

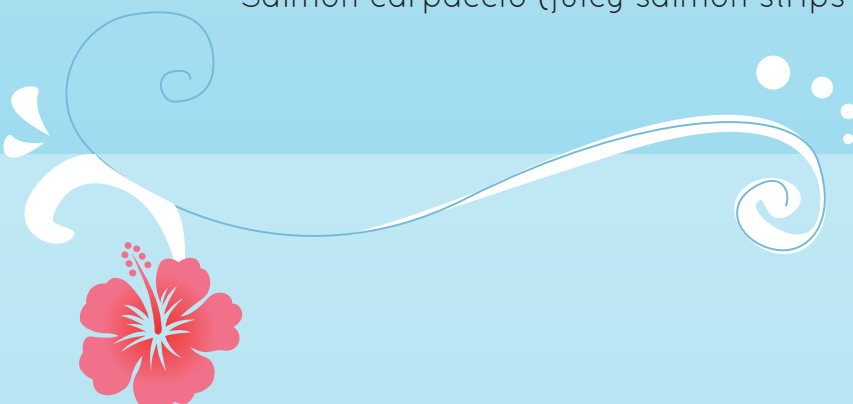
Appetizers

3 cheese chimichanga
(three delicious flour squares, fried and filled with cheese) \$ 120

Garlic mushrooms
(sauté mushrooms with olive oil, garlic, onion, guajillo and white wine) \$ 75

Shrimp empanadas
(golden empanadas filled with shrimp and cream cheese, served with chipotle salsa) \$ 95

Salmon carpaccio (juicy salmon strips with a herb dressing) \$ 130



Soups

Shrimp soup \$ 135
(traditional soup with big shrimp, slightly spicy)

Azteca soup \$ 60
(served with fried tortilla strips, avocado, quesillo, chicharron and guajillo chile)

Mushroom soup \$ 70
(sauté mushrooms in a delicious broth, with epazote)

Salads

Kabbalah salad (our specialty!)
(prepared with spinach, dried peaches, dried cranberries, blue cheese, pecans and a balsamic dressing) \$ 90

Zicatela Salad
(a combination of lettuce, pineapple, coconut, grilled chicken with a mustard and honey dressing) \$ 75

Salmon salad
(a combination of lettuce, tomato, cucumber and salmon strips with a dill dressing) \$ 130





Tacos

Tacos Arrachera \$ 165

(strips of steak, marinated and grilled with onion, green pepper and corn tortillas)

With cheese \$ 175

Tacos Gobernador \$ 130

(shrimp, onion, chile, green pepper and gouda cheese in a flour tortilla, served with guacamole)

Fish Tacos \$ 85

(Baja California style fish, served with corn tortilla and a California salad)

Shrimp tacos \$ 120

(breaded like the original recipe, served with corn tortillas and California style salad)

Pastas

Bolognese lasagna

(fresh pasta with the traditional Italian recipe, cooked in the oven and served with parmesan cheese) \$ 120

Shrimp spaghetti

(cooked in butter and served with grilled shrimp, topped with parmesan cheese) \$ 135

Spinach raviolis

(homemade, stuffed with spinach in a creamy sauce, with prosciutto and cilantro) \$ 120

Chicken

Beer chicken fajitas

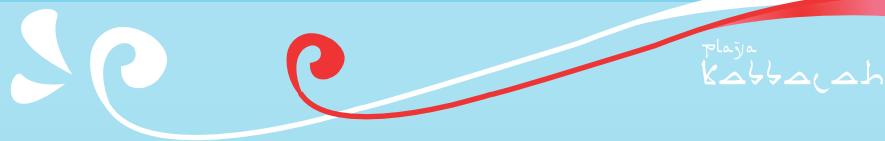
(flambé with a delicious beer salsa) \$ 120

Kabbalah chicken breast

(grilled and filled with cheese and prosciutto, served with a delicious salad with homemade dressing) \$ 150

Parmesan chicken breast

(breaded chicken breast with tomato salsa and melted cheese, served with the chef's pasta) \$ 130

