
Flan 170 grs	\$150
3 Milk 200 grs	\$150
3 Milk S'more 250 grs	\$191
Dulce de Leche Volcano 120 grs + 40 grs ice cream	\$188
Mostachón de Nuez 100 grs + 90 grs de ice cream	\$159
Chocolate Savarin 130 grs + 40 grs ice cream	\$164
Ice Cream 200 grs	\$170
Lemon Pay 150 grs	\$164
Corn Cake 150 grs + 40 grs ice cream	\$171
Baileys Party 460 grs + 88 ml Baileys	\$529



BEVERAGES

Jamaica & Lemonade 336 ml	\$56
Strawberry Lemonade 336 ml	\$59
Sodas 355 ml	\$56
Natural water Hethe 350 ml	\$56
Natural water Hethe 750 ml	\$125
Agua de Piedra Gasificada 650 ml	\$131
Ice Tea Pops 336 ml	\$63
Hot Tea 280 ml	\$94
Nespresso Coffee 180 ml	\$63
Nespresso Capuccino 180 ml	\$78
Nespresso Espresso 75 ml	\$62
Pacífico, Victoria, Corona 210 ml	\$45
Pacífico, Victoria, Montejo, Corona	
Corona Cero, Corona Light 355 ml	\$75
Negra Modelo, Modelo Especial 355 ml	\$82
Imp. Bud Light 355 ml	\$75
Imp. Michelob Ultra 355 ml	\$100
Imp. Stella Artois 330 ml	\$102
Craft Beer 330 ml	\$137
Clamato for a Beer 200 ml	\$71
Clamato no Alcohol 336 ml	\$80
Extra Chelado 20 ml	\$20

MIXOLOGÍA NO ALCOHOL

Fresa, Jengibre, Hierbabuena 270 ml	\$147
Chia, Maracuya, Pepino 270 ml	\$141
Tuna, Kiwi, Romero 270 ml	\$142
Mango, Yuzu, Menta 270 ml	\$142



MIXOLOGÍA

PASIÓN MEZCAL \$205

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

MANDARIN MEZCAL \$211

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

AYOXO MEZCAL \$205

Mezcal Unión, cucumber and lemon juice. 270 ml

REY MEZCAL \$179

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

ROSA MEZCAL \$211

Mezcal Unión, Campari and guava. 270 ml

GINGER 70 \$240

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

BLUE MARGARITA \$221

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

MOJITO POPS \$205

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

WHISKY MEZQUITE \$175

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

MR. BLACK \$246

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

ASTRONAUTA \$264

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

CLAMARINDO X1 \$153

Vodka Smirnoff Tamarindo, clamato and pineapple juice. 270 ml

SMOOT GIN \$162

Gin Tanqueray Dry, chamomile syrup and tonic. 330 ml

MOJITO HPNOTIQ \$163

Hpnotiq, lemon juice and peppermint. 270 ml

PEPINO TENTACIÓN \$151

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

MARGARITA MANGO \$188

Tequila Herradura Silver, Controy and mango. 270 ml

GIN MOM \$210

Gin Mom, cranberry juice and red fruits. 270 ml

PINNA CABANNA \$151

Bombay, honey pineapple, coconut and basil. 270 ml

FROZEN MARTINI COCO \$153

Kalani, Vermouth and coconut. 270 ml

TUNA TEQUILA \$169

Tequila Herradura Silver, apple syrup and tuna. 270 ml

CAVA MIMOSA \$158

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.



LICORES

VODKA 45ml

- Smirnoff \$114
- Smirnoff Tamarindo \$129
- Absolut \$142
- Stoli Vodka \$134
- Grey Goose \$185

GINEBRA 45ml

- Tanqueray London \$158
- Tanqueray Ten \$211
- Beefeater \$129
- Hendrick's \$205
- Bombay \$176

MEZCAL 60ml

- Unión Joven \$210
- Alacrán \$205
- Danzante Reposado \$323
- 400 conejos \$210
- 400 conejos reposado \$216
- Amores Reposado \$208
- Alipus San Andrés \$282
- Montelobos \$234

