

CABANNA



CABANNEAR

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





AGUACHILES

🔥🔥 Mangochile

120 g Shrimp \$236 ————— **150 g Fish \$258**

Marinated with mango and habanero chili and lime.

🔥🔥 Gran Duende

120 g Shrimp \$236 ————— **150 g Fish \$258**

Marinated with lime and serrano chili.

🔥🔥 Pelirrojo


120 g Shrimp \$236 ————— **150 g Fish \$258**

Marinated with lime and red crushed chili.

🔥 Perla Negra

120 g Shrimp \$236 ————— **150 g Fish \$258**

Marinated with lime, seasoning sauces and chili.

	Taquitos de Aguachile	\$236
	Shrimp on jicama tortilla, marinated with oyster sauce, lime and chili. 80 g	
	Aguachile de la tía	\$267
	Raw shrimp marinate with dark sauce. 180 g	
	Ceviche Loreto	\$272
	Refreshing tuna ceviche combined with red onion, sweet potato, pistachio and roasted, topped with habanero aioli. 120 g	
	Ceviche Machu Pichu	\$253
	Chopped fish in a mix of sauces and flavors that will transport you to Perú. 150 g	
	Ceviche Jalapeño Mixto	\$229
	Raw fish cubes and shrimp, marinated with lemon and jalapeño, beef machaca on top. 160 g	
	El Sultán	\$490
	Shrimp, octopus, scallops, kanikama mixed with the 7 species flavors of togarashi. 160 g	
	Pulpo Cocidito	\$361
	Create it yourself: cooked octopus. Choose any aguachile sauce. 180 g	
	Camarón Cocidito	\$318
	Create it yourself: cooked shrimp. Choose any aguachile sauce. 180 g	
	Callo de Hacha Natural	\$945
	Fresh scallops with lime, salt and black pepper. 250 g	

TOSTADAS DE CEVICHE

 **Especial de Camarón** **\$97**

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

   **Coqueta** **\$112**

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

Primavera **\$117**

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** **\$116**

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

Atún Azul **\$106**

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

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

The #1 with cooked shrimp. 70 g

Maguro **\$95**

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.



