



BIFE DE

MOLLEJITAS

COCIDO
JUGOSO
A PUNTO

VIENTE

INGRE
NATU

TINA

MEXICO Y R

STARTERS

Cheese Turnover 2 Pcs.	\$5.900
Beef Turnover 2 Pcs.	\$7.900
Local Sausage Wheel	\$13.900
Local Blood Pudding	\$8.900
Marriage Sausage-Blood Pudding	\$13.900
Grilled Sweetbreads	\$13.900
Provolone	\$15.900

FROM OUR GRILL

Outside Round 250 grs.	\$17.900
Fillet Medallion 200 grs.	\$19.900
Rib Eye 300 grs.	\$22.900
Striploin 300 grs.	\$22.900
Skirt Steak 250 grs.	\$30.900
Short Ribs 400 grs.	\$29.900
Neapolitan Breaded Veal W / Cheese, tomato, pesto & ham.	\$24.900
Grilled Salmon 250 grs.	\$18.900
Grilled Half Chicken 350g.	\$17.900

SIDE & SALADS

French Fries	\$5.900
Provençal Potatoes	\$5.900
"A Lo Pobre"	\$6.900
White Rice	\$4.900
Corn Paste	\$7.900
Cream Spinach	\$8.900
Sautéed Mushrooms	\$8.900
Grilled Vegetables	\$6.900
Mixed Salad	\$5.900
Arugula & Parmesan Cheese Salad	\$7.900
Avocado, Palm Heart & Tomato Salad (APT)	\$8.900

GOURMET SALADS

Greek Dressing of black olives and goat cheese	\$14.900
Chicken Caesar	\$15.900
Shrimp Caesar	\$15.900

KIDS MENU Up to 12 years old

Of Chicken Grilled chicken cubes, served with rice, mashed potatoes or french fries.	\$13.900
Of Steak Grilled steak cubes, served with rice, mashed potatoes or french fries.	\$16.900

LA CABRERA SPECIALS

Ham and Cheese ravioli Ravioli stuffed with ham and cheese, in sauce meat and cream, baked in the oven with parmesan.	\$15.900
Penne Pasta with Mushrooms Penne pasta with parmesan cream and golden mushrooms.	\$14.900

SANDWICHES & BURGUERS

Grilled Provolone Focaccia bread stuffed with arugula, mushrooms sautéed, pepperonata and grilled provoleta. (Vegetarian).	\$14.900
Italian Argentine 200 grams of meat with tomato, avocado and mayonnaise on focaccia bread.	\$15.900
Barros Luco La Cabrera al Paso Sandwich on focaccia bread with slices of grilled meat and melted provolone cheese.	\$16.900
Breaded Veal Neapolitan breaded veal W / cooked ham, cheese, tomato, pesto & two fried eggs on focaccia bread.	\$18.900
Cheese Burger 150g. burger, double American cheese & La Cabrera Sauce.	\$12.900
Garden Burger 150g. burger, double American cheese, red onion, pickles, lettuce, tomato & La Cabrera sauce.	\$15.900
"La Cabrera" Burger 150g. burger, double American cheese, caramelized onion, pickles, bacon & La Cabrera sauce.	\$16.900

DESSERTS

Homemade Flan W / Milk Caramel	\$5.900
Milk Caramel Pancakes	\$6.900
Berries Cheese Cake	\$6.900
Homemade Ice Cream	\$8.900
Chocolate Coulant	\$9.900

Allergens:





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SODAS & WATER

Still and Sparkling water Vital	\$2.500
Sodas (Coca Cola - Fanta - Sprite - Schweppes)	\$2.900
Premium Tonic	\$3.900
Red Bull	\$3.900
Acqua Panna 505cc.	\$4.900
San Pellegrino 505cc.	\$4.900

LEMONADES & JUICES

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

BEERS

Corona Extra	\$4.200
Corona Cero	\$4.200
Kunstmann Torobayo	\$4.900
Unfiltered Kunstmann	\$4.900
Austral Lager	\$4.900
Austral Calafate	\$4.900
Loa Amber Ale 470cc.	\$5.500
Loa Pale Lager 470cc.	\$5.500
Loa IPA West Coast 470cc.	\$5.500

SCHOP

Stella Artois 500cc.	\$5.000
Quilmes 500 cc.	\$5.500

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
Cordillera Vodka + Lemon juice + Lemon verbena syrup + St. Germain + Basil leaves + Sparkling.	\$9.900
Chivas Royal Whisky Chivas Regal 12 + Lemon and orange juice + syrup + Ginger Ale	\$9.900

MOCKTAILS

Chimichurri Picantón: Perfect combination between the sweetness of pineapple juice and the subtle, smoky heat of chili "Cacho de cabra". 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



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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
Espresso Martini	\$6.900
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
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



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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

SYRAH

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

Undurraga 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

Undurraga Brut	\$16.900
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ARGENTINIAN SPARKLING WINE

Chandon Brut	\$35.900
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