

**CABANNA**





# CABANNEAR

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







# AGUACHILES

## 🔥🔥 Mangochile

**120 g Shrimp \$232** ————— **150 g Fish \$242**

Marinated with mango and habanero chili and lime.

## 🔥🔥 Gran Duende

**120 g Shrimp \$232** ————— **150 g Fish \$242**

Marinated with lime and serrano chili.

## 🔥🔥 Pelirrojo

**120 g Shrimp \$232** ————— **150 g Fish \$242**

Marinated with lime and red crushed chili.

## 🔥 Perla Negra

**120 g Shrimp \$232** ————— **150 g Fish \$242**

Marinated with lime, seasoning sauces and chili.



**🔥🔥 Taquitos de Aguachile** **\$232**

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

**Aguachile de la tía** **\$274**

Raw shrimp marinate with dark sauce. 180 g

**Ceviche Loreto** **\$301**

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

**Ceviche Machu Pichu** **\$249**

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** **\$481**

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

**Pulpo Cocidito** **\$365**

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

**\$314**

**Camarón Cocidito**

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** **\$96**

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

 **Coqueta** **\$118**

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

**Primavera** **\$115**

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

 **Pirata** **\$89**

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

 **Callo de Pescado** **\$118**

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

 **Especial de Camarón Cocido** **\$120**

#1 with cooked shrimp 70 g

**Atún Azul** **\$105**

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

**Maguro** **\$99**

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

\$115

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



Tostada Atún Azul



# TACOS PLAYEROS

## **Quesitos Cabanna**

**\$93**

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

## **Taco Gobernador ®**

**\$93**

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

## **Zara**

**\$85**

Grilled fish taco. Very healthy, no regrets 60 g

## **Bonita**

**\$87**

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

## **🔥 Pulpo Mongol**

**\$105**

A great seafood combination.

Octopus, shrimp and smoked tuna. 70 g

## **Jicama Taco**

**\$87**

Crunchy shrimp on a jicama "tortilla". 50 g

## **Vampiro Pastor**

**\$85**

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

## **Gringona**

**\$93**

Fish pastor flour quesadilla. Delicious!. 60 g

# TACOS DE RES

**Quesitaco de Res** **\$93**

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** **\$89**

Arrachera and cheese on a flour tortilla. 70 g

**Che** **\$110**

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

**María** **\$87**

Ay María! Arrachera, guacamole and beans. 50 g

**Volcán de Asada** **\$110**

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



# SALADS

## **Ensalada Cabanna**

**\$197**

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

## **Ensalada Cabanna with Shrimp. +80 g**

**\$241**

## **Ensalada los Arcos**

**\$244**

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

## **Carpaccio de Betabel**

**\$185**

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

## **Ensalada Burrata**

**\$353**

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





# TIRADITOS

## **Tiradito de Salmón**

**\$284**

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

## **Tiradito de Atún**

**\$290**

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

## **Tiradito de Pulpo**

**\$310**

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

## **Hamachi Cilantro**

**\$580**

Thin Hamachi strips marinated in our delicious cilantro sauce. 100 g





# ANTOJOS CABANNA

## **Rib Eye 41** **\$440**

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

**\$686**

## **Rib Eye Choice**

The most delicious Rib Eye. Worth it!

Cooking time 25 minutes. 600 g

**\$324**

## **Rib Eye Cabannero**

Cabanna's specialty.

Flour tortilla Rib Eye rolls. 200 g

**\$319**

## **BBQ Costillitas**

Oriental style BBQ ribs with fries. 350 g

## **Carnitas de Atún**

**\$347**

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

## **Hamburguesa de la Casa**

**\$214**

The hamburger you know "Cabannized". 130 g

## **Burrito Mar & Tierra**

**\$227**

Carne asada & shrimp flour tortilla burrito. 130 g

## **Fetuccini Culichi**

**\$296**

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

## **Panini Arrachera**

**\$226**

Fine herbs bread with arrache cheese and avocado. 100 g

## **Trio Estelar**

**\$448**

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







# PIZZAS CABANNA

## **Pizza Gobernador**

Shrimp, cheese and tomato sauce.

