

ENTRADAS

/Started

- Empanada De Carne "La Cabrera" (4 unidades) **\$36.000** ^{1/2} **\$21.000** Tartar de Burrata **\$59.000**
/Mince beef pasty */ Burrata Tartare*
- Chorizo Criollo De Rueda **\$69.000** ^{1/2} **\$43.000** Provoleta **\$72.000**
/Creole Wheel sausage */Grilled Provolone*
- Provoleta Con Panceta Tomate Asados Y Albahaca **\$78.000** Jamón De Bellota **\$198.000**
/Grilled Provolone cheese with bacon, sundried tomatoes and basil */Acorn Ham*
- Chinchulín **\$52.000** ^{1/2} **\$28.000** Mollejas **\$75.000** ^{1/2} **\$45.000**
/Chinchulin */Sweetbread*
- Morcilla Argentina **\$33.000**
/ Black pudding

GUARNICIONES Y ENSALADAS

/Side
Orders & Salads

- Papas Fritas **\$18.500** Papas en Cascos **\$17.000**
/French fries */ Handmade potatoes with hulls*
- Papas Con Queso Azul **\$22.000** Papas Fritas Con Huevo Revuelto **\$35.000**
/French fries with blue cheese */French fries with scrambled egg*
- Papas Canaladas Con Cebolla Caramelizada **\$22.000** Tortillas De Papas **\$39.000**
/Canned potatoes with green cream */Potatos omelette*
- Rúcula, Zanahoria Y Queso Parmesano **\$40.000** Ensalada De Caprese **\$53.000**
/ Arugula, carrot salad with parmesan cheese */Caprese salad*
- Palta, Palmito, Tomate **\$39.000** Ensalada Caesar **\$50.000**
/Avocado, palmetto and tomato */Caesar salad*
- Ensalada De Zanahoria, Tomate Y Huevo **\$26.000** Ensalada Mixta **\$30.000**
/ Carrot, tomato, and hard-boiled egg salad */Mixed salad.*
- Ensalada Varias Adiciones 4 Ingredientes **\$39.000**
/Four ingredientes salad.

PASTAS CASERAS

/Homemade pastas

- Pastas Alfredo Con Pollo **\$65.000** ^{1/2} **\$39.000** Fussilli Caseros **\$58.000** ^{1/2} **\$36.000**
/Chicken spaghetti with alfredo sauce */Homemade fusilli*
- Spaguetti Bolognesa **\$63.000** ^{1/2} **\$39.000**
/Bolognese spaghetti

MARISCOS

/Seafood

- Salmón Grillado **\$100.000** Pulpo Grillado(250gr) **\$110.000** Colitas De Langostas A La Parrilla (360gr) **\$197.000**
/Grilled salmon */Grilled octopus* */ Grilled lobster tails*

LA CABRERA

PLATOS PRINCIPALES

/From the grill

Se sugiere compartir nuestros platos - The chef suggests sharing the dishes

CORTES CON HUESOS - BONE CUTS

Tomahawk (1.200 gr) **\$595.000**

/1200gr Tomahawk

T-Bone (1000 gr) **\$350.000** (Por temporada)

/1000 gr T-Bone

T-Bone Madurado (1000 gr) **\$410.000** (Por temporada)

/1000 gr Dry Aged T-Bone

Chuletón (800 gr) **\$447.000**

/800 gr Cowboy

Tomahawk Madurado (1.500 gr) **\$727.000**

/1500gr Dry Aged Tomahawk

T-Bone Madurado (1500 gr) **\$550.000** (Por temporada)

/1500 gr Dry Aged T-Bone

T-Bone Prime (1000 gr) **\$435.000** (Por temporada)

/1000 gr T-Bone Prime

Asado Del Centro (700 gr) **\$253.000** ^{1/2} **\$149.000** (350 gr)

