

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 slice of red fruit. 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 \$220 ————— 150 g Robalo \$237

Marinated with mango and habanero chili and lime.

🔥🔥 Gran Duende

120 g Shrimp \$220 ————— 150 g Robalo \$237

Marinated with lime and serrano chili.

🔥🔥 Pelirrojo

120 g Shrimp \$220 ————— 150 g Robalo \$237

Marinated with lime and red crush chili.

🔥 Perla Negra

120 g Shrimp \$220 ————— 150 g Robalo \$237

Marinated with lime, seasoning sauces and chili.

🔥🔥 Taquitos de Aguachile **\$220**

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

Aguachile de la tía **\$249**

Raw shrimp marinated with dark sauce. 180 g

Ceviche Loreto **\$254**

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

Ceviche Machu Pichu **\$237**

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 **\$882**

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

El Sultán **\$458**

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 **\$297**

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 \$110

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

\$88

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

Jicama 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 **\$84**

Fish pastor flour quesadilla. Delicious!. 40 g

■ TACOS DE RES

Quesitaco de Res **\$94**

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

Milanesa Quesitaco **\$78**

Milanese with cheese. 30 g

Junior **\$78**

Carne asada, tomato sauce and diced cabbage. 70 g

Caramelo **\$85**

Arrachera and cheese on a flour tortilla. 70 g

Che **\$83**

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

María **\$83**

Ay María! Arrachera, guacamole and beans. 50 g

Volcán de Asada **\$88**

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

■ SALADS

Ensalada Cabanna

\$187

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

Ensalada Cabanna with Shrimp. +80 g

\$242

Ensalada los Arcos

\$232

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

Carpaccio de Betabel

\$177

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

Ensalada Burrata

\$326

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



■ TIRADITOS

Tiradito de Salmón

\$270

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

\$287

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

Tiradito de Atún



■ ANTOJOS CABANNA

- | | |
|---|---------------|
| Rib Eye 41 | \$419 |
| Crunchy Rib Eye cubes, deep fried to achieve a unique flavor. 300 g | |
| Rib Eye Choice | \$1224 |
| The most delicious Rib Eye. Worth it!
Cooking time 25 minutes. 600 g | |
| Rib Eye Cabannero | \$309 |
| Cabanna's specialty.
Flour tortilla Rib Eye rolls. 200 g | |
| BBQ Costillitas | \$304 |
| Oriental style BBQ ribs with fries. 350 g | |
| Carnitas de Atún | \$331 |
| Chopped tuna marinated in our very own sauce serve. 200 g | |
| Hamburguesa de la Casa | \$204 |
| The hamburger you know "Cabannized". 130 g | |
| Burrito Mar & Tierra | \$209 |
| Carne asada & shrimp flour tortilla burrito. 130 g | |
| Fetuccini Culichi | \$281 |
| Fetuccini in a green creamy sauce with 100 g grill shrimp. | |
| Barbacoa de Arrachera | \$331 |
| 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 \$187

Medium 300 g \$281

Pizza Prosciutto

Crunchy dough, prosciutto and fresh mozzarella.

Small 95 g \$287

Medium 190 g \$419

Pizza 4 Quesos

Mozzarella, gouda, parmesan
and cream cheese.

Chica 88 g \$171

Mediana 175 g \$249

Pizza Mongol

Delicious! Shrimp, octopus and smoked tuna.

Small 150 g \$265

Medium 300 g \$387

■ 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 **\$187**

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

Camarón Roca **\$304**

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

Camarón Caramelo **\$297**

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

Camarón Cacahuete **\$309**

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

Camarón Mazatlán **\$477**

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

Camarón Junior **\$408**

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

Camarón Rumba **\$408**

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

Pulpo Mongol **\$441**

A great seafood combination. Octopus, shrimp and smoked tuna. 270 g

Chinchulines de Pulpo **\$254**

Crunchy sliced octopus seasoned and fried. 150 g

Chicharron de Pulpo **\$380**

Crunchy octopus marinated with sriracha with avocado, pico de gallo and japanese dressing. 150 g