**Small 90 g** **\$197**

**Medium 180 g** **\$296**

## **Pizza Prosciutto**

Crunchy dough, prosciutto and fresh mozzarella.

**Small 95 g** **\$305**

**Medium 190 g** **\$449**

## **Pizza 4 Quesos**

Mozzarella, gouda, parmesano and cream cheese.

**Small 88 g** **\$180**

**Medium 175 g** **\$272**

## **Pizza Mongol**

Delicious! Shrimp, octopus and smoked tuna.

**Small 90 g** **\$299**

**Medium 180 g** **\$435**





# ANTOJOS PLAYEROS

## **Leche de Tigre**

**\$105**

A great way to start!

Shrimp broth, cucumber and onion. 50 g

## **Chicharrón Cabanna**

**\$232**

Fried fish pieces.

Great for your cravings. 250 g

## **Chiles Torito**

**\$197**

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

## **Camarón Roca**

**\$319**

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

## **Camarón Caramelo**

**\$314**

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

## **Camarón Cacahuete**

**\$430**

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

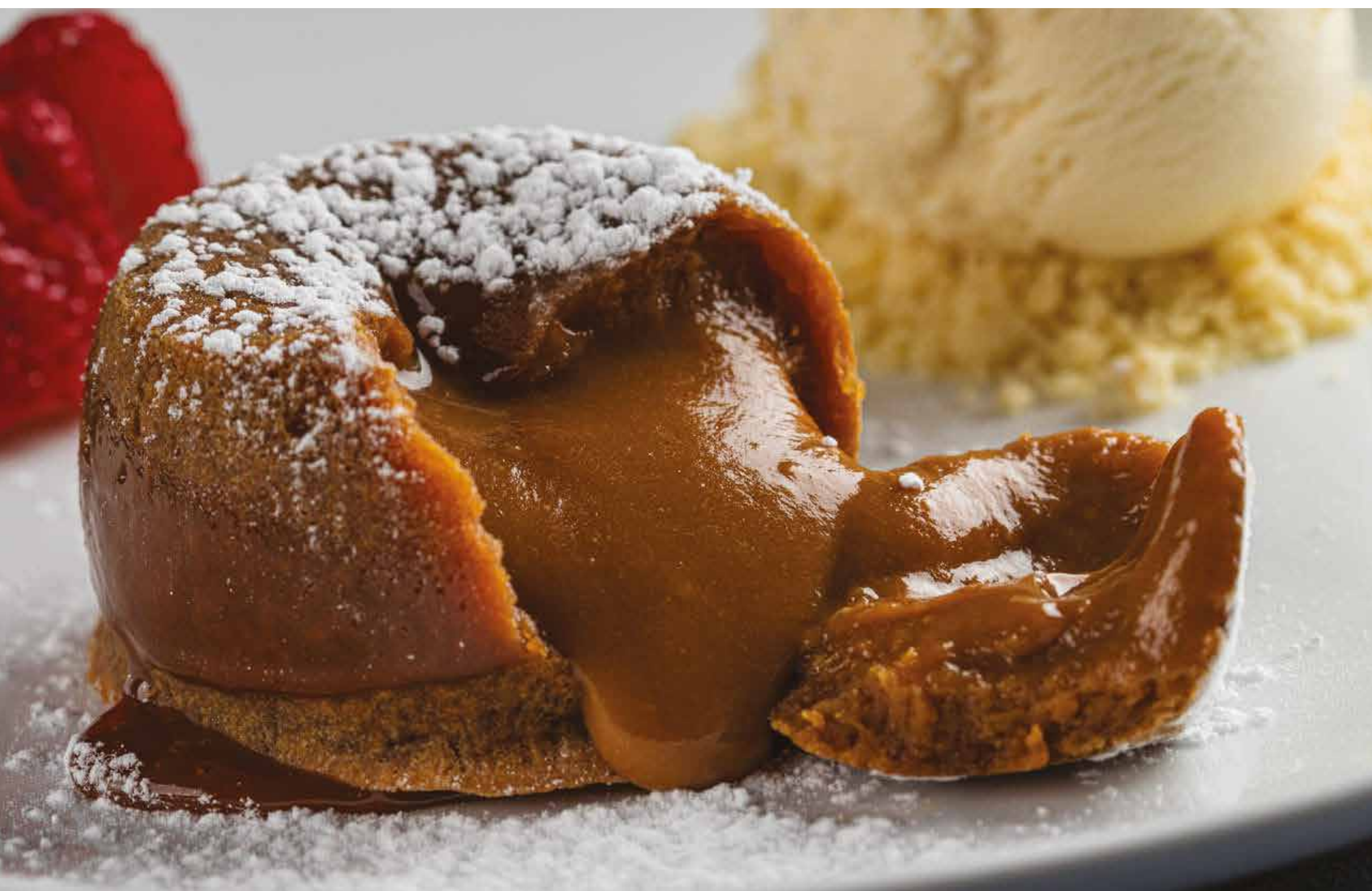


<b>Camarón Junior</b>	<b>\$430</b>
Big Shrimp with the unbeatable zarandeado of Los Arcos. 200 g	
<b>Camarón Rumba</b>	<b>\$430</b>
Crunchy Jumbo Shrimp stuffed with cream cheese, served with pico de gallo. 200 g	
<b>Pulpo Alacrán</b>	<b>\$487</b>
Octopus seasoned with species that'll conquer your palate. 220 g	
<b>Chinchulines de Pulpo</b>	<b>\$298</b>
Crunchy sliced octopus seasoned and fried. 150 g	
<b>Chicharrón de Pulpo</b>	<b>\$419</b>
Crunchy octopus marinated with sriracha with avocado, pico de gallo and japanese dressing. 150 g	
<b>Lonja Zara</b>	<b>\$301</b>
Charbroiled fish fillet seasoned, served with dry noodle. 220 g	
<b>Salmón Supremo</b>	<b>\$406</b>
Salmon baked with fine herbs served in a chickpea puree. 200 g	
