

La Cabaña

Taqueria

EAT IN or TAKE OUT

(831) 425-7261

2332 Mission St.

Santa Cruz, CA 95060

Aperitivos – Appetizers

Quesadillas

Tortillas filled with cheese & topped with Salsa Fresca and Sour Cream.

Corn Quesadilla.....\$2.25

½ Flour Quesadilla.....\$2.75

½ Flour Quesadilla with:

Meat or Vegetable.....\$3.75

Seafood.....\$4.75

Super Quesadilla.....\$5.45

Filled with cheese and one Meat or one Vegetable. Topped with sour cream, guacamole and salsa fresca.

With Seafood.....\$6.95

Nachos

Regular Nachos (no meat).....\$4.75

Tortilla chips topped with beans, cheese, sour cream, and salsa fresca.

Nachos CON TODO (no meat).....\$6.95

Tortilla chips topped with beans, cheese, sour cream, salsa fresca, guacamole and jalapenos.

Super Veggie Nachos.....\$7.25

Tortilla chips topped with beans, cheese, sour cream, salsa fresca, guacamole and jalapenos. With your choice of a VEGETARIAN OPTION.

SUPER Nachos (w/meat).....\$7.75

Tortilla chips topped with beans, cheese, sour cream, salsa fresca, guacamole and jalapenos. With your choice of a regular meat selection.

Octopus & Shrimp Ceviche.....\$8.75

Large Fiesta Assortment.....\$8.95

Bean & cheese Nachos, Flour Quesadilla, and Beef Taquitos topped with guacamole and sour cream.

REGULAR MEATS

Pollo – Chicken

Carnitas – Fried Pork

Chicharron – Crispy Pork

Pastor – Barbequed Pork

Chorizo – Spicy Pork Sausage

Chile Verde – Pork in Green Salsa

Carne Asada – Grilled Beef

Desebrada – Shredded Beef

Cabeza – Beef Head

SEAFOOD

Camaron – Shrimp

Salmon – Salmon

Huachinango – Red Snapper

VEGETARIAN OPTIONS

Espinaca – Spinach

Nopales – Cactus

Alcachofa – Artichoke Hearts

Hongos – Mushrooms

Vegetales – Mixed Vegetables:

Carrots, Broccoli, Cauliflower, Celery & Onion

Tortas

Mexican Sandwiches

\$5.95

Served on a roll with mustard, mayo, lettuce, tomatoes, onions, cheese, jalapenos, salsa fresca, guacamole, sour cream & your choice of one Meat Selection.

We recommend:

Jamon–Ham Pollo–Chicken

Carnitas–Fried Pork Pastor–BBQ Pork

Desebrada–Shredded Beef

Vegetariana–No Meat

Burgers & Fries

All burgers served on sesame seed buns with mustard, mayo, lettuce, tomatoes, onions and pickles. Ketchup on the side.

Hamburger.....\$5.65

Cheeseburger.....\$5.75

Bacon Cheeseburger.....\$6.25

Turkey Cheeseburger.....\$6.25

Bebidas/(Beverages)

Soda (Can).....\$1.00

Soda (Bottle).....\$2.00

Medio Litro...\$2.50

Arizona Ice Tea.....\$1.75

Honest Tea.....\$2.50

Kerns Fruit Juices.....\$2.00

Milk.....\$1.50

Horchata.....\$1.50

Large...\$2.00

Cerveza/Beers

Domestic.....\$3.00

Imported.....\$3.50

Tacos

Soft Corn Tortillas or Crispy Shell

Two corn tortillas topped with a choice of one meat or vegetable, onions, cilantro, salsa fresca, & salsa verde.

Regular Meat or Vegetable.....\$1.95

Seafood.....\$2.55

ADDITIONAL ITEMS or
SUBSTITUTIONS: \$0.50 - \$1.00

Burritos

Bean & Cheese.....\$2.95

Rice & Beans.....\$2.95

Rice, Bean, & Cheese.....\$3.95

Regular Burrito.....\$4.99

Rice, Beans, Cheese & Meat

Regular Veggie Burrito.....\$4.50

(Super Burrito No Meat or Vegetable)

Rice, beans, cheese, salsa fresca, sour cream and guacamole all wrapped in a flower tortilla.

Super Burritos

Rice, beans, cheese, salsa fresca, guacamole and sour cream with your choice one meat or vegetable selection, all wrapped in a flower tortilla.

