

STARTERS

Cheese Turnover 2 Pcs.	\$ 5.900
"La Cabrera" Style Beef Turnover 2 Pcs.	\$ 6.900
Local Blood Pudding	\$ 6.900
Marriage Sausage-Blood Pudding	\$ 10.900
Provolone	\$ 12.900
Local Sausage Wheel	\$ 12.900
Grilled Sweetbreads	\$ 12.900

BONELESS CUTS

Rib Eye 300g.	\$ 18.900
Medium Rib Eye 400g.	\$ 24.900
Striploin 300g.	\$ 18.900
Medium Striploin 400g.	\$ 24.900
Fillet Medallion 200g.	\$ 16.900
Neapolitan Breaded Veal W / Cheese, tomato & ham 200g.	\$ 19.900
Skirt Steak 250g.	\$ 22.900

BONE CUTS

Short Ribs 400g.	\$ 25.900
Tomahawk 1kg.	\$ 69.900

OTHER MEATS

Grilled Half Chicken 350g.	\$ 16.900
Grilled Salmon 250g.	\$ 18.900

SIDE & SALADS

White Rice	\$ 3.900
French Fries	\$ 4.900
Provencal Potatoes	\$ 5.900
"A Lo Pobre"	\$ 5.900
Grilled Vegetables	\$ 5.900
Mixed Salad	\$ 5.900
Cream Spinach	\$ 6.900
Sautéed Mushrooms	\$ 6.900
Corn Paste	\$ 6.900
Arugula & Parmesan Cheese Salad	\$ 6.900
Avocado, Palm Heart & Tomato Salad (Apt)	\$ 7.900

GOURMET SALADS

Greek Green leaves, julienned peppers, red onion, cucumber, Cherry tomato, goat cheese, olives greens and dressing of black olives and vinegar.	\$12.900
Chicken Caesar On lettuce, croutons, our sauce Caesar and grilled chicken.	\$13.900
Shrimp Caesar On lettuce, croutons, our sauce caesar and shrimp.	\$13.900

LA CABRERA SPECIALS

Ham and Cheese ravioli Ravioli stuffed with ham and cheese, in sauce meat and cream, baked in the oven with parmesan.	\$14.900
Gnocchi with Mushroom Potato gnocchi in creamy mushroom sauce.	\$15.900
Gnocchi with Mushroom & Steak Potato gnocchi in creamy garlic mushroom sauce, demi-glance and seared fillet cubes	\$17.900

KIDS MENU

Of Chicken Grilled chicken cubes, served with rice, mashed potatoes or french fries.	\$12.900
Of Steak Grilled steak cubes, served with rice, mashed potatoes or french fries.	\$14.900
Of Breaded Steak Beef fillet Milanese, served with rice, mashed potatoes or french fries.	\$14.900

SANDWICHES

Grilled Provolone Focaccia bread stuffed with arugula, mushrooms sautéed, pepperonata and grilled provoleta. (Vegetarian).	\$ 12.900
Braised Beef 200g. braised beef W / tomato, avocado & mayonnaise on focaccia bread.	\$ 14.900
Breaded Veal Neapolitan breaded veal W / cooked ham, cheese, tomato, pesto & two fried eggs on focaccia bread.	\$ 16.900
Barros Luco La Cabrera al Paso On focaccia bread, with slices of grilled beef fillet and melted provoleta cheese	\$ 16.900
Philly Cheesesteak La Cabrera style sandwich, on focaccia bread with slices of grilled beef fillet, with provoleta cheese. Served with dressed pepper salad.	\$ 17.900

DESSERTS

Homemade Flan W / Milk Caramel	\$ 5.900
Milk Caramel Pancakes	\$ 6.900
Homemade Ice Cream	\$ 6.900
Berries Cheese Cake	\$ 6.900
Chocolate Coulant	\$ 8.900

SODAS & WATER

Still and Sparkling water Vital	\$ 2.500
Sodas (Coca Cola - Fanta - Sprite)	\$ 2.900
Acqua Panna 505cc.	\$ 3.900
San Pellegrino 505cc.	\$ 3.900
Premium Tonic	\$ 3.900
Energy Drink	\$ 3.900

