

## STARTERS

|                                        |           |
|----------------------------------------|-----------|
| Cheese Turnover 2 pcs                  | \$ 5.900  |
| "La Cabrera" style beef turnover 2 pcs | \$ 6.900  |
| Local blood pudding                    | \$ 6.900  |
| Provoleta                              | \$ 11.900 |

|                                |           |
|--------------------------------|-----------|
| Marriage sausage-Blood pudding | \$ 10.900 |
| Local sausage wheel            | \$ 12.900 |
| Grilled sweetbreads            | \$ 12.900 |

## BONELESS CUTS

|                        |           |
|------------------------|-----------|
| Rump cap 250g.         | \$ 16.900 |
| Medium Rib eye 400g.   | \$ 24.900 |
| Rib eye 300g.          | \$ 18.900 |
| Striploin 300g.        | \$ 18.900 |
| Medium Striploin 400g. | \$ 24.900 |

|                                                          |           |
|----------------------------------------------------------|-----------|
| Fillet medallion 200 g.                                  | \$ 16.900 |
| Skirt steak 250g.                                        | \$ 22.900 |
| Neapolitan breaded veal<br>W/ cheese, tomato & ham 200g. | \$ 19.900 |

## BONE CUTS

|                  |           |
|------------------|-----------|
| Short ribs 400g. | \$ 22.900 |
| Tomahawk 1kg.    | \$ 69.900 |

## OTHER MEATS

|                      |           |
|----------------------|-----------|
| Grilled Half Chicken | \$ 15.900 |
| Grilled salmon 250g. | \$ 18.900 |

## SIDE & SALADS

|                                          |          |
|------------------------------------------|----------|
| French Fries                             | \$ 4.900 |
| French Fries W/ garlic & parsley mixture | \$ 5.900 |
| A Lo Pobre                               | \$ 5.900 |
| Cream Spinach                            | \$ 6.900 |
| Sautéed mushrooms                        | \$ 6.900 |
| Grilled greens                           | \$ 5.900 |

|                                          |          |
|------------------------------------------|----------|
| Corn paste                               | \$ 6.900 |
| Arugula & Parmesan cheese salad          | \$ 6.900 |
| Avocado, palm heart & tomato salad (Apt) | \$ 7.900 |
| Mixed salad                              | \$ 5.900 |

## GOURMET SALAD

|                                                                                                                |           |
|----------------------------------------------------------------------------------------------------------------|-----------|
| Grilled chicken salad<br>Lettuce mix, grilled chicken breast, avocado<br>cherry tomato, egg & Caesar dressing. | \$ 13.900 |
| Roast Beef Caesar salad<br>Lettuce mix, roast beef cherry tomato,<br>parmesan cracker & foccacia toast.        | \$ 13.900 |

## LA CABRERA SPECIALS

|                                                        |           |
|--------------------------------------------------------|-----------|
| Spinach & Ricotta Ravioli                              | \$ 13.900 |
| Creamy mushroom rice W/ fillet                         | \$ 18.900 |
| Penne pasta plate W/ Chimichurri fillet<br>& Provoleta | \$ 17.900 |

## BURGERS

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

## SANDWICHES

|                                                                                                                           |           |
|---------------------------------------------------------------------------------------------------------------------------|-----------|
| La Cabrera style Barros Luco<br>200g sliced rib eye grilled on garlic oil<br>& provoleta cheese melted on focaccia bread. | \$ 16.900 |
| Braised Beef<br>200g braised beef W/ tomato, avocado &<br>mayonnaise on ciabatta bread.                                   | \$ 14.900 |
| Breaded Veal<br>Neapolitan breaded veal W/ cooked<br>ham, cheese, tomato, pesto & two fried<br>eggs on focaccia bread.    | \$ 16.900 |

## DESSERTS

|                               |          |
|-------------------------------|----------|
| Milk caramel pancakes         | \$ 5.900 |
| Homemade flan W/ Milk caramel | \$ 6.900 |
| Chocolate coulant             | \$ 8.900 |

|                     |          |
|---------------------|----------|
| Homemade ice cream  | \$ 6.900 |
| Berries cheese cake | \$ 6.900 |

LA CABRERA

AL PASO

MOLLEJITAS

BIFE DE  
HORIZOCOCIDO  
JUGOSO  
A PUNTO

## SODAS &amp; WATER

|                                    |          |                      |          |
|------------------------------------|----------|----------------------|----------|
| Sodas (Coca Cola - Fanta - Sprite) | \$ 2.900 | San Pellegrino 505cc | \$ 3.900 |
| Agua Vital sparkling / mineral     | \$ 2.200 | Premium tonic        | \$ 3.500 |
| Acqua Panna 505cc                  | \$ 3.900 | Energy drink         | \$ 3.500 |

## JUICES &amp; LEMONADES

|                                            |          |                                |          |
|--------------------------------------------|----------|--------------------------------|----------|
| Fruit pulp juices                          | \$ 4.500 | Orangeade                      | \$ 4.800 |
| Mendoza                                    | \$ 4.500 | Orange + Basil + Mint & Ginger |          |
| Passion fruit + strawberry + raspberry     |          | Classic Lemonade               | \$ 4.500 |
| Palermo                                    | \$ 4.500 | House Lemonade                 | \$ 4.800 |
| Mango + Passion fruit + Hint of orange     |          | Basil + Mint + Ginger & Soda   |          |
| Detox                                      | \$ 4.800 |                                |          |
| Orange + Pineapple + Basil + Mint & Ginger |          |                                |          |

