

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 \$216 ————— 150 g Robalo \$233

Marinated with mango and habanero chili and lime.

🔥🔥 Gran Duende

120 g Shrimp \$216 ————— 150 g Robalo \$233

Marinated with lime and serrano chili.

🔥🔥 Pelirrojo

120 g Shrimp \$216 ————— 150 g Robalo \$233

Marinated with lime and red crush chili.

🔥 Perla Negra

120 g Shrimp \$216 ————— 150 g Robalo \$233

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 **\$256**

Raw shrimp marinated with dark sauce. 180 g

Ceviche Loreto **\$281**

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

Ceviche Machu Pichu **\$233**

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 **\$449**

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 **\$293**

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

■ TOSTADAS DE CEVICHE

🔥 Especial de Camarón \$89

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

🔥🔥🔥 Coqueta \$100

Let us fascinate you! Robalo, 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 \$83

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

🔥 Callo de Robalo \$103

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

Atún Azul \$98

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

\$92

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

\$108

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



■ TACOS PLAYEROS

Quesitos Cabanna **\$87**

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

Taco Gobernador ® **\$87**

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

\$77

Zara

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

Bonita

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

\$81

🔥 Pulpo Mongol

A great seafood combination.

Octopus, shrimp and smoked tuna. 70 g

\$98

Jícama Taco

Crunchy shrimp on a jicama "tortilla". 50 g

\$81

Vampiro Pastor

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

\$77

Gringona

Fish pastor flour quesadilla. Delicious!. 40 g

\$87

■ TACOS DE RES

Quesitaco de Res **\$87**

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

Milanesa Quesitaco **\$78**

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 **\$82**

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

María **\$81**

Ay María! Arrachera, guacamole and beans. 50 g

Volcán de Asada **\$87**

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

■ SALADS

Ensalada Cabanna

\$184

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

Ensalada Cabanna with Shrimp. +80 g

\$225

Ensalada los Arcos

\$228

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

Carpaccio de Betabel

\$173

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

Ensalada Burrata

\$330

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



■ TIRADITOS

Tiradito de Salmón

\$265

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

Tiradito de Atún

\$271

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

Tiradito de Pulpo

\$281

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

Hamachi Cilantro

\$541

Thin Hamachi strips marinated in our delicious cilantro sauce. 120 g

Tiradito de Atún



■ ANTOJOS CABANNA

Rib Eye 41

\$411

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

Rib Eye Choice

\$640

The most delicious Rib Eye. Worth it!
Cooking time 25 minutes. 400 g

Rib Eye Cabannero

\$303

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

🔥 BBQ Costillitas

\$298

Oriental style BBQ ribs with fries. 350 g

Carnitas de Atún

\$324

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

Hamburguesa de la Casa

\$200

The hamburger you know "Cabannized". 130 g

Burrito Mar & Tierra

\$212

Carne asada & shrimp flour tortilla burrito. 130 g

Fetuccini Culichi

\$276

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

Panini Arrachera

\$211

Fine herbs bread with arrachera, cheese and avocado. 100 g

Barbacoa de Arrachera

\$341

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

Trio Estelar

\$418

Rib Eye fajitas served in 3 tacos with chipotle, fried onion, jocoque and avocado. 210 g

Rib Eye Cabannero



■ PIZZAS CABANNA

Pizza Gobernador

Shrimp, cheese and tomato sauce.

Small 150 g	\$184
Medium 300 g	\$276

Pizza Prosciutto

Crunchy dough, prosciutto and fresh mozzarella.

Small 95 g	\$285
Medium 190 g	\$419

Pizza 4 Quesos

Mozzarella, gouda, parmesan
and cream cheese.

Chica 88 g	\$168
Mediana 175 g	\$254

Pizza Mongol

Delicious! Shrimp, octopus and smoked tuna.

Small 150 g	\$271
Medium 300 g	\$394

■ ANTOJOS PLAYEROS

Leche de Tigre **\$98**

A great way to start!

Shrimp broth, cucumber and onion. 50 g

Chicharrón Cabanna **\$216**

Fried fish pieces.

