

CABANNA



CABANNEAR

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





AGUACHILES

🔥🔥 Mangochile

120 g Shrimp \$235 ————— **150 g Fish \$258**
Marinated with mango and habanero chili and lime.

🔥🔥 Gran Duende

120 g Shrimp \$235 ————— **150 g Fish \$258**
Marinated with lime and serrano chili.

🔥🔥 Pelirrojo

120 g Shrimp \$235 ————— **150 g Fish \$258**
Marinated with lime and red crushed chili.

🔥 Perla Negra

120 g Shrimp \$235 ————— **150 g Fish \$258**
Marinated with lime, seasoning sauces and chili.

🔥🔥 Taquitos de Aguachile **\$235**

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

Aguachile de la tía **\$298**

Raw shrimp marinate with dark sauce. 180 g

Ceviche Loreto **\$311**

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

Ceviche Machu Pichu **\$258**

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

🔥 Ceviche Jalapeño Mixto **\$229**

Fish cubes and shrimp, marinated with lemon and jalapeño, beef machaca on top. 160 g

El Sultán **\$465**

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

Pulpo Cocidito **\$382**

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

Camarón Cocidito **\$291**

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

Callo de Hacha Natural **\$828**

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

TOSTADAS DE CEVICHE

 **Especial de Camarón** **\$89**

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

 **Coqueta** **\$119**

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

Primavera **\$119**

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

 **Pirata** **\$87**

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

 **Callo de Pescado** **\$119**

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

 **Especial de Camarón Cocido** **\$115**

The #1 with cooked shrimp. 70 g

Atún Azul **\$104**

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

Maguro **\$103**

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

\$124

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



Especial de Pulpo

\$124

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



Punta Mita

\$123

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



Tostada Atún Azul

TACOS PLAYEROS

Quesitos Cabanna

\$90

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

Taco Gobernador ®

\$90

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

Zara

\$87

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

\$108

A great seafood combination.

Octopus, shrimp and smoked tuna. 70 g

Jicama Taco

\$87

Crunchy shrimp on a jicama "tortilla". 50 g

Vampiro Pastor

\$87

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 **\$92**

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

Milanesa Quesitaco **\$92**

Milanese with cheese. 30 g

Junior **\$92**

Carne asada, tomato sauce and diced cabbage. 70 g

Caramelo **\$98**

Arrachera and cheese on a flour tortilla. 70 g

Che **\$98**

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

María **\$85**

Ay María! Arrachera, guacamole and beans. 50 g

Volcán de Asada **\$98**

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

SALADS

Ensalada Cabanna

\$193

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

Ensalada Cabanna with Shrimp. +80 g

\$268

Ensalada los Arcos

\$243

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

Carpaccio de Betabel

\$171

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

Ensalada Burrata

\$373

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



TIRADITOS

Tiradito de Salmón

\$295

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

Tiradito de Atún

\$295

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

Tiradito de Pulpo

\$329

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



ANTOJOS CABANNA

Rib Eye 41 **\$428**

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

Rib Eye Choice **\$1125**

The most delicious Rib Eye. Worth it!

Cooking time 25 minutes. 600 g

Rib Eye Cabannero **\$319**

Cabanna's specialty.

Flour tortilla Rib Eye rolls. 200 g

BBQ Costillitas **\$315**

Oriental style BBQ ribs with fries. 350 g

Carnitas de Atún **\$373**

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

Hamburguesa de la Casa **\$225**

The hamburger you know "Cabannized". 130 g

Burrito Mar & Tierra **\$218**

Carne asada & shrimp flour tortilla burrito. 130 g

Fetuccini Culichi **\$267**

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

Panini Arrachera **\$229**

Fine herbs bread with arrache cheese and avocado. 100 g

Barbacoa de Arrachera **\$394**

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 **\$198**

Medium 180 g **\$291**

Pizza Prosciutto

Crunchy dough, prosciutto and fresh mozzarella.

Small 95 g **\$340**

Medium 190 g **\$504**

Pizza 4 Quesos

Mozzarella, gouda, parmesano and cream cheese.

Small 88 g **\$178**

Medium 175 g **\$270**

Pizza Mongol

Delicious! Shrimp, octopus and smoked tuna.

Small 90 g **\$246**

Medium 180 g **\$384**



ANTOJOS PLAYEROS

Leche de Tigre

\$103

A great way to start!

Shrimp broth, cucumber and onion. 50 g

Chicharrón Cabanna

\$245

Fried fish pieces.