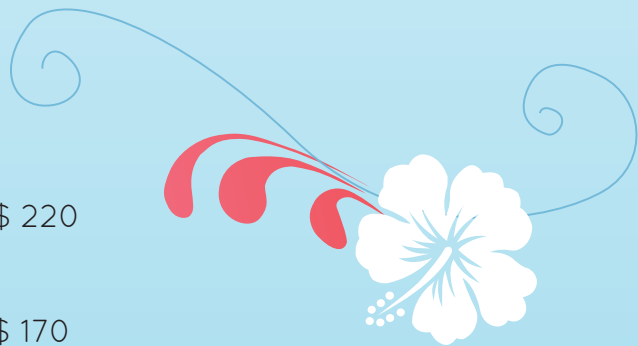


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Kabbalah

Red Meat

New York Grill
(350 gr. Of meat served with salad and potatoes) \$ 220

Arrachera
(250 gr. Of meat served with salad and potatoes) \$ 170



Sea Food and Fish

Ask your waiter for the catch of the day \$ 140

Small shrimp cocktail \$ 170

Big shrimp cocktail \$ 140

Small shrimp and octopus cocktail \$ 170

Big shrimp and octopus cocktail \$ 120

Ceviche with fish, cucumber and mango \$ 135

Sauté octopus \$ 120
(with garlic, a la diabla or fresh herbs)

Fish Filet \$ 160
(breaded or grilled, served with vegetables or salad or rice)

Shrimp cooked in butter, breaded or grilled
(served with vegetables or salad or rice)



To Share

Shrimp plate, 4 people
(800 gr. Of fresh shrimp, prepared with 4 different salsas, served with rice and salad) \$ 550

Molcajete Norteno (with arrachera) \$ 270

Molcajete Mar and Tierra (combination of arrachera and shrimp) \$ 295

Our Molcajetes come with chistorra, nopales, onion and quesillo

Kabbalah Specialties

Tequila shrimp (flambé with homemade salsa)	\$ 180
Pastor Shrimp (marinated shrimp with traditional pastor salsa)	\$ 180
Coconut Shrimp (breaded shrimp with coconut)	\$ 180
Beer shrimp (served with a beer and mustard salsa)	\$ 180
Salmon with fresh herb salsa (salmon strip cooked on the grill, served with rice and vegetables)	\$ 220
Fish with garlic salsa (fish strip in a creamy garlic salsa, served with vegetables, or salad, or French fries)	\$ 140

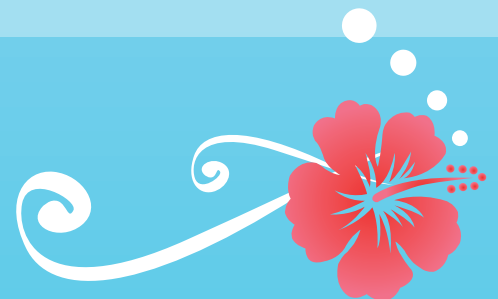
Snacks

Guacamole	\$ 65
French fries (crispy, served with 3 delicious dips: fresh herbs, chipotle and mustard)	\$ 55
Salad (cucumber, carrot, jicama covered with lemon and chili powder)	\$ 45
Fish strips	\$ 95
Nachos (homemade, served with frijoles, yellow cheese and vinegar chilies)	\$ 65
Super Kabbalah Nachos (homemade, served with frijoles, pieces of arrachera, melted manchego cheese and served with pico de gallo and jalapenos)	\$ 145
Kabbalah Hamburger (250 gr. Of meat with bacon, guacamole and cheese, served with French fries and fresh herb dip)	\$ 190
Hawaiian Hamburger (meat with ham, pineapple and cheese, served with French fries)	\$ 120
Pepito de Arrachera (with frijoles, avocado, caramelized onion, melted cheese on homemade bread, served with French fries)	\$ 140
Club sandwich with French fries	\$ 90

