

CABANNA



CABANNEAR

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





AGUACHILES

🔥🔥 Mangochile

120 g Shrimp \$215 ————— **150 g Robalo \$227**

Marinated with mango and habanero chili and lime.

🔥🔥 Gran Duende

120 g Shrimp \$215 ————— **150 g Robalo \$227**

Marinated with lime and serrano chili.

🔥🔥 Pelirrojo

120 g Shrimp \$215 ————— **150 g Robalo \$227**

Marinated with lime and red crushed chili.

🔥 Perla Negra

120 g Shrimp \$215 ————— **150 g Robalo \$227**

Marinated with lime, seasoning sauces and chili.

- 🔥🔥 Taquitos de Aguachile** **\$215**
Shrimp on jicama tortilla, marinated with oyster sauce, lime and chili. 80 g
- Aguachile de la tía** **\$269**
Raw shrimp marinate with dark sauce. 180 g
- Ceviche Loreto** **\$282**
Refreshing tuna ceviche combined with red onion, sweet potato, pistachio and roasted, topped with habanero aioli. 120 g
- Ceviche Machu Pichu** **\$215**
Chopped fish in a mix of sauces and flavors that will transport you to Perú. 150 g
- 🔥 Ceviche Jalapeño Mixto** **\$222**
Raw robalo cubes and shrimp, marinated with lemon and jalapeño, beef machaca on top. 160 g
- El Sultán** **\$431**
Shrimp, octopus, scallops, kanikama mixed with the 7 species flavors of togarashi. 160 g
- Pulpo Cocidito** **\$329**
Create it yourself: cooked octopus. Choose any aguachile sauce. 180 g
- Camarón Cocidito** **\$271**
Create it yourself: cooked shrimp. Choose any aguachile sauce. 180 g
- Callo de Hacha Natural** **\$760**
Fresh scallops with lime, salt and black pepper. 250 g

TOSTADAS DE CEVICHE

 **Especial de Camarón** **\$81**

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

 **Coqueta** **\$105**

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** **\$81**

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 **\$94**

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

Maguro **\$94**

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.

Prices are in Mexican pesos, sales taxes included.

 Spicy dish.



7 chiles

\$109

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



Especial de Pulpo

\$106

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



Punta Mita

\$109

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



Tostada Atún Azul

TACOS PLAYEROS

Quesitos Cabanna

\$83

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

Taco Gobernador ®

\$83

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

Zara

\$76

Grilled fish taco. Very healthy, no regrets 60 g

Bonita

\$86

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

Pulpo Mongol

\$102

A great seafood combination.

Octopus, shrimp and smoked tuna. 70 g

Jicama Taco

\$83

Crunchy shrimp on a jicama "tortilla". 50 g

Vampiro Pastor

\$77

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

Gringona

\$81

Fish pastor flour quesadilla. Delicious!. 40 g

TACOS DE RES

Quesitaco de Res **\$80**

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

Milanesa Quesitaco **\$77**

Milanese with cheese. 30 g

Junior **\$77**

Carne asada, tomato sauce and diced cabbage. 70 g

Caramelo **\$81**

Arrachera and cheese on a flour tortilla. 70 g

Che **\$82**

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

María **\$77**

Ay María! Arrachera, guacamole and beans. 50 g

Volcán de Asada **\$82**

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

SALADS

Ensalada Cabanna

\$182

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

Ensalada Cabanna with Shrimp. +80 g

\$242

Ensalada los Arcos

\$235

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

Carpaccio de Betabel

\$154

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

Ensalada Burrata

\$333

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



TIRADITOS

Tiradito de Salmón

\$272

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

Tiradito de Atún

\$272

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

Tiradito de Pulpo

\$288

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



ANTOJOS CABANNA

Rib Eye 41 **\$402**

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

Rib Eye Choice **\$647**

The most delicious Rib Eye. Worth it!

Cooking time 25 minutes. 400 g

Rib Eye Cabannero **\$300**

Cabanna's specialty.

Flour tortilla Rib Eye rolls. 200 g

BBQ Costillitas **\$300**

Oriental style BBQ ribs with fries. 350 g

Carnitas de Atún **\$338**

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

Hamburguesa de la Casa **\$205**

The hamburger you know "Cabannized". 130 g

Burrito Mar & Tierra **\$204**

Carne asada & shrimp flour tortilla burrito. 130 g

Fetuccini Culichi **\$227**

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

Panini Arrachera **\$207**

Fine herbs bread with arrache cheese and avocado. 100 g

Barbacoa de Arrachera **\$358**

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



PIZZAS CABANNA

Pizza Gobernador

Shrimp, cheese and tomato sauce.

Small 150 g **\$164**

Medium 300 g **\$261**

Pizza Prosciutto

Crunchy dough, prosciutto and fresh mozzarella.