Great for your cravings. 250 g

Chiles Torito **\$184**

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

Camarón Roca **\$298**

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

Camarón Caramelo **\$293**

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

Camarón Cacahuete **\$401**

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

Camarón Mazatlán **\$487**

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

Camarón Junior **\$401**

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

Camarón Rumba **\$401**

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 **\$278**

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 **\$281**

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

Salmón Supremo **\$379**

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

\$379

Salmón a las Brasas

Charbroiled salmon. 200 g

Tartare Degustación **\$334**

Hamachi, Salmon and Tuna. 150 g

■ DESSERTS

Banana Pie \$163
150 grs + 40 grs ice cream

Flan \$146
170 grs

3 Mlik \$146
200 grs

3 Mlik S'more \$178
250 grs

Dulce de Leche Volcano \$178
120 grs + 40 grs ice cream

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

Chocolate Savarin \$157
130 grs + 40 grs ice cream

Ice Cream \$157
200 grs

Crème Brûlée \$141
140 grs

Lemon Pie \$157
150 grs

Corn Cake \$163
150 grs + 40 grs ice cream

Baileys Party \$519
460 grs + 88 ml Baileys



Baileys Party



Volcán de Dulce de Leche

■ MIXOLOGY

PASIÓN MEZCAL \$195

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

MANDARIN MEZCAL \$192

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

AYOXO MEZCAL \$163

Mezcal Unión, cucumber and lemon juice. 270 ml

REY MEZCAL \$195

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

ROSA MEZCAL \$192

Mezcal Unión, Campari and guava. 270 ml

GINGER 70 \$226

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

BLUE MARGARITA \$211

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

MOJITO POPS \$192

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

WHISKY MEZQUITE \$168

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

MR. BLACK \$233

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

ASTRONAUTA \$243

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

CLAMARINDO X1 \$195

Smirnoff Tamarindo, clamato and pineapple juice. 270 ml

SMOOT GIN \$157

Gin Tanqueray Dry, chamomile syrup and tonic. 330 ml

MOJITO HPNOTIQ \$163

Hpnotiq, lemon juice and peppermint. 270 ml

PEPINO TENTACIÓN \$146

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

MARGARITA MANGO \$175

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 \$200

Gin Mom, cranberry juice and red fruits. 270 ml

PINNA CABANNA \$146

Bombay, honey pineapple, coconut and basil. 270 ml

FROZEN MARTINI COCO \$157

Kalani, Vermouth and coconut. 270 ml

TUNA TEQUILA \$163

Tequila Herradura silver, apple syrup and tuna. 270 ml

CAVA MIMOSA \$163

Aperol, Prosecco, passion fruit and grapefruit. 270 ml

MIXOLOGY NO ALCOHOL

Fresa, Jengibre, Hierbabuena 270 ml \$146

Chia, Maracuya, Pepino 270 ml \$141

Tuna, Kiwi, Romero 270 ml \$141

Mango, Yuzu, Menta 270 ml \$141



■ BEVERAGES

Jamaica & Lemonade 336 ml	\$53
Strawberry Lemonade 336 ml	\$53
Sodas 355 ml	\$53
Natural Water Hethe 350 ml	\$53
Natural Water Hethe 750 ml	\$109
Agua de Piedra Gasificada 650 ml	\$114
Ice Tea Pops 336 ml	\$60
Hot Tea 280 ml	\$70
Nespresso Coffee 180 ml	\$60
Nespresso Capuccino 180 ml	\$70
Pacífico, Victoria, Montejo, Corona	
Corona Cero, Corona Light 355 ml	\$65
Negra Modelo, Modelo Especial 355 ml	\$70
Imp. Bud Light 355 ml	\$91
Imp. Michelob Ultra 355 ml	\$91
Imp. Stella Artois 330 ml	\$91
Craft Beer 330 ml	\$113
Clamato no alcohol 336 ml	\$77
Clamato for a Beer 200 ml	\$48
Extra Chelado/Michelado Mix 20 ml	\$16

Té Helado Pops



Carajillo 43 Cream



LIQUORS

GINEBRA 45ml

Tanqueray \$146

Tanqueray Ten \$206

Beefeater \$150

Hendrick's \$222

Bombay \$165

The London N°1 \$229

MEZCAL 60ml

Unión Joven \$163

Amores Reposado \$211

Montelobos \$206

Ojo de Tigre \$211

Contraluz \$260

Bruxo No.2 \$200

Bruxo No.5 \$454

Danzantes Pechuga \$497

Lágrimas de Jaguar \$200

RON 45ml

Capitán Morgan \$108

Capitán Morgan Blanco \$108

Zacapa 23 Años \$324

Bacardi Blanco \$113

Matusalem Gran Reserva \$141

TEQUILA 60ml

Don Julio Blanco \$159

Don Julio Reposado \$169

Don Julio Añejo \$229

Don Julio 70 \$276

Herradura Blanco \$155

Herradura Plata \$157

Herradura Reposado \$177

Herradura Ultra \$249

Herradura Añejo \$230

José Cuervo Tradicional \$153

Maestro Dobel Diamante Reposado \$230

Reserva de la Familia Reposado \$327

Reserva de la Familia Extra Añejo \$621

Casa Dragones Joven \$1193

Clase Azul Reposado \$530

VODKA 45ml

Smirnoff \$108

Absolut \$125

Stolichnaya \$138

Grey Goose \$168

Belvedere \$226

Ketel One \$161

Prices are in mexican pesos, sales taxes included.