Plaza
Kabbalah

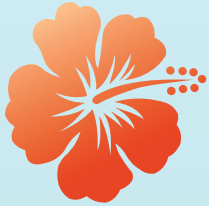
Deserts

Fruit ice cream (creamy ice cream served with fruit)	\$ 75
Mango mousse	\$ 50
Cheese pie with strawberry sauce and Controy	\$ 55
Chocolate pie	\$ 80
Cajeta crepes (traditional crepes with cajeta sauce and vanilla ice cream)	\$ 70



Fresh and Natural

Seasonal fruit with yoghurt or honey and granola \$ 45



Sweet Days

French toast with nuts and seasonal fruit \$ 55

Pancakes with seasonal fruit \$ 55

Add eggs \$ 65

Add bacon or sausages \$ 65

Classic breakfast with a special Kabbalah touch

Eggs Revueltos (scrambled eggs with ham, sausages, bacon or a la Mexicana) \$ 50

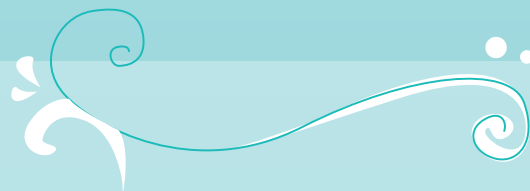
Eggs Gobernador

(delicious fusion of eggs with shrimp, green pepper, onion and melted cheese) \$ 90

Eggs Florentine (scrambled eggs with spinach and cheese) \$ 70

Eggs Oaxaquenos (omelet with a delicious tomato and epazote sauce with melted quesillo, an authentic Oaxaca dish) \$ 55

Eggs rancheros (sunny side up eggs, placed over a fried tortilla and covered with a red salsa) \$ 55



Omelets



Vegetarian (with green pepper, onion, mushroom and cheese) \$ 50

Ham and cheese \$ 60

Mexican Style

Poached eggs in a pan

(with green salsa, grilled nopales and cheese, with a serving of frijoles) \$ 50

Chilaquiles, green or red

With eggs \$ 50

With chicken \$ 60

With steak \$ 85

Enchiladas Suizas (filled with chicken with green creamy salsa and melted manchego cheese) \$ 65

Enchiladas (with green or red salsa, filled with chicken, fresh cheese and frijoles) \$ 60

Molletes

Delicious bread with black beans and melted cheese

Molletes with chistorra sausage \$ 80

Molletes with ham and cheese \$ 50



Specialties

Croque Monsieur (grilled sandwich with melted cheese, ham, basil mayonnaise, served with salad) \$ 70

Wrap Regio (huge chipotle tortilla filled with egg, beef jerky, frijoles and cheese, served with avocado dip) \$ 90

3 cheese sandwich (delicious combination of 3 cheeses, with grilled mushrooms and apples) \$ 70

Panino Noruego (grilled panini with grilled salmon, cream cheese and a splash of pecans) \$ 120



All Included

Americano: Fruit or juice, eggs of your choice and coffee \$ 75

European: Juice, toast with butter and jam and coffee \$ 45

Norteno: Fruit or juice, scrambled eggs with beef jerky, tortillas and coffee \$ 90

Surfer: Fruit or juice, pancakes, scrambled eggs, bacon, sausage and coffee \$ 75

Mochilero: Fruit or juice, ham molletes and coffee \$ 60

Kabbalah: Juice, fruit, huevos gobernador, coffee or tea \$ 120

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Drinks

Mixed juices \$ 45

Detox: grapefruit, apple, lemon and orange juice

Relax: strawberry, banana and pear juice

Vitality: papaya, orange and ginger juice

Green Kabbalah: pineapple, celery, grapefruit, honey and basil juice

Orange juice \$ 30

Seasonal fruit juice (pineapple, papaya, mango or melon) \$ 35

Smoothies (Banana, Chocolate, Strawberry or combined) \$ 45

Coffee or tea \$ 20

Iced tea (black, lemon, green or chamomile) \$ 25

Frappuccino (Oreo, cajeta or chocolate) \$ 45