Small 95 g **\$296**

Medium 190 g **\$435**

Pizza 4 Quesos

Mozzarella, gouda, parmesano and cream cheese.

Small 88 g **\$159**

Medium 175 g **\$250**

Pizza Mongol

Delicious! Shrimp, octopus and smoked tuna.

Small 150 g **\$207**

Medium 300 g **\$349**



ANTOJOS PLAYEROS

Leche de Tigre

\$88

A great way to start!

Shrimp broth, cucumber and onion. 50 g

Chicharrón Cabanna

\$223

Fried fish pieces.

Great for your cravings. 250 g

Chiles Torito

\$179

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

Camarón Roca

\$288

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

Camarón Caramelo

\$288

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

Camarón Cacahuete

\$371

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

Camarón Mazatlán

\$504

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

Camarón Junior **\$397**

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

Camarón Rumba **\$397**

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

Pulpo Alacrán **\$431**

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

Chinchulines de Pulpo **\$265**

Crunchy sliced octopus seasoned and fried. 150 g

Chicharrón de Pulpo **\$395**

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

Lonja Zara **\$271**

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**

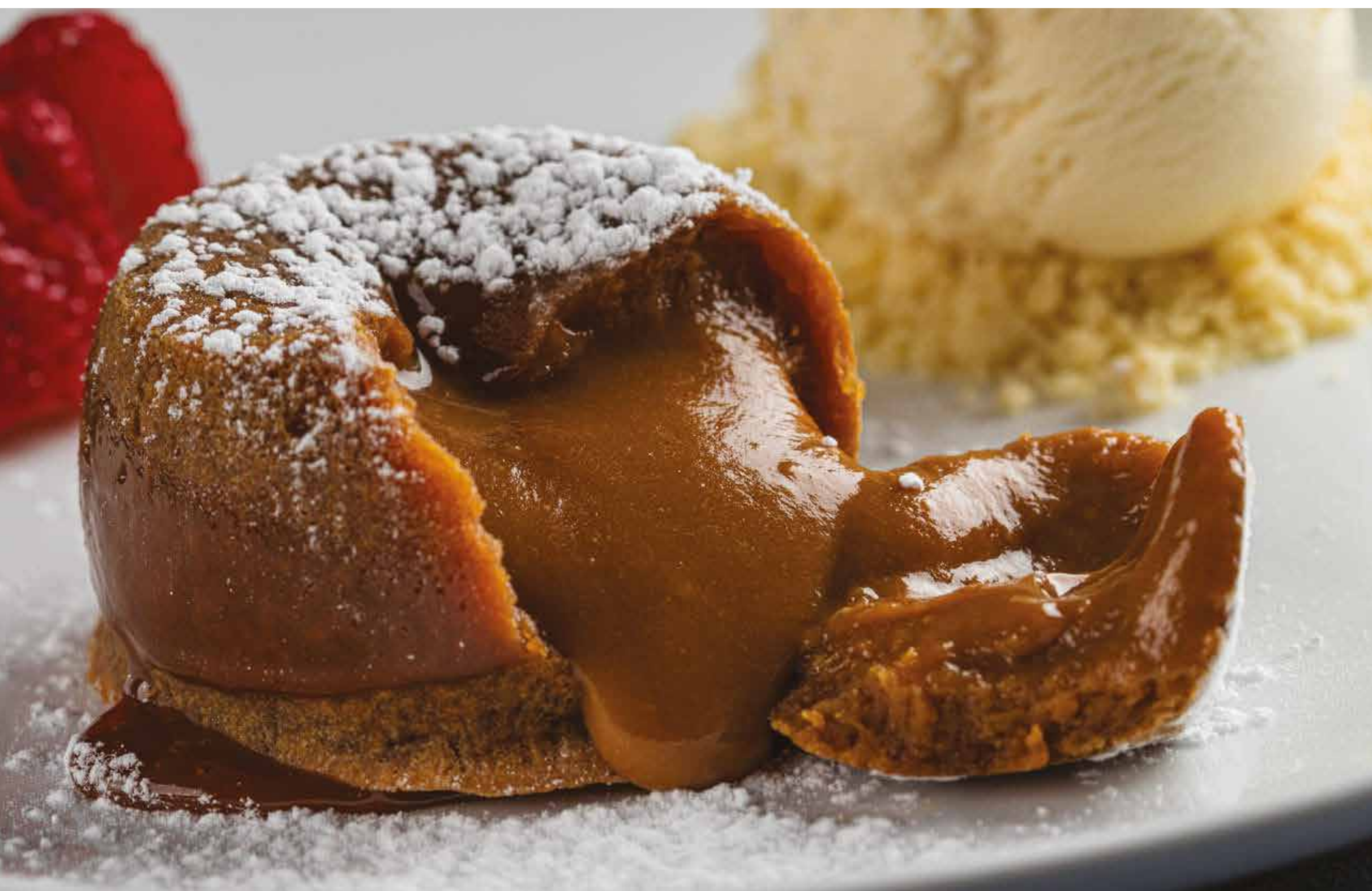
Charbroiled salmon. 200 g

Tacos Dorados de Pescado **\$205**

Fried fish tacos and salsa. 90 g

DESSERTS

Banana Pie 150 grs + 40 grs ice cream	\$153
Flan 170 grs	\$115
3 Milk 200 grs	\$136
3 Milk S'more 250 grs	\$179
Dulce de Leche Volcano 120 grs + 40 grs ice cream	\$173
Mostachón de Nuez 100 grs + 90 grs de ice cream	\$154
Chocolate Savarin 130 grs + 40 grs ice cream	\$157
Ice Cream 200 grs	\$159
Crème Brûlée 140 grs	\$131
Lemon Pay 150 grs	\$142
Corn Cake 150 grs + 40 grs ice cream	\$148
Baileys Party 460 grs + 88 ml Baileys	\$509



BEVERAGES

Jamaica & Lemonade 336 ml	\$52
Strawberry Lemonade 336 ml	\$58
Sodas 355 ml	\$50
Natural water Hethe 350 ml	\$52
Natural water Hethe 750 ml	\$121
Agua de Piedra Gasificada 650 ml	\$127
Ice Tea Pops 336 ml	\$62
Hot Tea 280 ml	\$62
Nespresso Coffee 180 ml	\$62
Nespresso Capuccino 180 ml	\$75
Pacífico, Victoria, Montejo, Corona	
Corona Cero, Corona Light 355 ml	\$66
Negra Modelo, Modelo Especial 355 ml	\$72
Imp. Bud Light 355 ml	\$82
Imp. Michelob Ultra 355 ml	\$82
Imp. Stella Artois 330 ml	\$85
