



**La Cabaña**

## LA CABANA RESTAURANT

738 Rose Ave Venice, CA 90291 Tel 310 392-6161 Fax 310 392-8261  
www.LaCabanaVenice.com

Contact: Vicky Haro, Banquet and Event Coordinator - Tel 310 488-6133  
Vicky@LaCabanaVenice.com

We at La Cabaña would like to take a moment to thank you for contacting us. We realize you have many restaurant choices and look forward to serving you and your guests.

Please review the general information below. La Cabaña requires a deposit before we can secure any Large Party Reservations. Please use the Credit Card Authorization Form provided. In the meantime we will "pencil you in" to hold a spot for your party, however it is subject to being replaced by any *secured* reservation without notice. When you are ready to move forward, contact us... we are here to ensure your party is a success. Gracias!

### GENERAL INFORMATION

- Party Sizes** - Parties **OVER 30** generally require a "buy-out" of a specific area and require a **minimum food and beverage purchase**. All food and beverages consumed during your party will go towards meeting the minimum. If minimum is not met then the balance is charged as a "banquet fee" in order to meet the minimum.
- Buy Out Minimums and Party Times**
  - **Lunch/Daily (2hrs)** Food and Beverage min: \$1000
  - **Dinner/Sun-Thurs (3hrs)** Food and Beverage min: \$1500
  - **Dinner/Fri & Sat: (3hrs)** Food and Beverage min: \$2000
  - **Back Bar/Sun-Thurs (3hrs)** Food and Beverage min: \$500
  - **Back Bar/Fri & Sat (3hrs)** Food and Beverage min: \$750
- Deposits/Cancellations** - A deposit is required to secure your reservation. The deposit will go towards paying your final bill and is non-refundable after 48 hours prior to your reservation:
  - **Lunch:** \$200.00 Deposit
  - **Dinner:** \$300.00 Deposit
  - **Back Bar:** \$100.00 Deposit
- Menus & Beverages** - Please choose a menu that best suits your party. We also offer different **Beverage Options** that you can choose from to help control your budget. Local sales tax and 18% service fee will be added to all billing. Children's menus are available for children under 12. Prices subject to change without notice.
- Guest Counts** For parties with a "Pay-per-Person" option, a final guest count is due 24 hours prior to your event. This count will serve as a **minimum number** of guests for billing purposes. Any additional guests will be charged as a price per person to the final billing.
- Smaller Parties (15-30 people)** - If your party is less than 30 it typically DOES NOT require a "buy out" but it does require a deposit of **\$15 per person** and is non-refundable after 24 hours prior to your event. The deposit will be applied to paying your final bill or can be returned to your credit card after your event is paid in full. Note: *There are no refunds on deposits if your bill is less than the your deposit.*
- Billing and Final Payments** - Separate checks for individuals are **not available** unless you choose the "Back Bar" option, otherwise ONE bill will be presented to the host of the party. Final payment for all parties is due at the conclusion of your event.



# La Cabaña

738 Rose Ave. Venice, CA 90291  
[www.LaCabanaVenice.com](http://www.LaCabanaVenice.com) (310) 392-7973



## IN HOUSE MENU

Welcome to La Cabaña! During these unprecedented times we are taking extra precautionary measures to help ensure your safety and the safety of our staff. As such, you will notice a few temporary changes have taken place. For example, your cutlery has been sanitized and pre-wrapped. Also your table has been cleaned and sanitized after every use. Face masks are not required while seated at your table however we kindly ask that you wear them while walking throughout the restaurant.

We also offer Take-Out and Contactless Delivery if you do not feel comfortable dining in.

Thank you again for joining us, we look forward to serving you!

### Mini Taquitos - \$8.95

Chicken, Beef or Potato with creamy avocado dip

### Jalapeño Poppers - \$8.95

With cool ranch dip

## BOTANAS

### Tableside Guacamole

Small - \$10.95 Large - \$12.95

### Nachos Grande - \$13.75

With chicken or seasoned ground beef, beans, sour cream, guacamole, cheese and Jalapeños

Chicken Empanadas – \$9.95 With creamy chipotle dip

## SOPAS

### Albondigas

Cup \$5.95 - Bowl \$8.50

### Tortilla Soup

Cup \$5.95 - Bowl \$8.50

### Pozole - \$13.75

A hearty bowl pork and hominy soup served with condiments and tortillas

## SUPER BURRITOS

### El Verde - \$17.50

Chicken, beans, lettuce, avocado & tomato. With Salsa Verde and melted cheese

### El Rojo - \$16.50

Filled with two chile rellenos, beans and rice. Topped with relleno sauce and melted cheddar

### La Burrita – \$16.50

A vegetarian style burrito in a whole wheat tortilla. (Not Vegan)

### Asada Burrito - \$17.50

Carne Asada burrito topped with Salsa Ranchera

## ENSALADAS

### Mango Shrimp Ceviche

Appetizer - \$8.95

Tostada - \$10.95

### La Cabaña Salad - \$8.50

### Taco Salad - \$12.50

## TACOS

A La Carte

Crispy Beef or Chicken - 4.75

Crispy Bean (no meat) - 4.75

Carne Asada Taco – 4.75

Pollo Asado Taco – 4.75

Carnitas Taco – 4.75

Barbacoa Taco - 4.75

Shrimp Taco – 4.75

Fish Tacos – 4.75

## SUPER COMBOS

Served with Rice Beans and Tortillas.  
Note: All Enchiladas are Cheese. For Chicken or Beef - add \$1 each