<b>Salmón a las Brasas</b>	<b>\$406</b>
Charbroiled salmon. 200 g	
<b>Tartare Degustación</b>	<b>\$357</b>
Hamachi, Tuna and Salmon. 150 g	



# DESSERTS

<b>Banana Pie</b> 150 grs + 40 grs ice cream	<b>\$175</b>
<b>Flan</b> 170 grs	<b>\$157</b>
<b>3 Milk</b> 200 grs	<b>\$157</b>
<b>3 Milk S'more</b> 250 grs	<b>\$191</b>
<b>Dulce de Leche Volcano</b> 120 grs + 40 grs ice cream	<b>\$191</b>
<b>Mostachón de Nuez</b> 100 grs + 90 grs de ice cream	<b>\$159</b>
<b>Chocolate Savarin</b> 130 grs + 40 grs ice cream	<b>\$168</b>
<b>Ice Cream</b> 200 grs	<b>\$168</b>
<b>Crème Brûlée</b> 140 grs	<b>\$151</b>
<b>Lemon Pay</b> 150 grs	<b>\$168</b>
<b>Corn Cake</b> 150 grs + 40 grs ice cream	<b>\$175</b>
<b>Baileys Party</b> 460 grs + 88 ml Baileys	<b>\$556</b>









# BEVERAGES

<b>Jamaica &amp; Lemonade</b> 336 ml	<b>\$56</b>
<b>Strawberry Lemonade</b> 336 ml	<b>\$56</b>
<b>Sodas</b> 355 ml	<b>\$56</b>
<b>Natural water Hethe</b> 350 ml	<b>\$56</b>
<b>Natural water Hethe</b> 750 ml	<b>\$115</b>
<b>Agua de Piedra Gasificada</b> 650 ml	<b>\$121</b>
<b>Ice Tea Pops</b> 336 ml	<b>\$63</b>
<b>Hot Tea</b> 280 ml	<b>\$74</b>
<b>Nespresso Coffee</b> 180 ml	<b>\$63</b>
<b>Nespresso Capuccino</b> 180 ml	<b>\$74</b>
<b>Nespresso Espresso</b> 75 ml	<b>\$63</b>
<b>Pacífico, Victoria, Montejo, Corona</b>	
<b>Corona Cero, Corona Light</b> 355 ml	<b>\$69</b>
<b>Negra Modelo, Modelo Especial</b> 355 ml	<b>\$74</b>
<b>Imp. Bud Light</b> 355 ml	<b>\$97</b>
<b>Imp. Michelob Ultra</b> 355 ml	<b>\$97</b>
<b>Imp. Stella Artois</b> 330 ml	<b>\$97</b>
<b>Craft Beer</b> 330 ml	<b>\$120</b>
<b>Clamato no Alcohol</b> 336 ml	<b>\$82</b>
<b>Clamato for a Beer</b> 200 ml	<b>\$51</b>
<b>Extra Chelado/Michelado mix</b> 20 ml	<b>\$17</b>

