

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

CHEESE SCONE	\$ 2.900
CROISSANT	\$ 2.900
MILKSHAKE	\$ 4.900
YOGURT W/GRANOLA PLAIN YOGURT GLASS W/SEASONAL FRUITS, GRANOLA, MARMALADE.	\$ 5.900
PLATE OF FRUIT SEASONAL FRUITS W/HONEY & WALNUTS SPRINKLE.	\$ 5.900
FRENCH TOAST BRIOCHE TOASTS DIPPED IN EGG, HONEY AND MILK. COMES WITH CREAM CHEESE, RED BERRIES & SEEDS.	\$ 7.900
FRENCH TOAST WITH FRUIT 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.

SMOOTHIE BOWL TROPICAL BASED ON NATURAL GREEK YOGURT, MANGO, BANANA, PINEAPPLE AND DECORATED WITH FRUITS, ALMONDS FILLETED AND MINT LEAVES	\$ 7.900
SMOOTHIE BOWL DE FRUTILLAS BASED ON NATURAL GREEK YOGURT, BANANA, STRAWBERRIES, DECORATED WITH FRUIT, GRANOLA AND MINT LEAVES	\$ 7.900
SMOOTHIE BOWL DETOX 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*

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

TOAST

Baked daily by our bakers

AVOCADO & MOLLET EGG TOAST AVOCADO PASTE & MOLLET EGG.	\$ 6.900
CHICKEN GUACAMOLE TOAST BROWN BREAD, ARUGULA, CHICKEN WITH GUACAMOLE, GOAT CHEESE, FRESH TOMATO, MOLLET EGG AND SESAME MIX.	\$ 8.900
SMOKED SALMON & AVOCADO TOAST AVOCADO, SMOKED SALMON & MOLLET EGG.	\$ 8.900
KETO TOAST KETO TOAST, CHICKPEA HUMMUS, ARUGULA, MASHED AVOCADO, CHERRY TOMATOES, GOAT CHEESE AND A SOFT-BOILED EGG.	\$ 10.900
ITALIAN TOASTS (3 SLICES) 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

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

TRY OUR BENEDICTINES

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



VEGAN DISH



VEGETARIAN DISH

SALADS

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

CARNIVOROUS SAUTÉED BEEF STEAK, LETTUCE MIX, ROASTED TOMATOES, DICED AVOCADO, CRISPY ONION, BALSAMIC VINEGAR & HONEY DRESSING.	\$ 13.900
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*REFERENCE PHOTO

WRAPS & POKE BOWLS

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

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.



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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

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
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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
PREMIUM TONIC	\$ 3.900
ACQUA PANNA	\$ 4.900

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 PANTERA 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 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

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