WHISKY 45ml

Johnnie Walker Etiqueta Roja \$146

Johnnie Walker Etiqueta Negra \$213

Buchanan's 12 \$322

Buchanan's 18 \$364

Buchanan's Select \$286

Chivas Regal 12 \$187

Jack Daniels \$141

WH Suntory Toki \$200

COGNAC 45ml

Martell VSOP \$249

DIGESTIVOS 45ml

Baileys \$141

Frangelico \$141

Licor 43 \$141

Amaretto \$141

Vaccari Nero \$129

Carajillo \$200

Carajillo 43 Cream \$200

Carajillo Scoti \$200

Carajillo Baretto \$200

BRANDY 45ml

Torres X \$134

RED WINE



MÉXICO

750 ml

148ml

L.A. CETTO RESERVA PRIVADA

Valle de Guadalupe. Nebbiolo

\$952

\$200

PIONERO

Ensenada. Tempranillo, Cabernet Sauvignon, Merlot

\$1052

\$216

DON LUIS CETTO SELECCIÓN PRIVADA

Valle de Guadalupe. Merlot

\$1103

CASA MADERO

Parras Coahuila. Shiraz

\$1228

CASA MADERO 3V

Parras Coahuila. Tempranillo, Cabernet, Merlot

\$1314

HILO NEGRO, RIC RAC

Valle de Guadalupe. Cabernet, Syrah, Nebbiolo

\$1314

MARIATINTO

Valle de Guadalupe. Tempranillo, Shiraz, Grenache

\$1525

Prices are in mexican pesos, sales taxes included.

RED WINE



ESPAÑA

750 ml

148ml

CUNE CRIANZA

La Rioja. Tempranillo

\$833

\$184

ESTOLA CRIANZA

Villarobledo. Tempranillo

\$697

\$168

LA PLANTA

Ribera del Duero. Crianza

\$1038

\$228

PROTOS ROBLE

Ribera del Duero. Tempranillo

\$1108

LLEIROSO

Ribera del Duero. Crianza

\$1314

MATARROMERA

Ribera del Duero. Crianza

\$1650

PAGO DE CARRAOVEJAS

Ribera del Duero. Cabernet, Merlot

\$3309

ARGENTINA

NORTON

Lujan del Cuyo - Malbec

\$741

\$73

PASSION 4

Mendoza - Malbec

\$898

\$200

WHITE & ROSE WINE



MÉXICO

750 ml

148ml

L.A. CETTO RESERVA PRIVADA

Valle de Guadalupe. Chardonnay

\$747

\$168

MONTE XANIC

Valle de Guadalupe. Chenin Colombard

\$833

CASA MADERO 2V

Valle de Parras. Chenin Blanc, Chardonnay

\$855

XOLO

Valle de Guadalupe. Chardonnay, Sauvignon, Chenin

\$1238

L.A. CETTO

Valle de Guadalupe. Blanc de Zinfandel Rosado

\$622

\$141

CASA MADERO V

Valle de Parras. Cabernet Rosado

\$762

\$178

WHITE & ROSE WINE



ESPAÑA

750 ml

148ml

DIAMANTE

La Rioja. Viura, Malvasia

\$833

\$178

BORNOS

Rueda. Verdejo

\$892

\$190

VALDUBON

Rueda - Verdejo

\$963

MARTIN CODAX

Rias Baixas. Albariño

\$1238

ARGENTINA

NORTON

Mendoza. Torrontes

\$795

\$178

ELSA BIANCHI

Mendoza. Chardonnay

\$762

\$178

XOLO

Malbec. Rosado

\$1103

\$228

CHILE

VILLA DE LIMARÍ

Mousay - Chardonnay

\$892

\$200

CHAMPAGNE & SPARKLING

FRANCIA

MÖET & CHANDON

\$2898

ITALIA

ASTI PINELLI

\$1108

Prices are in mexican pesos, sales taxes included.



**DRINK
& RELAX**

Be You