## BEERS

|                     |          |                   |          |
|---------------------|----------|-------------------|----------|
| Austral Lager       | \$ 4.900 | Kunstman Torobayo | \$ 4.900 |
| Austral Calafate    | \$ 4.900 | Stella Artois     | \$ 4.200 |
| Unfiltered Kunstman | \$ 4.900 | Corona Extra      | \$ 4.200 |

## SCHOP

|                      |          |
|----------------------|----------|
| Stella Artois 500 cc | \$ 4.600 |
| KM 24/7 500 cc       | \$ 5.000 |

## SIGNATURE COCKTAILS

|                                                                                               |          |                                                                                     |          |
|-----------------------------------------------------------------------------------------------|----------|-------------------------------------------------------------------------------------|----------|
| House Negroni                                                                                 | \$ 7.900 | Pisco Punch                                                                         | \$ 7.900 |
| Gin + Martini Rubio + Vermouth Rosso + Bitter + Smoked hints                                  |          | Peruvian Pisco + Triple Sec + Lemon juice + Pineapple syrup.                        |          |
| Pibe                                                                                          | \$ 9.900 | Mountain Range                                                                      | \$ 9.900 |
| Bourbon + Vermouth Dry + Passion fruit juice + Regular Syrup + Spicy hints.                   |          | Vodka + Lemon juice + Lemon verbena syrup + St. Germain + Basil leaves + Sparkling. |          |
| Bariloche                                                                                     | \$ 8.900 | Ginka                                                                               | \$ 8.900 |
| Aged rum + White rum + Passion fruit pulp + Mango pulp + Lemon juice + Amaretto + Dash Marra. |          | Gin + Tea infusion + Orange juice + Ginger syrup + Orange oil.                      |          |
| Swallow                                                                                       | \$ 9.900 |                                                                                     |          |
| White tequila + Raspberry pulp + Orange syrup                                                 |          |                                                                                     |          |
| Lemon juice.                                                                                  |          |                                                                                     |          |

## APERITIFS &amp; COCKTAILS

|                         |          |                         |           |
|-------------------------|----------|-------------------------|-----------|
| Peruvian Pisco Sour     | \$ 6.900 | Margarita Tequila       | \$ 7.900  |
| Peruvian Pisco Sour Cat | \$ 9.900 | Double Local Pisco Sour | \$ 8.900  |
| Ramazottti Spritz       | \$ 6.900 | Sangria Pitcher         | \$ 14.900 |
| Local Pisco Sour        | \$ 5.900 | Caipirinha              | \$ 6.000  |
| Mojito                  | \$ 6.000 | Non-Alcoholic Mojito    | \$ 6.000  |
| Aperol Spritz           | \$ 6.900 | Negroni                 | \$ 7.900  |
| Moscow Mule             | \$ 8.900 | Daiquiri                | \$ 6.000  |
| St - Germain Spritz     | \$ 9.900 |                         |           |

## DISTILLED

|                           |          |                                    |           |
|---------------------------|----------|------------------------------------|-----------|
| Pisco Alto del Carmen 35° | \$ 5.900 | Citadelle Gin                      | \$ 9.900  |
| Pisco Alto del Carmen 40° | \$ 6.900 | Hendricks Gin                      | \$ 10.900 |
| Pisco Mistral 35°         | \$ 5.900 | Vodka Absolut Original             | \$ 6.900  |
| Pisco Mistral 46°         | \$ 8.900 | Vodka Grey Goose                   | \$ 10.900 |
| Pisco Waqar 40°           | \$ 9.900 | Johnnie Walker Red Label Whiskey   | \$ 6.900  |
| Ron Matusalem 7 years     | \$ 6.900 | Johnnie Walker Black Label Whiskey | \$ 9.900  |
| Ron Havana Club years     | \$ 7.900 | Chivas Regal 12 Whiskey            | \$ 8.900  |
| Beefeater Gin             | \$ 6.900 | Chivas Regal 18 Whiskey            | \$ 18.900 |
| Bombay Sapphire Gin       | \$ 6.900 | José Cuervo Tequila                | \$ 5.900  |

## DIGESTIFS

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

📷 @lacabreraalpasso

BONDIOLA

INGRED  
NATU

## LOCAL SPARKLING WINE

Undurraga Brut \$ 16.900

## ARGENTINIAN SPARKLING WINE

Chandon Brut \$ 35.900

## 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

Maquis Grand Reserve \$ 29.900

Casa Silva Gran Terroir \$ 25.900

Marqués de Casa Concha \$ 27.900

Montes Alpha \$ 33.900

Perez 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

Marques de Casa Concha \$ 27.900

Montes Alpha \$ 33.900

## SYRAH

Montes Alpha \$ 33.900

## MALBEC

Perez Cruz Limited Edition \$ 34.900

## ARGENTINIAN MALBEC

Riccitelli Hey Malbec (Mendoza) \$ 29.900

Luigi Bosca D.O.C Single Vineyard \$ 40.900

## OTHER RED VARIETIES

Maquis Grand Reserve Cabernet Franc \$ 29.900

## BLENDED WINES

Loma Larga Quinteto \$ 25.900

Von Siebenthal Parcela 7 (Aconcagua) \$ 29.900

## GREAT REDS

Vik Mila Cala (Cachapoal) \$ 59.900

Almaviva Epu \$ 70.000

Casa Silva Microterroir \$ 99.000

Montes Alpha Purple Angel \$ 190.000

## ROSÉ

Riccitelli Hey Rose (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

RICCITELLI HEY / ARGENTINIAN MALBEC \$ 7.500

LOMA LARGA QUINTETO / BLENDED \$ 6.500