Regular Meats or Vegetable.....\$5.95

Seafood.....\$7.45

California Super Burrito

Loaded with French fries, cheese, guacamole, lettuce, sour cream, salsa fresca and your choice of 1:

Chicken, Beef, Pork or a Vegetable.....\$6.95

Prawns or Fish.....\$7.95

ADDITIONAL ITEMS: \$0.50 - \$1.00

SUBSTITUTIONS: \$0.50 - \$1.00

ADDITIONAL MEAT/VEGETABLE: \$1.50

ADDITIONAL SEAFOOD: \$1.95

A La Carta / Side Orders

Chile Relleno.....\$3.75

Tamale (Chicken or Vegetable).....\$3.75

Enchilada (cheese).....\$2.75

Enchilada(Regular Meat or Vegetable).....\$3.00

Enchilada (Sea Food).....\$3.50

Tostada (with meat or vegetable).....\$3.75

Tostada (with Fish or Prawns).....\$4.50

Tostada de Ceviche (Octopus & Shrimp)...\$4.50

Rice.....\$2.00

Beans.....\$2.00

Sweet Mole Sauce.....\$1.00

Enchilada Sauce.....\$1.00

Guacamole.....\$2.00

Guacamole (large).....\$4.00

Fries.....\$2.00

Extra toppings.....\$0.50 - \$1.00

Sour Cream.....\$1.00

Cheese.....\$1.00

Tortillas (3 Corn or 2 Flour).....\$1.50

Green Salad (Side Salad).....\$2.75

Romaine Lettuce, Salsa Fresca, Cheese & House Dressing (Vinaigrette).

Special Menus

We cook only with vegetable oil

Platos para Ninos

Kids Menu

(10 and under)

\$3.50

Substitutions add \$1.00

1. **Enchilada** (cheese or chicken) with a side of rice and beans.
2. **Taco** (ground beef or chicken), with a side of rice and beans.
3. **Burrito** stuffed with rice, beans and cheese, with a side of rice and beans.....*With meat \$4.50*
4. **Tostada** (ground beef or chicken) with a side of rice and beans.
5. **Quesadilla** (flour or corn tortilla), filled with cheese. Served with a small side of rice and beans.....*With meat \$4.50*
6. **Chicken Nuggets (6) and French fries.**

Combinaciones

Combination Plates

All plates include a side of rice, beans, tortillas and a small green salad.

Substitutions add \$1.00

7. Two Chicken Enchiladas & a Ground Beef Crisp Taco.....\$11.95
8. Tamale (chicken or vegetable) & a Tostada (chicken or veggie).....\$9.95
9. Crispy Chicken Taco, Ground Beef Enchilada & a Chile Relleno.....\$11.95
10. Tamale (chicken or vegetable), Chicken Taco & Cheese Enchilada.....\$11.95
11. Chile Relleno and Chile Verde or Cheese Enchilada instead of one of the Chiles (Choice of 2 items).....\$10.95

Especiales Vegetarianos

(Vegetarian Specialties – No Meat)

All plates include a side of rice, beans, & tortillas.

Substitutions add \$1.00

12. One Cheese **Enchilada** (with onions) & one **Chile Relleno**.....\$8.55
13. One **Chile Relleno** & One **Vegetable Tamale**.....\$8.95
14. Two **Vegetable Tamales**.....\$8.95
15. One **Vegetable Tamale**.....\$6.50
16. Two **Chile Rellenos** with Cheese.....\$8.95
17. One **Chile Relleno** with Cheese.....\$6.50
18. Two **Artichoke Heart** and cheese **Enchiladas**.....\$7.95
19. Two **Spinach** & Cheese **Enchiladas**.....\$7.95
20. Two **Guacamolé** & Cheese **Enchiladas**....\$7.95
21. Two **Nopales** & Cheese **Enchiladas**.....\$7.95

Caldos Especiales – Soups

*Soup dishes are served with a side of tortillas and a small serving of rice, except with #'s 26 & 27.**

22. **Siete Mares (Seven Seas)**.....\$ 11.95
Fresh Crab, Clams, Scallops, Prawns & Octopus served with tomatoes, onions, avocado & cilantro.
23. **Caldo de Camarones (Shrimp Soup)**...\$9.55
served with vegetables, avocado and cilantro
24. **Caldo de Pollo (Chicken Soup)**.....\$8.25
House special served with two pieces of Chicken tomatoes, onions, carrots, and potatoes.
25. ***Pozole**.....\$6.95
Served with hominy, pork meat on the bone, topped with shredded cabbage, onions, salsa & lime on the side.
26. ***Cockteles**.....\$8.50
Served in a zesty seafood broth with tomato, onions, cilantro, avocado & your choice of one: Camarones (Prawns), Ceviche de Pulpo y Camaron (Octopus and Shrimp Ceviche).

