

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 beverage with a red cherry. A dynamic splash of water 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 \$219 ————— 150 g Robalo \$234

Marinated with mango and habanero chili and lime.

🔥🔥 Gran Duende

120 g Shrimp \$219 ————— 150 g Robalo \$234

Marinated with lime and serrano chili.

🔥🔥 Pelirrojo

120 g Shrimp \$219 ————— 150 g Robalo \$234

Marinated with lime and red crush chili.

🔥 Perla Negra

120 g Shrimp \$219 ————— 150 g Robalo \$234

Marinated with lime, seasoning sauces and chili.

- 🔥🔥 Taquitos de Aguachile** **\$219**
Shrimp on jicama tortilla, marinated with oyster sauce, lime and chili. 80 g
- Aguachile de la tía** **\$278**
Raw shrimp marinated with dark sauce. 180 g
- Ceviche Loreto** **\$290**
Refreshing tuna ceviche combined with red onion, sweet potato, pistachio and roasted, topped with habanero aioli. 120 g
- Ceviche Machu Pichu** **\$234**
Chopped fish in a mix of sauces and flavors that will transport you to Perú. 150 g
- 🍷🔥 Ceviche Jalapeño Mixto** **\$213**
Raw robalo cubes and shrimp, marinated with lemon and jalapeño, beef machaca on top. 160 g
- Callo de Hacha Natural** **\$773**
Fresh scallops with lime, salt and black pepper. 250 g
- El Sultán** **\$434**
Shrimp, octopus, scallops, kanikama mixed with the 7 species flavors of togarashi. 160 g
- Pulpo Cocidito** **\$346**
Create it yourself: cooked octopus. Choose any aguachile sauce. 180 g
- Camarón Cocidito** **\$272**
Create it yourself: cooked shrimp. Choose any aguachile sauce. 180 g

■ TOSTADAS DE CEVICHE

🔥 Especial de Camarón \$83

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

🔥🔥🔥 Coqueta \$108

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 \$81

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

🔥 Callo de Robalo \$108

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

Atún Azul \$97

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

\$96

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

🔥🔥🔥 7 chiles

\$114

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

🔥 Especial de Pulpo

\$110

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

🔥 Punta Mita

\$114

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



■ TACOS PLAYEROS

Quesitos Cabanna **\$84**

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

Taco Gobernador ® **\$84**

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

Zara **\$81**

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

Bonita **\$81**

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 **\$81**

Crunchy shrimp on a jicama "tortilla". 50 g

Vampiro Pastor **\$81**

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

Gringona **\$84**

Fish pastor flour quesadilla. Delicious!. 40 g

■ TACOS DE RES

Quesitaco de Res **\$84**

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

Milanesa Quesitaco **\$84**

Milanese with cheese. 30 g

Junior **\$84**

Carne asada, tomato sauce and diced cabbage. 70 g

Caramelo **\$85**

Arrachera and cheese on a flour tortilla. 70 g

Che **\$87**

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

María **\$80**

Ay María! Arrachera, guacamole and beans. 50 g

Volcán de Asada **\$88**

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

■ SALADS

Ensalada Cabanna

\$180

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

Ensalada Cabanna with Shrimp. +80 g

\$250

Ensalada los Arcos

\$227

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

Carpaccio de Betabel

\$160

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

Ensalada Burrata

\$348

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



Ensalada Cabanna with Shrimp

■ TIRADITOS

Tiradito de Salmón

\$275

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

Tiradito de Atún

\$275

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

Tiradito de Pulpo

\$298

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

Tiradito de Atún



■ ANTOJOS CABANNA

Rib Eye 41 **\$400**

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

Rib Eye Choice **\$1050**

The most delicious Rib Eye. Worth it!
Cooking time 25 minutes. 600 g

Rib Eye Cabannero **\$298**

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

BBQ Costillitas **\$294**

Oriental style BBQ ribs with fries. 350 g

Carnitas de Atún **\$348**

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

Hamburguesa de la Casa **\$210**

The hamburger you know "Cabannized". 130 g

Burrito Mar & Tierra **\$204**

Carne asada & shrimp flour tortilla burrito. 130 g

Fetuccini Culichi **\$249**

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

Panini Arrachera **\$213**

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

Barbacoa de Arrachera **\$368**

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	\$185
Medium 300 g	\$272

Pizza Prosciutto

Crunchy dough, prosciutto and fresh mozzarella.

