

# 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 red cherry garnish. 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 creating a soft glow.

# CABANNA

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



Taquitos de Aguachile

## ■ AGUACHILES

### 🔥🔥 Mangochile

120 g Shrimp \$217 ————— 150 g Robalo \$232

Marinated with mango and habanero chili and lime.

### 🔥🔥 Gran Duende

120 g Shrimp \$217 ————— 150 g Robalo \$232

Marinated with lime and serrano chili.

### 🔥🔥 Pelirrojo

120 g Shrimp \$217 ————— 150 g Robalo \$232

Marinated with lime and red crush chili.

### 🔥 Perla Negra

120 g Shrimp \$217 ————— 150 g Robalo \$232

Marinated with lime, seasoning sauces and chili.

**🔥🔥 Taquitos de Aguachile** **\$217**

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

**Aguachile de la tía** **\$261**

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** **\$228**

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

**N 🔥 Ceviche Jalapeño Mixto** **\$213**

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

**Callo de Hacha Natural** **\$826**

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

**El Sultán** **\$428**

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

**Pulpo Cocidito** **\$331**

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

**Camarón Cocidito** **\$286**

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

## ■ TOSTADAS DE CEVICHE

### 🔥 Especial de Camarón \$90

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

### 🔥🔥🔥 Coqueta \$102

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

### Primavera \$105

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

### 🔥 Pirata \$85

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

### 🔥 Callo de Robalo \$105

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

### Atún Azul \$99

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.



## **Maguro**

**\$90**

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

## **🔥🔥🔥 7 chiles**

**\$108**

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

## **🔥 Especial de Pulpo**

**\$108**

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

## **🔥 Punta Mita**

**\$110**

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



## ■ TACOS PLAYEROS

### **Quesitos Cabanna** **\$94**

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

### **Taco Gobernador** ® **\$94**

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

### **Zara** **\$78**

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

### **Bonita** **\$83**

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

### 🔥 **Pulpo Mongol** **\$96**

A great seafood combination.

Octopus, shrimp and smoked tuna. 70 g

### **Jícama Taco** **\$83**

Crunchy shrimp on a jicama "tortilla". 50 g

### **Vampiro Pastor** **\$78**

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

### **Gringona** **\$83**

Fish pastor flour quesadilla. Delicious!. 40 g



## ■ TACOS DE RES

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

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

### **Milanesa Quesitaco** **\$75**

Milanese with cheese. 30 g

### **Junior** **\$77**

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** **\$77**

Ay María! Arrachera, guacamole and beans. 50 g

### **Volcán de Asada** **\$85**

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**

**\$235**

### **Ensalada los Arcos**

**\$228**

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

### **Carpaccio de Betabel**

**\$159**

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

### **Ensalada Burrata**

**\$343**

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



## ■ TIRADITOS

### **Tiradito de Salmón**

**\$264**

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

### **Tiradito de Atún**

**\$264**

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

Tiradito de Atún



## ■ ANTOJOS CABANNA

<b>Rib Eye 41</b>	<b>\$418</b>
Crunchy Rib Eye cubes, deep fried to achieve a unique flavor. 300 g	
<b>Rib Eye Choice</b>	<b>\$1098</b>
The most delicious Rib Eye. Worth it! Cooking time 25 minutes. 600 g	
<b>Rib Eye Cabannero</b>	<b>\$306</b>
Cabanna's specialty. Flour tortilla Rib Eye rolls. 200 g	
<b>BBQ Costillitas</b>	<b>\$296</b>
Oriental style BBQ ribs with fries. 350 g	
<b>Carnitas de Atún</b>	<b>\$331</b>
Chopped tuna marinated in our very own sauce serve. 200 g	
<b>Hamburguesa de la Casa</b>	<b>\$199</b>
The hamburger you know "Cabannized". 130 g	
<b>Burrito Mar &amp; Tierra</b>	<b>\$201</b>
Carne asada & shrimp flour tortilla burrito. 130 g	
<b>Fetuccini Culichi</b>	<b>\$269</b>
Fetuccini in a green creamy sauce with 100 g grill shrimp.	
<b>Panini Arrachera</b>	<b>\$213</b>
Fine herbs bread with arrachera, cheese and avocado. 100 g	
<b>Barbacoa de Arrachera</b>	<b>\$368</b>
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	\$177
Medium 300 g	\$268

### Pizza Prosciutto

Crunchy dough, prosciutto and fresh mozzarella.

Small 95 g	\$298
Medium 190 g	\$442

### Pizza 4 Quesos

Mozzarella, gouda, parmesan  
and cream cheese.

Chica 88 g	\$166
Mediana 175 g	\$253

### Pizza Mongol

Delicious! Shrimp, octopus and smoked tuna.

