

La PANERA ROSA

COCINA CASERA NON STOP

📷 @LAPANERAROSA.CHILE WWW.LAPANERAROSA.CL

*REFERENCE PHOTO



BREAKFASTS & AFTERNOON SNACKS

*Café au lait or tea included
+ freshly squeezed mini orange juice*

CLASSIC \$ 6.900
TWO HOMEMADE CROISSANTS.

HAM & CHEESE TOAST \$ 9.900
ALL-NATURAL SPECIAL COOKED HAM & CHEESE ON COUNTRY OR WHITE BREAD TOAST W/SEEDS AND WALNUTS.

PINK LIGHT \$ 9.900
PLATE OF FRUIT W/ HONEY & WALNUTS, WHOLE WHEAT BREAD W/ WALNUTS AND SEEDS, CREAM CHEESE & HOMEMADE MARMALADE.

AVOCADO \$ 9.900
AVOCADO & MOLLET EGG TOAST.

OMELETTE \$ 9.900
HAM, CHEESE & DICED TOMATOES.

MUSHROOM OMELETTE \$ 10.900
HAM, CHEESE, DICED TOMATOES, ONION & MUSHROOMS OMELETTE.

FRENCH TOAST \$ 10.900
BRIOCHE TOAST DIPPED IN EGG, HONEY AND MILK. COMES WITH CREAM CHEESE & RED BERRIES MARMALADE.

HEAVY \$ 12.900
SCRAMBLED EGGS, COUNTRY TOASTS, BUTTER, HOMEMADE MARMALADE & CHEESE SCONE.

PINK SALMÓN \$ 12.900
CHEESE SCONE WITH SMOKED SALMON, CREAM CHEESE W/CHIVES, WHOLE WHEAT COUNTRY BREAD TOAST, CREAM CHEESE, HOMEMADE MARMALADE.

Upgrade your mini shot to Vitamina Orange (350cc) for \$3000

TEMPTATIONS

CHEESE SCONE \$ 2.900

CROISSANT \$ 2.900

MILKSHAKE \$ 4.900

YOGURT W/GRANOLA \$ 5.900
PLAIN YOGURT GLASS W/SEASONAL FRUITS, GRANOLA, MARMALADE.

PLATE OF FRUIT \$ 5.900
SEASONAL FRUITS W/HONEY & WALNUTS SPRINKLE.

FRENCH TOAST \$ 7.900
BRIOCHE TOASTS DIPPED IN EGG, HONEY AND MILK. COMES WITH CREAM CHEESE, RED BERRIES & SEEDS.

MILKSHAKES & SMOOTHIES BOWLS

Gluten Free and High Protein.

SMOOTHIE BOWL TROPICAL \$ 7.900
BASED ON NATURAL GREEK YOGURT, MANGO, BANANA, PINEAPPLE AND DECORATED WITH FRUITS, ALMONDS FILLETED AND MINT LEAVES

SMOOTHIE BOWL DE FRUTILLAS \$ 7.900
BASED ON NATURAL GREEK YOGURT, BANANA, STRAWBERRIES, DECORATED WITH FRUIT, GRANOLA AND MINT LEAVES

SMOOTHIE BOWL DETOX \$ 7.900
BASED ON NATURAL GREEK YOGURT, KIWI, BANANA, SPINACH, PINEAPPLE, SPINACH, CHIA SEEDS AND GRANOLA

CROISSANT

*Original french recipe. baked daily
by our bakers*

CROISSANT CAPRESE \$ 6.900
CROISSANT, TOMATO, BASIL PESTO AND CHANCO CHEESE.

HAM & CHEESE CROISSANT \$ 6.900

CROISSANT, ARUGULA AND RAW HAM \$ 7.900
CROISSANT, HONEY MUSTARD, ARUGULA AND RAW HAM.

CROISSANT OMELETTE \$ 8.900
CROISSANT, CHAMPI OMELETTE AND PINK SAUCE.

TOAST

Baked daily by our bakers

AVOCADO & MOLLET EGG TOAST \$ 6.900
AVOCADO PASTE & MOLLET EGG.

