

CABANNA

10 años
CABANNEANDO





LET'S EAT!

SÉ UN COLECCIONISTA DE MOMENTOS

A hand is shown holding two glasses. The glass on the left is a cut-crystal tumbler containing a light-colored beverage with a slice of lemon and fresh mint leaves. The glass on the right is a similar cut-crystal tumbler containing a darker beverage with a red cherry garnish. In the background, a dynamic splash of liquid is captured mid-air, creating a sense of movement and energy. The lighting is dramatic, highlighting the textures of the glass and the freshness of the ingredients.

CABANNA

CABANNEAR: Action or attitude of facing life in a relaxed and positive way.



Taquitos de Aguachile

■ AGUACHILES

🔥🔥 Mangochile

120 g Shrimp \$207 ————— 150 g Robalo \$218

Marinated with mango and habanero chili and lime.

🔥🔥 Gran Duende

120 g Shrimp \$207 ————— 150 g Robalo \$218

Marinated with lime and serrano chili.

🔥🔥 Pelirrojo

120 g Shrimp \$207 ————— 150 g Robalo \$218

Marinated with lime and red crush chili.

🔥 Perla Negra

120 g Shrimp \$207 ————— 150 g Robalo \$218

Marinated with lime, seasoning sauces and chili.

🔥🔥 Taquitos de Aguachile **\$207**

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

Aguachile de la tía **\$259**

Raw shrimp marinated with dark sauce. 180 g

Ceviche Loreto

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

\$271

Ceviche Machu Pichu

Chopped fish in a mix of sauces and flavors that will transport you to Perú. 150 g

\$207

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 **\$731**

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

\$414

El Sultán

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

\$316

Pulpo Cocidito

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

\$261

Camarón Cocidito

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

■ TOSTADAS DE CEVICHE

 **Especial de Camarón** **\$78**

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

 **Coqueta** **\$101**

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

Primavera **\$101**

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

 **Pirata** **\$78**

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

 **Callo de Robalo** **\$101**

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

Atún Azul **\$90**

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.

Prices are in Mexican pesos, sales taxes included.



Spicy dish.



New dishes.

Maguro

\$90

It does not get any better! Diced tuna with wasabi and teriyaki sauce. 40 g

🔥🔥🔥 7 chiles

\$105

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

🔥 Especial de Pulpo

\$102

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

🔥 Punta Mita

\$105

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



■ TACOS PLAYEROS

Quesitos Cabanna **\$80**

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

Taco Gobernador ® **\$80**

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

Zara **\$73**

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

Pulpo Mongol **\$98**

A great seafood combination.

Octopus, shrimp and smoked tuna. 70 g

Jícama Taco **\$80**

Crunchy shrimp on a jicama "tortilla". 50 g

Vampiro Pastor **\$74**

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

Gringona **\$78**

Fish pastor flour quesadilla. Delicious!. 40 g

■ TACOS DE RES

Quesitaco de Res **\$77**

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

Milanesa Quesitaco **\$74**

Milanese with cheese. 30 g

Junior **\$74**

Carne asada, tomato sauce and diced cabbage. 70 g

Caramelo **\$78**

Arrachera and cheese on a flour tortilla. 70 g

Che **\$79**

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

María **\$74**

Ay María! Arrachera, guacamole and beans. 50 g

Volcán de Asada **\$79**

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

■ SALADS

Ensalada Cabanna

\$175

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

Ensalada Cabanna with Shrimp. +80 g

\$233

Ensalada los Arcos

\$226

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

Carpaccio de Betabel

\$148

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

Ensalada Burrata

\$320

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



■ TIRADITOS

Tiradito de Salmón

\$262

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

Tiradito de Atún

\$262

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

Tiradito de Pulpo

\$277

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

Tiradito de Atún



■ ANTOJOS CABANNA

| | |
|---|--------------|
| Rib Eye 41 | \$387 |
| Crunchy Rib Eye cubes, deep fried to achieve a unique flavor. 300 g | |
| Rib Eye Choice | \$622 |
| The most delicious Rib Eye. Worth it! Cooking time 25 minutes. 400 g | |
| Rib Eye Cabannero | \$288 |
| Cabanna's specialty. Flour tortilla Rib Eye rolls. 200 g | |
| BBQ Costillitas | \$288 |
| Oriental style BBQ ribs with fries. 350 g | |
| Carnitas de Atún | \$325 |
| Chopped tuna marinated in our very own sauce serve. 200 g | |
| Hamburguesa de la Casa | \$197 |
| The hamburger you know "Cabannized". 130 g | |
| Burrito Mar & Tierra | \$196 |
| Carne asada & shrimp flour tortilla burrito. 130 g | |
| Fetuccini Culichi | \$218 |
| Fetuccini in a green creamy sauce with 100 g grill shrimp. | |
| Panini Arrachera | \$198 |
| Fine herbs bread with arrachera, cheese and avocado. 100 g | |
| Barbacoa de Arrachera | \$344 |
| 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 \$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, parmesan
and cream cheese.