Small 150 g	\$254
Medium 300 g	\$374

## ■ ANTOJOS PLAYEROS

### **Leche de Tigre** **\$99**

A great way to start!

Shrimp broth, cucumber and onion. 50 g

### **Chicharrón Cabanna** **\$220**

Fried fish pieces.

Great for your cravings. 250 g

### **Chiles Torito** **\$185**

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

### **Camarón Roca** **\$294**

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

### **Camarón Caramelo** **\$292**

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

### **Camarón Cacahuete** **\$361**

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

### **Camarón Mazatlán** **\$465**

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

**Camarón Junior** **\$400**

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

**Camarón Rumba** **\$385**

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

**Pulpo Alacrán** **\$441**

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

**Chinchulines de Pulpo** **\$252**

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** **\$283**

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

**Salmón Supremo** **\$382**

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

**Salmón a las Brasas** **\$382**

Charbroiled salmon. 200 g

**Tacos Dorados de Pescado** **\$218**

Fried fish tacos and salsa. 90 g



## ■ DESSERTS

**Banana Pie** \$153  
150 grs + 40 grs ice cream

**Flan** \$140  
170 grs

**3 Mlik** \$140  
200 grs

**3 Mlik S'more** \$178  
250 grs

**Dulce de Leche Volcano** \$176  
120 grs + 40 grs ice cream

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

**Chocolate Savarin** \$153  
130 grs + 40 grs ice cream

**Ice Cream** \$159  
200 grs

**Lemon Pie** \$153  
150 grs

**Corn Cake** \$160  
150 grs + 40 grs ice cream

**Baileys Party** \$494  
460 grs + 88 ml Baileys



Baileys Party



Volcán de Dulce de Leche

## ■ MIXOLOGY

### **PASIÓN MEZCAL \$193**

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

### **MANDARIN MEZCAL \$199**

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

### **AYOXO MEZCAL \$193**

Mezcal Unión, cucumber and lemon juice. 270 ml

### **REY MEZCAL \$168**

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

### **ROSA MEZCAL \$199**

Mezcal Unión, Campari and guava. 270 ml

### **GINGER 70 \$226**

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

### **BLUE MARGARITA \$209**

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

### **MOJITO POPS \$193**

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

### **WHISKY MEZQUITE \$165**

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

### **MR. BLACK \$232**

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

### **ASTRONAUTA \$249**

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

### **CLAMARINDO X1 \$144**

Smirnoff Tamarindo, clamato and pineapple juice. 270 ml

### **SMOOT GIN \$153**

Gin Tanqueray Dry, chamomile syrup and tonic. 330 ml

### **MOJITO HPNOTIQ \$154**

Hpnotiq, lemon juice and peppermint. 270 ml

### **PEPINO TENTACIÓN \$142**

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

### **MARGARITA MANGO \$177**

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 \$198**

Gin Mom, cranberry juice and red fruits. 270 ml

**PINNA CABANNA \$142**

Bombay, honey pineapple, coconut and basil. 270 ml

**FROZEN MARTINI COCO \$144**

Kalani, Vermouth and coconut. 270 ml

**TUNA TEQUILA \$160**

Tequila Herradura silver, apple syrup and tuna. 270 ml

**CAVA MIMOSA \$149**

Aperol, Prosecco, passion fruit and grapefruit. 270 ml

**MIXOLOGY 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



## ■ BEVERAGES

<b>Jamaica &amp; Lemonade</b> 336 ml	<b>\$53</b>
<b>Strawberry Lemonade</b> 336 ml	<b>\$56</b>
<b>Sodas</b> 355 ml	<b>\$53</b>
<b>Bottle of Water</b> 350 ml	<b>\$53</b>
<b>Natural Water Hethe</b> 750 ml	<b>\$118</b>
<b>Agua de Piedra Gasificada</b> 650 ml	<b>\$123</b>
<b>Ice Tea Pops</b> 336 ml	<b>\$60</b>
<b>Hot Tea</b> 280 ml	<b>\$88</b>
<b>Nespresso Coffee</b> 180 ml	<b>\$60</b>
<b>Nespresso Capuccino</b> 180 ml	<b>\$73</b>
<b>Beer 1/4</b> 210 ml	<b>\$42</b>
<b>Pacífico, Victoria, Corona,</b>	
<b>Corona Cero, Corona Light</b> 355 ml	<b>\$71</b>
<b>Negra Modelo, Modelo Especial</b> 355 ml	<b>\$77</b>
<b>Imp. Bud Light</b> 355 ml	<b>\$71</b>
<b>Imp. Michelob Ultra</b> 355 ml	<b>\$94</b>
<b>Imp. Stella Artois</b> 330 ml	<b>\$96</b>
<b>Craft Beer</b> 330 ml	<b>\$129</b>
<b>Clamato for a Beer</b> 200 ml	<b>\$67</b>
<b>Clamato no Alcohol</b> 336 ml	<b>\$75</b>
<b>Extra vaso Chelado/Michelado</b> 20 ml	<b>\$19</b>

