

























## 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>Provolone</b> 	\$ 12.900
<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.  	\$ 25.900
<b>Tomahawk</b> 1kg.  	\$ 69.900









## OTHER MEATS

<b>Grilled Half Chicken</b> 350g.	\$ 16.900
<b>Grilled Salmon</b> 250g.  	\$ 18.900





## SIDE & SALADS

<b>White Rice</b>	\$ 3.900
<b>French Fries</b> 	\$ 4.900
<b>Provencal 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 SALADS

<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>Penne pasta with fillet</b>  	\$17.900
Penne pasta and demi-glace cream, served with diced fillet	

## 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 fillet 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>Breaded Veal</b> 	\$ 16.900
Neapolitan breaded veal W / cooked ham, cheese, tomato, pesto & two fried eggs 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.	

### Allergens:



## DESSERTS

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

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
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
<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 goat. 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

**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

**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

### 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
--------------	-----------

### 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

### LOCAL SPARKLING WINE

Undurraga Brut	\$ 16.900
----------------	-----------

### ARGENTINIAN SPARKLING WINE

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