LEMONADES & JUICES

Classic Lemonade 500cc.	\$ 4.600
House Lemonade 500cc. Basil + Mint + Ginger & Soda.	\$ 4.900
Fruit Pulp Juices 500cc.	\$ 4.800
Mendoza 500cc. Passion Fruit + Strawberry + Raspberry.	\$ 4.900
Palermo 500cc. Mango + Passion Fruit + Hint of Orange.	\$ 4.900
Detox 500cc Orange + Pineapple + Basil + Mint & Ginger.	\$ 4.900
Orangeade 500cc. Orange + Basil + Mint & Ginger.	\$ 4.900

BEERS

Corona Extra	\$ 4.200
Stella Artois	\$ 4.200
Stella Artois 0.0	\$ 4.200
Kunstmann Torobayo	\$ 4.900
Unfiltered Kunstmann	\$ 4.900
Austral Lager	\$ 4.900
Austral Calafate	\$ 4.900

SCHOP

Stella Artois 500cc.	\$ 5.000
Schop 24/7	\$ 5.000

SIGNATURE COCKTAILS

Pisco Punch Peruvian Pisco + Triple Sec + Lemon Juice + Pineapple Syrup.	\$ 7.900
House Negroni Gin + Martini Rubio + Vermouth Rosso + Bitter + Smoked Hints.	\$ 8.900
Bariloche Aged Rum + White Rum + Passion Fruit Pulp + Mango Pulp + Lemon Juice + Amaretto + Dash Marra.	\$ 8.900
Ginka Gin + Tea Infusion + Orange Juice + Ginger Syrup + Orange Oil.	\$ 8.900
Pibe Bourbon + Vermouth Dry + Passion Fruit Juice + Regular Syrup + Spicy Hints.	\$ 9.900
Swallow White Tequila + Raspberry Pulp + Orange Syrup Lemon Juice.	\$ 9.900
Mountain Range Vodka + Lemon Juice + Lemon Verbena Syrup + St. Germain + Basil Leaves + Sparkling.	\$ 9.900

MOCKTAILS

Chimichurri Picantón: Perfect combination between the sweetness of pineapple juice and the subtle, smoky heat of chili cacho de goat. To finish; an infusion of hibiscus flower along with the smooth effervescence of grapefruit soda.	\$ 6.900
Re Canchero: A sophisticated and refreshing Spritz, which combines elderflower syrup and a citrus mix of orange and pink grapefruit. The effervescence of the tonic water gives it the perfect finishing touch.	\$ 6.900
Qué Zarpado: Mocktail that combines the acid sweetness of apple syrup along with the intensity of the black tea infusion. All of the above, harmonized with a citrus touch of subtle lemon, the sweetness of honey and finally, the soft effervescence of Elderflower tonic.	\$ 6.900

APERITIFS & COCKTAILS

Local Sour	\$ 5.900
Peruvian Sour	\$ 6.900
Double Local Sour	\$ 8.900
Peruvian Sour Catedral	\$ 9.900
Aperol Spritz	\$ 6.900
Ramazzotti Spritz	\$ 6.900
St - Germain Spritz	\$ 9.900
Caipirinha	\$ 6.000
Mojito	\$ 6.000
Non-Alcoholic Mojito	\$ 6.000
Flavors Mojito	\$ 6.500
Daiquiri	\$ 6.000
Flavors Daiquiri	\$ 6.500
Negroni	\$ 7.900
Margarita Tequila	\$ 7.900
Moscow Mule	\$ 8.900
Sangria Pitcher	\$ 14.900

DIGESTIFS

Araucano	\$ 5.600
Frangelico	\$ 5.900
Baileys Original	\$ 5.900
Jagermeister	\$ 5.900
Fernet Branca	\$ 5.900
Amaretto	\$ 6.500
Mint	\$ 6.900