Lonja Zara **\$287**

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

Salmón Supremo **\$386**

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

Salmón a las Brasas **\$386**

Charbroiled salmon. 200 g

■ DESSERTS

Banana Pie 150 grs + 40 grs ice cream	\$165
Flan 170 grs	\$149
3 Mlik 200 grs	\$149
3 Mlik S'more 250 grs	\$182
Dulce de Leche Volcano 120 grs + 40 grs ice cream	\$182
N Mostachón de Nuez 100 grs + 40 grs ice cream	\$148
Chocolate Savarin 130 grs + 40 grs ice cream	\$160
Ice Cream 200 grs	\$160
Lemon Pie 150 grs	\$160
Corn Cake 150 grs + 40 grs ice cream	\$165
Baileys Party 460 grs + 88 ml Baileys	\$496



Baileys Party



Volcán de Dulce de Leche

■ MIXOLOGY

PASIÓN MEZCAL \$199

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 \$199

Mezcal Unión, cucumber and lemon juice. 270 ml

REY MEZCAL \$199

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 \$215

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

MOJITO POPS \$154

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

WHISKY MEZQUITE \$171

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

MR. BLACK \$237

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 \$149

Smirnoff Tamarindo, clamato and pineapple juice. 270 ml

SMOOT GIN \$160

Gin Tanqueray Dry, chamomile syrup and tonic. 330 ml

MOJITO HPNOTIQ \$193

Hpnotiq, lemon juice and peppermint. 270 ml

PEPINO TENTACIÓN \$149

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 \$204

Gin Mom, cranberry juice and red fruits. 270 ml

PINNA CABANNA \$149

Bombay, honey pineapple, coconut and basil. 270 ml

FROZEN MARTINI COCO \$149

Kalani, Vermouth and coconut. 270 ml

TUNA TEQUILA \$165

Tequila Herradura silver, apple syrup and tuna. 270 ml

CAVA MIMOSA \$154

Aperol, Prosecco, passion fruit and grapefruit. 270 ml

MIXOLOGY NO ALCOHOL

Fresa, Jengibre, Hierbabuena \$149

Chia, Maracuya, Pepino \$144

Tuna, Kiwi, Romero \$144

Mango, Yuzu, Menta \$144



■ BEVERAGES

Jamaica & Lemonade 336 ml	\$54
Sodas 355 ml	\$54
Bottle of Water 350 ml	\$54
Natural Water Hethe 750 ml	\$105
Agua de Piedra Gasificada 650 ml	\$105
Ice Tea Pops 336 ml	\$60
Hot Tea 280 ml	\$88
Nespresso Coffee 180 ml	\$60
Nespresso Capuccino 180 ml	\$72
Nespresso Espresso 40 ml	\$60
Pacífico, Victoria, Corona,	
Corona Cero, Corona Light 355 ml	\$67
Negra Modelo, Modelo Especial 355 ml	\$72
Imp. Michelob Ultra 355 ml	\$93
Imp. Stella Artois 330 ml	\$94
Craft Finísima 355 ml	\$138
Craft Treviño, Garza y Cantú 355 ml	\$138
Craft Rey 355 ml	\$138
Clamato for a Beer 200 ml	\$67
Extra vaso Chelado/Michelado 20 ml	\$19

Té Helado Pops



Carajillo 43 Cream



LIQUORS

TEQUILA 45ml

Don Julio Blanco \$138

Don Julio Reposado \$154

Don Julio 70 \$211

Don Julio 1942 \$636

Don Julio Añejo \$186

Herradura Ultra \$186

Herradura Blanco \$133

Herradura Plata \$143

Herradura Reposado \$148

Maestro Dobel Diamante Reposado \$211

Reserva de la Familia \$583

Casa Dradones Joven \$742

Clase Azul Reposado \$583

MEZCAL 45ml

Unión Joven \$193

400 Conejos \$220

Danzantes Joven \$199

Amores Reposado \$193

Bruxo No.2 \$182

Creyente \$220

Contraluz Añejo Cristalino \$220

Montelobos \$220

GIN 45ml

Tanqueray Ten \$199

Tanqueray London \$149

Tanqueray Sevilla \$237

Hendrick's \$193

London No.1 \$187

Monkey 47 \$353

VODKA 45ml

Smirnoff \$110

Smirnoff Tamarindo \$115

Absolut \$127

Stolichnaya \$132

Grey Goose \$177

Belvedere \$171

RUM 45ml

Capitán Morgan \$122

Capitán Morgan Blanco \$110

Zacapa 23 Años \$331

Zacapa Ambar \$187

Bacardi Blanco \$115

Matusalem Gran Reserva \$138

Prices in mexican pesos, sales taxes included.