/Beef shortribs

CORTES SIN HUESOS - BONELESS CUTS

Ojo De Bife Medium (400 gr) **\$196.000**

/400 gr Rib eye steak

Ojo De Bife Madurado (400 gr) **\$270.000**

/400 gr Dry Aged Rib eye steak

Ojo De Bife Large (600 gr) **\$303.000**

/600 gr Rib eye steak

Bife De Chorizo Prime Medium (400 gr) **\$195.000**

/400 gr size striploin

Bife De Chorizo Corte Mariposa (800 gr) **\$350.000**

/800 gr Butterfly cut striploin

Bife de Chorizo Prime Large (800 gr) **\$350.000**

/800 gr size striploin

Bife de Chorizo con Queso Azul(400gr) **\$210.000**

/400 gr Butterfly cut with blue cheese

Lomo Fino Argentino **\$295.000** ^{1/2} **\$165.000**

/Tenderloin

Brocheta De Lomo **\$295.000** ^{1/2} **\$165.000**

/Tenderloin Skewer

Brocheta De Pollo **\$72.000** ^{1/2} **\$50.000**

/Chicken Skewer

½ Pollito Con Manteca Y Hierbas **\$74.000**

/Half chicken with butter and herbs

Picanha (600 gr) **\$253.000** (Por temporada)

/600 gr prime top sirloin

Picanha Prime (600 gr) **\$310.000** (Por temporada)

/600 gr size prime top sirloin

Picanha Wagyu Americana (600 gr) **\$406.000** (Por temporada)

/600 gr American Wagyu Picanha

Entraña Americana (600 gr) **\$327.000** ^{1/2} **\$187.000** (300 gr)

/American Skirt steak

Entraña Americana Prime (300 gr) **\$250.000**

/American Prime Skirt Steak

Vacio (400 gr) **\$160.000**

/400 gr Flank

Bondiola De Cerdo Con Panceta Ahumada **\$102.000** ^{1/2} **\$73.000**

/Pork shoulder stuffed with smoked bacon

Ribs De Cerdo Con Barbecue **\$102.000**

/Pork ribs with barbecue

Brocheta De Vegetales **\$59.000** ^{1/2} **\$36.000**

/Vegetables Skewer

½ Pollito Grillado **\$72.000**

/Half grilled chicken

POSTRES

/Dessert

Crème Brûlée **\$31.000**

/Creme Brulee

Panqueques Con Dulce De Leche **\$36.000**

/Pancakes with sweet milk

Volcán De Chocolate **\$36.000**

/Lava Cake

Torta De Almojábana **\$36.000**

/Colombian Almojábana Cake

Pavlova **\$36.000**

/Pavlova

Degustación Postre La Cabrera **\$76.000**

/La Cabrera Dessert Tasting

Tiramisu **\$36.000**

/Tiramisu

Flan Casero **\$36.000**

/Homemade Flan

Tarta de Queso **\$38.000**

/Cheesecake

LA CABRERA

Precios en pesos colombianos. Impuesto incluido. / Prices are in colombian pesos. Taxes included

BEBIDAS

/Beverages

COCTELES DE AUTOR /Original cocktails

| | |
|--|------------------------------------|
| Amor Guajiro | \$65.000 |
| <i>/Tanqueray, Tequila, Asawa iguaraya, gulupa</i> | |
| Cabrera 5127 | \$48.000 |
| <i>/ Smirnoff, frutos rojos y cítricos</i> | |
| Sol De Mayo | \$61.000 |
| <i>/Tequila, gulupa</i> | |
| La Cabrera Mule | \$57.000 |
| <i>/Bullet Rye, ginger beer y canela</i> | |
| Gin Frutos Rojos | \$54.000 |
| <i>/ Tanqueray London Dry, mix de frutos rojos</i> | |
| Gin Lulo | \$58.000 |
| <i>/ Tanqueray London Dry, lulo</i> | |
| Gin Hendricks | \$58.000 |
| <i>/Hendricks, pepino</i> | |
| Jarra de Sangría | ^{1/2} \$190.000 \$290.000 |
| <i>/Vino tinto y frutas tropicales</i> | |