CHICKEN GUACAMOLE TOAST \$ 8.900
BROWN BREAD, ARUGULA, CHICKEN WITH GUACAMOLE, GOAT CHEESE, FRESH TOMATO, MOLLET EGG AND SESAME MIX.

SMOKED SALMON & AVOCADO TOAST \$ 8.900
AVOCADO, SMOKED SALMON & MOLLET EGG.

ITALIAN TOASTS (3 SLICES) \$ 12.900
1. AVOCADO PASTE, SMOKED SALMON & CAPERS.
2. CREAM CHEESE W/CHIVES, PROSCIUTTO & CHERRY TOMATO.
3. TOMATO PESTO, PESTO GOAT CHEESE, WALNUTS & DICED TOMATOES.

BRUNCH

*Time
for two*

2 INFUSIONS
+ LEMONADE
+ ONE CHOICE OF PASTRY
+ PLATE OF FRUIT & NUTS
+ CHEESE PLATE & COLD CUTS
+ SCRAMBLED EGGS & RUSTIC POTATOES

\$ 32.900

CHOOSE ONE OF THIS OPTIONS:

1. HUMMUS
2. FALAFEL
3. BABA GANOUSH



*REFERENCE PHOTO



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PINK *Tower for two*

2 INFUSIONS
+ GINGER & MINT LEMONADE JAR
+ HAM & CHEESE TOAST
+ COUNTRY BREAD TOAST W/ BUTTER & MARMALADE
+ APPLE OR LEMON PUDDING
+ TINY CHOCOLATE ALFAJOR
+ MILK CARAMEL TINY CONE
+ CAKE SLICE OF YOUR CHOICE

\$ 32.900

ADDITIONAL TO PINK TOWER:

CHEESE SCONE	\$ 2.900
HUMMUS	\$ 5.900
SCRAMBLED EGGS	\$ 6.900

STARTERS

For Snacking

FALAFEL W/ YOGURT 	\$ 6.900
CHICKPEA CROQUETTES W/ YOGURT SAUCE & MINT.	
SCRAMBLED EGGS	\$ 6.900
W/RUSTIC POTATOES, LARGE COUNTRY BREAD TOAST & BACON.	
OMELETTE	\$ 6.900
EGGS, CHANCO CHEESE, HAM & DICED TOMATOES.	
SHROOM OMELETTE	\$ 7.900
EGG, CHANCO CHEESE, HAM, DICED TOMATOES, ONION & MUSHROOMS.	
HUMMUS 	\$ 7.900
CREAMY CHICKPEA PURÉE W/OLIVE & HOMEMADE BREAD.	
BABA GANOUSH 	\$ 7.900
SMOKED EGGPLANT PURÉE W/OLIVE & HOMEMADE BREAD.	
CHEESE SCONE W/SALMON FILLING	\$ 7.900
RUSTIC POTATOES	\$ 9.900
W/CHEDDAR, BACON & SPRING ONION.	

TRY OUR BENEDICTINES

BENEDICTINE FLORENTINE	\$ 6.900
BRIOCHE BREAD, SAUTEED SPINACH, FILLETED AVOCADO, POACHED EGG, HOLLANDAISE SAUCE, SESAME MIX & MICROGREENS.	
SALMON BENEDICT	\$ 9.900
BRIOCHE BREAD, SAUTEED SPINACH, MOLLET EGG, SMOKED SALMON, HOLLANDAISE SAUCE, CRISPY BACON, GARRAPIÑA FROM SEEDS AND MICROGREENS.	

