

# PUPUSERIA LAS CABAÑAS

*Bar & Restaurant*

**Antojitos Salvadoreños**

**Comida Salvadoreña y Mexicana  
Salvadorian and Mexican Food**



Pupuseria Las Cabañas



Pupuseria\_Las\_Cabañas

[www.pupuserialascabanas.com](http://www.pupuserialascabanas.com)

Dine in, Take out or catering available

**(510) 489-0306**

**30030 Mission Blvd., Ste. 113, Hayward, CA 94544**

# APERITIVOS

## APPETIZERS

### **SUPER NACHOS**

Served with nacho cheese, sour cream, beans, guacamole, pico de gallo and cotija cheese

### **POLLO ASADA**

### **YUCA FRITA CON CHICHARRON**

Fried yucca served with fried pork

### **BOTANA CUCUMBER PLATTER**

### **CAMARONES MIXTO**

### **GUACAMOLE AND CHIPS**

### **LAS CABAÑAS APERITIVO**

CHOICES: Yuca frita con chicharrón, platanos

Nachos de asada, flautas y pupusas

### **CHOOSE 3**

### **CHOOSE 4**

### **CHOOSE 5**



# DESAYUNOS SALVADOREÑOS

## SALVADOREAN BREAKFAST

Servido con queso, crema, frijoles, platano y tortilla hecha a mano.  
Served with cheese, sour cream, beans, plantain and hand made tortilla

### **HUEVOS RANCHEROS**

Eggs topped with our rancho sauce

### **HUEVOS CON VEGETALES**

Eggs mixed with vegetables

### **HUEVOS CON CHORIZO Y VEGETALES**

Eggs mixed with chorizo and vegetables



### **CHORIZO CON HUEVO BURRITO**

2 eggs mixed with chorizo, beans, cheese and crema.

### **HUEVOS CON CARNE ASADA**

Steak served with 2 eggs, avocado and hashbrowns.

# SOPAS

## SOUPS

### **ESPECIAL DE DOMINGO SUNDAY SPECIAL**

### **SOPA DE GALLINA CHICKEN SOUP**

### **SOPA DE RES**

Beef Soup

### **SOPA DE PATAS**

### **MENUDO**

### **SOPA SIETE MARES**

Seven Seas (Seafood)



# MEXICAN FAVORITES

## BURRITOS

### **REGULAR BURRITO**

Servido con frijoles, arroz y pico de gallo.

### **POLLO**

### **ASADA**

### **SUPER BURRITO**

Servido con frijoles, arroz, pico de gallo, queso, crema, guacamole.

### **POLLO**

### **ASADA**

### **SUPER BURRITO MOJADO**

Servido con frijoles, arroz, pico de gallo, queso, crema, guacamole y salsa de enchiladas.

### **POLLO**

### **ASADA**

## TACOS

### **TACO REGULAR**

Servido con cebolla y cilantro.

### **POLLO**

### **ASADA**

## QUESADILLAS

### **SUPER QUESADILLA**

Served with sour cream, lettuce and avocado.

### **POLLO**

### **ASADA**



**NO SPLIT BILL FRIDAY -SUNDAY**

Todas las pupusas de arroz (0.25¢ extra)  
All rice flour pupusas are additional (0.25¢)

# PUPUSAS *de maíz o arroz*

## Original flavors

All pupusas come accompanied with cabbage and salsa.

Todas las pupusas viene acompañadas con repollo y salsa,

- |   |   |   |
|---|---|---|
| <ul style="list-style-type: none"> <li>• <b>QUESO</b><br/>(Cheese)</li> <li>• <b>CHICHARRON Y QUESO</b><br/>(Pork &amp; Cheese)</li> <li>• <b>QUESO Y AYOTE</b><br/>(Cheese &amp; Squash)</li> <li>• <b>QUESO Y POLLO</b><br/>(Cheese &amp; Chicken)</li> </ul> | <ul style="list-style-type: none"> <li>• <b>QUESO Y FRIJOLES</b><br/>(Cheese &amp; Beans)</li> <li>• <b>QUESO Y LOROCO</b><br/>(Cheese &amp; Loroco)</li> <li>• <b>CHICHARRON, QUESO Y FRIJOLES</b><br/>(Pork, Cheese &amp; Beans)</li> </ul> | <ul style="list-style-type: none"> <li>• <b>QUESO, LOROCO Y FRIJOLES</b><br/>(Cheese, Loroco &amp; Beans)</li> <li>• <b>QUESO Y JALAPEÑO</b><br/>(Cheese &amp; Jalapeno)</li> <li>• <b>QUESO Y CARNE DESHEBRADA</b><br/>(Cheese and shredded beef)</li> </ul> |
|---|---|---|



## PUPUSAS LOCAS

Our huge crazy pupusa is the size of 3 pupusas in 1! Comes filled with all our original flavors inside.

