






















## 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 |





## SIDE & SALADS

|   |         |
|---|---------|
| <b>White Rice</b>   | \$4.900 |
| <b>French Fries</b>    | \$5.900 |
| <b>Provençal 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 fillet Milanese, served with rice, mashed potatoes or french fries.  |          |

## SANDWICHES

|   |          |
|---|----------|
| <b>Grilled Provolone</b>    | \$14.900 |
| Focaccia bread stuffed with arugula, mushrooms sautéed, pepperonata and grilled provoleta. (Vegetarian).  |          |
| <b>Braised Beef</b>   | \$15.900 |
| 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>   | \$18.900 |
| 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>   | \$11.900 |
| 150g. burger, double American cheese & La Cabrera Sauce.                                      |          |
| <b>Garden</b>   | \$14.900 |
| 150g. burger, double American cheese, red onion, pickles, lettuce, tomato & La Cabrera sauce. |          |
| <b>La Cabrera</b>   | \$15.900 |
| 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<br>Basil + Mint + Ginger & Soda.      | \$4.900 |
| Fruit Pulp Juices                                    | \$4.800 |
| Mendoza<br>Passion Fruit + Strawberry + Raspberry.   | \$4.900 |
| Palermo<br>Mango + Passion Fruit + Hint of orange.   | \$4.900 |
| Detox<br>Orange + Pineapple + Basil + Mint & Ginger. | \$4.900 |
| Orangeade<br>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 |
|----------------------|---------|

## SIGNATURE COCKTAILS

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

### 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 |

VIENTE

INGRE NAT

TINA



BIFE DE

MOLLEJITAS

COCIDO JUGOSO A PUNTO

VIENTE

INGRE NAT

TINA

FRESCO Y R

### 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 |
|--------------|----------|