

*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*

<b>CLASSIC</b> TWO HOMEMADE CROISSANTS.	\$ 6.900
<b>HAM &amp; CHEESE TOAST</b> ALL-NATURAL SPECIAL COOKED HAM & CHEESE ON COUNTRY OR WHITE BREAD TOAST W/SEEDS AND WALNUTS.	\$ 9.900
<b>PINK LIGHT</b> PLATE OF FRUIT W/ HONEY & WALNUTS, WHOLE WHEAT BREAD W/ WALNUTS AND SEEDS, CREAM CHEESE & HOMEMADE MARMALADE.	\$ 9.900
<b>AVOCADO</b> AVOCADO & MOLLET EGG TOAST.	\$ 9.900
<b>OMELETTE</b> HAM, CHEESE & DICED TOMATOES.	\$ 9.900
<b>MUSHROOM OMELETTE</b> HAM, CHEESE, DICED TOMATOES, ONION & MUSHROOMS OMELETTE.	\$ 10.900
<b>FRENCH TOAST</b> BRIOCHE TOAST DIPPED IN EGG, HONEY AND MILK. COMES WITH CREAM CHEESE & RED BERRIES MARMALADE.	\$ 10.900
<b>HEAVY</b> SCRAMBLED EGGS, COUNTRY TOASTS, BUTTER, HOMEMADE MARMALADE & CHEESE SCONE.	\$ 12.900
<b>PINK SALMÓN</b> CHEESE SCONE WITH SMOKED SALMON, CREAM CHEESE W/CHIVES, WHOLE WHEAT COUNTRY BREAD TOAST, CREAM CHEESE, HOMEMADE MARMALADE.	\$ 12.900

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

## TEMPTATIONS

<b>CHEESE SCONE</b>	\$ 2.900
<b>CROISSANT</b>	\$ 2.900
<b>MILKSHAKE</b>	\$ 4.900
<b>YOGURT W/GRANOLA</b> PLAIN YOGURT GLASS W/SEASONAL FRUITS, GRANOLA, MARMALADE.	\$ 5.900
<b>PLATE OF FRUIT</b> SEASONAL FRUITS W/HONEY & WALNUTS SPRINKLE.	\$ 5.900
<b>FRENCH TOAST</b> BRIOCHE TOASTS DIPPED IN EGG, HONEY AND MILK. COMES WITH CREAM CHEESE, RED BERRIES & SEEDS.	\$ 7.900
<b>FRENCH TOAST WITH FRUIT</b> MOIST BRIOCHE TOAST SERVED WITH CRANBERRY SAUCE AND FRESH FRUIT: BANANA, STRAWBERRY AND POWDERED SUGAR.	\$ 10.900

## MILKSHAKES & SMOOTHIES BOWLS

*Gluten Free and High Protein.*

<b>SMOOTHIE BOWL TROPICAL</b> BASED ON NATURAL GREEK YOGURT, MANGO, BANANA, PINEAPPLE AND DECORATED WITH FRUITS, ALMONDS FILLETED AND MINT LEAVES	\$ 7.900
<b>SMOOTHIE BOWL DE FRUTILLAS</b> BASED ON NATURAL GREEK YOGURT, BANANA, STRAWBERRIES, DECORATED WITH FRUIT, GRANOLA AND MINT LEAVES	\$ 7.900
<b>SMOOTHIE BOWL DETOX</b> BASED ON NATURAL GREEK YOGURT, KIWI, BANANA, SPINACH, PINEAPPLE, SPINACH, CHIA SEEDS AND GRANOLA	\$ 7.900

## CROISSANT

*Original french recipe. baked daily  
by our bakers*

<b>CROISSANT CAPRESE</b> CROISSANT, TOMATO, BASIL PESTO AND CHANCO CHEESE.	\$ 6.900
<b>HAM &amp; CHEESE CROISSANT</b>	\$ 6.900
<b>CROISSANT, ARUGULA AND RAW HAM</b> CROISSANT, HONEY MUSTARD, ARUGULA AND RAW HAM.	\$ 7.900
<b>CROISSANT OMELETTE</b> CROISSANT, CHAMPI OMELETTE AND PINK SAUCE.	\$ 8.900

## TOAST

*Baked daily by our bakers*

<b>AVOCADO &amp; MOLLET EGG TOAST</b> AVOCADO PASTE & MOLLET EGG.	\$ 6.900
<b>CHICKEN GUACAMOLE TOAST</b> BROWN BREAD, ARUGULA, CHICKEN WITH GUACAMOLE, GOAT CHEESE, FRESH TOMATO, MOLLET EGG AND SESAME MIX.	\$ 8.900
<b>SMOKED SALMON &amp; AVOCADO TOAST</b> AVOCADO, SMOKED SALMON & MOLLET EGG.	\$ 8.900
<b>KETO TOAST</b> KETO TOAST, CHICKPEA HUMMUS, ARUGULA, MASHED AVOCADO, CHERRY TOMATOES, GOAT CHEESE AND A SOFT-BOILED EGG.	\$ 10.900
<b>ITALIAN TOASTS (3 SLICES)</b> 1. AVOCADO PASTE, SMOKED SALMON & CAPERS. 2. CREAM CHEESE W/CHIVES, PROSCIUTTO & CHERRY TOMATO. 3. TOMATO PESTO, PESTO GOAT CHEESE, WALNUTS & DICED TOMATOES.	\$ 12.900