- **MAIZ** (Corn flour)
- **ARROZ** (Rice flour)

## PUPUSA COMBOS

All combos come accompanied with rice & beans

**COMBO OPTIONS:** • **PUPUSAS** (Original flavors) • **TACO** (Asada o pollo)  
• **EMPANADA** (Leche o frijoles) • **TAMALE** (Pollo o elote)

**2 ITEM**

**3 ITEM**

## ANTOJITOS SALVADOREÑOS

### PLATANOS FRITOS

Servido con crema y frijoles

### PLATANOS SOLOS

### 3 NUEGADOS CON CHILATE

### 4 NUEGADOS SOLOS

### EMPANADAS DE LECHE O FRIJOLES

Empanadas milk or beans

### TAMALES DE POLLO

### TAMALES DE ELOTE

Servido frito o cocido con crema

### ATOL DE ELOTE

Servido con elote al lado

**12 oz**

**Pequeño**

**21 oz**

**Grande**



## SIDES

### ARROZ O FRIJOLES

Rice or beans

### AGUACATE

Avacado

### GUACAMOLE

CHILE TOREADO (fried jalapeno)

### TORTILLA HECHA A MANO

Corn tortilla

### CHORIZO SALVADOREÑO

Chorizo salvadoreño

### CREMA

Sour cream

### CASAMIENTO (Arroz con frijoles enteros)

Casamiento rice with whole beans

### QUESO COTIJA

Cotija cheese

## MENU PARA NIÑOS

### PUPUSA O TACO COMBO

Con arroz y frijoles

### PAPAS FRITAS

### CHICKEN NUGGETS Y PAPAS

### BEBIDA DE NIÑO



## KIDS MENU

### PUPUSA OR TACO COMBO

With rice and beans

### FRENCH FRIES

### CHICKEN NUGGETS AND FRENCH FRIES

### KIDS DRINK



**NO SPLIT BILL FRIDAY - SUNDAY**

# PLATOS TIPICOS

Todos los platos servidos con arroz, frijoles, ensalada y tortillas hechas a mano.

## POLLO

### POLLO ENCEBOLLADO

Chicken sauteed in onion and bell pepper.

### POLLO EMPANIZADO

Breaded chicken.

### POLLO GUISADO

Chicken stew.

### FLAUTAS (4)

4 crispy flautas filled with chicken and cheese topped with lettuce, sour cream and cotija cheese.

Served with rice and beans.



## MARISCOS

Todos los platos servidos con arroz, frijoles, ensalada y tortillas hechas a mano.

All plates come accompanied with rice, beans, side salad and hand made tortillas.

### PESCADO FRITO

Fried tilapia

### CAMARONES A LA PLANCHA

Grilled Shrimp

### CAMARONES AL MOJO DE AJO

Garlic shrimp

### CAMARONES A LA DIABLA

Spicy shrimp

### COCKTAIL DE CAMARON

Shrimp cocktail served with chips.

## BEBIDAS

**CHOCOLATE ABUELITA** Con leche  
**HOT CHOCOLATE ABUELITA** With milk



**CAFE COFFEE**

**JUGOS NATURALES** Naranja, zanahoria o mixto.  
**FRESHLY SQUEEZED JUICES**  
Orange Juice, Carrot Juice or Mixed

**JUGO DE MANZANA** APPLE JUICE

**FRESCOS** Tamarindo, horchata, maracuyá, arrayan.  
**SALVADORIAN DRINKS**  
Tamarind, Horchata (Rice Water), Passion fruit  
Maracuya, Arrayan.

All plates come accompanied with rice, beans, side salad and hand made tortillas.

## CARNES

### CARNE GUISADA

Beef stew.

### CARNE DESHILADA

Shredded beef mixed with eggs and veg.

### BISTEC ENCEBOLLADO

Carne asada cooked with onion and bell pepper

### CARNE ASADA

Grilled steak accompanied with grilled onion and fried jalapeno.

### CARNE ASADA SALVADOREÑA

Grilled steak accompanied with casamiento, queso cotija, pico de gallo, avocado and chorizo salvadoreño.

### CIELO MAR Y TIERRA

Grilled chicken, steak and shirmp all in one plate.

### CARNE ASADA CON CAMARONES

Grilled steak with grilled shrimp.



## REFRESCOS DRINKS

### SODA EN BOTELLA BOTTLE SODA

Coca cola, Cola champagne ( El Salvador)  
Fanta

### SODA EN LA LATA CAN SODA

Coca Cola, Sprite, Naranja.  
Coke, Sprite, Orange

**JARRITOS** Mandarina, Fresa, Tamarindo,  
Sidral y Agua Mineral  
**Orange, Strawberry, Tamarind,**  
Sidral and Water mineral



**NO SPLIT BILL FRIDAY -SUNDAY**

**Happy Hours**  
2pm-6pm  
Monday to Friday

**\$2.00 Off**

# COCKTAIL MENU

## MARGARITAS

### CASA MARGARITA

El Jimador tequila blanco, triple sec, fresh lime juice, orange juice, sweet and sour mix

### STRAWBERRY MARGARITA GUAYABA MARGARITA

### MANGO-RITA CON CHAMOY

Casa margarita ingredients with chamoy, tajin and fresh mango fruit.

