



**HABIBI
CANTINA**

RESTAURANTE, BAR & BANDA



MENÚ

PAL ARRANQUE PARA COMPARTIR

APPETIZERS

Dips And Chips \$ 12.99

Homemade Salsa, Queso and Fresh Guacamole With Chips.

Traditional Guacamole \$ 6.99

Fresh Mashed Avocado, Pico de Gallo and a Little Touch of Lime with chips.

Volcanes \$ 18.99

Four tostadas with Refried Beans, the meat of your choice or Nopalitos, Topped with melted cheese, pickled red onions, and a slice of avocado.



Nachos \$ 4.99

Traditional Nachos, Refried Beans and Cheese Nachos or Create your Nacho Combination.

Beans, Cheese, Meats, and Fresh Vegetables: \$ 12.99 + Add protein: \$ 4.99

Queso Fundido \$ 9.99

Melted Mexican cheese, chorizo, grilled onions, peppers, and corn tortillas.

Cheese Dip \$ 4.99

ANTOJITOS Y MAS

Wings Bone In

Choose your sauce:

Ruffles and Doritos
Cheese Flaming Hot
Takis
Mango Habanero,
BBQ, Lemon Pepper,
Chipotle Glaze,
Buffalo Hot or Cajun Hot.

6pcs. \$ 7.99

12pcs. \$ 12.99

Flautas \$ 10.99

Choose Between Chicken or Beef With Creamy Green Sauce, Lettuce, and Cheese.

La Gringa \$ 11.99

Quesadilla, Flour tortilla, Mexican Cheese, Al Pastor avocado and Salsa.

Street Quesadillas \$ 10.99

Mexican cheese, corn, zucchini, mushrooms, and onions with crema and sauce.

WINGS BONE IN



HABIBI FRIES



FUERTES Y TRADICIONALES

Aguachile de Rib Eye \$ 30.99

A modern and bold reinterpretation of the classic aguachile. Thin slices of subtly seared rib-eye, seasoned with fresh red onion, cilantro, and serrano pepper flakes. Choose from:

- **Negra, intense and deep, based on dark sauces and citrus.**
- **Verde, the traditional recipe, fresh and spicy.**

Make Enchiladas Your Way \$ 14.99

Choose the filling and your favorite sauce, melted cheese, do you like onion and cream just add cheese, chicken or beef, green or red sauce).

Veggies Enchiladas \$ 14.99

Slightly fried corn tortillas filled with sautéed poblano pepper, zucchini, corn kernels, mushrooms, onion, spinach, the sauce of your choice and cheese.

Fajitas

Our fajitas are marinated with the house recipe and cooked on the grill. Choose between beef, chicken, or shrimp. Make a combination if you like with rice, refried beans, pico de gallo, sour cream, guacamole, and flour or corn tortillas.

Beef \$ 20.99

Chicken \$ 19.99

Duo \$ 24.99

Shrimp \$ 20.99

Mix \$ 24.99

Trio \$ 26.99

Enchiladas Suizas \$ 14.99

Green tomato & serrano cream sauce, shredded chicken, melted cheddar.

Carnita Asada \$ 19.99

A traditional dish with beef perfectly marinated and cooked on the grill, with refried beans, grilled onions, sauce, jalapeño toad, chile de árbol sauce, guacamole, and flour or Corn Tortillas.

Ribeye Ranchero \$ 19.99

Ribeye cooked your way, seasoned with jalapeño, onion and tomato, served with rice, refried beans, quacamole, and corn or flour tortillas

Make Your Plate \$ 14.99

All plates with beans, rice, and salad. Choose Love three of the following options. Enchilada, soft taco, crispy taco, chile relleno.

Lunch Bowl \$ 14.99

Mix and match your favorites. All bowls are served with rice. Choose between chicken or beef, asada, pastor, queso, shredded chicken or beef shawarma,

ENCHILADAS SUIZAS



Y LOS TACOS?

(3) our selection of styles includes: \$ 14.99

Baja Fish Tacos

Crispy battered fish, fresh cabbage, pico de gallo, and creamy Baja sauce, served on warm tortillas.

Baja Shrimp Tacos

Succulent shrimp topped with fresh cabbage, pico de gallo, and our signature creamy Baja sauce on warm tortillas.