GASEOSAS Y TÓNICAS

/Soda & Tonics

| | |
|-----------------------|----------|
| San Pellegrino | \$25.000 |
| Acqua Pana | \$25.000 |
| Coca Cola / Zero | \$12.000 |
| Sprite | \$12.000 |
| Soda Schweppes | \$12.000 |
| Soda Lychees | \$19.000 |
| Soda Frutos Amarillos | \$19.000 |
| Soda Frutos Rojos | \$19.000 |
| Soda Tamarindo | \$19.000 |
| Soda Lulo | \$19.000 |
| Tónica Schweppes | \$12.000 |
| Ginger Schweppes | \$12.000 |
| Ginger Beer | \$18.000 |

CAFÉS

/Coffee

| | | | |
|----------------|----------|-------------|----------|
| Espresso | \$9.000 | Macciato | \$14.000 |
| Espresso Doble | \$11.000 | Café Latte | \$14.000 |
| Americano | \$10.000 | Infusiones | \$10.000 |
| Cappuccino | \$14.000 | Té Caliente | \$10.000 |

COCTELES DE CLÁSICOS /Classics cocktails

| | |
|---|----------|
| Margarita | \$53.000 |
| <i>/Tequila, triplesec y limón</i> | |
| Negroni | \$52.000 |
| <i>/Campari, Tanqueray London Dry y vermouth</i> | |
| Cosmopolitan | \$54.000 |
| <i>/ Smirnoff, arándanos, limón y triplesec</i> | |
| Dry Martini | \$58.000 |
| <i>/Vermuth y Tanqueray London Dry</i> | |
| Old Fashioned | \$50.000 |
| <i>/Whisky, angostura y azúcar</i> | |
| Aperol Spritz | \$51.000 |
| <i>/Aperol, espumante, soda</i> | |
| Carajillo | \$54.000 |
| <i>/Licor 43 y café</i> | |
| Mojito | \$52.000 |
| <i>/Ron, verbabuena y limón</i> | |
| Lychee Martini | \$63.000 |
| <i>/ Licor soho, Vodka, almíbar lychee</i> | |
| Bloody Mary | \$56.000 |
| <i>/ Smirnoff, Clamato, Tabasco, pimienta, sal, limón</i> | |
| Piña Colada | \$59.000 |
| <i>/ Ron Blanco, Piña, Coco,</i> | |

CERVEZAS

/Beers

| | |
|--------------------------------|----------|
| Club Colombia | \$19.000 |
| Stella Artois | \$22.000 |
| Innis & Gunn | \$45.000 |
| Corona | \$22.000 |
| Erdinger Pikantus | \$40.000 |
| Erdinger Weissbier sin Alcohol | \$27.000 |

MOCKTAILS

| | |
|-------------------------------------|----------|
| Piña Hierbabuena | \$21.000 |
| Piña Colada Sin Alcohol | \$30.000 |
| Limonada de Hierbabuena/Tradicional | \$19.000 |

LA CABRERA

LICORES

/Liquors

APERITIVOS

| | TRAGO | BOTELLA |
|----------------------------|----------|-----------|
| Sambuca | \$40.000 | \$617.000 |
| Amaretto | \$30.000 | |
| Disaronno | \$52.000 | \$509.000 |
| St. Germain | \$47.000 | |
| Jerez Tío Pepe | \$34.000 | \$373.000 |
| Aperol | \$26.000 | \$327.000 |
| Campari | \$31.000 | \$377.000 |
| Baileys | \$28.000 | \$241.000 |
| Aguardiente Desquite | \$30.000 | \$256.000 |
| Aguardiente Mil Demonios | \$32.000 | \$280.000 |
| Licor 43 | \$41.000 | \$483.000 |
| Jaggermeister | \$34.000 | \$388.000 |
| Hennessy Vs | \$80.000 | \$923.000 |
| Brandy Domecq 8 Años | \$39.000 | |
| Pisco Demonio De Los Andes | \$41.000 | |
| Viche Monte Manglar | \$41.000 | |
| Limoncello | \$42.000 | |
| Frangelico | \$33.000 | |
| Cointreau | \$40.000 | \$367.000 |
| Grand Marnier | \$63.000 | \$671.000 |
| Grappa Cellini | \$39.000 | |
| Fernet Luxardo | \$45.000 | |

