




























STARTERS

| | |
|---|----------|
| Cheese Turnover 2 Pcs.  | \$5.900 |
| Beef Turnover 2 Pcs.      | \$6.900 |
| Local Blood Pudding  | \$6.900 |
| Marriage Sausage-Blood Pudding   | \$10.900 |
| Local Sausage Wheel  | \$12.900 |
| Grilled Sweetbreads | \$13.900 |
| Provolone  | \$14.900 |

FROM OUR GRILL

| | |
|---|-----------|
| Grilled Half Chicken 350g.   | \$ 16.900 |
| Outside Round 250 grs.   | \$ 16.900 |
| Fillet Medallion 200 grs.   | \$ 17.900 |
| Grilled Salmon 250 grs. | \$ 18.900 |
| Rib Eye 300 grs.   | \$ 19.900 |
| Striploin 300 grs.   | \$ 19.900 |
| Neapolitan Breaded Veal  | \$ 21.900 |
| W / Cheese, tomato, pesto & ham. | |
| Short Ribs 400 grs.   | \$ 26.900 |
| Skirt Steak 250 grs. | \$ 26.900 |
| Tomahawk 1 kilo. | \$ 79.900 |





SIDE & SALADS

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





GOURMET SALADS

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|---|----------|
| Greek | \$13.900 |
| Dressing of black olives and goat cheese | |
| Chicken Caesar     | \$14.900 |
| Shrimp Caesar     | \$14.900 |

LA CABRERA SPECIALS

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

KIDS MENU Up to 12 years old

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

SANDWICHES

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|---|----------|
| Grilled Provolone  | \$14.900 |
| Focaccia bread stuffed with arugula, mushrooms sautéed, pepperonata and grilled provoleta. (Vegetarian). | |
| Italian Argentine | \$15.900 |
| 200g. skirt steak W / tomato, avocado & mayonnaise on focaccia bread. | |
| Barros Luco La Cabrera al Paso  | \$16.900 |
| On focaccia bread, with slices of skirt steak and melted provoleta cheese | |
| Philly Cheesesteak   | \$18.900 |
| La Cabrera style sandwich, on focaccia bread with slices of skirt steak, with provoleta cheese. Served with dressed pepper salad. | |
| Breaded Veal  | \$18.900 |
| Neapolitan breaded veal W / cooked ham, cheese, tomato, pesto & two fried eggs on focaccia bread. | |

BURGERS

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|---|----------|
| Cheese | \$11.900 |
| 150g. burger, double American cheese & La Cabrera Sauce. | |
| Garden | \$14.900 |
| 150g. burger, double American cheese, red onion, pickles, lettuce, tomato & La Cabrera sauce. | |
| La Cabrera | \$15.900 |
| 150g. burger, double American cheese, caramelized onion, pickles, bacon & La Cabrera sauce. | |

Allergens:



DESSERTS

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

SODAS & WATER

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

LEMONADES & JUICES

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|--|---------|
| 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

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|---------------------------|----------|
| Corona Extra | \$4.200 |
| Stella Artois | \$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

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| Stella Artois 500cc. | \$5.000 |
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SIGNATURE COCKTAILS

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|---|---------|
| 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

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|---|----------|
| 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 |



BIFE DE

MOLLEJITAS

COCIDO JUGOSO A PUNTO

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

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

DISTILLED

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|------------------------------------|----------|
| 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 |

VIENTE

INGRE NAT

TINA



BIFE DE

MOLLEJITAS

COCIDO JUGOSO A PUNTO

VIENTE

INGRE NAT

TINA

FRESCO Y R

SAUVIGNON BLANC

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

MERLOT

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

CARMENERE

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|--------------------------------------|----------|
| 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

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|--------------------------------------|----------|
| 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

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|--------------|----------|
| Montes Alpha | \$33.900 |
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MALBEC

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|----------------------------|----------|
| Pérez Cruz Limited Edition | \$34.900 |
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ARGENTINIAN MALBEC

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

OTHER RED WINE VARIETIES

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|-------------------------------------|----------|
| Maquis Grand Reserve Cabernet Franc | \$29.900 |
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BLENDED RED WINES

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

GREAT REDS WINES

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

ROSÉ

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|-------------------------------|----------|
| Riccitelli Hey Rosé (Mendoza) | \$29.900 |
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CHARDONNAY

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|--------------|----------|
| Montes Alpha | \$33.900 |
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WINE BY THE GLASS

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|-------------------------------------|---------|
| 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

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|----------------|----------|
| Undurraga Brut | \$16.900 |
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ARGENTINIAN SPARKLING WINE

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|--------------|----------|
| Chandon Brut | \$35.900 |
|--------------|----------|