Chica 88 g \$159

Mediana 175 g \$250

Pizza Mongol

Delicious! Shrimp, octopus and smoked tuna.

Small 150 g \$207

Medium 300 g \$349

■ ANTOJOS PLAYEROS

Leche de Tigre **\$85**

A great way to start!

Shrimp broth, cucumber and onion. 50 g

Chicharrón Cabanna **\$214**

Fried fish pieces.

Great for your cravings. 250 g

Chiles Torito **\$172**

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

Camarón Roca **\$277**

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

Camarón Caramelo **\$277**

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

Camarón Cacahuete **\$357**

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

Camarón Mazatlán **\$485**

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

Camarón Junior **\$382**

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

Camarón Rumba **\$382**

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

Pulpo Alacrán **\$414**

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

Chinchulines de Pulpo **\$255**

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 **\$261**

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

Salmón Supremo **\$367**

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

Salmón a las Brasas **\$367**

Charbroiled salmon. 200 g

Tacos Dorados de Pescado **\$197**

Fried fish tacos and salsa. 90 g

■ DESSERTS

| | |
|---|--------------|
| Banana Pie 150 grs + 40 grs ice cream | \$147 |
| Flan 170 grs | \$111 |
| 3 Mlik 200 grs | \$131 |
| 3 Mlik S'more 250 grs | \$172 |
| Dulce de Leche Volcano 120 grs + 40 grs ice cream | \$166 |
| Mostachón de Nuez 100 grs + 40 grs ice cream | \$148 |
| Chocolate Savarin 130 grs + 40 grs ice cream | \$151 |
| Ice Cream 200 grs | \$153 |
| Crème Brûlée 140 grs | \$126 |
| Lemon Pie 150 grs | \$137 |
| Corn Cake 150 grs + 40 grs ice cream | \$142 |
| Baileys Party 460 grs + 88 ml Baileys | \$489 |



Baileys Party



Volcán de Dulce de Leche

■ MIXOLOGY

PASIÓN MEZCAL \$177

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

MANDARIN MEZCAL \$197

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

AYOXO MEZCAL \$184

Mezcal Unión, cucumber and lemon juice. 270 ml

REY MEZCAL \$148

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

ROSA MEZCAL \$197

Mezcal Unión, Campari and guava. 270 ml

GINGER 70 \$219

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

BLUE MARGARITA \$207

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 \$169

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

MR. BLACK \$230

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

ASTRONAUTA \$251

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

CLAMARINDO X1 \$126

Smirnoff Tamarindo, clamato and pineapple juice. 270 ml

SMOOT GIN \$148

Gin Tanqueray Dry, chamomile syrup and tonic. 330 ml

MOJITO HPNOTIQ \$142

Hpnotiq, lemon juice and peppermint. 270 ml

PEPINO TENTACIÓN \$137

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 \$195

Gin Mom, cranberry juice and red fruits. 270 ml

PINNA CABANNA \$140

Bombay, honey pineapple, coconut and basil. 270 ml

FROZEN MARTINI COCO \$134

Kalani, Vermouth and coconut. 270 ml

TUNA TEQUILA \$142

Tequila Herradura silver, apple syrup and tuna. 270 ml

CAVA MIMOSA \$142

Aperol, Prosecco, passion fruit and grapefruit. 270 ml

MIXOLOY 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



■ BEVERAGES

| | |
|---|--------------|
| Jamaica & Lemonade 336 ml | \$50 |
| Strawberry Lemonade 336 ml | \$56 |
| Sodas 355 ml | \$50 |
| Natural Water Hethe 350 ml | \$50 |
| Natural Water Hethe 750 ml | \$116 |
| Agua de Piedra Gasificada 650 ml | \$122 |
| Ice Tea Pops 336 ml | \$60 |
| Hot Tea 280 ml | \$60 |
| Nespresso Coffee 180 ml | \$60 |
| Nespresso Capuccino 180 ml | \$72 |
| Beer 1/4 210 ml | \$43 |
| Pacífico, Victoria, | |
| Corona, 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 for a Beer 200 ml | \$2 |
| Clamato no Alcohol 336 ml | \$46 |
| Extra Chelado/Michelado Mix 20 ml | \$15 |