## MIXOLOGÍA NO ALCOHOL

<b>Fresa, Jengibre, Hierbabuena</b> 270 ml	<b>\$146</b>
<b>Chia, Maracuya, Pepino</b> 270 ml	<b>\$141</b>
<b>Tuna, Kiwi, Romero</b> 270 ml	<b>\$141</b>
<b>Mango, Yuzu, Menta</b> 270 ml	<b>\$141</b>







# MIXOLOGÍA

## **PASIÓN MEZCAL \$207**

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

## **MANDARIN MEZCAL \$204**

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

## **AYOXO MEZCAL \$173**

Mezcal Unión, cucumber and lemon juice. 270 ml

## **REY MEZCAL \$207**

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

## **ROSA MEZCAL \$204**

Mezcal Unión, Campari and guava. 270 ml

## **GINGER 70 \$240**

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

## **BLUE MARGARITA \$223**

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

## **MOJITO POPS \$204**

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

## **WHISKY MEZQUITE \$179**

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

## **MR. BLACK \$247**

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

## **ASTRONAUTA \$258**

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

## **CLAMARINDO X1 \$207**

Vodka Smirnoff Tamarindo, clamato and pineapple juice. 270 ml

## **SMOOT GIN \$166**

Gin Tanqueray Dry, chamomile syrup and tonic. 330 ml

## **MOJITO HPNOTIQ \$173**

Hpnotiq, lemon juice and peppermint. 270 ml

## **PEPINO TENTACIÓN \$155**

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

## **MARGARITA MANGO \$186**

Tequila Herradura Silver, Controy and mango. 270 ml



**GIN MOM \$212**

Gin Mom, cranberry juice and red fruits. 270 ml

**PINNA CABANNA \$155**

Bombay, honey pineapple, coconut and basil. 270 ml

**FROZEN MARTINI COCO \$166**

Kalani, Vermouth and coconut. 270 ml

**TUNA TEQUILA \$173**

Tequila Herradura Silver, apple syrup and tuna. 270 ml

**CAVA MIMOSA \$173**

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

Absolut \$133

Stoli \$147

Grey Goose \$179

Belvedere \$240

Ketel One \$170

## GIN 45ml

Tanqueray \$155

Tanqueray Ten \$218

Beefeater \$159

Hendrick's \$236

Bombay \$175

The London N°1 \$243

## MEZCAL 60ml

Unión Joven \$173

Amores Reposado \$223

Montelobos \$218

Ojo de Tigre \$223

Contraluz \$275

Bruxo No.2 \$212

Bruxo No.5 \$481

Danzantes Pechuga \$527

Lágrimas de Jaguar \$212

## WHISKY 45ml

Johnnie Walker Etiqueta Roja \$155

Johnnie Walker Etiqueta Negra \$226

Buchanan's 12 \$342

Buchanan's 18 \$387

Buchanan's Select \$303

Chivas Regal 12 \$198

Jack Daniels \$150

WH Suntory Toki \$212

## TEQUILA 60ml

Don Julio Blanco \$168

Don Julio Reposado \$180

Don Julio Añejo \$243

Don Julio 70 \$282

Herradura Blanco \$164

Herradura Plata \$166

Herradura Reposado \$188

Herradura Ultra \$264

Herradura Añejo \$244

José Cuervo Tradicional \$162

Maestro Dobel Diamante Reposado \$244

Reserva de la Familia Reposado \$347

Reserva de la Familia Extra Añejo \$659

Casa Dragones Joven \$1266

Clase Azul Reposado \$562

## RUM 45ml

Capitán Morgan \$114

Capitán Morgan Blanco \$114

Zacapa 23 Años \$344

Bacardi Blanco \$120

Matusalem Gran Reserva \$150

## COGNAC 45ml

Martell VSOP \$264

## BRANDY 45ml

Torres X \$142

## DIGESTIVES 45ml

Baileys \$150

Frangelico \$150

Licor 43 \$150

Amaretto \$150

Vaccari Nero \$137

Carajillo \$212

Carajillo 43 Cream \$212

Carajillo Scoti \$212

Carajillo Baretto \$212

Prices in mexican pesos, sales taxes included.