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

Jícama Taco **\$89**

Crunchy shrimp on a jicama "tortilla". 50 g

Vampiro Pastor **\$85**

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

Gringona **\$90**

Fish pastor flour quesadilla. Delicious!. 60 g

TACOS DE RES

Quesitaco de Res **\$101**

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

Milanesa Quesitaco **\$85**

Milanese with cheese. 30 g

Junior **\$85**

Carne asada, tomato sauce and diced cabbage. 70 g

Caramelo **\$91**

Arrachera and cheese on a flour tortilla. 70 g

Che **\$105**

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

María **\$89**

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

\$200

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

Ensalada Cabanna with Shrimp. +80 g

\$260

Ensalada los Arcos

\$248

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

Carpaccio de Betabel

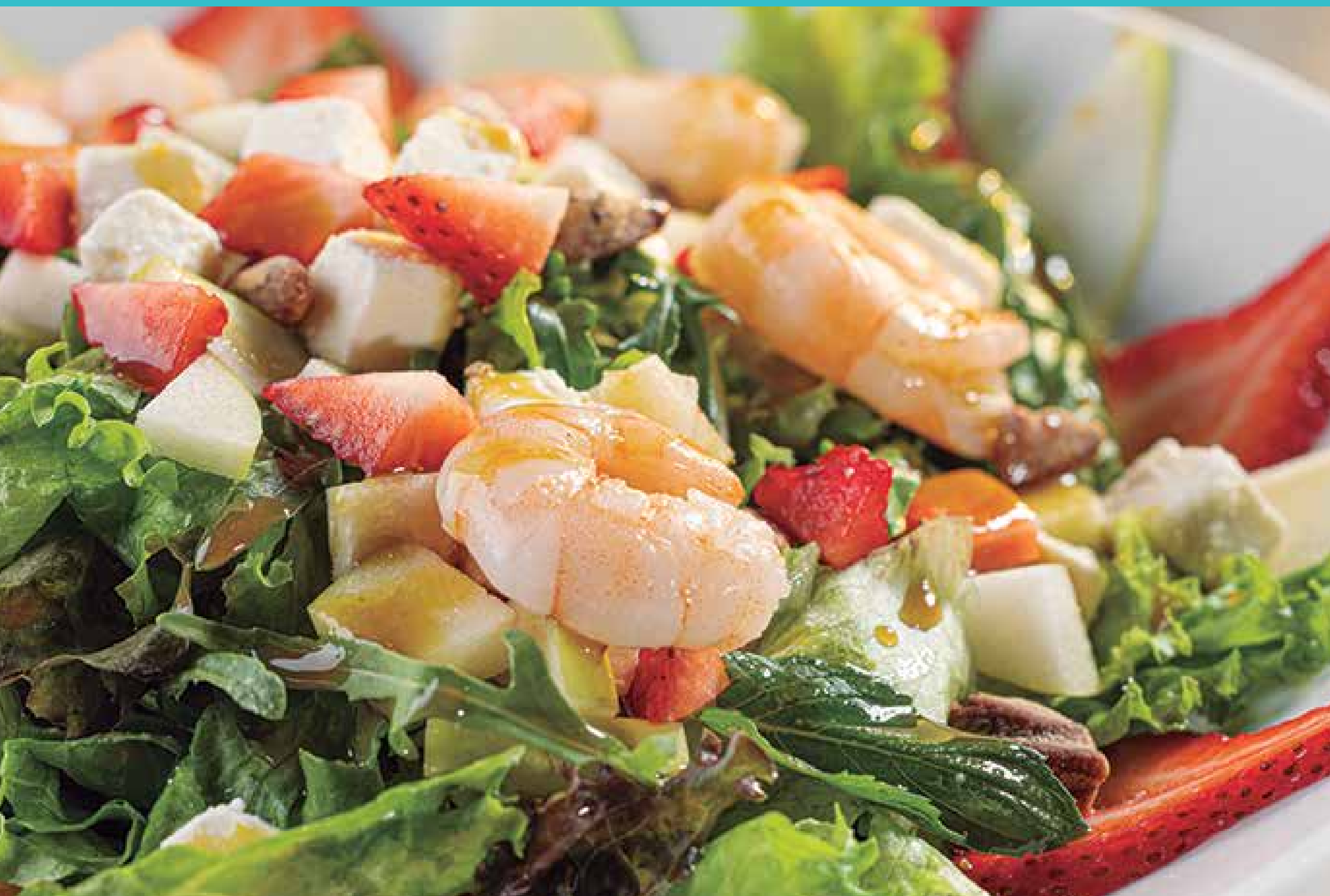
\$190

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

Ensalada Burrata

\$349

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



TIRADITOS

Tiradito de Salmón

\$289

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

Tiradito de Atún

\$296

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

Tiradito de Pulpo

\$313

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



ANTOJOS CABANNA

Rib Eye 41 **\$449**

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

Rib Eye Choice **\$1311**

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

Rib Eye Cabannero **\$331**

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

BBQ Costillitas **\$325**

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 **\$218**

The hamburger you know "Cabannized". 130 g

Burrito Mar & Tierra **\$224**

Carne asada & shrimp flour tortilla burrito. 130 g

Fetuccini Culichi **\$301**

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

Barbacoa de Arrachera **\$354**

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

\$200

Medium 180 g

\$301

Pizza Prosciutto

Crunchy dough, prosciutto and fresh mozzarella.

Small 95 g

\$307

Medium 190 g

\$449

Pizza 4 Quesos

Mozzarella, gouda, parmesano and cream cheese.

Small 88 g

\$183

Medium 175 g

\$277

Pizza Mongol

Delicious! Shrimp, octopus and smoked tuna.