# BRUNCH

*Time  
for two*

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

**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

**ADDITIONAL TO PINK TOWER:**

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

# STARTERS

## For Snacking

<b>FRIED CHEESE "EMPANADAS"</b> FILLED WITH PARMESAN AND MOZZARELLA CHEESE.	\$ 5.900
<b>BEEF "EMPANADAS"</b> BEEF PATTY, RED BELL PEPPERS AND GREEN OLIVES.	\$ 6.900
<b>FRIED SHRIMP/ CHEESE "EMPANADAS"</b> SHRIMP, MOZZARELLA CHEESE AND PARMESAN CHEESE.	\$ 6.900
<b>FALAFEL W/ YOGURT</b>  CHICKPEA CROQUETTES W/ YOGURT SAUCE & MINT.	\$ 6.900
<b>SCRAMBLED EGGS</b> W/RUSTIC POTATOES, LARGE COUNTRY BREAD TOAST & BACON.	\$ 6.900
<b>OMELETTE</b> EGGS, CHANCO CHEESE, HAM & DICED TOMATOES.	\$ 6.900
<b>SHROOM OMELETTE</b> EGG, CHANCO CHEESE, HAM, DICED TOMATOES, ONION & MUSHROOMS.	\$ 7.900
<b>HUMMUS</b>  CREAMY CHICKPEA PURÉE W/OLIVE & HOMEMADE BREAD.	\$ 7.900
<b>BABA GANOUSH</b>  SMOKED EGGPLANT PURÉE W/OLIVE & HOMEMADE BREAD.	\$ 7.900
<b>CHEESE SCONE W/SALMON FILLING</b>	\$ 7.900
<b>RUSTIC POTATOES</b> W/CHEDDAR, BACON & SPRING ONION.	\$ 9.900

## TRY OUR BENEDICTINES

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

# SALADS

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



## WRAPS & POKE BOWLS

<b>CHICKEN WRAP</b> ROASTED CHICKEN CUBES, FRESH GREEN ONIONS, RED BELL PEPPERS, MIXED GREENS AND AVOCADO.	\$ 9.900
<b>SHRIMP WRAP</b> SHRIMP SAUTEED IN CONFIT GARLIC, ACCOMPANIED BY CREAMY CHIVES, LETTUCE, CUCUMBER DICED TOMATO AND CRISPY ONIONS.	\$ 10.900
<b>CHICKEN POKE BOWL</b> CHICKEN, SUSHI RICE, CUCUMBER, SPRING ONION, AVOCADO, CREAM CHEESE & CHIVES DIP AND SOY SAUCE DIP.	\$ 12.900
<b>SHRIMP POKE BOWL</b> SHRIMP SUSHI RICE, CUCUMBER, SPRING ONION, AVOCADO, CREAM CHEESE & CHIVES DIP AND SOY SAUCE DIP.	\$ 12.900



# 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

**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 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.

## PIZZAS

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

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

**PEPPERONI** \$ 12.900  
POMODORO SAUCE, MOZZARELLA CHEESE & PEPPERONI

**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 BREST, BABY POTATOES, MOLLET EGGS AND CARROT MAYONNAISE.

**CRAB CHOWDER QUICHE** \$ 13.900  
CREAMY CRAB MEAT, GRATINATED AND WRAPPED IN FILO PASTRY.

**LASAGNA BOLOGNESE** \$ 14.900  
CLASSIC LASAGNA WITH MEAT, TOMATO SAUCE AND CHEESE ON TRADITIONAL FRESH DOUGH.

**MUSHROOM RISOTTO** \$ 14.900  
CREAMY RICE WITH FRESH MUSHROOMS SAUTTED ON BUTTER.

**SHRIMP RISOTTO** \$ 15.900  
SHRIMP SAUTEED WITH RED ONION AND THYME IN A CREAMY SHRIMP SAUCE.

**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.

**SALMON WITH VEGETABLES** \$ 16.900  
GRILLED SALMON WITH CAPER AND PARSLEY BUTTER ACOMPANIED BY ROASTED VEGETABLES, TOMATO, POTATO, SCALLIONS, SQUASH, SWEET POTATO AND BROCCOLI ON A SWEET AND SOUR SAUCE.