Té Helado Pops



Carajillo 43 Cream



# LIQUORS

## GIN 45ml

Tanqueray London \$149

Tanqueray Ten \$199

Beefeater \$121

Hendrick's \$193

Bombay \$166

## VODKA 45ml

Smirnoff \$108

Smirnoff Tamarindo \$121

Absolut \$134

Stolichnaya \$126

Grey Goose \$174

## RUM 45ml

Capitán Morgan \$108

Zacapa 23 Años \$275

Bacardi Blanco \$113

Matusalem Gran Reserva \$131

## TEQUILA 60ml

Don Julio 70 \$209

Don Julio 1942 \$651

Don Julio Añejo \$202

Herradura Ultra \$206

Herradura Plata \$151

Herradura Reposado \$154

José Cuervo Tradicional \$131

Maestro Dobel Diamante \$210

Maestro Dobel Diamante Reposado \$197

Reserva de la Familia Reposado \$433

## MEZCAL 60ml

Unión Joven \$198

Alacrán \$193

Danzantes Reposado \$305

400 Conejos \$198

400 Conejos Reposado \$204

Amores Reposado \$196

Alipus San Andrés \$265

Montelobos \$220

Prices in mexican pesos, sales taxes included.

**WHISKY 45ml**

Johnnie Walker Etiqueta Negra \$204

Johnnie Walker Etiqueta Azul \$848

Buchanan's 12 \$187

Buchanan's 18 \$309

Buchanan's Select \$284

Old Parr \$207

Macallan 12 \$267

**BRANDY 45ml**

Torres X \$127

**COGNAC 45ml**

Martell VSOP \$254

**DIGESTIVES 45ml**

Baileys \$133

Frangelico \$138

Licor 43 \$133

Amaretto \$133

Vaccari Nero \$128

Vaccari Blanco \$126

Chartreusee Verde \$179

Carajillo \$193

Carajillo 43 Cream \$198

Carajillo Scoti \$193

Carajillo Baretto \$199



# RED WINE



## MEXICO

750 ml

148ml

### SCIELO

Valle de Parras. Syrah, Cabernet Sauvignon, Merlot

\$1009

\$209

### CASA MADERO 3V

Valle de Parras. Cabernet Sauvignon, Merlot, Tempranillo

\$1195

### CALIXA BLEND

Valle de Guadalupe.  
Cabernet Sauvignon, Merlot, Tempranillo

\$1074

### EMEVÉ ARMONÍA DE TINTOS

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

\$805

\$177

## ARGENTINA

### NAVARRO CORREAS COLECCIÓN PRIVADA

Mendoza. Malbec, Cabernet Sauvignon, Merlot

\$1095

## SPAIN

### PROTOCOLO

Castilla - La Mancha. Tempranillo

\$612

\$132

### MATARROMERA CRIANZA

Ribera del Duero. Tempranillo

\$1686

## UNITED STATES

### BERINGER BRO BROTHERS

Valle de Napa. Syrah

\$1137

## AUSTRALIA

### AVIÓN DE JUGUETTE

Mc Laren Valley. Grenache, Mataro

\$1047

\$220

# ROSE WINE

## UNITED STATES

### BERINGER

California. Zinfandel

\$670

\$149

Prices in mexican pesos, sales taxes included.

# WHITE WINE

## MEXICO

750 ml 148ml

### SCIELO

Valle de Parras. Chardonay

\$794

\$171

### CASA MADERO 2V

Valle de Parras. Chardonnay, Chenin Blanc

\$865

\$81

### CALIXA

Valle de Guadalupe. Chardonnay

\$860

## SPAIN

### DIAMANTE

Rioja. Viura, Malvasía

\$647

\$162

### LAGAR DE CERVEZA

Rías Baixas. Albariño

\$1052

## AUSTRALIA

### EL VELERO DE JUGUETTE

Adelaida Hills. Sauvignon Blanc

\$1047

\$220

## NEW ZELAND

### MATUA

Marlborough Isla Sur. Sauvignon Blanc

\$1152

## FRANCE

### LATOUR POULLY FUISSE

Maconnais Bourgogne. Chardonay

\$1831

# CHAMPAGNE & SPARKLING

## FRANCE

### MÖET & CHANDON

Brut Imperial

\$3728

## SPAIN

### CAVA RONDEL

Cataluña - Macabeo

\$827

DRINK  
& RELAX

*Be You*