SALADS

VEGETARIAN	\$ 12.900
WHITE QUINOA, GREEN MIX, ROASTED SQUASH AND TOMATOES, AVOCADO WEGAGES, BROCCOLI, SAUTÉED MUSHROOMS AND PASSION FRUIT VINAIGRETTE.	
CRISPY CHICKEN	\$ 11.900
LETTUCE MIX, CHICKEN BATTERED IN PANKO, PARMESAN STRANDS, CHERRY TOMATO, RED ONION, CARAMEL- COATED SEEDS AND BALSAMIC VINEGAR, HONEY & HERBS DRESSING.	
SHRIMP	\$ 12.900
SAUTÉED SHRIMP, MIXED GREENS,MANGO, AVOCADO WEDGES, CHERRY TOMATO, CARAMEL-COATED SEEDS & RANCH DRESSING.	
FROM THE CHIEF	\$ 13.900
SAUTÉED CHICKEN W/WHITE SESAME SEEDS, LETTUCE MIX, GOAT CHEESE, CHERRY TOMATO, PARMESAN CHEESE STRANDS & TOASTED ALMONDS, CARAMEL-COATED SEEDS, BALSAMIC VINEGAR & HONEYDRESSING AND FOCACCIA.	
CARNIVOROUS	\$ 13.900
SAUTÉED BEEF STEAK, LETTUCE MIX, ROASTED TOMATOES, DICED AVOCADO, CRISPY ONION, BALSAMIC VINEGAR & HONEY DRESSING.	



POKE BOWL

CHICKEN	\$ 12.900
CHICKEN, SUSHI RICE, CUCUMBER, SPRING ONION, AVOCADO, CREAM CHEESE & CHIVES DIP AND SOY SAUCE DIP.	
SHRIMP	\$ 12.900
SHRIMP SUSHI RICE, CUCUMBER, SPRING ONION, AVOCADO, CREAM CHEESE & CHIVES DIP AND SOY SAUCE DIP.	



SANDWICHES & BURGERS

TOAST \$ 5.900
COUNTRY HAM & CHEESE IN COUNTRY OR WHOLE WHEAT BREAD TOAST WITH SEEDS AND WALNUTS.

VEGETARIAN \$ 8.900
HOMEMADE WHOLE WHEAT BREAD WITH NUTS, SAUTÉED CHERRY TOMATOES, GOAT CHEESE, AVOCADO & ARUGULA. GARNISHED WITH RUSTIC POTATOES.

BIG TENDERLOIN \$ 12.900
MINI-BAGUETTE, RARE TENDERLOIN, CARAMELIZED ONIONS, CHEESE, LETTUCE, TOMATO & FRIED EGGS. GARNISHED WITH RUSTIC POTATOES.

BIG BURGER \$ 13.900
WITH CHANCO CHEESE, BBQ SAUCE, CRISPY BACON, CARAMELIZED ONIONS, LETTUCE, TOMATO AND GRILL EGG. ACCOMPANIED BY RUSTIC POTATOES.

PANERA ROSA \$ 13.900
PUMPKIN BREAD, GRILLED CHICKEN, MELTED CHEESE, FRIED EGG, AVOCADO PASTE AND FRESH TOMATO. GARNISHED WITH RUSTIC POTATOES.

UNMISSABLE

FOCACCIA CAPRESE \$ 10.900
FOCACCIA BREAD, SERRANO HAM, FIOR DI LATTE MOZZARELLA CHEESE, SLICED TOMATO & BASIL PESTO.

Savory CREPES

GREEN \$ 9.900
SPINACH, CARAMELIZED ONIONS, RICOTTA, PARMESAN, CHEESE W/CHIVES & WALNUT AND TOMATOES SAUTE.

NEW

CHICKEN MUSHROOMS \$ 10.900
CREPE STUFFED WITH CREAMED CHICKEN & PARIS MUSHROOM

GLUTEN FREE

HAM & CHEESE TOAST \$ 5.900

PLATE OF FRUIT \$ 5.900

YOGURT WITH SEASONAL FRUITS, CHIA ALMONDS & WALNUTS \$ 5.900

PASTAS & PIZZAS

PENNE RIGATE AL POMODORO \$11.900
PENNE RIGATE, POMODORO SAUCE, CHERRY TOMATO AND PARMESAN CHEESE.

PENNE RIGATE WITH SAUTEED VEGETABLES \$11.900
PENNE RIGATE, BAKED PUMPKIN, BROCCOLI, ROASTED TOMATO, SLICED ALMOND, CHIVES SWEET, AND SOUR SAUCE AND CIBOULET CREAM CHEESE.

SPAGHETTI A LA BOLOGNESE \$12.900
SPAGUETTI, POMODORO SAUCE, BOLOGNESE, PARSLEY AND PARMESAN CHEESE.

FRENCH STYLE SORRENTINO \$13.900
SORRENTINOS STUFFED WITH MOZZARELLA AND HAM, CREAM, GRATIN PARMESAN CHEESE.

