















## STARTERS

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









## FROM OUR GRILL

<b>Grilled Half Chicken</b> 350g.  	\$ 16.900
<b>Outside Round</b> 250 grs.  	\$ 16.900
<b>Fillet Medallion</b> 200 grs.  	\$ 17.900
<b>Grilled Salmon</b> 250 grs.	\$ 18.900
<b>Rib Eye</b> 300 grs.  	\$ 19.900
<b>Striploin</b> 300 grs.  	\$ 19.900
<b>Neapolitan Breaded Veal</b> 	\$ 21.900
W / Cheese, tomato, pesto & ham.	
<b>Short Ribs</b> 400 grs.  	\$ 26.900
<b>Skirt Steak</b> 250 grs.	\$ 26.900
<b>Tomahawk</b> 1.000 grs.  	\$ 79.900





## SIDE & SALADS

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





## GOURMET SALADS

<b>Greek</b>	\$13.900
Dressing of black olives and goat cheese	
<b>Chicken Caesar</b>    	\$14.900
<b>Shrimp Caesar</b>    	\$14.900




## LA CABRERA SPECIALS

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

## KIDS MENU Up to 12 years old

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

## SANDWICHES

<b>Grilled Provolone</b> 	\$12.900
Focaccia bread stuffed with arugula, mushrooms sautéed, pepperonata and grilled provoleta. (Vegetarian).	
<b>Braised Beef</b>	\$14.900
200g. braised beef W / tomato, avocado & mayonnaise on focaccia bread.	
<b>Barros Luco La Cabrera al Paso</b> 	\$16.900
On focaccia bread, with slices of grilled beef fillet and melted provoleta cheese	
<b>Philly Cheesesteak</b>  	\$17.900
La Cabrera style sandwich, on focaccia bread with slices of grilled beef fillet, with provoleta cheese. Served with dressed pepper salad.	
<b>Breaded Veal</b> 	\$18.900
Neapolitan breaded veal W / cooked ham, cheese, tomato, pesto & two fried eggs on focaccia bread.	

## BURGERS

<b>Cheese</b>	\$10.900
150g. burger, double American cheese & La Cabrera.	
<b>Garden</b>	\$13.900
150g. burger, double American cheese, red onion, pickles, lettuce, tomato & La Cabrera sauce.	
<b>La Cabrera</b>	\$14.900
150g. burger, double American cheese, caramelized onion, pickles, bacon & La Cabrera sauce.	

### Allergens:



## DESSERTS

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

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

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
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

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

## SIGNATURE COCKTAILS

<b>Pisco Punch</b> Peruvian pisco + Triple sec + Lemon juice + Pineapple syrup.	\$7.900
<b>House Negroni</b> Gin + Martini rubio + Vermouth Rosso + Bitter + Smoked hints.	\$8.900
<b>Bariloche</b> Aged rum + White rum + Passion fruit pulp + Mango pulp + Lemon juice + Amaretto + Dash Marra.	\$8.900
<b>Ginka</b> Gin + Tea infusion + Orange juice + Ginger syrup + Orange oil.	\$8.900
<b>Pibe</b> Bourbon + Vermouth dry + Passion fruit juice + Regular syrup + Spicy hints.	\$9.900
<b>Cordillera</b> Vodka + Lemon juice + Lemon verbena syrup + St. Germain + Basil leaves + Sparkling.	\$9.900
<b>Chivas Royal</b> Whisky Chivas Regal 12 + Lemon and orange juice + syrup + Ginger Ale	\$9.900

## MOCKTAILS

<b>Chimichurri Picantón:</b> 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
<b>Re Canchero:</b> 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
<b>Qué Zarpado:</b> 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

WUJIENTE

INGRE NATI

TINA

### 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



BIFE DE

MOLLEJITAS

COCIDO JUGOSO A PUNTO

VIENTE

INGRE NAT

TINA

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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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