### Antojitos Mexicanos - \$16.95

1. Two Tacos
2. Two Tamales
3. Two Chile Rellenos
4. Two Enchiladas
5. Tamal y Taco
6. Taco y Enchilada
7. Enchilada y Chile Relleno
8. Taco y Chile Relleno
9. Tamal y Enchilada
10. Tamal y Chile Relleno
11. Dos Flautas
12. Two Spinach Enchiladas
13. Three Crispy Bean Tacos

## CHEF'S SPECIALTY

### Tostada - \$14.95

Tortilla crisp with beans, chicken or beef, lettuce, avocado, tomato & topped with French dressing



# La Cabaña

738 Rose Ave. Venice, CA 90291  
[www.LaCabanaVenice.com](http://www.LaCabanaVenice.com) (310) 392-7973



## IN HOUSE MENU

### QUESADILLAS

Made with handmade tortillas

*Platillos include Green Rice, Frijolitos,  
& Tortilla Soup add \$4.00*

#### Gallina - \$14.95

Succulent Chicken Quesadilla

#### Calabaza y Elote - \$14.95

Our Zucchini and Corn Quesadilla

#### Espinaca y Tocino - \$14.95

Spinach & Bacon Quesadilla

#### La Casa - \$14.95

Savory Shredded Beef Quesadilla

#### Pancho Villa - \$14.95

Potato & Cheddar Quesadilla

#### Papa Y Chorizo - \$14.95

The Pancho Villa with Chorizo

#### El Gaucho - \$14.95

Monterey Jack and Green Chile

#### El Pollero Quesadilla - \$14.95

Grilled chicken and garlic spinach

#### Fajitas Quesadilla - \$14.95

Fajita Veggies & Grilled Chicken

### LISTA DE PLATOS

Served with rice, beans & tortillas

#### Plato de Carnitas - \$21.95

Pieces of delicious pork,  
prepared estilo Michoacan

#### Plato de Barbacoa - \$20.95

Tender Mexican style  
barbequed beef

#### Carne Asada - \$23.95

100% USDA Choice boneless Angus  
Ribeye steak, with Salsa Ranchera

#### Fajitas - \$23.95

Chicken or steak with grilled peppers  
& onions. Served with condiments  
and tortillas. Shrimp add \$5.00

#### Pechugas de Angel - \$22.95

Chicken breasts baked in a superb  
green chile and cream sauce

#### Carne Adobada - \$21.95

Pork steak marinated in a Chile  
Ancho and Pasilla sauce

### DESAYUNOS MEXICANOS

Served with rice, beans & tortillas

#### Huevos Rancheros - \$12.95

Basted eggs on a soft corn tortilla  
with Salsa Española

#### Huevos con Chrizo - \$12.95

Scrambled Eggs and Mexican  
Sausage

### MARISCOS

Served with rice, soup or salad

#### Camarones Eduardos - \$23.95

Juicy Mexican Shrimp prepared in a  
spicy chipotle sauce

#### Camarones Al Mojo del Ajo - \$23.95

Delicious Shrimp sautéed in the  
traditional butter and garlic sauce

#### Camarones Borrachos - \$23.95

Flame broiled shrimp sautéed in a  
tequila spiked sauce

#### Enchiladas del Mar - \$23.95

Two Enchiladas filled with a  
delectable shrimp and crab mixture  
sauteed in butter and garlic topped  
with melted Monterrey Jack

### GUISOS MEXICANOS

Served with rice, beans & tortillas

#### Chile Colorado

Chunks of Beef in a delicious  
traditional Mole Sauce.

#### Chile Verde - \$18.95

Pork pieces in a green tomatillo  
sauce.



**LA CABAÑA RESTAURANT**  
**CREDIT CARD AUTHORIZATION FORM**

Event Date: \_\_\_\_\_ Day of Week: \_\_\_\_\_

Occasion: \_\_\_\_\_

# of Guests: \_\_\_\_\_

Seating Time: \_\_\_\_\_

I, \_\_\_\_\_ (Client's Name) authorize La Cabana Restaurant to charge my credit card \$ \_\_\_\_\_ (amount) for the items listed below.

<b>Authorized Amount to be Charged (Check all that apply).</b> <input type="checkbox"/> Deposit: Back Bar Buy-Out: \$100.00* <input type="checkbox"/> Deposit: Patio Buy-Out Lunch: \$200.00* <input type="checkbox"/> Deposit: Patio Buy-Out Dinner: \$300.00* <input type="checkbox"/> Deposit: Smaller Party (15-30): \$ _____ (\$15/person) <input type="checkbox"/> Other: _____ Amount: \$ _____	<b>HOW SHOULD WE APPLY DEPOSIT?</b> <input type="checkbox"/> Apply deposit towards paying final bill. (Deposit will be deducted from final bill). <input type="checkbox"/> Pay final bill IN FULL and return the deposit back to credit card at end of event. (Allow 2-3 days for processing)
---	---

***\*Deposits are Non Refundable after 48 hours prior to your event.***

Type of Card: AMEX \_\_\_ MC \_\_\_ VISA \_\_\_ DISC \_\_\_

Card Number: \_\_\_\_\_

Expiration Date: \_\_\_\_\_ CVV Code on card: \_\_\_\_\_

Full imprinted name as it appears on the card: \_\_\_\_\_

Billing address of cardholder: \_\_\_\_\_  
\_\_\_\_\_

Client guarantees full payment of the final bill at the end of the event. If client elects not to have final payment to be charged to the credit card identified above, then client must provide an alternative form of payment which is due to La Cabaña at the conclusion of the event. If an alternative final payment is not made at the conclusion of the event, then client acknowledges that the credit card listed above will be charged for any and all balances due and owing to La Cabaña Restaurant. The undersigned acknowledges that they understand these terms and are a duly authorized signatory of Client.

Contact Number: (\_\_\_\_\_) \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_