

STARTERS

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| Cheese Turnover 2 Pcs. | \$ 5.900 |
| 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

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| Outside Round 250g | \$ 16.900 |
| 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

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

OTHER MEATS

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

SIDE & SALADS

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| 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

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| 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

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| Ham and Cheese ravioli Ravioli stuffed with ham and cheese, in sauce meat and cream, baked in the oven with parmesan. | \$14.900 |
| Penne pasta with fillet Penne pasta and demi-glace cream, served with diced fillet | \$17.900 |

KIDS MENU Up to 12 years old

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| 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

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| 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 |

Allergens:



DESSERTS

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| 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

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| 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

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| 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

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

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

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 |
| 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

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| 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

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

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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 |

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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| 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

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| Undurruga Brut | \$ 16.900 |
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ARGENTINIAN SPARKLING WINE

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