



LA CABRERA
AL PASO

ENGLISH MENU



INGREDIENTES NATURALES

BREAKFAST

Toast with Cream Cheese, dulce de Leche and Jam	\$ 10.400
Omelette al Paso	\$ 10.400
Ham and Cheese Sandwich	\$ 10.400
Egg and Avocado Sandwich	\$ 11.500
La Cabrera Toast (with Tomato and Avocado)	\$ 11.500
Egg With Chorizo	\$ 11.500

SANDWICHES

Choripán al Paso Chorizo, lettuce and tomato	\$ 15.700
Ojo de Bife Beef, lettuce, tomato, egg and pickled onion	\$ 21.950
Matambrito Italiano Pork, avocado, tomato and mayonnaise	\$ 16.700
Vegetariano Provoleta, roasted red bell pepper and sautéed mushrooms	\$ 16.700
Ojo de Bife Al Paso (Skirt Steak) Beef, arugula, tomato, pickled chili pepper and mayonnaise.	\$ 22.000
Barros Luco Beef and melted cheese	\$ 22.300
House Burguer Brioche bread, Beef, cheddar, caramelized onion, grilled mushroom, bacon, egg and the house sauce.	\$ 19.900
Milanesa Chicken fillet in panko with ham, cheese, tomato, oregano and pomodoro	\$ 16.900

AT TEA TIME

Toast with Cheese Cream and Dulce de Leche	\$ 10.400
Ham and Cheese Sandwich	\$ 10.400
Egg and Avocado Sandwich	\$ 11.500
Pancake with Dulce de Leche	\$ 10.400

APPETIZERS

Creole Chorizo from Rueda	\$ 12.000
Matrimonio (Creole chorizo and blood sausage)	\$ 12.000
Provoleta	\$ 12.000
Meat Empanada	\$ 9.100
Black Pudding and Cheese Empanada	\$ 9.100
Ham and Cheese Empanada	\$ 9.100

MAIN COURSES

Bife de Chorizo	\$ 26.000
Ojo de Bife	\$ 26.700
Asado de Tira (banderita)	\$ 24.100
Entraña (Skirt Steak)	\$ 29.950
Bondiola Braseada con Salsa BBQ Served with potatoes and onions	\$ 22.500
Pollo 3 Quesos Provoleta, Gruyère and Blue cheese served with mixed salad or French fries.	\$ 21.400
Salmón Accompanied with Roasted Vegetables	\$ 27.200

BONDIOLA

PASTA

Penne Rigatti (dry) Pesto sauce with sun-dried tomatoes, spring onions, fresh tomatoes, fresh arugula and basil.	\$ 16.000
Spaghetti de Entraña Beef entrails pomodoro and roasted tomatoes	\$ 25.900
Rigatti Al Pesto Basil and mushroom pesto	\$ 18.200

SIDE DISHES

French Fries	\$ 7.500
French Fries with Caramelized Onions	\$ 8.000
French Fries with Bacon and Egg	\$ 8.000
Green Leaf Salad, Avocado and Tomato	\$ 7.800
Arugula and Parmesan Salad	\$ 7.800
Roasted Vegetables	\$ 7.800

SALADS

Salad for Zen Mixed lettuce, tomato, corn, carrot, hard-boiled egg, guacamole.	\$ 13.600
Mixed Salad with Grilled Chicken Mixed lettuce, tomato, pickled onion, and chicken fillet.	\$ 14.600
Salad with Grilled Cheese Green leaves, tomato, grilled provolone cheese and sliced mushrooms	\$ 14.600

BEVERAGES

Lemonade	\$ 6.300
Mint and Ginger Lemonade	\$ 6.500
Mineral Water	\$ 3.600
Fruit Juice	\$ 6.000
Sodas	\$ 4.400
Orange Vitamin	\$ 6.300

INFUSIONS

Espresso coffee	\$ 4.000
Double espresso	\$ 4.400
Jarrito	\$ 4.000
Americano	\$ 4.000
Cappuccino	\$ 5.500
Jarrito with Milk	\$ 5.500
Tea	\$ 3.900

DESSERTS

Homemade Flan	\$ 6.400
Artisanal Ice Creams	\$ 6.900
Chococake	\$ 6.900



INGREDIENTES NATURALES

COCKTAILS

Sour Nacional	\$ 8.300
Carmenere Sour	\$ 8.300
Ramazzotti Spritz	\$ 9.100

DISTILLATES

Whisky	\$ 9.400
Whisky Premium	\$ 10.700
Pisco	\$ 7.800
Gin	\$ 8.800

BOTTLE BEER

Kunstmann	\$ 6.900
Austral	\$ 6.900
Heineken	\$ 6.900
Royal	\$ 6.900
Kunstmann Torobayo	\$ 7.900
Austral Torres del Paine	\$ 7.900

DRAFT BEER

Austral Calafate Schop	\$ 7.900
Cristal Schop	\$ 7.400
Michelada	\$ 2.900
Chelada	\$ 2.200

WINES

Leyda Reserva Carmenere 750 cc.	\$ 23.900
Leyda Reserva	
Sauvignon Blanc 750 cc.	\$ 23.900
1865 Cabernet Sauvignon 750 cc.	\$ 41.000
Tarapacá Etiqueta Negra Carmenere 750 cc.	\$ 41.000
Viña Mar Brut 750 cc.	\$ 22.500

WINE BY THE GLASS

Carmenere	\$ 7.700
Sauvignon Blanc	\$ 7.700
Cabernet Sauvignon	\$ 7.700
Espumante Brut	\$ 7.700



LA CABRERA
AL PASO

BONDIOLA