We cook only with vegetable oil

Substitutions add \$1.00

27. **Camarones a La Cabana – House Specialty you will not find anywhere else**.....\$ 12.95
Large prawns sautéed in a tomatillo sauce with carrots, broccoli and cauliflower, celery and onions then topped with melted cheese. *A must for any first timer.*
28. **Fajitas de Camarones (Prawn Fajitas) – Chef’s Special**\$12 .95
Large prawns sautéed with onions and bell peppers. Served with a portion of guacamole.
29. **Camarones al Mojo de Ajo**.....\$12.95
Large prawns marinated in a thick spicy sauce and simmered with garlic.
30. **Camarones a la Diabla**.....\$11.95
Large prawns simmered in guajillo salsa and cooked with melted butter, mayonnaise and spices.
31. **Camarones a la Mexicana**.....\$11.95
Large prawns simmered with tomatoes, onions, and peppers in a house special light red sauce.
32. **Camarones Guajillo**.....\$11.95
Large prawns simmered in our guajillo sauce (red pepper blended with tomatoes, onions and spices).
33. **Filet de Huachinango (Red Snapper Filet)**.....\$12.95
A fresh red snapper fillet grilled and topped with tomatillo salsa and cilantro with guacamole on the side.
34. **Filet de Salmon (Salmon Filet)**.....\$12.95
A fresh salmon fillet marinated in a garlic sauce and grilled with guacamole on the side.
35. **Enchiladas de Haiva, Camaron o Pescado (Crab, Prawn or Fish Enchiladas)**.....\$11.95
Enchiladas stuffed with your choice of one seafood option and topped with green salsa, melted cheese, and sour cream with guacamole on the side. *We use real Crab (Snow Crab) in our enchiladas.*
36. **Quesadilla de Haiva o Camaron (Crab or Prawn Quesadilla)**.....\$11.95
Two flower tortillas stuffed with cheese and crab or shrimp meat (choice of one) topped with guacamole, salsa fresca and sour cream. *We use real Crab (Snow Crab) in our quesadilla.*
37. **Tostada de Ceviche**.....\$9.95
Octopus and Shrimp ceviche mix with tomatoes, onions, cilantro, peppers, and lime juice. All piled on a crispy tortilla with refried beans, cabbage, and guacamole.
38. **Tacos de Camaron (Prawn Tacos)**.....\$11.95
Three tacos stuffed with sautéed prawns topped with tomatillo salsa, cilantro, and salsa fresca with guacamole on the side.

Seafood Specials – Mariscos

All plates are served with rice, beans, tortillas and a small green salad

39. **Tacos de Huachinango (Red Snapper Tacos)**.....\$11.95
Three tacos filled with sautéed red snapper, topped with tomatillo salsa, cilantro, and salsa fresca with guacamole on the side.
40. **Tacos de Salmon**.....\$11.95
Three tacos filled with sautéed salmon topped with tomatillo salsa, cilantro and salsa fresca with guacamole on the side.

Platillos Especiales de La Cabaña

All plates are served with rice bean and a choice of corn or flower tortillas on the side.

#’s 46, 47 & 49 include a small green salad

Add a small Green Salad to any plate for \$2.00 Substitutions add \$1.00 We cook only with vegetable oil

41. **Enchiladas de Molé con Pollo (Chicken) – Abuela Maria’s Special Recipe**.....\$9.95
Homemade Molé (al estilo Michuacan), a sweet, thick and dark red sauce over two rolled tortillas that are stuffed with chicken and topped with cheese and sour cream.
42. **Pollo con Molé (Chicken with Molé) – Abuela Maria’s Special Recipe**..... \$11.95
A whole chicken breast covered with our homemade Molé sauce (al estilo Michuacan), sweet, thick, dark red sauce.
43. **Enchiladas de Pollo (Red or Green Sauce)**.....\$9.50
Two rolled tortillas stuffed with chicken, onions, and topped with melted cheese, sour cream and salsa fresca on the side.
44. **Chile Verde – Chef’s Special**.....\$9.95
Tender chunks of pork doused in a flavorful tamatillo salsa with onions and bell peppers.
45. **Tacos de Carne Asada**.....\$10.55
Three corn tortillas filled with tender pieces of steak with chopped tomatoes, onions, cilantro, and guacamole on the side.
46. ***Steak Ranchero**..... \$ 9.95
Tender chunks of steak sautéed with tomatoes, bell pepper, onions and a hot chile sauce.
47. ***Carne Asada (Grilled Steak)**.....\$11.95
Grilled rib-eye steak served salsa fresca and guacamole on the side.
48. **Tostada de Pollo (Tostada with Chicken)**.....\$8.50
Shredded chicken or ground beef, sautéed in tomatoes and onions and served on a crisp tortilla with refried beans, lettuce, salsa fresca and sour cream.
49. ***Fajitas de Pollo (Chicken Fajitas) – Chef’s Special**\$11.95
Chicken breast marinated with spices and sautéed with sliced onions and bell peppers.

We are not responsible for lost articles.