Small 95 g	\$317
Medium 190 g	\$470

Pizza 4 Quesos

Mozzarella, gouda, parmesan
and cream cheese.

Chica 88 g	\$166
Mediana 175 g	\$252

Pizza Mongol

Delicious! Shrimp, octopus and smoked tuna.

Small 150 g	\$223
Medium 300 g	\$348

■ ANTOJOS PLAYEROS

Leche de Tigre **\$96**

A great way to start!

Shrimp broth, cucumber and onion. 50 g

Chicharrón Cabanna **\$229**

Fried fish pieces.

Great for your cravings. 250 g

Chiles Torito **\$181**

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

Camarón Roca **\$286**

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

Camarón Caramelo **\$286**

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

Camarón Cacahuete **\$383**

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

Camarón Mazatlán **\$396**

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

Camarón Junior **\$396**

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

Camarón Rumba **\$396**

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

N Chicharron de Pulpo **\$380**

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

Pulpo Alacrán **\$441**

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

Chinchulines de Pulpo **\$267**

Crunchy sliced octopus seasoned and fried. 150 g

Lonja Zara **\$280**

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

Salmón Supremo **\$393**

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

Salmón a las Brasas **\$393**

Charbroiled salmon. 200 g

Tacos Dorados de Pescado **\$218**

Fried fish tacos and salsa. 90 g

■ DESSERTS

Banana Pie 150 grs + 40 grs ice cream	\$158
Flan 170 grs	\$126
3 Mlik 200 grs	\$126
3 Mlik S'more 250 grs	\$163
Dulce de Leche Volcano 120 grs + 40 grs ice cream	\$168
N Mostachón de Nuez 100 grs + 40 grs ice cream	\$148
Chocolate Savarin 130 grs + 40 grs ice cream	\$168
Ice Cream 200 grs	\$165
Lemon Pie 150 grs	\$155
Corn Cake 150 grs + 40 grs ice cream	\$155
Baileys Party 460 grs + 88 ml Baileys	\$524



Baileys Party



Volcán de Dulce de Leche

■ MIXOLOGÍA

PASIÓN MEZCAL \$170

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

MANDARIN MEZCAL \$199

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

AYOXO MEZCAL \$178

Mezcal Unión, cucumber and lemon juice. 270 ml

REY MEZCAL \$152

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

ROSA MEZCAL \$199

Mezcal Unión, Campari and guava. 270 ml

GINGER 70 \$226

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

BLUE MARGARITA \$223

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

MOJITO POPS \$193

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

WHISKY MEZQUITE \$176

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

MR. BLACK \$245

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

ASTRONAUTA \$263

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

CLAMARINDO X1 \$149

Smirnoff Tamarindo, clamato and pineapple juice. 270 ml

SMOOT GIN \$160

Gin Tanqueray Dry, chamomile syrup and tonic. 330 ml

MOJITO HPNOTIQ \$166

Hpnotiq, lemon juice and peppermint. 270 ml

PEPINO TENTACIÓN \$145

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

MARGARITA MANGO \$177

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 \$191

Gin Mom, cranberry juice and red fruits. 270 ml

PINNA CABANNA \$150

Bombay, honey pineapple, coconut and basil. 270 ml

FROZEN MARTINI COCO \$145

Kalani, Vermouth and coconut. 270 ml

TUNA TEQUILA \$160

Tequila Herradura silver, apple syrup and tuna. 270 ml

CAVA MIMOSA \$152

Aperol, Prosecco, passion fruit and grapefruit. 270 ml

MIXOLOGÍA SIN ALCOHOL / 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



■ BEVERAGES

Jamaica & Lemonade 336 ml	\$55
Strawberry Lemonade 336 ml	\$61
Sodas 355 ml	\$55
Natural Water Hethe 350 ml	\$54
Natural Water Hethe 750 ml	\$126
Agua de Piedra Gasificada 650 ml	\$130
Ice Tea Pops 336 ml	\$62
Hot Tea 280 ml	\$72
Nespresso Coffee 180 ml	\$66
Nespresso Capuccino 180 ml	\$77
Pacífico, Pacifico Light, Victoria, Corona, Corona Light 355 ml	\$58
Negra Modelo, Modelo Especial 355 ml	\$69
Imp. Bud Light 355 ml	\$72
Michelob Ultra 355 ml	\$83
Imp. Stella Artois 330 ml	\$90
Craft Beer 330 ml	\$134
Clamato for a Beer 200 ml	\$60