RON

| | TRAGO | BOTELLA |
|-------------------|----------|-----------|
| Ron Zacapa Ambar | \$41.000 | \$393.000 |
| Ron Zacapa 23 | \$78.000 | \$965.000 |
| Ron Hechicera | \$61.000 | \$745.000 |
| Ron Havana Club 3 | \$35.000 | \$230.000 |
| Ron Defensor 18 | \$87.000 | \$800.000 |

TEQUILA

| | TRAGO | BOTELLA |
|-----------------------|-----------|-------------|
| Don Julio 70 | \$118.000 | \$920.000 |
| Don Julio Reposado | \$74.000 | \$752.000 |
| Don Julio Añejo | \$80.000 | \$880.000 |
| Don Julio Blanco | \$52.000 | \$517.000 |
| Don Julio 1942 | | \$2.400.000 |
| Maestro Dobel | \$94.000 | \$1.073.000 |
| Altos Olmeca Reposado | \$58.000 | \$683.000 |
| Mezcal Amores | \$72.000 | \$813.000 |
| Mezcal Monte Lobos | \$69.000 | \$946.000 |
| Mezcal 400 Conejos | \$72.000 | \$638.000 |
| Patron Silver | \$61.000 | \$688.000 |

VODKA

| | TRAGO | BOTELLA |
|------------|----------|-----------|
| Grey Goose | \$58.000 | \$679.000 |
| Smirnoff | \$30.000 | |
| Ketel One | \$38.000 | \$434.000 |

WHISKY

| | TRAGO | BOTELLA |
|----------------------------|-----------|-------------|
| Bulleit Rye | \$47.000 | \$564.000 |
| Jamenson | \$36.000 | \$382.000 |
| Blue Label | \$247.000 | \$2.950.000 |
| Buchanans 18 Yr | \$85.000 | \$980.000 |
| Buchanans Master | \$47.000 | \$515.000 |
| Buchanans 12 | \$45.000 | \$450.000 |
| Buchanans Two Soul | \$47.000 | \$648.000 |
| Chivas Extra | \$52.000 | \$602.000 |
| Chivas 18 | \$85.000 | \$1.312.000 |
| Chivas Mizunara | \$92.000 | \$1.090.000 |
| Jack Daniels N°7 | \$35.000 | \$485.000 |
| Gentleman Jack | \$40.000 | \$545.000 |
| Jw Black Label | \$43.000 | \$457.000 |
| Chivas 12 | \$40.000 | \$333.150 |
| Old Parr 12 | \$41.000 | \$450.000 |
| Old Parr 12 ^{1/2} | | \$369.000 |
| Jw Son Private Collection | \$850.000 | \$9.900.000 |
| Monkey Shoulder | \$39.000 | \$457.000 |

SINGLE MALT

| | TRAGO | BOTELLA |
|--------------------|-----------|-------------|
| Bulleit Bourbon | \$43.000 | |
| Singleton 12 | \$54.000 | \$589.000 |
| Singleton 18 | \$127.000 | \$1.280.000 |
| Singleton 25 | \$390.000 | \$4.000.000 |
| Macallan 12 | \$108.000 | \$1.100.000 |
| Macallan 15 | \$200.000 | \$2.200.000 |
| Macallan 18 | \$385.000 | \$3.900.000 |
| Glenlivet 12 | \$61.000 | \$685.000 |
| Glenlivet Founders | \$54.000 | \$617.000 |
| Glenfiddich 12 | \$49.000 | \$590.000 |
| Glenfiddich 15 | \$71.000 | \$920.000 |
| Glenfiddich 18 | \$125.000 | \$1.020.000 |
| Glenfiddich 21 | \$300.000 | \$2.600.000 |
| Mortlatch 20 Yr | \$336.000 | \$3.691.000 |