Small 90 g

\$304

Medium 180 g

\$443



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

\$200

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

Camarón Roca

\$325

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

Camarón Caramelo

\$318

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

Camarón Cacahuete

\$331

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 **\$437**

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

Camarón Rumba **\$437**

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

Pulpo Alacrán **\$482**

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

Chinchulines de Pulpo **\$272**

Crunchy sliced octopus seasoned and fried. 150 g

Chicharrón de Pulpo **\$475**

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

Pulpo Mongol **\$482**

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

Lonja Zara **\$307**

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

Salmón Supremo **\$413**

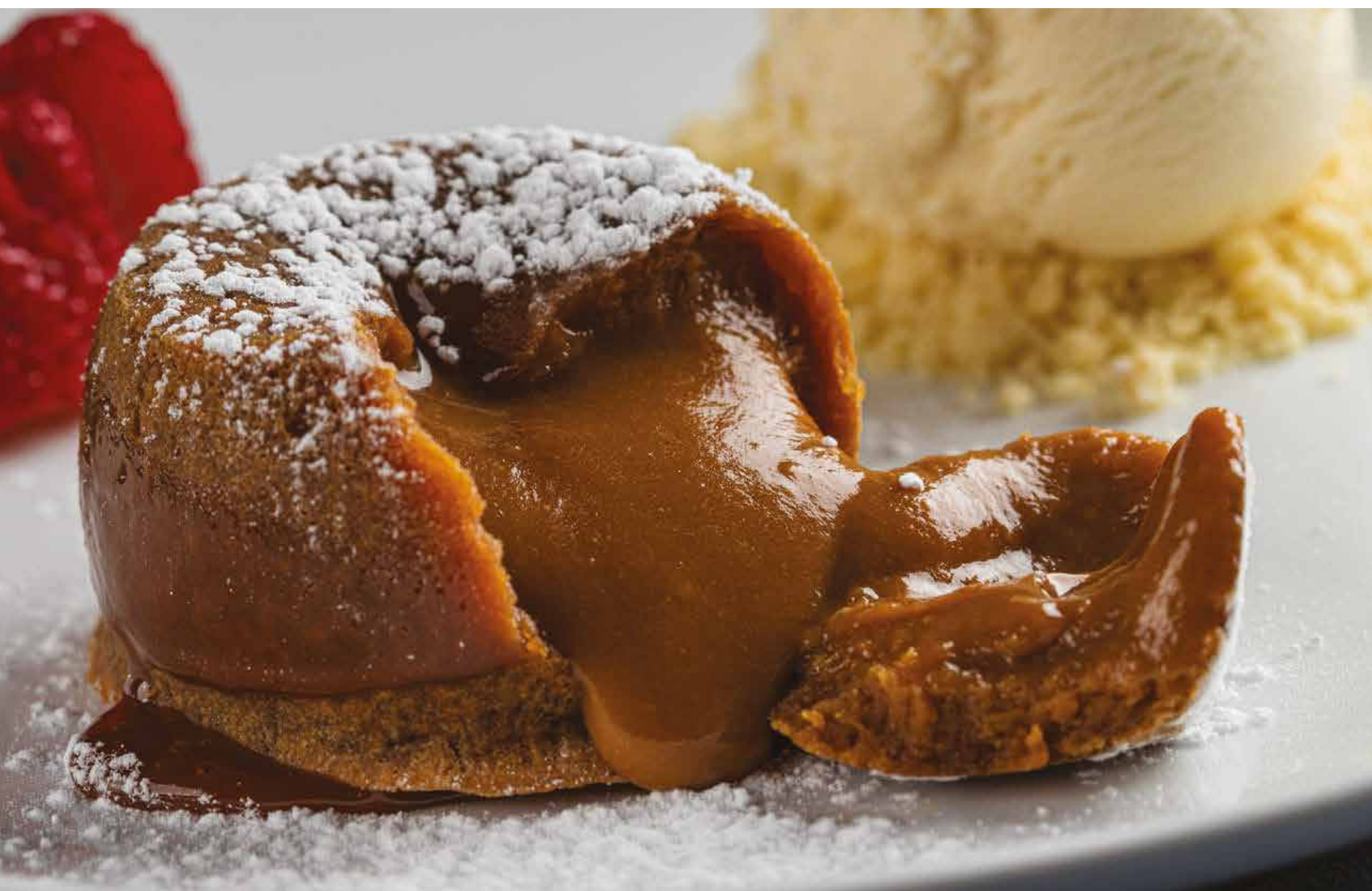
Salmon baked with fine herbs served in a chickpea puree. 200 g

Salmón a las Brasas **\$413**

Charbroiled salmon. 200 g

DESSERTS

Banana Pie 150 grs + 40 grs ice cream	\$177
Flan 170 grs	\$160
3 Milk 200 grs	\$160
3 Milk S'more 250 grs	\$195
Dulce de Leche Volcano 120 grs + 40 grs ice cream	\$195
Mostachón de Nuez 100 grs + 90 grs de ice cream	\$159
Chocolate Savarin 130 grs + 40 grs ice cream	\$171
Ice Cream 200 grs	\$171
Lemon Pay 150 grs	\$171
Corn Cake 150 grs + 40 grs ice cream	\$177
Baileys Party 460 grs + 88 ml Baileys	\$531