GNOCCHI IN CREAMY SAUCE OF SPINACH \$14.900
POTATO GNOCCHI, CREAM, SPINACH AND PARMESAN CHEESE.

NEAPOLITAN \$ 10.900
TOMATO SAUCE, MOZZARELLA, FRESH TOMATOES, GARLIC & PARSLEY.

ARUGULA & PARMESAN \$ 11.900
TOMATO SAUCE, MOZZARELLA, FRESH ARUGULA, PARMESAN & OLIVE OIL.

GAMBERETTI \$ 15.900
WITH GARLIC SHRIMPS AND TOMATO SAUCE.

HOMEMADE FOOD

"POLLO ARVEJADO" \$ 12.900
CHICKEN DICE IN PEA STEW, WITH CARAMELIZED CARROTS AND ASSEMBLED ON ALMONDED SWEET POTATO MASH.

GOULASH \$ 12.900
BEEF AND MORRON PEPPER STEW SERVED WITH WHITE RICE.

FREE RANGE CHICKEN \$ 13.900
CRISPY CHICKEN BREAST, BABY POTATOES, MOLLET EGGS AND CARROT MAYONNAISE.

GRILLED SALMON AND BLACK QUINOA \$ 16.900
GRILLED SALMON WITH DILL BUTTER & CAPERS ON BLACK QUINOA, ONION STEW PURPLE, GREEN APPLE, DUKKAH & PARSLEY.

PORK RIBS WITH SPICY MASH \$ 16.900
ROASTED PORK ON SPICY, HOMEMADE MASHED POTATOES.

BRAISED BREAD & CUSTARD CREAM \$ 17.900
BRAZED BEEF IN ITS SAUCE SERVED WITH CHOCLO CAKE.

BREADED TENDERLOIN \$ 17.900
BREADED LOIN, GRILLED CHEESE, TOMATO AND OREGANO WITH RUSTIC POTATOES CHIMICHURRI MAYONNAISE.

KIDS MENU

up to 10 years old/ includes water or soda

CHEESE BURGER \$ 8.900
W/ FRENCH FRIES.

CHICKEN FINGERS \$ 10.900
W/ FRENCH FRIES.

MAC AND CHEESE \$ 11.900
MACARONI W/CHEDDAR CHEESE SAUCE & PARMESAN.



*REFERENCE PHOTO

Sweet WAFFLES

SWEET

SPREAD MADE FROM MILK CARAMEL, FRUITS, WHIPPED CREAM TOP, CHOCOLATE GANACHE OR HONEY (OPTIONAL).

\$ 8.900

APPLE CRUMBLE

CONDENSED MILK CREAM SPREAD, CREAM CROWN, AMERICAN ICE CREAM SCOOP, CONDENSED MILK DROPS, WALNUT CRUMBLE, CINNAMON POWDER AND CARAMELIZED APPLES.

\$ 9.900

NUTELLA

SPREAD MADE FROM NUTELLA, SEASONAL FRUITS & WALNUTS SPRINKLE.

\$ 10.900



Sweet CREPES

MILK CARAMEL

W/TOASTED ALMOND SPRINKLE & WHIPPED CREAM.

\$ 6.900

MILK CARAMEL & SEASONAL FRUITS

W/WALNUTS & WHIPPED CREAM.

\$ 8.900

NUTELLA & WHIPPED CREAM

W/TOASTED ALMOND SPRINKLE.

\$ 7.900

NUTELLA

W/WHIPPED CREAM, SEASONAL FRUITS & WALNUTS.

\$ 9.900

PANCAKES

THE MIGHTY ONE

STACKED PANCAKES W/NUTELLA SPREAD, CREAM, BANANA, WALNUTS & CHOCOLATE SAUCE.

\$ 9.900

APPLE'S TENTATION

STACKED PANCAKES W/CINNAMON SPREAD, CARAMELIZED APPLES, CONDENSED MILK, WALNUT CRUMBLE SPRINKLE & ICE CREAM SCOOP.

\$ 9.900

POWERFUL

STACKED PANCAKES W/MILK CARAMEL SPREAD, BANANA, STRAWBERRY, WALNUTS & CHOCOLATE SAUCE.

