

# CABRERA

Steak House

## COCKTAILS

- ROSSINI - PROSECCO & CRUSHED BERRIES £8  
MONKEY 47 - TONIC & LIME £9  
TINTO DE VERANO - TEMPRANILLO, LEMONADE & LEMON £7

## SMALL PLATES

- FRESH BREAD FROM THE GRILL £3 (v)    GORDAL OLIVES £2.5 (v)  
EMPANADA - BEEF £3 each    EMPANADA - SPINACH & RICOTTA £3 each (v)  
GRILLED CHORIZO x3 £5    TIGER PRAWNS, CABRERA MAYO & LIME £6  
ROASTED ALMONDS £2 (v)    BOQUERONES, ANCHOVIES, OIL & PAPRIKA £5  
DIAZ MIGUEL MANCHEGO, BREAD & MEMBRILLO £5 (v)    PADRON PEPPERS £2.95 (v)  
MIXED PLATTER - EMPANADAS, CHORIZO, TIGER PRAWNS, BREAD & OLIVES £13.95

## MAINS

All steaks are grilled to order to your preference, other size options are available, please ask server.  
We use only the highest quality Argentinian beef, from cows that roam and graze on the Pampas plains that surround Buenos Aires.

### MEAT

- 300g SIRLOIN (bife de chorizo) £19.5    300g RIBEYE (ojo de bife) £25.5    250g FILLET (bife de lomo) £25

### TO SHARE

- 600g SELECTION of SIRLOIN, RIBEYE & FILLET £44  
900g SELECTION of SIRLOIN, RIBEYE, FILLET & CHORIZO £65  
SAUCES - PEPPERCORN or PEBRE or CHIMICHURRI or CABRERA MAYO £2 each  
CABRERA 8OZ CHEESEBURGER £10.95  
Freshly ground Irish chuck steak, homemade sesame bun, cabrera mayo with triple cooked chips  
Add Chorizo £1.75    Add free range egg £1  
SMOKED PAPRIKA GRILLED FREE RANGE CHICKEN £13.95  
With roasted courgette and aubergine, red pepper and almond salsa  
PAN FRIED LOCH DUART SALMON £13.5  
Pan fried salmon with asparagus and lemon  
PORTOBELLO MUSHROOM CHEESEBURGER £9 (v)  
Grilled portobello mushroom, cheese, homemade sesame bun, cabrera mayo with triple cooked chips  
ROASTED AUBERGINE £9 (v) (n)  
Roasted aubergine in a chickpea and romesco sauce with chimichurri

## SIDES

- CREAMED SPINACH £3.5    TRIPLE COOKED CHIPS £4    STEAMED SPINACH £3  
CHOPPED SALAD £3.5    ASPARAGUS, LEMON & OLIVE OIL £4    TOMATO & ONION SALAD £2  
GRILLED PORTOBELLO MUSHROOMS £3.5    2 FREE RANGE FRIED EGG £2    TRUFFLE CHIPS £6  
GRILLED VEGETABLES £4.5    GRILLED TOMATOES £3    GRILLED CHORIZO £2 each

## KIDS MENU

- 100g STEAK or GRILLED CHICKEN or CHEESEBURGER with CHIPS  
& ICE CREAM £9.5

## DESSERTS

- CHURROS & DULCE DE LECHE £5.5    ICE CREAM £4.5  
CHOCOLATE POT & SHORTBREAD £5    MIXED BERRIES TIRAMISU £5.5

## MID-WEEK SET MENU

- CHOICE OF ONE STARTER  
200g SIRLOIN or RIBEYE  
CHOICE OF ONE SIDE DISH  
CHURROS  
with DULCE DE LECHE  
175ml GLASS OF HOUSE WINE  
2 COURSE £20    3 COURSE £25  
Tuesday to Thursday only

## SUNDAY MENU

- ROAST BEEF £15 (£9.5 kids)  
Argentine Striploin & Roasted Potatoes  
& Parsnip & Green beans & Broccoli &  
Yorkshire Pudding  
ROAST CHICKEN £13.5 (£9.5 kids)  
Free Range Chicken & Roasted Potatoes  
& Parsnip & Green Beans & Broccoli &  
Yorkshire Pudding