Al Pastor

Pork marinated in red adobo and slow-roasted with pineapple.

Carne Asada

Grilled and marinated

Alambre

Grilled and marinated
Steak with Bacon, Onion,
Peppers and Cheese

Cochinita Pibil

Classic of Yucatecan cuisine, pork marinated in achiote and cooked slowly.

Birria

Shredded beef slowly cooked with spices and aromatic herbs

Gobernador

The best shrimp tacos are Sinaloa style, sauté vegetables and cheese.

Rajas Con Asadero

Sauté vegetables, cream, and cheese in lettuce leaves.

TACOS ALAMBRE



Handmade corn Tortillas

All our tacos are served order of 3 with cilantro, onion, limes and sauces.

SALADS & SOUPS

Ensalada Fresca \$ 11.99
Romaine lettuce, jicama, cucumber, carrot, chili and lime.

Ensalada Fonda \$ 11.99
Spring Mix, radishes, red onion, cherry tomatoes, avocado and queso fresco.

ADD YOUR PROTEIN:

- Chicken \$ 4.99
- Beef \$ 5.99
- Salmon \$ 8.99
- Shrimp \$ 8.99

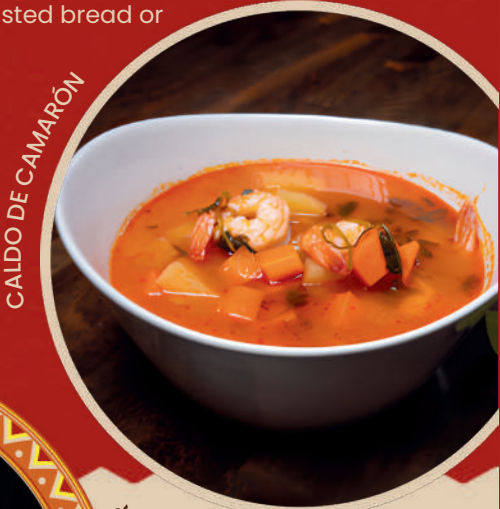


ENSALADA FONDA

Caldo De Camaron \$ 18.99
Authentic flavor and slightly spicy carrots, potatoes, peas, and herbs, with toasted bread or saltine crackers.

Caldo De Mariscos \$ 19.99
Veracruz style with a little bit of everything: shrimp, octopus, and fish, with toasted bread or saltine crackers.

Caldo De Res \$ 16.99
Traditional Mexican beef soup with tender beef, fresh vegetables, and a rich, flavorful broth, served with warm tortillas.



CALDO DE CAMARÓN

BURGERS

All American Burger \$ 14.99
For Lovers of an ALL-TIME AMERICAN CLASSIC. 8 oz of ground beef, melted cheese, onions, tomatoes, lettuce and pickles, and french fries Your choice may be mayonnaise, mustard, or both with French fries.

Habibi Burger \$ 13.99
6 oz of chicken breast, melted cheese, tomatoes, onions, lettuce, avocado, and french fries. Your choice may be mayonnaise, mustard, or both.

De La Calle Burger \$ 14.99
A small twist on 8 oz of ground beef, melted asadero, grilled onions and peppers, guacamole, chipotle mayo and French fries.



ALL AMERICAN BURGER

ESPECIALIDADES A LA PARRILLA



Ribeye Steak 12 Oz. \$ 31.99
Salmon \$ 23.99
Seasoned with a touch of lemon

Chamorro a la pibil \$ 32.99
(Allow 20 - 30 min)
Pork shank marinated in achiote, herbs and cooked slowly.

Chicken Breast \$ 16.99
Tender and juicy grilled chicken breast

CHOOSE TWO SIDES

Asparagus, mashed potatoes, coleslaw, french fries, rice, refried beans, veggies, salad.

YOUR STEAK, YOUR WAY.

Trompo Cantina \$ 59.99 (3-4 people, allow 20-30 min.)
Pastor
(Juicy pork marinated in a traditional blend of dried chiles and house spices, stacked on a tabletop vertical spit and crowned with charred caramelized pineapple. Served tableside with chopped onions, fresh cilantro, limes, house-made salsas, and your choice of warm tortillas.