WHISKY 45ml

Johnnie Walker Etiqueta Roja \$149
Johnnie Walker Etiqueta Negra \$204
Johnnie Walker Etiqueta Azul \$882
Buchanan's 12 \$187
Buchanan's 18 \$309
Buchanan's Select \$292
Chivas Regal 12 \$182
Macallan 12 \$264
WH Suntory Toki \$182

COGNAC 45ml

Martell VSOP \$254
Hennesy \$259
Hennesy XO \$882

DIGESTIVES 45ml

Baileys \$144
Frangelico \$144
Licor 43 \$144
Anis Chinchon \$115
Vaccari Nero \$131
Vaccari \$131
Jagermeister \$132
Chartreuse Verde \$165
Carajillo \$204
Carajillo 43 Cream \$199
Carajillo Scoti \$199
Carajillo Baretto \$199

BRANDY 45ml

Torres X \$127
Cardenal de Mendoza \$227

RED WINE



MEXICO

750 ml

148ml

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

\$992

CASA MADERO
Valle de Parras. Shiraz

\$1158

CASA MADERO 3V
Valle de Parras. Cabernet Sauvignon, Merlot, Tempranillo

\$1102

\$232

LABERINTO BLEND
San Luis Potosí. Tempranillo, Cabernet Sauvignon, Merlot

\$1047

\$215

CALIXA BLEND
Valle de Guadalupe y Ojos Negros.
Merlot, Tempranillo, Cabernet Sauvignon

\$1158

\$237

GRAN RICARDO
Valle de Guadalupe y Ojos Negros.
Merlot, Petit Verdot, Cabernet Sauvignon, Cabernet Franc

\$3417

SCIELO
Valle de Parras. Syrah, Cabernet Sauvignon, Merlot

\$965

\$204

REST OF THE WORLD

ERRAZURIZ ESTATE SERIES
Valle de Maipo, Chile. Cabernet Sauvignon

\$992

\$209

EL AVIÓN DE JUGUETTE
McLaren Vale, Australia. Grenache, Mataro

\$1047

\$215

CUNE CRIANZA
La Rioja, España. Tempranillo

\$976

VALDUBÓN ROBLE
Ribera del Duero, España. Tempranillo

\$992

MATARROMERA CRIANZA
Ribera del Duero, España. Tempranillo

\$1819

PAGO DE CARRAOVEJAS
Ribera del Duero, España. Merlot, Cabernet Sauvignon

\$2508

NAVARRO CORREAS COLECCIÓN PRIVADA
Lujan de Cuyo, Argentina.
Merlot, Malbec, Cabernet Sauvignon

\$937

Prices in mexican pesos, sales taxes included.

WHITE & ROSE WINE



MEXICO

750 ml

148ml

CASA MADERO V

Valle de Parras. Cabernet Sauvignon - Rosado

\$1102

\$226

MONTE XANIC ROSÉ

Valle de Ojos Negros. Grenache - Rosado

\$937

\$193

SCIELO

Valle de Parras. Chardonnay

\$942

\$193

CASA MADERO 2V

Valle de Parras. Chenin Blanc, Chardonnay

\$965

\$199

REST OF THE WORLD

ERRAZURIZ

Valle de Curico, Chile. Chardonnay

\$865

\$193

CALITERRA RESERVA

Valle Central, Chile. Sauvignon Blanc

\$937

\$193

PACO Y LOLA

Rias Baixas, España. Albariño

\$992

VALDUBÓN

Rueda, España. Verdejo

\$992

EL VELERO DE JUGUETTE

Adelaida Hills, Australia. Sauvignon Blanc

\$1047

\$215

PIÑATA DE JUGUETTE

Riverland, Australia. Mataro - Rosado

\$937

\$199

JUGUETTE

Barrosa Valley, South Australia. Shiraz

\$1158

\$237

NORTON

Lujan de Cuyo, Argentina. Torrontés

\$832

CHAMPAGNE & SPARKLING

MEXICO

NICOLE

San Luis Potosí. Chardonnay, Pinot Noir

\$1268

FRANCE

MÖET & CHANDON

\$2756

MÖET & CHANDON ROSADO IMPERIAL

\$3087



**DRINK
& RELAX**

Be You