Craft Beer 330 ml	\$128
Clamato no Alcohol 336 ml	\$72
Clamato for Beer 200 ml	\$46

MIXOLOGÍA NO ALCOHOL

Fresa, Jengibre, Hierbabuena 270 ml	\$140
Chia, Maracuya, Pepino 270 ml	\$140
Tuna, Kiwi, Romero 270 ml	\$140
Mango, Yuzu, Menta 270 ml	\$140



MIXOLOGÍA

PASIÓN MEZCAL \$184

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

MANDARIN MEZCAL \$205

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

AYOXO MEZCAL \$191

Mezcal Unión, cucumber and lemon juice. 270 ml

REY MEZCAL \$154

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

ROSA MEZCAL \$205

Mezcal Unión, Campari and guava. 270 ml

GINGER 70 \$228

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

BLUE MARGARITA \$215

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

MOJITO POPS \$200

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

WHISKY MEZQUITE \$176

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

MR. BLACK \$239

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

ASTRONAUTA \$261

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

CLAMARINDO X1 \$131

Vodka Smirnoff Tamarindo, clamato and pineapple juice. 270 ml

SMOOT GIN \$154

Gin Tanqueray Dry, chamomile syrup and tonic. 330 ml

MOJITO HPNOTIQ \$148

Hpnotiq, lemon juice and peppermint. 270 ml

PEPINO TENTACIÓN \$142

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

MARGARITA MANGO \$182

Tequila Herradura Silver, Controy and mango. 270 ml

GIN MOM \$203

Gin Mom, cranberry juice and red fruits. 270 ml

PINNA CABANNA \$146

Bombay, honey pineapple, coconut and basil. 270 ml

FROZEN MARTINI COCO \$139

Kalani, Vermouth and coconut. 270 ml

TUNA TEQUILA \$148

Tequila Herradura Silver, apple syrup and tuna. 270 ml

CAVA MIMOSA \$148

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.



LICORES

VODKA 45ml

Smirnoff \$108
Absolut \$128
Stolichnaya \$147
Grey Goose \$182
Balvedere \$249
Ketel One \$154

GINEBRA 45ml

Tanqueray Ten \$209
Beefeater \$134
Hendrick's \$215
Bombay \$162
The London No. 1 \$227

MEZCAL 60ml

Unión Joven \$159
Amores Reposado \$223
400 conejos \$162
Montelobos \$239
Ojo de Tigre \$210
Contraluz \$244
Bruxo No.2 \$192
Bruxo No.5 \$471
Danzantes Pechuga \$545
Lagrima de Jaguar \$210

WHISKY 45ml

Johnnie Walker Etiqueta Roja \$142
Johnnie Walker Etiqueta Negra \$206
Buchanan's 12 \$188
Buchanan's 18 \$337
Buchanan's Select \$279
Jack Daniels \$142
WH Suntory Toki \$215