Chicken Shawarma
Tender chicken marinated in Mediterranean spices, slow-roasted on a tabletop vertical rotisserie. Served with warm pita bread and your choice of homemade sauce (garlic, tahini, or tzatziki).

Beef Shawarma
(Thinly sliced beef marinated in Middle Eastern spices, slow-roasted on a vertical rotisserie. Served with waim pita bread and your choice of house-made sauce (garlic, tahini, or tzatziki).



Trompo Cantina

DULCES TENTACIONES (DESSERTS)



Churros Con Nieve \$ 8.99
Perfectly golden with cinnamon sugar with vanilla ice cream.

Fantasia De Fresas \$ 8.99
Homemade cream, fresh strawberries with a touch of cinnamon.

Tres Leches \$ 12.99
Authentic Mexican cake with cream.



MENU ARABE



APPETIZER/ MAZEH

Hummus Spicy or Hummus \$ 4.99

A smooth and creamy blend of chickpeas, tahini, garlic, lemon juice, and olive oil.

Kibbeh (3) \$ 9.99 (if available)

A traditional Middle Eastern favorite—crispy shell made of finely ground bulgur wheat and spiced minced beef, stuffed with a savory filling of seasoned ground meat, onions, and pine nuts.

Baba Ghanoush \$ 4.99

A smoky, creamy dip made from fire-roasted eggplant blended with tahini, garlic, lemon juice, and olive oil.

Falafel (4 pieces) \$ 9.99

Delicious chickpea and fava bean croquettes, seasoned with our special blend of spices. Perfectly fried until crispy and served with tahini. (Vegan option).

PLATES

Sampler Habibi \$ 39.99

Dish for 2 people.
Chicken shishtawook, kofta, and kebab with Arabic rice and fries.

Kebab \$ 23.99

New York Strip a la parrilla with onion, tomato, pepper, spices and herbs, served with Arabic rice.

Kufta \$ 19.99

Seasoned beef mixed with parsley, onion, garlic, and warm Middle Eastern spices, grilled or baked to perfection.

Chicken Kufta \$ 21.99

A new way to enjoy chicken with Mediterranean Flavor, with our delicious garlic sauce and pita bread).

Lamb Plate \$ 32.99

(6 oz of perfectly seasoned and juicy lamb, a delicious taste of Mediterranean cuisine, served with traditional rice and seasoned potatoes).

Chicken shish tawook \$ 19.99

Tender chunks of chicken marinated in a blend of yogurt, garlic, lemon juice, and traditional Middle Eastern spices, then grilled on skewers until juicy and flavorful, and Arabic rice.

Festin Arabe (3-4 people) \$ 69.99

A great option to share with family or friends, all our meats with Mediterranean flavor, together, Served with our three homemade sauces, rice, and fries, and flavorful boiled potatoes.



Chicken Shawarma \$ 21.99
(Spicy Available)

Thinly sliced, marinated chicken stacked and slow-roasted on a vertical spit, bursting with bold Middle Eastern flavors.

Rice Option: Served with seasoned rice, grilled vegetables, and a side of garlic sauce or tahini.

Mediterranean Salmon \$ 26.99

Grilled salmon fillet seasoned with Mediterranean herbs, lemon, and olive oil—light, flavorful, and perfectly cooked.

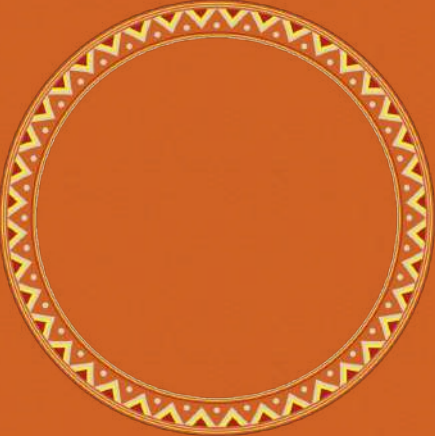
Served with your choice of seasoned rice or roasted vegetables, and a side of tzatziki or garlic sauce.



Beef Shawarma \$ 23.99

Marinated slices of New York steak, slow-roasted on a vertical spit with Middle Eastern spices for deep, rich flavor.