WHISKY 45ml

- Johnnie Walker Etiqueta Negra \$216
- Johnnie Walker Etiqueta Azul \$900
- Buchanan's 12 \$198
- Buchanan's 18 \$327
- Buchanan's Select \$301
- Old Parr \$219
- Macallan 12 \$284

BRANDY 45ml

- Torres X \$135

TEQUILA 60ml

- Don Julio 70 \$221
- Don Julio 1942 \$691
- Don Julio Añejo \$214
- Herradura Ultra \$218
- Herradura Plata \$160
- Herradura Reposado \$163
- José Cuervo Tradicional \$139
- Maestro Dobel Diamante \$222
- Maestro Dobel Diamante Reposado \$209
- Reserva de la Familia Reposado \$459

RON 45ml

- Capitán Morgan \$114
- Zacapa 23 Años \$292
- Bacardi Blanco \$120
- Matusalem Gran Reserva \$139

COGNAC 45ml

- Martell VSOP \$269

DIGESTIVOS 45ml

- Baileys \$141
- Frangelico \$147
- Licor 43 \$141
- Amaretto \$141
- Vaccari Nero \$136
- Vaccari Blanco \$134
- Chartreause Verde \$190
- Carajillo \$205
- Carajillo 43 Cream \$210
- Carajillo Scoti \$205
- Carajillo Baretto \$211

Prices in mexican pesos, sales taxes included.

RED WINE



750 ml

148ml

MÉXICO

CASA MADERO 3V

Valle de Parras. Tempranillo, Cabernet, Merlot

\$1268

CALIXA BLEND

Valle de Parras. Cabernet, Merlot

\$1139

SCIELO

Valle de Parras. Syrah, Cabernet, Merlot

\$1070

\$221

EMEVÉ ARMONÍA DE TINTOS

Valle de Guadalupe. Merlot, Cabernet Sauvignon, Shiraz, Cabernet Franc

\$854

\$188

ARGENTINA

NAVARRO CORREAS COLECCIÓN PRIVADA

Luján del Cuyo. Malbec, Cabernet Sauvignon, Merlot

\$1162

AUSTRALIA

AVION DE JUGUETTE

Reverland - Mc Laren Valley. Grenache, Mataro

\$1110

\$234

ESPAÑA

PROTOCOLO TINTO

Castilla. Tempranillo

\$649

\$140

MATARROMERA

Ribera del Duero. Crianza

\$1790

ESTADOS UNIDOS

BERINGER BROS BROTHERS

Napa Valley - Red Blend Merlot, Petite Syrah

\$1205

ROSE WINE

ESTADOS UNIDOS

750 ml

148ml

BERINGER

California, Napa Valley. Zinfandel

\$710

\$160

Prices in mexican pesos, sales taxes included.

WHITE WINE



MÉXICO

750 ml

148ml

CASA MADERO 2V

Valle de Parras. Chenin Blanc, Chardonnay

\$918

\$192

SCIELO

Valle de Parras. Chardonnay

\$843

\$182

CALIXA

Valle de Guadalupe, Monte Xanic. Chardonnay

\$912

AUSTRALIA

VELERO DE JUGUETTE

Mc Laren Valley, Sur de Australia.
Sauvignon Blanc

\$1110

\$234

ESPAÑA

DIAMANTE SEMI DULCE

Rioja. Viura, Malvasia

\$686

\$171

LAGAR DE CERVERA

Rías Baixas. Albariño

\$1116

NUEVA ZELANDA

MATUA

Marlborough Isla Sur. Sauvignon Blanc

\$1220

FRANCIA

LATOUR POULLY FUISSE

Maconnais Bourgogne - Chardonnay

\$1942

CHAMPAGNE & SPARKLING

FRANCIA

MÖET CHANDON

\$3955

ESPAÑA

CAVA RONDEL

Cataluña - Macabeo

\$875

FROM THE GOOD TO THE BEST
THIS IS CABANNA





**MARISCOS FRESCOS
Y DRINKS COQUETOS**

DIRECTITO DEL OCEANO PACÍFICO