GIN

| | TRAGO | BOTELLA |
|-------------------|----------|-----------|
| Tanqueray | \$45.000 | \$465.000 |
| Tanqueray Rangpur | \$47.000 | \$530.000 |
| Tanqueray Ten | \$65.000 | \$798.000 |
| Hendricks | \$64.000 | \$712.000 |
| Hendricks Lunar | \$64.000 | |
| Monkey 47 | \$85.000 | \$936.000 |
| Selva | \$52.000 | |
| Brokers | \$37.000 | \$319.000 |

LA CABRERA

VINOS TINTOS




/Red wines

| | Botella | | |
|---|-------------|-----------|---|
| Trapiche Medalla Malbec, Argentina | \$382.000 | | |
| Trapiche Medalla Cabernet Sauvignon, Argentina | \$382.000 | | |
| Navarro Correas Colección Privada Malbec | | \$58.000 |  |
| Navarro Correas Alegoría Malbec | \$569.000 | | |
| Finca La Celia Elite Malbec | \$439.000 | | |
| Finca La Celia Reserva Malbec Cabernet Franc | \$232.000 | | |
| Finca La Celia Reserva Malbec | \$232.000 | | |
| Rutini Malbec, Argentina | \$549.000 | | |
| Rutini Malbec Cabernet, Argentina | \$408.000 | | |
| Bodegas Mauro vs, Vino de la Tierra de castilla y león | \$1.745.000 | | |
| Norton DOC Malbec | \$249.000 | | |
| Norton Barrel Select Malbec, Argentina | | \$172.000 |  |
| Norton Privada 100% Malbec, Argentina | \$734.000 | | |
| Iscay Syrah, San Juan Argentina | \$861.000 | | |
| Séptima Lote Especial Gran Reserva Malbec, Argentina | \$613.000 | | |
| Séptima Obra Malbec, Mendoza Argentina | \$428.000 | | |
| Séptima Malbec, Mendoza Argentina | \$246.000 | | |
| Clos de los Siete, Mendoza Argentina | \$492.000 | | |
| Luigi Bosca De Sangre Malbec , Mendoza Argentina | \$414.000 | | |
| Luigi Bosca Cabernet Suavignon, Mendoza Argentina | \$446.000 | | |
| Luigi Bosca Malbec, Mendoza Argentina | \$364.000 | | |
| Catena Malbec, Mendoza Argentina | \$351.000 | \$213.000 |  |
| Cabo de Hornos Cabernet Sauvignon, Cachapoal Chile | \$1.195.000 | | |
| Don Melchor Cabernet Sauvignong, Puente Alto Chile | \$1.981.000 | | |
| La Piu Belle, Blend, Chile | \$1.493.000 | | |
| Catena Zapata Malbec, Argentino | \$1.480.000 | | |
| 1865 Cabernet Sauvignon, Maipo Chile | \$402.000 | | |
| 1865 Carmenere, Maule Chile | \$413.000 | | |
| El Enemigo Malbec, Mendoza Argentina | \$491.000 | | |
| El Gran Enemigo Malbec, Mendoza Argentina | \$1.180.000 | | |
| Salentein Reserva Cabernet Suavignon, Mendoza Argentina | \$410.000 | | |
| Salentein Reserva Malbec, Mendoza Argentina | \$410.000 | \$252.000 |  |
| Portillo Melot, Mendoza | \$232.000 | | |
| Portillo Malbec, Mendoza | \$232.000 | | |
| Pago de Los Capellanes Crianza, Ribera del Duero España | \$766.000 | | |
| Pago de Los Capellanes Joven, Ribera del Duero España | \$452.000 | | |
| Hacienda Monasterio Cosecha, Ribera del Duero España | \$815.000 | | |
| Santa Rita Bougainville Petite Syrah, Maipo, Chile | \$1.540.000 | | |
| Nicolas Catena Zapata Blend, Mendoza, Argentina | \$1.650.000 | | |
| La Piu Belle, Chile | \$1.493.000 | | |
| Milla Cala, Chile | \$820.000 | | |
| Tomas Postigo , Español | \$979.000 | | |