Great for your cravings. 250 g

Chiles Torito

\$194

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

Camarón Roca

\$306

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

Camarón Caramelo

\$306

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

Camarón Cacahuete

\$410

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

Camarón Mazatlán

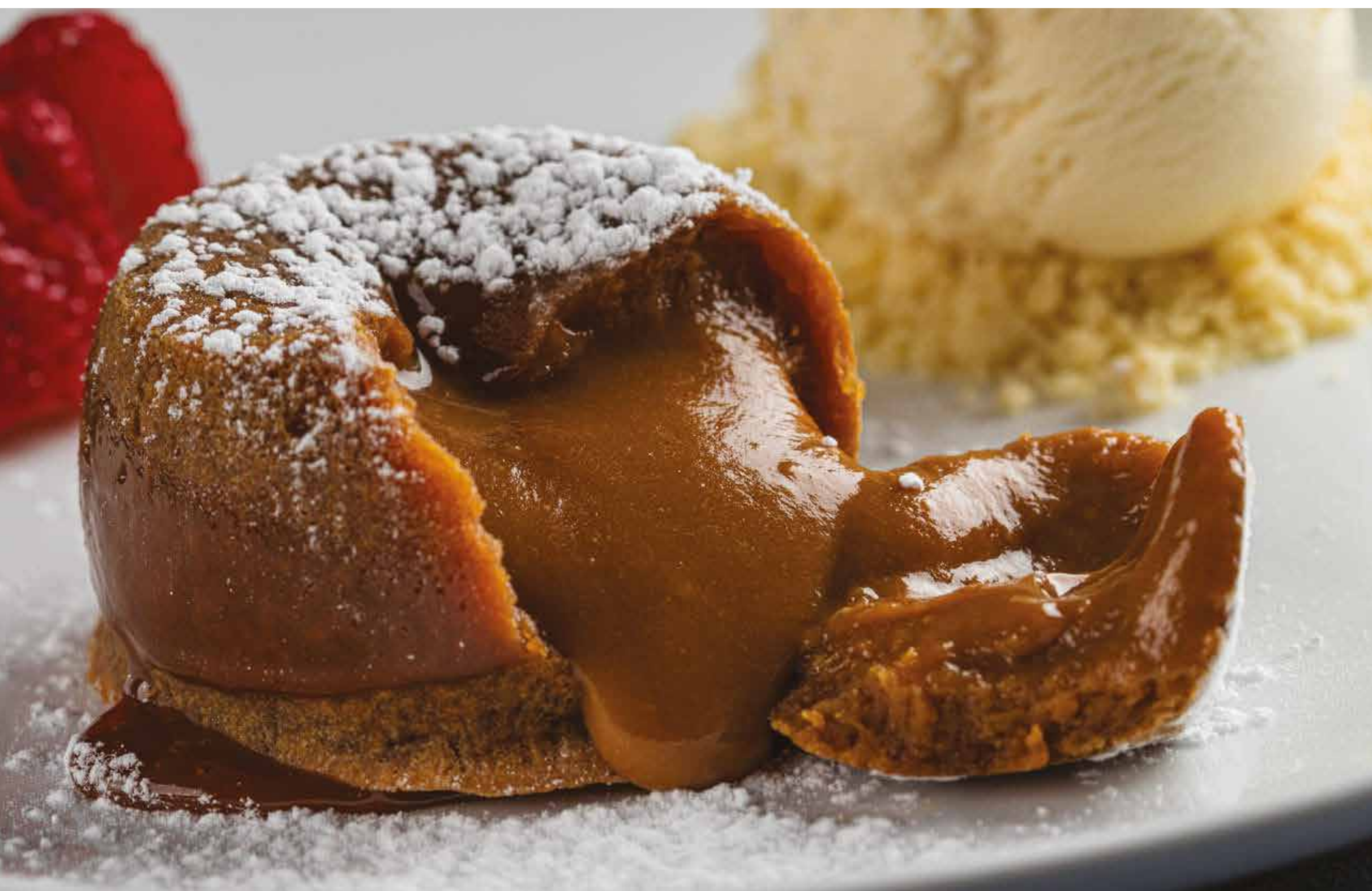
\$424

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

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|--|--------------|
| Camarón Junior | \$424 |
| Big Shrimp with the unbeatable zarandeado of Los Arcos. 200 g | |
| Camarón Rumba | \$424 |
| 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 | \$286 |
| Crunchy sliced octopus seasoned and fried. 150 g | |
| Chicharrón de Pulpo | \$415 |
| Crunchy octopus marinated with sriracha with avocado, pico de gallo and japanese dressing. 150 g | |
| Lonja Zara | \$300 |
| Charbroiled fish fillet seasoned, served with dry noodle. 220 g | |
| Salmón Supremo | \$421 |
| Salmon baked with fine herbs served in a chickpea puree. 200 g | |
| Salmón a las Brasas | \$421 |
| Charbroiled salmon. 200 g | |
| Tacos Dorados de Pescado | \$234 |
| Fried fish tacos and salsa. 90 g | |