BEVERAGES

Jamaica & Lemonade 336 ml	\$57
Sodas 355 ml	\$57
Natural water Hethe 350 ml	\$57
Natural water Hethe 750 ml	\$111
Agua de Piedra Gasificada 650 ml	\$111
Ice Tea Pops 336 ml	\$63
Hot Tea 280 ml	\$94
Nespresso Coffee 180 ml	\$63
Nespresso Capuccino 180 ml	\$77
Nespresso Espresso 75 ml	\$63
Pacífico, Victoria, Montejo, Corona	
Corona Cero, Corona Light 355 ml	\$71
Negra Modelo, Modelo Especial 355 ml	\$77
Imp. Michelob Ultra 355 ml	\$99
Imp. Stella Artois 330 ml	\$100
Craft Beer 330 ml	\$147
Clamato for a Beer 200 ml	\$71
Extra Chelado 20 ml	\$20

MIXOLOGÍA NO ALCOHOL

Fresa, Jengibre, Hierbabuena 270 ml	\$149
Chia, Maracuya, Pepino 270 ml	\$144
Tuna, Kiwi, Romero 270 ml	\$144
Mango, Yuzu, Menta 270 ml	\$144



MIXOLOGÍA

PASIÓN MEZCAL \$203

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

MANDARIN MEZCAL \$203

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

AYOXO MEZCAL \$203

Mezcal Unión, cucumber and lemon juice. 270 ml

REY MEZCAL \$203

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

ROSA MEZCAL \$203

Mezcal Unión, Campari and guava. 270 ml

GINGER 70 \$231

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

BLUE MARGARITA \$219

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

MOJITO POPS \$157

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

WHISKY MEZQUITE \$174

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

MR. BLACK \$242

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

ASTRONAUTA \$254

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

CLAMARINDO X1 \$152

Vodka Smirnoff Tamarindo, clamato and pineapple juice. 270 ml

SMOOT GIN \$163

Gin Tanqueray Dry, chamomile syrup and tonic. 330 ml

MOJITO HPNOTIQ \$197

Hpnotiq, lemon juice and peppermint. 270 ml

PEPINO TENTACIÓN \$152

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

MARGARITA MANGO \$181

Tequila Herradura Silver, Controy and mango. 270 ml

GIN MOM \$208

Gin Mom, cranberry juice and red fruits. 270 ml

PINNA CABANNA \$152

Bombay, honey pineapple, coconut and basil. 270 ml

FROZEN MARTINI COCO \$152

Kalani, Vermouth and coconut. 270 ml

TUNA TEQUILA \$168

Tequila Herradura Silver, apple syrup and tuna. 270 ml

CAVA MIMOSA \$157

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 \$114
- Smirnoff Tamarindo \$119
- Absolut \$133
- Stoli Vodka \$138
- Grey Goose \$185
- Belvedere \$177

GIN 45ml

- Tanqueray London \$155
- Tanqueray Ten \$207
- Tanqueray Sevilla \$247
- Hendrick's \$201
- London No.1 \$195
- Monkey 47 \$367

MEZCAL 60ml

- Unión Joven \$201
- Danzante Joven \$207
- 400 conejos \$228
- Amores Reposado \$201
- Bruxo No. 2 \$190
- Creyente \$228
- Contraluz Añejo Cristalino \$228
- Montelobos \$228

WHISKY 45ml

- Johnnie Walker Etiqueta Roja \$155
- Johnnie Walker Etiqueta Negra \$212
- Johnnie Walker Etiqueta Azul \$918
- Buchanan's 12 \$195
- Buchanan's 18 \$321
- Buchanan's Select \$304
- Chivas regal 12 \$190
- Macallan 12 \$274
- WH Suntory Toki \$190

COGNAC 45ml

- Martell VSOP \$264
- Hennessy \$269
- Hennessy XO \$918

TEQUILA 60ml

- Don Julio Blanco \$150
- Don Julio Reposado \$166
- Don Julio 70 \$227
- Don Julio 1942 \$687
- Don Julio Añejo \$201
- Herradura Ultra \$201
- Herradura Blanco \$144
- Herradura Plata \$155
- Herradura Reposado \$160
- Maestro Dobel Diamante Reposado \$227
- Reserva de la familia \$630
- Casa Dragones Joven \$803
- Clase Azul Reposado \$630