LA CABRERA

VINOS TINTOS

/Red wines

| | Botella | | |
|---|-------------|-----------|---|
| Belle Glos Las Alturas Pinot Noir, Estados Unidos | \$768.000 | | |
| Belle Glos Clark & Telephone, Estados Unidos | \$768.000 | | |
| Angelica Zapata Malbec, Valle de Uco, Argentina | \$650.000 | | |
| Emilio Moro Malleolus, Ribera del Duero España | \$815.000 | | |
| Emilio Moro Resalso, Ribera del Duero España | | \$61.000 |  |
| Marqués de Murrieta Rioja Reserva, Rioja España | \$597.000 | | |
| Torre de Muga, Rioja España | \$1.560.000 | | |
| Muga Reserva, Rioja España | \$573.000 | \$342.000 |  |
| Ramon Bilbao Crianza | \$255.000 | \$142.000 |  |
| Joel Gott Pinot Noir, California EE.UU | \$388.000 | | |
| Marqués de Murrieta Dalmau, Rioja España | \$2.350.000 | | |
| Cousiño Macul Finis Terrae Cabernet Sauvignon Merlot Syrah, Maipo Chile | \$501.000 | | |
| Cousiño Macul Antiguas Reservas Cabernet Sauvignon, Maipo Chile | \$325.000 | | |

VINOS BLANCOS

/White wines

| | Botella | | |
|--|-------------|-----------|---|
| Marqués de Murrieta Capellania Viura, Rioja España | \$950.000 | | |
| Mauro Godello, Vino de la Tierra de Castilla España | \$1.408.000 | | |
| Enate Chardonnay 234, Somontano España | \$350.000 | | |
| Pazo San Mauro Albariño, Rías Baixas España | \$439.000 | | |
| Mar de Frades Albariño, Rías Baixas España | \$439.000 | | |
| Muga Viura Malvasia, Rioja España | \$358.000 | | |
| Ramon Bilbao Verdejo, Rueda España | \$299.000 | | |
| Colección Privada Sauvignon Blanc, Mendoza Argentina | \$303.000 | | |
| Colección Privada Chardonnay, Mendoza Argentina | \$245.000 | | |
| Pouilly Fumé, Francia | \$378.000 | | |
| Luigi Bosca De Sangre White Blend, Argentina | \$280.500 | | |
| Emilio Moro El Zarzal, España | \$316.000 | | |
| Santa Margherita, Italia | \$250.000 | \$55.000 |  |
| Marqués de Riscal Rueda Verdejo, España | | \$150.000 |  |
| Martin Codax Albarino, España | | \$240.000 |  |


VINOS ROSADOS

/Pink wines

| | Botella | | |
|--------------------------------|-----------|----------|---|
| Muga Rosado, Rioja España | | \$74.000 |  |
| Enate Rosado, Somontano España | \$350.000 | | |
| Ramón Bilbao Rosado, España | \$255.000 | | |

VINOS ESPUMOSOS

/Sparkling wines

| | Botella | | |
|---|-------------|----------|---|
| Navarro Correas Extra Brut, Mendoza Argentina | \$350.000 | \$85.000 |  |
| Chandon Brut | \$240.000 | | |
| Dom Perignon | \$4.100.000 | | |
| Veuve Clicquot | \$1.277.000 | | |
| Moet Chandon Imperial Brut | \$950.000 | | |

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