

LA CABRERA  
AL PASO

MOLLEJITAS

BIFE DE  
HORIZO

COCIDO  
JUGOSO  
A PUNTO

STARTERS

<b>Cheese Turnover</b> 2 pcs	\$ 4.900	<b>Marriage sausage-Blood pudding</b>	\$ 9.600
<b>"La Cabrera" style beef turnover</b> 2 pcs	\$ 5.900	<b>Local sausage wheel</b>	\$ 10.900
<b>Local blood pudding</b>	\$ 6.900	<b>Grilled sweetbreads</b>	\$ 12.900
<b>Provoleta</b>	\$ 9.900		

BONELESS CUTS

<b>Rump cap</b> 250g.	\$ 15.900	<b>Fillet medallion</b> 200 g.	\$ 15.900
<b>Medium Rib eye</b> 400g.	\$ 22.900	<b>Skirt steak</b> 250g.	\$ 22.900
<b>Rib eye</b> 300g.	\$ 18.900	<b>Neapolitan breaded veal</b>	\$ 18.900
<b>Striploin</b> 300g.	\$ 18.900	W/ cheese, tomato & ham 200g.	
<b>Medium Striploin</b> 400g.	\$ 22.900		

BONE CUTS

<b>Short ribs</b> 400g.	\$ 20.900
<b>Tomahawk</b> 1kg.	\$ 69.900

OTHER MEATS

<b>Grilled Half Chicken</b>	\$ 13.900
<b>Grilled salmon</b> 250g.	\$ 16.900

SIDE & SALADS

<b>French Fries</b>	\$ 4.900	<b>Corn paste</b>	\$ 5.900
<b>French Fries W/</b> garlic & parsley mixture	\$ 5.900	<b>Arugula &amp; Parmesan cheese salad</b>	\$ 6.900
<b>A Lo Pobre</b>	\$ 5.900	<b>Avocado, palm heart &amp; tomato salad</b> (Apt)	\$ 7.900
<b>Cream Spinach</b>	\$ 5.900	<b>Mixed salad</b>	\$ 5.900
<b>Sautéed mushrooms</b>	\$ 5.900		
<b>Grilled greens</b>	\$ 5.900		

GOURMET SALAD

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

LA CABRERA SPECIALS

<b>Spinach &amp; Ricotta Ravioli</b>	\$ 13.900
<b>Creamy mushroom rice W/ fillet</b>	\$ 18.900
<b>Penne pasta plate W/ Chimichurri fillet &amp; Provoleta</b>	\$ 16.900

BURGERS

<b>Cheese Burger</b>	\$ 9.900
150g burger, double American cheese & La Cabrera.	
<b>La Cabrera Burger</b>	\$ 14.900
150g burger, double American cheese, caramelized onion, pickles, bacon & La Cabrera sauce.	
<b>Garden Burger</b>	\$ 13.900
150g burger, double American cheese, red onion, pickles, lettuce, tomato & La Cabrera sauce.	

SANDWICHES

<b>La Cabrera style Barros Luco</b>	\$ 16.900
200g sliced rib eye grilled on garlic oil & provoleta cheese melted on foccacia bread.	
<b>Braised Beef</b>	\$ 13.900
200g braised beef W/ tomato, avocado & mayonnaise on ciabatta bread.	
<b>Breaded Veal</b>	\$ 15.900
Neapolitan breaded veal W/ cooked ham, cheese, tomato, pesto & two fried eggs on foccacia bread.	

DESSERTS

<b>Milk caramel pancakes</b>	\$ 5.900	<b>Homemade ice cream</b>	\$ 5.900
<b>Homemade flan W/ Milk caramel</b>	\$ 6.900	<b>Berries cheese cake</b>	\$ 6.900
<b>Chocolate coulant</b>	\$ 8.900		

@lacabreraalpasso

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## SODAS & 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 & 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	\$ 4.600	Kunstman Torobayo	\$ 4.600
Austral Calafate	\$ 4.600	Stella Artois	\$ 4.200
Unfiltered Kunstman	\$ 4.600	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	\$ 6.900
Gin + Martini Rubio + Vermouth Rosso + Bitter + Smoked hints		Peruvian Pisco + Triple Sec + Lemon juice + Pineapple syrup.	
Pibe	\$ 7.900	Mountain Range	\$ 8.900
Bourbon + Vermouth Dry + Passion fruit juice + Regular Syrup + Spicy hints.		Vodka + Lemon juice + Lemon verbena syrup + St. Germain + Basil leaves + Sparkling.	
Bariloche	\$ 7.900	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	\$ 7.900		
White tequila + Raspberry pulp + Orange syrup			
Lemon juice.			