Rice Option: Served with aromatic rice, grilled vegetables, and a side of tahini or garlic sauce.



SANDWICH

Wrapped in warm pita bread with lettuce, tomatoes, pickles, onions, and tahini, taziki or garlic sauce.

Kebab \$ 15.99

Kufta \$ 14.99

Chicken Shish Tawook \$ 14.99

Chicken Shawarma \$ 12.99

Beef Shawarma \$ 14.99

Falafel \$ 10.99



DESSERTS

Baklava \$ 7.99

Dubai chocolate ice cream \$ 9.99

Brownie Chocolate Dubai \$ 12.99

Arich, a fudgy chocolate brownie infused with Middle Eastern flair, topped with a drizzle of date syrup, crushed pistachios, and a touch of gold dust.

Add ice cream \$ 1.99



SALADS

Mediterranean Salad \$ 11.99

A vibrant mix of fresh cucumbers, tomatoes, red onions, bell peppers, olives, and feta cheese, tossed in a zesty lemon-olive oil dressing with a sprinkle of fresh herbs.

Greek Salad \$ 12.99

Crisp cucumbers, ripe tomatoes, red onions, Kalamata olives, and creamy feta cheese, tossed with oregano and a tangy olive oil and lemon dressing.

Add your protein
Chicken \$ 3.99
Beef \$ 4.99
Salmon \$ 5.99
Shrimp \$ 4.99

ARABIC SAUCES

Garlic sauce \$1.99

Tahini sauce \$ 1.99

Taziki sauce \$ 1.99

ARABIC SIDES

Mediterranean rice \$ 3.99

Hummus \$ 2.99

Baba Ghanoush \$ 2.99

Kibbeh (1) \$ 2.99

French fries \$ 5.99

KIDS MENU

Cheeseburger with Fries \$ 6.99

Cheese Quesadilla with Rice \$ 6.99

Chicken Tenders with Fries \$ 6.99 Grilled

Cheese Sandwich with Fries \$ 6.99

FOUNTAIN

Coca-Cola, Coke, Cero, Sprite,

Fanta, Orange

Powerade Mountain Berry Blast

Dr. Pepper

BEBIDAS
S/ALCOHOL

Café

Agras Frescas

Unsweet Tea

Sweet tea

FOR YOUR CONVENIENCE on parties on tickets pf \$200.00 dills or more an 18% GRATUITY will be added to split & Non-Split checks.



HABIBI CANTINA

RESTAURANTE, BAR & BANDA

BREAKFAST MENÚ

PANCAKES

MAZAPÁN \$ 15.99

Butter scoop with cream cheese and dulce de leche filling, topped with crushed mazapán and whipped cream

DUBAI \$ 17.99

Butter scoop with pistachio cream filling, topped with chocolate and whipped cream.

STRAWBERRIES & CREAM \$ 15.99

Butter scoop with strawberry cream cheese filling, topped with fresh strawberries and whipped cream.

BERRIES \$ 15.99

Butter scoop with cream cheese filling, topped with mixed berries and whipped cream

AMERICAN PANCAKES \$ 6.99

Butter scoop with cream cheese filling, topped with mixed berries and whipped cream

Add ice cream \$ 1.99

BERRIES



PANCAKES - MAZAPÁN



SMOOTHIES

MATCHA \$ 9.99

Creamy, smooth, and refreshing matcha, featuring the perfect balance of sweetness and herbal notes.



OREO \$ 7.99

Creamy vanilla, Oreo cookies, and chocolate blended into an irresistible combination.



CHOCOLATE \$ 7.99

Rich, creamy chocolate with an intense cocoa flavor crafted for true chocolate lovers.



STRAWBERRY & BANANA \$ 7.99

Perfectly paired strawberries and banana in a fresh, sweet, and creamy smoothie.



MIXED BERRIES \$ 7.99

A burst of mixed berries, freshness, and sweetness in every sip.



PIÑA COLADA \$ 7.99

Pineapple and coconut in a creamy tropical blend that takes you straight to summer.



MAZAPÁN \$ 7.99

The classic peanut mazapán flavor transformed into a creamy, sweet, and delicious smoothie.