### MODELO-RITA

Casa margarita ingredients topped with a modelito beer.

### ANGELITA'S MARGARITA (Top shelf)

Don Julio blanco tequila, cointreau fresh lime juice, orange juice, sweet and sour mix and grandmarnier. (Reposado + \$1.00)

### VUELO DE MARGARITAS

Take a your taste buds on a flight and visit the best flavors of margaritas we have to offer.



ANGELITA'S MARGARITA

MODELO-RITA

## OTHER FAVORITES

### CANTARITO

El Jimador tequila, lime juice, orange juice, grapefruit juice, squirt and tajin.

### MARA-QUILA SUNRISE

Our popular maracuya mixed with Blanco tequila and grenadine.

### ADIOS

Tequila blanco, vodka, gin, rum, triple sec, sweet and sour mix and blue curacao.

### MIMOSA

Champagne with your choice of flavor Original • Strawberry • Mango

### TITO'S TWIST

Tito's Vodka mixed with mango puree, sweet and sour, orange juice and our fresh strawberry mix.



TITO'S TWIST



CANTARITO



ADIOS

## TROPICAL COCKTAILS

### PARADISE (Paraiso)

Malibu rum mixed with pineapple juice, grenadine & blue curacao

### PIÑA COLADA

White rum mixed with pineapple juice and coconut cream. Topped with whipped cream and cherry.

### MAI THAI

White rum, pineapple juice, orange juice, grenadine and dark rum.

### MOJITO

White rum, mojito mix, mint leaves, lime juice, mineral water.

### BLACK BERRY MOJITO



PARADISE



MOJITO ORIGINAL



BLACKBERRY MOJITO

## MICHELADAS

### MICHELADA ORIGINAL

### CABAÑA BOMB

Original michelada mix with your choice of beer with 5 shrimp.



MICHELADA



CABAÑA BOMB



VUELO DE MARGARITAS

## BEER

Bottle 16 oz | Draft 25 oz

CORONA  
MODELO  
MODELO NEGRA  
PACIFICO  
STELLA ARTOIS  
PILSENER  
SUPREMA  
REGIA  
LAGUNITAS IPA



## WINE

WHITE ZINFANDEL

CHARDONNAY

CABERNET

# Homenaje

Angela Leiva

Sep-24-1959 Nov-28-2020



***Pupuseria Las Cabanas was established by Angela Leiva in 2004***

*Angela came to the United States as an immigrant from El Salvador to pursue the American dream and in hopes of starting her own business.*

*She always dreamt of opening a restaurant to bring an authentic style flavor of El Salvador to the Bay Area. Angela's number one priority was that every plate served was made with lots of love and with quality ingredients.*

*No matter how busy the restaurant was, hospitality was of the up most priority. Angela made sure to greet every customer walking through the door with a smile and a "good morning come on in" or "good afternoon, how are you?"*

*Being one of the longest running authentic Salvadorian restaurant in the area, has turned Pupuseria Las Cabañas into a Hayward staple. Unfortunately, on Nov 28, 2020 Angela passed away at 61 years of age due to long time health conditions.*

*Pupuseria Las Cabanas is still family run and although she is no longer here in the physical form her dream is kept alive with every pupusa served!*

***La historia de Pupuseria Las Cabañas establecido por Angela Leiva en el 2004***

*Angela llegó a los Estados Unidos como inmigrante de El Salvador, persiguiendo el sueño americano y comenzar su propio negocio. Ella siempre soñó con abrir un restaurante para traer un sabor auténtico de El Salvador al Área de la Bahía.*

*La prioridad de Angela siempre fue dar el mejor servicio a sus clientes y estar segura de que cada plato fue servido con mucho amor e ingredientes de calidad. No importaba qué tan ocupado estuviera el restaurante, la hospitalidad era la máxima prioridad.*

*Angela siempre saludo a todos los clientes que entraban al restaurante con una sonrisa y un buenos días, pase adelante o buenas tardes, ¿cómo estás?*

*Ser uno de los restaurantes Salvadoreños auténticos más antiguos en la área ha convertido a Pupuseria Las Cabañas en un elemento básico de Hayward.*

*Desafortunadamente, el 28 de Noviembre de 2020, Angela falleció a los 61 años debido a problemas de salud.*

***Pupuseria Las Cabañas es administrada por su familia y aunque ya no está aquí en cuerpo presente; ¡Su sueño se mantiene vivo con cada pupusa servida!***