**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** \$ 8.900

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

**APPLE CRUMBLE** \$ 9.900

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

**NUTELLA** \$ 10.900

SPREAD MADE FROM NUTELLA, SEASONAL FRUITS & WALNUTS SPRINKLE.



\*REFERENCE PHOTO



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# Sweet CREPES

**MILK CARAMEL** \$ 6.900

W/TOASTED ALMOND SPRINKLE & WHIPPED CREAM.

**MILK CARAMEL & SEASONAL FRUITS** \$ 8.900

W/WALNUTS & WHIPPED CREAM.

**NUTELLA & WHIPPED CREAM** \$ 7.900

W/TOASTED ALMOND SPRINKLE.

**NUTELLA** \$ 9.900

W/WHIPPED CREAM, SEASONAL FRUITS & WALNUTS.

# PANCAKES

**THE MIGHTY ONE** \$ 9.900

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

**APPLE'S TENTATION** \$ 9.900

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

**POWERFUL** \$ 10.900

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

## CAKES

*Order your whole cake 48 hrs in advance*



**APPLE CRUMBLE** \$ 5.900  
(Portion)  
APPLE CRUMBLE CAKE, SABLÉE BASE, STEWED APPLE, **CRUMBLE COVER**  
**SERVED WARM / OPCIONAL:**  
ICE CREAM



**LEMON PIE** \$ 5.900  
(Portion)  
VANILLA SABLÉE, MILD LEMON CREAM COVERED WITH ITALIAN MERINGUE.



**RED FRUITS CHEESE CAKE** \$ 5.900  
(Portion)  
CHEESE CAKE WITH BROWNIE AND WALNUT BASE AND COVERAGE OF RED FRUITS.



**HELENA CHOCOLATE CAKE** \$ 5.900  
(Portion)  
CHOCOLATE SPONGE CAKE FILLED WITH MILK CARAMEL & PEANUT BUTTER AND SLUSHED WHITE CHOCOLATE CREAM, CHOCOLATE GANACHE COVER.



**CARROT CAKE** \$ 5.900  
(Portion)  
CARROT & WALNUT CAKE W/CREAM CHEESE & FROSTING FILLING.



**APPLE CRUMBLE** \$ 5.900  
(Portion)  
RED VELVET GLASS WITH SUGAR AND CREAM CHEESE.

**LUCUMA** \$ 5.900  
(Portion)

**HOJARASCA RASPBERRY CAKE** \$ 5.900  
(Portion)

**THREE MILK** \$ 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

<b>RISTRETTO</b>	\$ 2.600
<b>ESPRESSO</b>	\$ 2.600
<b>DOUBLE ESPRESSO</b>	\$ 3.900
<b>LUNGO</b>	\$ 2.900
<b>AMERICAN</b>	\$ 2.900
<b>MOCCA</b>	\$ 3.600
<b>VANILLA LATTE</b> COFFEE W/STEAMED MILK & HINTS OF VANILLA.	\$ 3.600
<b>CARAMEL</b> COFFEE, MILK, WHIPPED CREAM AND CARAMEL	\$ 3.600
<b>BOMBÓN</b> COFFEE, CHOCOLATE & CONDENSED MILK.	\$ 3.900
<b>LA PANERA ROSA</b> COFFEE, WHIPPED CREAM, MILK CARAMEL, MILK FOAM, CINNAMON & CHOCOLATE.	\$ 3.900

EXTRAS: ALMOND MILK \$1.000

<b>AFFOGATO</b>	\$ 3.900
<b>HOT CHOCOLATE</b>	\$ 4.500
<b>ICED COFFEE</b>	\$ 4.900

<b>FRAPPUCCINO: CARAMEL / MOCCA / ITALIAN / VANILLA.</b>	\$ 4.900
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<b>EARLY GREY</b>	\$ 2.600
<b>DECAF ORIGINAL ROOIBOS TEA</b>	\$ 2.900
<b>ALL-NATURAL ORGANIC MATCHA TEA</b>	\$ 3.200
<b>SENCHA ROSE</b>	\$ 3.200
<b>OOLONG TI KUAN YIN</b>	\$ 3.200
<b>PASSION FRUIT &amp; MANGO TEA</b>	\$ 3.200
<b>CHAI MATCHA LATTE TEA</b>	\$ 3.200

# WATER & SODAS

<b>VITAL MINERAL/SPARKLING</b>	\$ 2.800
<b>SODAS</b> (COCA COLA - FANTA - SPRITE)	\$ 2.900
<b>SAN PELLEGRINO</b>	\$ 3.900
<b>PREMIUM TONIC</b>	\$ 3.900
<b>ACQUA PANNA</b>	\$ 4.900

# JUICES & SHAKES

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

**VIOLETTO 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  
+569 6766 6297 / VANESSA MENESES