\$ 10.900



CAKES

*Order your whole
cake 48 hrs in advance*



APPLE CRUMBLE

APPLE CRUMBLE CAKE, SABLÉE
BASE, STEWED APPLE, **CRUMBLE COVER**
SERVED WARM / OPCIONAL:
ICE CREAM

\$ 5.900
(Portion)



LEMON PIE

VANILLA SABLÉE, MILD LEMON CREAM
COVERED WITH ITALIAN MERINGUE.

\$ 5.900
(Portion)



RED FRUITS CHEESE CAKE

CHEESE CAKE WITH BROWNIE AND
WALNUT BASE AND COVERAGE OF
RED FRUITS.

\$ 5.900
(Portion)



HELENA CHOCOLATE CAKE

CHOCOLATE SPONGE CAKE FILLED WITH
MILK CARAMEL & PEANUT BUTTER AND SLUSHED
WHITE CHOCOLATE CREAM, CHOCOLATE
GANACHE COVER.

\$ 5.900
(Portion)



CARROT CAKE

CARROT & WALNUT CAKE W/CREAM
CHEESE & FROSTING FILLING.

\$ 5.900
(Portion)



APPLE CRUMBLE

RED VELVET GLASS WITH SUGAR
AND CREAM CHEESE.

\$ 5.900
(Portion)



HOJARASCA CAKE

CRUNCHY HOJARASCA WITH
CARAMEL SAUCE AND WALNUTS.

\$ 5.900
(Portion)

GLUTEN FREE

& high protein

PROTEIN ALFAJOR BON O BON

\$ 5.900

PROTEIN ALFAJOR FILLED CHOCOLATE

\$ 5.900

PROTEIN PRESTIGIO

\$ 5.900

CHICKEN EMPANADA

\$ 10.900

ICE CREAMS

ONE FLAVOR

\$ 2.900

TWO FLAVORS

\$ 3.900

THREE FLAVORS

\$ 4.900

PASTRY

CROISSANT

\$ 1.900

MILK CARAMEL MINI CONES

\$ 1.900

CORNHOUSE ALFAJOR

\$ 2.900

APPLE, WALNUT & CINNAMON PUDDING

\$ 2.900

LEMON PUDDING

\$ 2.900

NUTELLA MINI ALFAJORES (2 PCS)

\$ 3.000

MILK CARAMEL MINI ALFAJORES (2 PCS)

\$ 3.000



MENU GUAU-LICIOSO

TRACHEA SNACK

\$ 3.800

DEHYDRATED BEEF TRACHEA COVERED WITH DEHYDRATED
DEER MEAT (SUPPLEMENT SUITABLE FOR ALL BREEDS FROM
2 MONTHS OF AGE.)

BULLY STICK

\$ 3.900

DEHYDRATED BEEF TRUNK COVERED WITH DEHYDRATED
DEER MEAT (SUPPLEMENT SUITABLE FOR ALL BREEDS FROM
2 MONTHS OF AGE)

PORK SNACK

\$ 5.100

DEHYDRATED PORK TRACHEA COVERED WITH DEHYDRATED
DEER MEAT (SUPPLEMENT SUITABLE FOR ALL BREEDS
FROM 2 MONTHS OF AGE)

ANTLER

\$ 9.900

100% NATURAL ANTLER BONE TEETHER.(FOR PUPPIES
WEIGHING 1 TO 8 KG)



COFFEE

RISTRETTO	\$ 2.600
ESPRESSO	\$ 2.600
DOUBLE ESPRESSO	\$ 3.900
LUNGO	\$ 2.900
AMERICAN	\$ 2.900
MOCCA	\$ 3.600
VANILLA LATTE COFFEE W/STEAMED MILK & HINTS OF VANILLA.	\$ 3.600
CARAMEL COFFEE, MILK, WHIPPED CREAM AND CARAMEL	\$ 3.600
BOMBÓN COFFEE, CHOCOLATE & CONDENSED MILK.	\$ 3.900
LA PANERA ROSA COFFEE, WHIPPED CREAM, MILK CARAMEL, MILK FOAM, CINNAMON & CHOCOLATE.	\$ 3.900
EXTRAS: ALMOND MILK \$1.000	
AFFOGATO	\$ 3.900
HOT CHOCOLATE	\$ 4.500
ICED COFFEE	\$ 4.900