Food Allergies & Intolerances. Please always inform your server about any allergens or intolerances which may affect you. Cabrera provide allergen information for the 14 allergens recognized in the legislation. Whilst this means that allergens, such as nuts or gluten, are not contained in the ingredients themselves, they are still present in the kitchen and therefore some traces may still be found. We accept all major credit cards. Our prices include VAT at the current rate. (v) Vegetarian (n) contains nuts

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## WHITE WINE

CANDIDATO BLANCO VIURA 2015

175ml £6 250ml £7 Bottle £19.5

*On the nose there are fruity notes of green apples, grapefruit and quince as well as strong floral notes. Silky and smooth on the palate with well-balanced flavours and a long finish.*

RONCO BLANCHIS COLLIO PINOT GRIGIO 2015

175ml £6.5 250ml £7.5 Bottle £21.5

*Notes of rose, a soft and persistent aroma, great intensity and notes of pear.*

NORTON PORTENO SAUVIGNON BLANC

175ml £6.5 250ml £7.5 Bottle £21.5

*This fresh zippy sauvignon has aromas of grapefruit and elderflower leading to a dry yet rounded palate with herbal notes with a refreshing finish.*

FINCA LA COLONIA TORRONTÉS

Bottle £24.95

*A sophisticated, dry, elegant rendition of this aromatic grape variety, combining minerality with white peach and floral notes such as rose and jasmine.*

SEMILLON CASA LAPOSTOLLE 2012

Bottle £29.5

*Subtle nose with white flowers, pears and sweet spices from the oak at the finish, medium bodied and nice concentrated on the palate, with a long fresh finish.*

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## ROSÉ WINE

VALDEMAR RIOJA ROSADO 2015

175ml £6 250ml £7 Bottle £19.5

*Clear pale salmon colour with delicate raspberry fruits and elegant herb finish of garnacha overlaid with floral notes from the Viura grape.*

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## DESSERT WINE

NORTON COSECHA TARDIA

175ml £5.95

*Aromas of flowers and peaches on the nose follow through onto a rich, ripe palate with balanced, fresh acidity and a pleasant finish.*

## SPARKLING WINE

DEROCHEBOUËT EXTRA BRUT PINOT NOIR CHARDONNAY NV, MENDOZA ARGENTINA

Bottle £39.5

PROSECCO CA' DEL CONSOLE

250ml £7 Bottle £27.5

## RED WINE

CANDIDATO BARRICA 3 TEMPRANILLO 2015

175ml £6 250ml £7 Bottle £19.5

*Bursting with berry fruits (strawberry, raspberry and blackcurrant), and a creamy note on the nose. Full-bodied and fresh with hints of candy, and a long, complex finish.*

FINCA LA COLONIA MERLOT BODEGA NORTON 2015

175ml £7 250ml £8 Bottle £23

*Intense cherry and raspberry aromas, with hints of violets and eucalyptus. Elegant, well-balanced structure and a pleasant finish.*

NORTON PORTENO MALBEC BODEGA NORTON 2016

175ml £7.5 250ml £8.5 Bottle £24.5

*This luscious Malbec has aromas of violets, strawberries and black cherries, leading to a smooth, full-bodied palate with a hint of peppery spice.*

MALBEC REMOLINOS VINEYARD, FINCA DECERO 2013

Bottle £38

*Intense violet aromas and purity of raspberry and red fruit flavours, with a kick of white pepper, a very assured, sleek texture, and a long, energetic finish.*

MALBEC RESERVA BODEGA NORTON 2012

Bottle £43

*Round and velvety, with flavours of ripe black fruit, violets, spices and tobacco. Long and complex on the finish.*

FINCA ANTIGUA GARNACHA 2013

Bottle £24.95

*High aromatic intensity with initial hint of mineral, violets and ripe red berries notes of indian ink and subtle nuances of new oak, tobacco and breadcrumbs.*

LAPOSTOLLE CARMENERE

Bottle £29.5

*Intense, complex nose full of different aromas. White pepper and red fruit at the start then prunes and black cherries with some hints of sweet spices.*