## APERITIFS & COCKTAILS

Peruvian Pisco Sour	\$ 6.900	Margarita Tequila	\$ 7.900
Peruvian Pisco Sour Cat	\$ 9.900	Double Local Pisco Sour	\$ 8.900
Ramazzotti Spritz	\$ 6.900	Sangria Pitcher	\$ 13.900
Local Pisco Sour	\$ 5.900	Caipirinha	\$ 6.000
Mojito	\$ 6.000	Non-Alcoholic Mojito	\$ 5.500
Aperol Spritz	\$ 6.900	Negroni	\$ 6.900
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	\$ 9.900
Pisco Mistral 35°	\$ 5.900	Vodka Absolut Original	\$ 6.900
Pisco Mistral 46°	\$ 7.900	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		

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BONDIOLA

INGRED  
NATU

## LOCAL SPARKLING WINE

Undurraga Brut \$ 15.900

## ARGENTINIAN SPARKLING WINE

Chandon Brut \$ 32.900

## SAUVIGNON BLANC

Casas del Bosque La Cantera (Casablanca) \$ 19.900

Casa Silva Cool Coast \$ 23.900

Montes Outer Limits \$26.900

## MERLOT

San Pedro Castillo de Molina \$ 15.900

Santa Ema Grand Reserve (Maipo) \$ 19.000

## CARMENERE

Los Boldos Grand Reserve \$ 15.900

Casillero del Diablo Private Reserve \$ 16.900

Casa Silva Terroir de Familia \$ 17.900

Santa Ema Grand Reserve (Cachapoal) \$ 19.000

Toro de Piedra (Maule) \$ 19.900

Maquis Grand Reserve \$ 19.900

Casa Silva Gran Terroir \$ 23.900

Marqués de Casa Concha \$ 25.900

Montes Alpha \$ 26.900

Perez Cruz Limited Edition \$ 31.900

## CABERNET SAUVIGNON

Los Boldos Grand Reserve \$ 15.900

Casillero del Diablo Private Reserve \$ 16.900

Casa Silva Terroir de Familia \$ 17.900

Santa Ema Grand Reserve (Maipo) \$ 19.000

Toro de Piedra (Colchagua) \$ 19.900

Casa Silva Gran Terroir \$ 23.900

Marques de Casa Concha \$ 25.900

Montes Alpha \$ 26.900

## SYRAH

Montes Alpha \$ 26.900

## MALBEC

Perez Cruz Limited Edition \$ 31.900

## ARGENTINIAN MALBEC

Riccitelli Hey Malbec (Mendoza) \$ 25.900

Luigi Bosca D.O.C Single Vineyard \$ 34.900

## OTHER RED VARIETIES

Maquis Grand Reserve Cabernet Franc \$ 19.900

## BLENDED WINES

Loma Larga Quinteto \$ 20.900

Von Siebenthal Parcela 7 (Aconcagua) \$ 27.900

## GREAT REDS

Vik Mila Cala (Cachapoal) \$ 59.900

Almaviva Epu \$ 70.000

Casa Silva Microterroir \$ 80.000

Montes Alpha Purple Angel \$ 169.000

## ROSÉ

Riccitelli Hey Rose (Mendoza) \$ 25.900

## CHARDONNAY

Montes Alpha \$ 26.900

## WINE BY THE GLASS

UNDURRAGA BRUT SPARKLING WINE \$ 3.500

CHANDON BRUT SPARKLING WINE \$ 7.000

CASAS DEL BOSQUE LA CANTERA / SB \$ 5.000

CASA SILVA GRAN TERROIR / CS \$ 5.900

CASA SILVA GRAN TERROIR / CARM \$ 5.900

SANTA EMA GRAND RESERVE / MER \$ 5.000

RICCITELLI HEY / ARGENTINIAN MALBEC \$ 6.500

LOMA LARGA QUINTETO / BLENDED \$ 5.500