OREO



BREAKFAST

Chilaquiles \$ 12.99

You can't go wrong with fried corn tortillas, with your choice of Salsa Verde, Roja, or Mexicana. Served with fresh cheese, cream, potatoes, beans, fresh onions, and two eggs cooked to your liking.

You can add your choice of meat:

Chicken \$ 3.00
Al Pastor \$ 3.00
Steak \$ 5.00

Steak & Eggs \$ 20.99

Enjoy our 7oz boneless ribeye or New York steak with your choice of red or green salsa. Served with 2 eggs cooked to your liking and a side of beans, potatoes and corn or flour tortillas.

Huevos Divorciados \$ 12.99

Another great option of delicious Huevos Rancheros with two eggs cooked to your liking, choose a sauce for each egg covered in salsa ranchera, chile de arbol, or green and cheese. Served with beans, potatoes

Huevos Ranchero \$ 12.99

Keep it delicious with two eggs cooked to your liking, covered in salsa ranchera, chile de arbol, or green and cheese. Served with beans, potatoes.

Mexican Breakfast Plate \$ 12.99

On the simple side, you can try two scrambled eggs your style. Served with beans, potatoes, and your choice of corn or flour tortillas.

Styles:

Egg with ham
Eggs with bacon
Eggs with Chorizo
Eggs "a la Mexicana"

Sopecitos \$ 9.99

This dish has two homemade tortillas pelliscaditas. Served with frijoles, red chile de arbol or green salsa, cheese, and onion.

If you'd like to add some protein, try adding:

Shredded Chicken, Beef
Or add an egg to your order \$ 3

Molletes \$ 10.99

Toasted mexican bolillo, refried beans, melted cheese, pico de gallo and avocado.

You can add your choice of meat:

Chicken \$ 3.00
Al Pastor \$ 3.00
Steak \$ 5.00

Tecolotes \$ 12.99

A wonderful combination of molletes and chilaquiles, choose your favorite chilaquiles and then your protein.

Chicken \$ 3.00
Al Pastor \$ 3.00
Asada \$ 5.00

American Classic Breakfast \$ 12.99

Two eggs cooked to your liking, with potatoes, bacon, uncured ham, and sausage with a side to two buttermilk pancakes.

Avocado Toast \$ 7.99

Slice of bread toasted to perfection with creamy avocado and that Everything Bagel Seasoning you like so much. To make it even better, we add chorizo, queso, roasted tomatoes, chopped spinach and an egg to top it off.

Omelet \$ 12.99

Make your own hearty omelet by selecting 4 ingredients from the items listed below.

Bacon
Ham
Sausage
Spinach
Tomato Bell
Peper
Jalapeno
Onion
Mushrooms

If that isn't enough, you can add more ingredients for an additional \$1 or you can add some protein for an additional \$2, choose either chicken, Al Pastor, Carne Asada

Additional sides for any order

(2) eggs - \$ 3.99
Smoked bacon - \$ 3.99
Sausage - \$ 3.99
Potatoes - \$ 2.99
French Fries - \$ 5.99
Fresh Fruit - \$ 3.99
Cheese - \$ 2.99
White Toast - \$ 2.99
Corn/ flour tortillas - \$ 1.99
Avocado - \$ 3.99
(3) buttermilk pancakes - \$ 5.99
Chile toreado - \$ 2.99

BURRITOS

If you like to keep it simple try one (or a few) or our amazing burritos.

Just egg - \$ 4.99
Bacon & Egg - \$ 5.99
Sausage & Egg - \$ 5.99
Ham & Egg - \$ 5.99
Chorizo & Egg - \$ 5.99
Egg & Potatoes - \$ 5.99
Classic Bean and Cheese - \$ 4.99
Asado - \$ 7.99
Chile Verde - \$ 7.99

And if you want to add a little more flavor to your burrito, here are some extra items to consider

Beans \$ 1.49
Cheese, \$ 1.49
Cream \$ 1.49
Pico de Gallo \$ 1.49
Favorite Avocado \$ 2.99

Lunch Plates because we know not everyone is a breakfast person

*These plates are served with two eggs, potatoes, beans, and your choice of either corn or flour tortillas.

Chile Verde - \$ 14.99
Asado - \$ 14.99