DESSERTS

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|---|--------------|
| Banana Pie 150 grs + 40 grs ice cream | \$169 |
| Flan 170 grs | \$135 |
| 3 Milk 200 grs | \$135 |
| 3 Milk S'more 250 grs | \$175 |
| Dulce de Leche Volcano 120 grs + 40 grs ice cream | \$180 |
| Chocolate Savarin 130 grs + 40 grs ice cream | \$180 |
| Ice Cream 200 grs | \$177 |
| Crème Brûlée 140 grs | \$165 |
| Corn Cake 150 grs + 40 grs ice cream | \$166 |
| Baileys Party 460 grs + 88 ml Baileys | \$561 |
| Tartar de Dátil 180 grs + 60 grs ice cream | \$182 |
| Choco Brownie 210 grs + 60 grs ice cream | \$175 |





BEVERAGES

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|---|--------------|
| Jamaica & Lemonade 336 ml | \$58 |
| Strawberry Lemonade 336 ml | \$64 |
| Sodas 355 ml | \$58 |
| Bottle of Water 600 ml | \$28 |
| Natural Water Hethe 750 ml | \$134 |
| Agua de Piedra Gasificada 650 ml | \$138 |
| Ice Tea Pops 336 ml | \$65 |
| Hot Tea 280 ml | \$77 |
| Nespresso Coffee 180 ml | \$70 |
| Nespresso Capuccino 180 ml | \$80 |
| Nespresso Espresso 75 ml | \$65 |
| Pacífico, Victoria, Montejo, Corona | |
| Corona Cero, Corona Light 355 ml | \$61 |
| Negra Modelo, Modelo Especial 355 ml | \$73 |
| Imp. Bud Light 355 ml | \$77 |
| Imp. Michelob Ultra 355 ml | \$88 |
| Imp. Stella Artois 330 ml | \$96 |
| Craft Beer 330 ml | \$142 |
| Clamato no Alcohol 336 ml | \$63 |

MIXOLOGÍA NO ALCOHOL

| | |
|--|--------------|
| Fresa, Jengibre, Hierbabuena 270 ml | \$123 |
| Chia, Maracuya, Pepino 270 ml | \$123 |
| Tuna, Kiwi, Romero 270 ml | \$123 |
| Mango, Yuzu, Menta 270 ml | \$125 |