BRANDY 45ml

Torres X \$128

TEQUILA 60ml

Don Julio Blanco \$171
Don Julio Reposado \$179
Don Julio Añejo \$244
Don Julio 70 \$278
Don Julio 1942 \$670
Herradura Blanco \$153
Herradura Plata \$171
Herradura Ultra \$239
Herradura Reposado \$176
José Cuervo Tradicional \$148
Maestro Dobel Diamante Reposado \$205
Casa Dragones Blanco \$386
Reserva de la familia extra añejo \$591
Clase Azul Reposado \$511

RUM 45ml

Capitán Morgan \$110
Capitán Morgan Blanco \$110
Zacapa 23 Años \$297
Bacardi Blanco \$110
Matusalem Gran Reserva \$152

COGNAC 45ml

Martell VSOP \$250

DIGESTIVES 45ml

Baileys \$135
Frangelico \$142
Licor 43 \$147
Amaretto \$158
Vaccari Nero \$130
Vavcari Blanco \$132
Chartreause Verde \$229
Vermut 2PM \$182
Carajillo \$205
Carajillo 43 Cream \$188
Carajillo Scoti \$196
Carajillo Baretto \$200

Prices in mexican pesos, sales taxes included.

RED WINE



750 ml

148ml

MÉXICO

L.A. CETTO

Valle de Guadalupe - Nebbiolo

\$800

\$180

CASA MADERO 3V

Valle de Parras - Tempranillo, Cabernet, Merlot

\$1100

\$245

PIONERO

Ensenada - Tempranillo, Cabernet, Merlot

\$975

\$215

SURCO ROJO

Ensenada B.C. - Cabernet Sauvignon, Nebbiolo

\$1200

PUNTO NORTE

Altos de Parras, Coahuila - Merlot

\$1300

DON LEO

Valle de Parras, Coahuila - Cabernet Sauvignon, Syrah

\$1450

MARIA TINTO

Valle de Guadalupe - Tempranillo, Shiraz, Grenache

\$1600

WORLD WINE

DAMANA 5

Ribera del Duero, España - Tempranillo

\$950

\$210

CUNE *CRianza*

Rioja, España - Tempranillo

\$840

\$190

SYLVESTRA

Valle de Uco, Argentina - Malbec

\$750

\$165

NORTON

Lujan del Cuyo. Argentina - Malbec

\$870

PEDREGOSO TABALI

Maipo, Chile - Cabernet Sauvignon

\$800

\$180

TALINAY

Limarí, Chile - Pinot Noir

\$1400

PROTOS *ROBLE*

Ribera del Duero, España - Tempranillo

\$1150

LA PLANTA

Ribera del Duero, España - Crianza

\$1100

MATARROMERA *CRianza*

Ribera del Duero, España - Tempranillo

\$1800

PAGO DE CARROVEJAS

Ribera del Duero, España - Cabernet Sauvignon, Merlot

\$3190

Prices in mexican pesos, sales taxes included.

ROSE & WHITE WINE



750 ml

148ml

MÉXICO

CASA MADERO 2V

Valle de Parras - Chenin Blanc, Chardonnay

\$800

\$180

SANTO TOMÁS

Baja California - Sauvignon Blanc

\$850

\$190

L.A. CETTO *RESERVA PRIVADA*

Valle de Guadalupe - Chardonnay

\$675

\$150

DON LEO

Valle de Parras, Coahuila - Sauvignon Blanc

\$1100

MONTE XANIC

Valle de Guadalupe - Chenin Colombard

\$870

L.A. CETTO

Valle de Guadalupe - Blanc de Zinfandel Rosado

\$500

\$110

CASA MADERO V

Valle de Parras - Cabernet Rosado

\$875

\$195

WORLD WINE

PEDREGOSO TABALO

Chile - Sauvignon Blanc

\$690

\$155

KRISS

Delle Venezie DOC, Italia - Pinot Griogio

\$825

\$185

DIAMANTE

Rioja, España - Viura, Malasía

\$630

\$140

XION

Rias Baxias, España - Albariño

\$1200

\$260

MARTIN CODAX

Rias Baxias, España - Albariño

\$1300

BORNOS

Rueda, España - Verdejo

\$860

NORTON

Mendoza, Argentina - Torrontes

\$800

CHAMPAGNE & SPARKLING

3 VOLTE PRESA N°3

Asolo Prosecco DOCG / Italia. Brut

\$950

\$210

MÖET & CHANDON *IMPERIAL*

Francia. Champagne

\$2890

FROM THE GOOD TO THE BEST
THIS IS CABANNA





**MARISCOS FRESCOS
Y DRINKS COQUETOS**

DIRECTITO DEL OCEANO PACÍFICO