Té Helado Pops



Carajillo 43 Cream



LIQUORS

GIN 45ml

Tanqueray Ten \$201

Beefeater \$129

Hendrick's \$207

Bombay \$156

The London No. 1 \$218

WHISKY 45ml

Johnnie Walker Etiqueta Roja \$137

Johnnie Walker Etiqueta Negra \$198

Buchanan's 12 \$181

Buchanan's 18 \$324

Buchanan's Select \$268

Jack Daniels \$137

WH Suntory Toki \$207

RUM 45ml

Capitán Morgan \$107

Capitán Morgan Blanco \$107

Zacapa 23 Años \$286

Bacardi Blanco \$107

Matusalem Gran Reserva \$146

BRANDY 45ml

Torres X \$123

TEQUILA 60ml

Don Julio Blanco \$164

Don Julio Reposado \$172

Don Julio 70 \$278

Don Julio 1942 \$644

Don Julio Añejo \$235

Herradura Ultra \$230

Herradura Blanco \$147

Herradura Reposado \$169

Herradura Plata \$164

José Cuervo Tradicional \$142

Maestro Dobel Diamante Reposado \$197

Reserva de la Familia Extra Añejo \$568

Clase Azul Reposado \$491

Casa Dragones Blanco \$371

VODKA 45ml

Smirnoff \$104

Absolut \$123

Stolichnaya \$141

Grey Goose \$175

Belvedere \$239

Ketel One \$148

COGNAC 45ml

Martell VSOP \$240

Prices in mexican pesos, sales taxes included.

MEZCAL 60ml

Unión Joven \$153

400 Conejos \$156

Contraluz \$235

Danzantes Pechuga \$524

Bruxo N°2 \$185

Bruxo N°5 \$453

Amores Reposado \$214

Montelobos \$230

Lagrimas de Jaguar \$202

Ojo de Tigre \$202

DIGESTIVES 45ml

Baileys \$130

Frangelico \$137

Licor 43 \$141

Amaretto \$152

Vaccari Nero \$125

Vaccari Blanco \$127

Chartreuse Verde \$220

Vermut 2PM \$175

Carajillo \$197

Carajillo 43 Cream \$181

Carajillo Scoti \$188

Carajillo Baretto \$192

RED WINE



MEXICO

L.A. CETTO RESERVA PRIVADA

Valle de Guadalupe. Nebbiolo

750 ml

148ml

\$928

\$192

PIONERO

Ensenada. Tempranillo, Cabernet Sauvignon, Merlot

\$1037

\$207

CASA MADERO

Parras Coahuila. Shiraz

\$1179

CASA MADERO 3V

Parras Coahuila. Tempranillo, Cabernet, Merlot

\$1201

HILO NEGRO, RIC RAC

Valle de Guadalupe. Cabernet, Syrah, Nebbiolo

\$1365

MARIATINTO

Valle de Guadalupe. Tempranillo, Shiraz, Grenache

\$1550

Prices in mexican pesos, sales taxes included.

RED WINE



SPAIN

CUNE CRIANZA

La Rioja. Tempranillo

750 ml

148ml

\$819

\$175

LA PLANTA

Ribera del Duero. Crianza

\$1070

\$218

PROTOS ROBLE

Ribera del Duero. Tempranillo

\$1037

LLEIROSO

Ribera del Duero. Crianza

\$1365

MATARROMERA

Ribera del Duero. Crianza

\$1692

PAGO DE CARRAOVEJAS

Ribera del Duero. Cabernet, Merlot

\$3112

ARGENTINA

NORTON

Lujan del Cuyo - Malbec

\$753

\$175

LUIGI BOSCA

Mendoza - Malbec

\$1201

WHITE & ROSE WINE

MEXICO

L.A. CETTO RESERVA PRIVADA

Valle de Guadalupe. Chardonnay

750 ml

148ml

\$710

\$159

MONTE XANIC

Valle de Guadalupe. Chenin Colombard

\$961

CASA MADERO 2V

Valle de Parras. Chenin Blanc, Chardonnay

\$939

L.A. CETTO

Valle de Guadalupe. Blanc de Zinfandel Rosado

\$579

\$137

CASA MADERO V

Valle de Parras. Cabernet Rosado

\$852

\$175

WHITE & ROSE WINE



SPAIN

750 ml

148ml

DIAMANTE

La Rioja. Viura, Malvasia

\$786

\$169

BORNOS

Rueda. Verdejo

\$873

\$180

VALDUBON

Rueda - Verdejo

\$885

MARTIN CODAX

Rias Baixas. Albariño

\$1299

ARGENTINA

NORTON

Mendoza. Torrontes

\$808

\$175

CHILE

VILLA DE LIMARÍ

Mousay - Chardonnay

\$928

\$197

CHAMPAGNE & SPARKLING

FRANCE

MÖET & CHANDON

\$2839

ITALY

ASTI PINELLI

\$852

PINELLI ROSADO ESPUMOSO

\$1037

Prices in mexican pesos, sales taxes included.

DRINK
& RELAX

Be You