RUM 45ml

- Capitán Morgan \$126
- Capitán Morgan Blanco \$114
- Zacapa 23 Años \$345
- Zacapa Ambar \$195
- Bacardi Blanco \$119
- Matusalem Gran Reserva \$144

BRANDY 45ml

- Torres X \$133
- Cardenal de Mendoza \$237

DIGESTIVES 45ml

- Baileys \$150
- Frangelico \$150
- Licor 43 \$150
- Anis Chinchon \$119
- Vaccari Nero \$137
- Vaccari Blanco \$137
- Chartreause Verde \$171
- Jaggermeister \$138
- Carajillo \$216
- Carajillo 43 Cream \$211
- Carajillo Scoti \$211
- Carajillo Baretto \$211

Prices in mexican pesos, sales taxes included.

RED WINE



750 ml

148ml

MÉXICO

L.A. CETTO RESERVA PRIVADA

Valle de Parras. Tempranillo, Cabernet, Merlot

\$1032

CASA MADERO

Valle de Parras. Syrah

\$1205

CASA MADERO 3V

Valle de Parras. Cabernet Sauvignon, Merlot, Tempranillo

\$1146

\$242

CALIXA BLEND

San Luis Potosi. Tempranillo, Cabernet Sauvignon, Merlot

\$1205

\$247

GRAN RICARDO

Valle de Guadalupe y Ojos Negros.

Merlot, Petit Verdot, Cabernet Sauvignon, Cabernet Franc

\$3555

SCIELO

Valle de Guadalupe y Ojos Negros.

Merlot, Petit Verdot, Cabernet Sauvignon, Cabernet Franc

\$1004

\$212

REST OF THE WORLD

ERRAZURIZ ESTATE SERIES

Valle de Maipo, Chile. Cabernet Sauvignon

\$1032

\$217

EL AVIÓN DE JUGUETTE

Mc Laren Vale, Australia. Grenache, Mataro

\$1089

\$223

CUNE CRIANZA

La Rioja, España. Tempranillo

\$1016

VALDUBON ROBLE

Ribera del Duero, España. Tempranillo

\$1032

MATORROMERA CRIANZA

Ribera del Duero, España. Tempranillo

\$1892

PAGO DE CARRAOVEJAS

Ribera del Duero, España. Merlot, Cabernet Sauvignon

\$2609

NAVARRO CORREAS COLECCIÓN

Ribera del Duero, España. Merlot, Cabernet Sauvignon

\$975

Prices in mexican pesos, sales taxes included.

WHITE & ROSE WINE



MÉXICO

CASA MADERO V

Valle de Parras. Chenin Blanc, Chardonnay - Rosado

750 ml

148ml

\$1146

\$236

MONTE XANIC ROSE

Valle de Ojos Negros. Grenache - Rosado

\$975

\$201

SCIELO

Valle de Parras. Chardonnay

\$980

\$201

CASA MADERO 2V

Valle de Parras. Chenin Blanc, Chardonnay

\$1004

\$207

REST OF THE WORLD

ERRAZURIZ

Valle de Curico, Chile. Chardonnay

\$900

\$201

CALITERRA RESERVA

Valle Central, Chile. Sauvignon Blanc

\$975

\$201

PACO Y LOLA

Rias Baixa, España. Albariño

\$1032

VALDUBON

Rueda, España. Albariño

\$1032

EL VELERO DE JUGUETTE

Adelaida Hills, Australia. Sauvignon Blanc

\$1089

\$223

PIÑATA DE JUGUETTE

Riverlands, Australia. Sauvignon Blanc

\$975

\$207

JUGUETTE

Barrosa Valley, Sur de Australia. Shyraz

\$1205

\$247

NORTON

Barrosa Valley, Sur de Australia. Shyraz

\$866

CHAMPAGNE & SPARKLING

FRANCE

MÖET CHANDON

\$2867

MÖET CHANDON ROSE IMPERIAL

\$3212

FROM THE GOOD TO THE BEST
THIS IS CABANNA





**MARISCOS FRESCOS
Y DRINKS COQUETOS**

DIRECTITO DEL OCEANO PACÍFICO