Té Helado Pops



Carajillo 43 Cream



LIQUORS

GIN 45ml

Tanqueray Ten \$191

Beefeater \$134

Hendrick's \$206

Bombay \$168

VODKA 45ml

Smirnoff \$114

Absolut \$133

Stolichnaya \$133

Grey Goose \$181

RUM 45ml

Capitán Morgan \$123

Capitán Morgan Blanco \$110

Zacapa 23 Años \$255

Bacardi Blanco \$114

Matusalem Gran Reserva \$134

TEQUILA 45ml

Don Julio Blanco \$149

Don Julio Reposado \$162

Don Julio 70 \$213

Don Julio Añejo \$193

Herradura Ultra \$202

Herradura Blanco \$146

Herradura Reposado \$150

José Cuervo Tradicional \$126

Maestro Dobel Diamante Reposado \$188

Reserva de la Familia Reposado \$416

Centenario Reposado \$122

MEZCAL 45ml

Unión Joven \$143

400 Conejos \$172

Contraluz \$209

Conejos Joven \$133

Danzantes Pechuga \$426

Bruxo No. 2 \$178

Amores Reposado \$172

Prices in mexican pesos, sales taxes included.

WHISKY 45ml

Johnnie Walker Etiqueta Roja \$151

Johnnie Walker Etiqueta Negra \$199

Johnnie Walker Etiqueta Dorada \$250

Buchanan's 12 \$199

Buchanan's 18 \$308

Buchanan's Select \$287

Chivas Regal 12 \$185

Jack Daniels \$159

COGNAC 45ml

Martell VSOP \$241

Hennesys \$244

DIGESTIVES 45ml

Baileys \$135

Frangelico \$147

Licor 43 \$142

Amaretto \$140

Vaccari Nero \$133

Vaccari Blanco \$135

Jägermeister \$135

Carajillo \$204

Carajillo 43 Cream \$180

Carajillo Scoti \$180

Carajillo Baretto \$201

BRANDY 45ml

Torres X \$131

RED WINE



MEXICO

750 ml

187 ml

148ml

L.A. CETTO

Valle de Guadalupe. Cabernet Sauvignon

\$100

EMEVÉ ARMONÍA DE TINTOS

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

\$764

\$158

FAUNO

Valle de Guadalupe. Nebbiolo, Cabernet Sauvignon, Zinfandel

\$1942

BARÓN BALCHÉ MEZCLA DE TINTOS

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

\$615

\$126

CASA MAGONI ORIGEN 43

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

\$950

\$194

CASA MAGONI

Valle de Guadalupe. Nebbiolo

\$783

SANTOS BRUJOS

Valle de Guadalupe. Tempranillo

\$1745

VIÑAS DE GARZA 2 KM

Valle de Guadalupe. Tempranillo, Grenache

\$1206

SANTO TOMÁS ÚNICO

Valle de Santo Tomás.

Cabernet Sauvignon, Merlot

\$2385

MARIATINTO

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

\$1334

HERENCIA MEZCLA DE TINTOS

Valle de Guadalupe. Cabernet Sauvignon, Merlot, Malbec

\$1500

LA LOMITA

Valle de Guadalupe. Cabernet Sauvignon

\$903

VINOS DE LA REINA EDICIÓN ESPECIAL

Valle de San Vicente. Cabernet Sauvignon, Merlot, Shiraz

\$1355

Prices in mexican pesos, sales taxes included.

ROSE WINE



MÉXICO

750 ml

187 ml

148ml

VIÑA EMILIANA BLÁ BLÁ

Valle de Guadalupe. Sauvignon Blanc, Colombar, Nebbiolo

\$789

\$163

WHITE WINE

MÉXICO

750 ml

187 ml

148ml

L.A. CETTO ROSE WINE

Valle de Guadalupe. Fume Blanc

\$333

\$100

MONTE XANIC

Valle de Guadalupe.

Viña de Kristel. Sauvignon Blanc

Chenin Colombar

Chardonnay

\$893

\$893

\$1068

ANDROMEDA EL CIELO

Valle de Guadalupe. Chenin Blanc

\$1012

CASA MAGONI MANAZ

Valle de Guadalupe. Viogner, Fiano

\$850

\$172

CHAMPAGNE & SPARKLING

FRANCE

MÖET & CHANDON

\$2701

MÖET ICE

\$3473

MÉXICO

L.A. CETTO CHAMPBRULÉ BRUT

Valle de Guadalupe. Chardonnay, French Colombar

\$320



**DRINK
& RELAX**

Be You