**FRAPPUCCINO: CARAMEL / MOCCA
/ ITALIAN / VANILLA.** \$ 4.900

EARLY GREY	\$ 2.600
DECAF ORIGINAL ROOIBOS TEA	\$ 2.900
ALL-NATURAL ORGANIC MATCHA TEA	\$ 3.200
SENCHA ROSE	\$ 3.200
OOLONG TI KUAN YIN	\$ 3.200
PASSION FRUIT & MANGO TEA	\$ 3.200
CHAI MATCHA LATTE TEA	\$ 3.200

WATER & SODAS

VITAL MINERAL/SPARKLING	\$ 2.800
SODAS (COCA COLA - FANTA - SPRITE)	\$ 2.900
SAN PELLEGRINO	\$ 3.900
ACQUA PANNA	\$ 3.900
PREMIUM TONIC	\$ 3.900

JUICES & SHAKES

GREEN LIFE KIWI, MINT & HONEY.	\$ 4.600
LEMONADE W/ HONEY & PASSION FRUIT	\$ 4.900
POMELADA W/ LIME & MINT	\$ 4.900
LEMONADE (GRAPEFRUIT JUICE) W/ MINT & GINGER	\$ 4.900
FROZEN POMELADA SQUEEZED GRAPEFRUIT, LIME, MINT & PLENTY OF ICE.	\$ 4.900
LA PANERA FROZEN PINK GRAPEFRUIT, RED APPLE, LEMON AND HONEY.	\$ 4.900
MANGO COCKTAIL RED BERRIES, MANGO, ORANGE.	\$ 4.900
VIRGIN COCKTAIL BLUEBERRY JUICE, HONEY & ORANGE.	\$ 4.900
NEGRITO KIWI & PEACH.	\$ 4.900
CITRUS NATURAL ORANGE JUICE, LEMON, GRAPEFRUIT & HONEY.	\$ 4.900
ORANGE SQUEEZE	\$ 4.900
GRAPEFRUIT SQUEEZE	\$ 4.900
SHAKES W/MILK OR JUICE BANANA, STRAWBERRY, PEACH, PINEAPPLE, APPLE, KIWI, MELON OR PEAR.	\$ 5.200
PANERA ROSA MIX GLASS NATURAL ORANGE PASSION FRUIT AND CARROT JUICE.	\$ 5.200
FRUIT MIX ORANGE JUICE, LEMON JUICE, MANGO & HONEY.	\$ 5.200
POMELADA W/ LIME & MINT PITCHER	\$ 8.900
PITCHER OF LEMONADE WITH MINT AND GINGER	\$ 8.900
LEMONADE W/HONEY & PASSION FRUIT PITCHER	\$ 8.900
PANERA ROSA MIX PITCHER ORANGE, CARROT, PASSION FRUIT.	\$ 9.900

Signature COCKTAILS

APPLE SWEET \$ 7.900
RAMAZZOTTI, MARTINI BIANCO, APPLE JUICE AND SPARKLING WINE.Y AGUA TÓNICA.

PANTERA ROSA \$ 7.900
GIN, SAINT GERMAIN, MARRASQUINO, GRAPEFRUIT AND ORANGE JUICE.

BUTTERFLOWER \$ 7.900
GIN INFUSIONED WITH BUTTERFLY PEA, PEACH LIQUOR AND ELDERFLOWER TONIC.

OASIS ROSA \$ 8.900
FLORAL AND HERBAL, BASED ON GIN MACERATED WITH BUTTERFLY PEA TEA, BERRY SYRUP AND ELDERFLOWER TONIC WATER.

GATO ALICIA \$ 9.900
WHITE RUM, REFRESHING & BOLD, PERFECT STRUCTURE OF PINEAPPLE LIQUORS & COCONUT UNITE WITH MANGO TEA INFUSION & PASSION FRUIT, PERFECT FOR LOVERS OF CARIBBEAN FLAVORS.

