

## STARTERS

<b>Cheese Turnover</b> 2 Pcs.	\$ 5.900
<b>"La Cabrera" Style Beef Turnover</b> 2 Pcs.	\$ 6.900
<b>Local Blood Pudding</b>	\$ 6.900
<b>Marriage Sausage-Blood Pudding</b>	\$ 10.900
<b>Provoleta</b>	\$ 11.900
<b>Local Sausage Wheel</b>	\$ 12.900
<b>Grilled Sweetbreads</b>	\$ 12.900

## BONELESS CUTS

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

## BONE CUTS

<b>Short Ribs</b> 400g.	\$ 22.900
<b>Tomahawk</b> 1kg.	\$ 69.900

## OTHER MEATS

<b>Grilled Half Chicken</b>	\$ 15.900
<b>Grilled Salmon</b> 250g.	\$ 18.900

## SIDE & SALADS

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

## GOURMET SALAD

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

## 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>Gnocchi with mushroom</b>	\$15.900
Potato gnocchi in creamy mushroom sauce.	

## BURGERS

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

## 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>Breaded Veal</b>	\$ 16.900
Neapolitan breaded veal W / cooked ham, cheese, tomato, pesto & two fried eggs on focaccia bread.	
<b>La Cabrera Style Barros Luco</b>	\$ 16.900
200g. sliced rib eye grilled on garlic oil & provoleta cheese melted on focaccia bread.	

## DESSERTS

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

<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>Swallow</b> White Tequila + Raspberry Pulp + Orange Syrup Lemon Juice.	\$ 9.900
<b>Mountain Range</b> Vodka + Lemon Juice + Lemon Verbena Syrup + St. Germain + Basil Leaves + Sparkling.	\$ 9.900

## APERITIFS & COCKTAILS

Local Sour	\$ 5.900
Peruvian Sour	\$ 6.900
Double Local Sour	\$ 8.900
Peruvian Sour Catedral	\$ 9.900
Aperol Spritz	\$ 6.900
Ramazotti 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

### DISTILLED

Pisco Alto Del Carmen 35°	\$ 5.900
Pisco Alto Del Carmen 40°	\$ 6.900
Pisco Mistral 35°	\$ 5.900
Pisco Mistral 46°	\$ 8.900
Pisco Waqar 40°	\$ 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

### DIGESTIFS

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

### LOCAL SPARKLING WINE

Undurraga Brut	\$ 16.900
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### ARGENTINIAN SPARKLING WINE

Chandon Brut	\$ 35.900
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### SAUVIGNON BLANC

Casas del Bosque La Canterra (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
Montes Alpha	\$ 33.900

## SYRAH

Montes Alpha \$ 33.900

## MALBEC

Pérez Cruz Limited Edition \$ 34.900

## 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

## 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

## CHARDONNAY

Montes Alpha \$ 33.900

## 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