DISTILLED

Bourbon Jim Beam White	\$ 5.900
Pisco Alto Del Carmen 35°	\$ 5.900
Pisco Alto Del Carmen 40°	\$ 6.900
Pisco Mistral 35°	\$ 5.900
Pisco Mistral 40°	\$ 6.900
Pisco Mistral 46°	\$ 8.900
Pisco Waqar 40°	\$ 9.900
Pisco Black Heron	\$ 9.900
Pisco Lapostolle	\$ 9.900
José Cuervo Tequila	\$ 5.900
Ron Matusalem 7 Years	\$ 6.900
Ron Havana Club 7 Years	\$ 7.900
Beefeater Gin	\$ 6.900
Bombay Sapphire Gin	\$ 6.900
Citadelle Gin	\$ 9.900
Hendricks Gin	\$ 10.900
Monkey 47 Gin	\$ 16.900
Vodka Absolut Original	\$ 6.900
Vodka Grey Goose	\$ 10.900
Johnnie Walker Red Label Whiskey	\$ 6.900
Johnnie Walker Black Label Whiskey	\$ 9.900
Chivas Regal 12 Whiskey	\$ 8.900
Chivas Regal 18 Whiskey	\$ 18.900

SAUVIGNON BLANC

Casas del Bosque La Cantera (Casablanca)	\$ 20.900
Casa Silva Cool Coast	\$ 25.900
Montes Outer Limits	\$ 33.900

MERLOT

San Pedro Castillo de Molina	\$ 18.900
Santa Ema Grand Reserve (Maipo)	\$ 22.900

CARMENERE

Los Boldos Grand Reserve	\$ 18.900
Casillero del Diablo Private Reserve	\$ 18.900
Casa Silva Terroir de Familia	\$ 18.900
Santa Ema Grand Reserve (Cachapoal)	\$ 22.900
Toro de Piedra (Maule)	\$ 22.900
Casa Silva Gran Terroir	\$ 25.900
Marqués de Casa Concha	\$ 27.900
Maquis Grand Reserve	\$ 29.900
Montes Alpha	\$ 33.900
Pérez Cruz Limited Edition	\$ 34.900

CABERNET SAUVIGNON

Los Boldos Grand Reserve	\$ 18.900
Casillero del Diablo Private Reserve	\$ 18.900
Casa Silva Terroir de Familia	\$ 18.900
Santa Ema Grand Reserve (Maipo)	\$ 22.900
Toro de Piedra (Colchagua)	\$ 22.900
Casa Silva Gran Terroir	\$ 25.900
Marqués de Casa Concha	\$ 27.900
Maquis	\$ 29.900

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Montes Alpha	\$ 33.900
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MALBEC

Pérez Cruz Limited Edition	\$ 34.900
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ARGENTINIAN MALBEC

Riccitelli Hey Malbec (Mendoza)	\$ 29.900
Luigi Bosca DOC Single Vineyard	\$ 40.900

OTHER RED WINE VARIETIES

Maquis Grand Reserve Cabernet Franc	\$ 29.900
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BLENDED RED WINES

Loma Larga Quinteto	\$ 25.900
Von Siebenthal Parcela 7 (Aconcagua)	\$ 29.900

GREAT REDS WINES

Vik Mila Cala (Cachapoal)	\$ 59.900
Almaviva Epu	\$ 70.000
Casa Silva Microterroir	\$ 99.000
Montes Alpha Purple Angel	\$190.000

ROSÉ

Riccitelli Hey Rosé (Mendoza)	\$ 29.900
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CHARDONNAY

Montes Alpha	\$ 33.900
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WINE BY THE GLASS

Undurruga Brut Sparkling Wine	\$ 3.500
Chandon Brut Sparkling Wine	\$ 7.500
Casas Del Bosque La Cantera / SB	\$ 5.500
Casa Silva Gran Terroir / CS	\$ 6.500
Casa Silva Gran Terroir / Carm	\$ 6.500
Santa Ema Grand Reserve / Mer	\$ 5.900
Loma Larga Quinteto / Blended	\$ 6.500
Riccitelli Hey / Argentinian Malbec	\$ 7.500

LOCAL SPARKLING WINE

Undurruga Brut	\$ 16.900
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ARGENTINIAN SPARKLING WINE

Chandon Brut	\$ 35.900
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