CONEJO ROSA \$ 9.900
COMBINATION OF HERBAL NOTES OF GIN & SWEETNESS TROPICAL PINEAPPLE MIX WITH CARROT, SURPRISING & REFRESHING EXPERIENCE.

*Available only at La Panera Rosa Parque Arauco

Classic COCKTAILS

MIMOSA \$ 5.000

DAIQUIRI \$ 5.500

DAIQUIRI FLAVORS \$ 6.500
MANGO, PASSION FRUIT, STRAWBERRY

FERNET COLA \$ 5.500

MOJITO \$ 5.500

MARGARITA \$ 5.900

PERUVIAN SOUR \$ 5.900

APEROL SPRITZ \$ 6.900

RAMAZZOTTI SPRITZ \$ 6.900

RAMAZZOTTI VIOLETTA \$ 6.900

ESPRESSO MARTINI \$ 6.900

ST. GERMAIN SPRITZ \$ 7.900

MOSCOW MULE \$ 8.900

MOCKTAILS

LA VIDA COLOR ROSA \$ 6.900
BLUEBERRY & RASPBERRY SYRUP, CITRUS MIX, TEA AND BASIL INFUSION.

VIOLETTA TONIC \$ 6.900
JUNIPER AND ROSEMARY SYRUP, GRAPEFRUIT AND LEMON JUICE, TONIC.

DISTILLED

RUM BACARDI \$ 6.000

WHISKY JHONNIE WALKER RED \$ 5.000

WHISKY JHONNIE WALKER BLACK \$ 8.900

SHOT JOSÉ CUERVO \$ 5.000

SHOT JAGGER \$ 5.000

BEERS

CORONA \$ 4.200

HEINEKEN 0.0 \$ 4.200

AUSTRAL CALAFATE \$ 4.800

KUNSTMANN TOROBAYO \$ 4.800

AUSTRAL TORRES DEL PAINE \$ 4.800

AUSTRAL LAGER \$ 4.800

SCHOP STELLA ARTOIS (500cc) \$ 5.000

PISCOS

MISTRAL 35º \$ 5.000

MISTRAL 40º \$ 6.000

ALTO 35º \$ 5.000

ALTO 40º \$ 6.000

GIN

BOMBAY \$ 6.000

BEEFEATER \$ 6.000

BEEFEATER PINK \$ 6.900

HENDRICKS \$ 9.900

VODKA

ABSOLUT \$ 6.000

WINES

of the world

SAUVIGNON BLANC LA CANTERA	\$ 19.900
SAUVIGNON BLANC OUTER LIMITS	\$ 33.900
LATE HARVEST CONCHA Y TORO	\$ 12.900
CABERNET SAUVIGNON CASA SILVA GRAN TERROIR	\$ 25.900
CABERNET SAUVIGNON MONTES ALPHA	\$ 33.900
CARMENERE CASA SILVA GRAN TERROIR	\$ 25.900
CARMENERE MONTES ALPHA	\$ 33.900
CARMENERE PEREZ CRUZ LTD EDITION	\$ 35.900
MALBEC ARG. RICCITELLI HEY MALBEC	\$ 24.900
MALBEC ARG. LUIGI BOSCA	\$ 35.900
PINOT NOIR BOYA	\$ 21.900
ROSÉ RICCITELLI HEY ROSÉ	\$ 24.900
MERLOT SANTA EMA GRAN RESERVA	\$ 22.900
ESPUMANTE CHANDON BRUT	\$ 38.900
ESPUMANTE UNDURRAGA	\$ 14.900
CHAMPAGNE MOET CHANDON	\$ 160.900

WINES

by the glass

SAUVIGNON BLANC LA CANTERA	\$ 4.500
SAUVIGNON BLANC LA CANTERA CASA SILVA GRAN TERROIR	\$ 5.500
CARMENERE CASA SILVA GRAN TERROIR	\$ 5.500
MALBEC ARGENTINO RICCITELLI HEY	\$ 5.500
ROSÉ RICCITELLI HEY ROSÉ	\$ 8.500
ESPUMANTE ARGENTINO CHANDON	\$ 7.500

EVENTS & CATERING

quote in

EVENTOS@GRUPOLOSLIRIOS.CL
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