MIXOLOGÍA

PASIÓN MEZCAL \$181

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

MANDARIN MEZCAL \$211

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

AYOXO MEZCAL \$189

Mezcal Unión, cucumber and lemon juice. 270 ml

REY MEZCAL \$161

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

ROSA MEZCAL \$211

Mezcal Unión, Campari and guava. 270 ml

GINGER 70 \$240

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

BLUE MARGARITA \$237

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

MOJITO POPS \$205

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

WHISKY MEZQUITE \$187

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

MR. BLACK \$260

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

ASTRONAUTA \$279

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

CLAMARINDO X1 \$158

Vodka Smirnoff Tamarindo, clamato and pineapple juice. 270 ml

SMOOT GIN \$169

Gin Tanqueray Dry, chamomile syrup and tonic. 330 ml

MOJITO HPNOTIQ \$176

Hpnotiq, lemon juice and peppermint. 270 ml

PEPINO TENTACIÓN \$154

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

MARGARITA MANGO \$188

Tequila Herradura Silver, Controy and mango. 270 ml

GIN MOM \$203

Gin Mom, cranberry juice and red fruits. 270 ml

PINNA CABANNA \$159

Bombay, honey pineapple, coconut and basil. 270 ml

FROZEN MARTINI COCO \$154

Kalani, Vermouth and coconut. 270 ml

TUNA TEQUILA \$169

Tequila Herradura Silver, apple syrup and tuna. 270 ml

CAVA MIMOSA \$161

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 \$121

Absolut \$141

Stoli Vodka \$141

Grey Goose \$192

GIN 45ml

Tanqueray Ten \$203

Beefeater \$142

Hendrick's \$218

Bombay \$179

MEZCAL 60ml

Unión Joven \$158

Amores Reposado \$190

400 conejos \$190

Contraluz \$231

Conejos joven \$147

Bruxo No.2 \$196

Danzantes Pechuga \$470

WHISKY 45ml

Johnnie Walker Etiqueta Roja \$160

Johnnie Walker Etiqueta Negra \$211

Johnnie Walker Etiqueta Dorada \$265

Buchanan's 12 \$211

Buchanan's 18 \$326

Buchanan's Select \$304

Chivas Regal 12 \$196

Jack Daniels \$168

BRANDY 45ml

Torres X \$139

TEQUILA 60ml

Don Julio Blanco \$158

Don Julio Reposado \$171

Don Julio 70 \$219

Don Julio Añejo \$205

Herradura Ultra \$214

Herradura Blanco \$155

Herradura Reposado \$159

José Cuervo Tradicional \$134

Maestro Dobel Diamante \$200

Reserva de la familia Reposado \$442

Centenario Reposado \$130

RUN 45ml

Capitán Morgan \$131

Capitán Morgan Blanco \$116

Zacapa 23 Años \$270

Bacardi Blanco \$121

Matusalem Gran Reserva \$142

COGNAC 45ml

Martell VSOP \$256

Hennessy \$259

DIGESTIVES 45ml

Baileys \$143

Frangelico \$156

Licor 43 \$151

Amaretto \$149

Vaccari Nero \$141

Vavcari Blanco \$143

Jaggermeister \$143

Carajillo \$216

Carajillo 43 Cream \$191

Carajillo Scoti \$191

Carajillo Baretto \$213

Prices in mexican pesos, sales taxes included.

RED WINE



750 ml



187 ml



148ml

MÉXICO

L.A. CETTO

Valle de Guadalupe. Cabernet Sauvignon

\$137

EMEVE *ARMONÍA DE TINTOS*

Valle de Guadalupe. Merlot, Cabernet Sauvignon, Shiraz, Cabernet Franc

\$811

\$177

FAUNO

Valle de Guadalupe. Nebbiolo, Cabernet Sauvignon, Zinfandel

\$2060

BARÓN BLACH'É *MEZCLA DE TINTOS*

Valle de Guadalupe. Cabernet Sauvignon, Carignan, Grenache, Malbec

\$811

\$177

CASA MAGONI *ORIGEN 43*

Valle de Guadalupe. San Sangioeve, Aglianico, Montepulciano y Canaiolo

\$1008

\$206

CASA MAGONI

Valle de Guadalupe. Nebbiolo

\$1122

SANTOS BRUJOS

Valle de Guadalupe. Tempranillo

\$1851

VIÑAS DE GARZA *2 KM*

Valle de Guadalupe. Tempranillo, Grenache

\$1381

\$286

SANTO TOMÁS *ÚNICO*

Valle de Santo Tomás. Cabernet Sauvignon, Merlot

\$4070

MARIATINTO

Valle de Guadalupe. Tempranillo, Grenache, Syrah, Cabernet Sauvignon

\$1581

HERENCIA *MEZCLA DE TINTOS*

Valle de Guadalupe. Cabernet Sauvignon, Merlot, Malbec

\$1591

LA LOMITA

Valle de Guadalupe. Cabernet Sauvignon

\$958

GRAN RICARDO MONTE XANIC

Valle de Guadalupe. Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc

\$4946

MONTE XANIC

Valle de Guadalupe. Cabernet Sauvignon

\$1826

Prices in mexican pesos, sales taxes included.

ROSE & WHITE WINE



750 ml



187 ml



148ml

MÉXICO

VIÑA EMILIANA *BLA BLA*

Valle de Guadalupe. Sauvignon Blanc,
Barbera, Moscatel

\$909

\$184

MONTE XANIC ROSE

Valle de Guadalupe. Garnache

\$1499

L.A. CETTO

Valle de Guadalupe. Fume Blanc

\$465

\$137

MONTE XANIC

Valle de Guadalupe.

Viña Kristel. Sauvignon Blanc

\$1380

\$286

Chenin Colombard

\$1213

Chardonnay

\$1479

ANDROMEDA *EL CIELO*

Valle de Guadalupe. Chenin Blanc

\$1073

CASA MAGONI *MANAZ*

Valle de Guadalupe. Viogner, Fiano

\$902

\$186

HERENCIA

Palomino. Chenin Blanc

\$1408

\$286

CHAMPAGNE & SPARKLING

MÖET CHANDON

\$3448

MÖET ICE

\$4743

L.A. CETTO CHAMPBRULÉ BRUT

Valle de Guadalupe. Chardonnay, French Colombard

\$551

FROM THE GOOD TO THE BEST
THIS IS CABANNA





**MARISCOS FRESCOS
Y DRINKS COQUETOS**

DIRECTITO DEL OCEANO PACÍFICO