# RED WINE



750 ml

148ml

## MÉXICO

### L.A. CETTO

Valle de Guadalupe. Nebbiolo

\$830

\$190

### CASA MADERO 3V

Valle de Parras. Tempranillo, Cabernet, Merlot

\$1145

\$25

### PIONERO

Ensenada. Tempranillo, Cabernet, Merlot

\$1015

\$225

### TABLAS

Valle de Guadalupe. Tempranillo, Grenache, Petit Syrah

\$1250

### PUNTO NORTE

Altos de Parras, Coahuila. Merlot

\$1350

### GUERRERO CASCABEL

Ensenada. Cabernet Sauvignon

\$1535

### MARIA TINTO

Valle de Guadalupe. Tempranillo, Shiraz, Grenache

\$1665

## REST OF THE WORLD

### DAMANA 5

Ribera del Duero, España. Tempranillo

\$990

\$220

### CUNE *CRianza*

Rioja, España. Tempranillo

\$875

\$200

### SYLVESTRA

Valle de Uco, Argentina. Malbec

\$780

\$170

### NORTON

Lujan del Cuyo. Argentina. Malbec

\$905

### PEDREGOSO TABALI

Maipo, Chile. Cabernet Sauvignon

\$830

\$190

### TALINAY

Limarí, Chile. Pinot Noir

\$1455

### PROTOS *ROBLE*

Ribera del Duero, España - Tempranillo

\$1195

### CELESTE *CRianza*

Ribera del Duero, España. Tempranillo

\$1245

### MATARROMERA *CRianza*

Ribera del Duero, España - Tempranillo

\$1870

### PAGO DE CARROVEJAS

Ribera del Duero, España. Cabernet Sauvignon, Merlot

\$3320

Prices in mexican pesos, sales taxes included.



# ROSE & WHITE WINE



750 ml



148ml

## MÉXICO

### CASA MADERO 2V

Valle de Parras. Chenin Blanc, Chardonnay

\$835

\$190

### SANTO TOMÁS

Baja California. Sauvignon Blanc

\$885

\$200

### L.A. CETTO *RESERVA PRIVADA*

Valle de Guadalupe. Chardonnay

\$700

\$155

### GUERRERO JAGUAR

Valle de Guadalupe. Chardonnay

\$1015

\$220

### MONTE XANIC

Valle de Guadalupe. Chenin Colombard

\$905

### CASA MADERO V

Valle de Parras. Rosado

\$910

\$205

### XOLO

Valle de Guadalupe. Rosado

\$1040

\$230

## RESTO DEL MUNDO

### PEDREGOSO TABALO

Chile. Sauvignon Blanc

\$720

\$160

### KRISS

Delle Venezie DOC, Italia. Pinot Griogio

\$860

\$190

### EMILIO MORO POLVORETE

Bierzo, España. Godello

\$990

\$220

### DIAMANTE

Rioja, España. Viura, Malasía

\$655

\$145

### XION

Rias Baxias, España. Albariño

\$1250

\$270

### PACO Y LOLA

Rias Baxias, España. Albariño

\$11415

### BORNOS

Rueda, España - Verdejo

\$895

### MOREAU

Francia . Blanc de Blancs, Chardonnay, Chenin Blanc

\$830

# CHAMPAGNE & SPARKLING



750 ml



148ml

### 3 VOLTE PRESA N°3

Asolo Prosecco DOCG / Italia. Brut

\$990

\$220

### MÖET & CHANDON *IMPERIAL*

Francia. Champagne

\$3010



**FROM THE GOOD TO THE BEST**  
THIS IS CABANNA







**MARISCOS FRESCOS  
Y DRINKS COQUETOS**

**DIRECTITO DEL OCEANO PACÍFICO**