

La Cabana Menu

Address:

Carr. a Cuilapam 79, 71406 Ojo de Agua, Oax., Mexico

Phone:

Opening times:

08:00 AM - 05:00 PM

Menu Tops

Variedad de Moles	\$
Pollo Con Mole	\$
Tlayuda	\$
Chorizo	\$
Sopa de Guías	\$
Pozole	\$
Tradicional de Oaxaca	\$
Costillas	\$
Tacos Enchilados	\$
Quesadilla Oaxaqueña	\$
Tamales Mole Arroz Y Tacos Dorados	\$
Sopa Marinera	\$
Picaditas	\$
Quesadilla Carne	\$
Arroz Con Leche Y Fruta Con Yogurth	\$
Empanada de Amarillo	\$
Caldo de Jaiba Y Cosillas En Salsa Verde	\$
Buffett Comida Oaxaqueña	\$
Mole Negro Con Frijoles Y Chicharron	\$
Plato de Los 7 Moles	\$

The menu at La Cabaña in Ojo de Agua, Oaxaca is a delightful journey through authentic Oaxacan flavors. One of the clear standouts is the **Variedad de Moles**, with the **Plato de Los 7 Moles** offering a full experience of Oaxaca's famous sauces in a single dish. The **Pollo Con Mole** and **Mole Negro Con Frijoles Y Chicharrón** are especially rich and aromatic, showcasing the region's mastery of spice blending.

Another traditional highlight is the **Tlayuda**, perfectly crisp and generously topped, often paired with savory **Chorizo** or **Quesadilla Oaxaqueña** filled with stringy Oaxaca cheese. The **Tamales Mole Arroz Y Tacos Dorados** combo brings a comforting warmth with each bite, and the **Quesadilla Carne** is hearty and well-seasoned.

For soup lovers, the **Sopa de Guías** offers a vegetable-based local specialty, while the **Sopa Marinera** delivers coastal freshness in a bowl. The **Pozole Tradicional de Oaxaca** is a must-try - hominy-rich and deeply flavorful. If you're craving seafood, the **Caldo de Jaiba Y Cosillas En Salsa Verde** adds a satisfying oceanic depth.

Weekend diners will love the **Buffett Comida Oaxaqueña**, offering a range of dishes at once - ideal for tasting it all. Smaller bites like **Picaditas** and **Empanada de Amarillo** are perfect appetizers or light snacks.

For dessert, the **Arroz Con Leche Y Fruta Con Yogurth** provides a sweet and refreshing ending. La Cabaña's menu is truly a celebration of Oaxacan culinary heritage, served with care and authenticity.