

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

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.

CROISSANT

*Original french recipe. baked daily
by our bakers*

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

CROISSANT OMELETTE \$ 6.900
CROISSANT, CHAMPI OMELETTE AND PINK SAUCE.

CROISSANT, ARUGULA AND RAW HAM \$ 6.900
CROISSANT, HONEY MUSTARD, ARUGULA AND RAW HAM.

HAM & CHEESE CROISSANT \$ 6.900



TOAST

Baked daily by our bakers

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

CHICKEN GUACAMOLE TOAST \$ 6.900
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) \$ 11.900
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 \$ 32.900
 + 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 \$ 32.900
 + 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

- FALAFEL W/ YOGURT**  \$ 5.600
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** \$ 8.900
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** \$ 7.900
BRIOCHE BREAD, SAUTEED SPINACH, MOLLET EGG, SMOKED SALMON, HOLLANDAISE SAUCE, CRISPY BACON, GARRAPIÑA FROM SEEDS AND MICROGREENS.

SALADS

- VEGETARIAN** \$ 10.900
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** \$ 12.900
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** \$ 10.900
CHICKEN, SUSHI RICE, CUCUMBER, SPRING ONION, AVOCADO, CREAM CHEESE & CHIVES DIP AND SOY SAUCE DIP.
- SHRIMP** \$ 11.900
SHRIMP SUSHI RICE, CUCUMBER, SPRING ONION, AVOCADO, CREAM CHEESE & CHIVES DIP AND SOY SAUCE DIP.



SANDWICHES

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 \$ 10.900
MINI-BAGUETTE, RARE TENDERLOIN, CARAMELIZED ONIONS, CHEESE, LETTUCE, TOMATO & FRIED EGGS. GARNISHED WITH RUSTIC POTATOES.

TERIYAKI CHICKEN \$ 10.900
CIABATTA BREAD WITH ONION, CHICKEN GLAZED IN TERIYAKI & WHITE SESAME, SPICY MAYONNAISE, LETTUCE, TOMATO AND RED ONION. GARNISHED WITH RUSTIC POTATOES.

PANERA ROSA \$ 11.900
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.

CARNIVOROUS FOCACCIA \$ 12.900
FOCACCIA BREAD, SHREDDED MEAT, CARAMELIZED ONION AND MELTED MOZZARELLA CHEESE.

Savory CREPES

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

CHICKEN PESTO \$ 11.900
SAUTÉED PULLED CHICKEN ON BASIL & ALMOND PESTO, BROWNED MUSHROOMS & MELTED CHEESE.

NEW

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

CARNIVOROUS \$ 11.900
CREPE FILLED WITH SHREDDED MEAT, CARAMELIZED ONION & MOZZARELLA CHEESE

GLUTEN FREE

HAM & CHEESE TOAST \$ 5.900

PLATE OF FRUIT \$ 5.900

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

PASTAS & PIZZAS

MOZZARELLA & GRUYÈRE FILLED GNOCCHI \$ 12.900
W/ WHITE SAUCE.

FETTUCCINE \$ 13.900
W/CARBONARA SAUCE.

PUMPKIN & BRIE CHEESE RAVIOLI \$ 13.900
CON W/ CREAM & DICED TOMATOES.

HOMEMADE PINK SALMON RAVIOLONIS \$ 14.900
W/DILL CREAM, CHERRY TOMATE & CAPERS.

GNOCCHI WITH MEAT IN JUICE \$ 13.900
TRADITIONAL POTATO GNOCCHI SAUTÉED IN OLIVE & SERVED WITH BRAZED MEAT IN ITS JUICE.

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

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

MARGARITA WITH FIOR DI LATTE \$ 13.900
CHEESE MOZARELLA, TOMATO SAUCE, FRESH TOMATO & BASIL PESTO.

AVOCADO MEAT \$ 14.900
WITH BRAZED MEAT, TOMATO SAUCE AND SLICED AVOCADO.

GAMBERETTI \$ 14.900
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.

PORK RIBS WITH SPICY MASH \$ 13.900
ROASTED PORK ON SPICY, HOMEMADE MASHED POTATOES.

BRAISED BREAD & CUSTARD CREAM \$ 14.900
BRAZED BEEF IN ITS SAUCE SERVED WITH CHOCLO CAKE.

BREADED TENDERLOIN \$ 15.900
BREADED LOIN, GRILLED CHEESE, TOMATO AND OREGANO WITH RUSTIC POTATOES CHIMICHURRI MAYONNAISE.

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

KIDS MENU

up to 10 years old/ includes water or soda

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 \$ 5.600
(Portion)
APPLE CRUMBLE CAKE, SABLÉE
BASE, STEWED APPLE, **CRUMBLE COVER**
SERVED WARM / OPCIONAL:
ICE CREAM



LEMON PIE \$ 5.600
(Portion)
VANILLA SABLÉE, MILD LEMON CREAM
COVERED WITH ITALIAN MERINGUE.



RED FRUITS CHEESE CAKE \$ 5.600
(Portion)
CHEESE CAKE WITH BROWNIE AND
WALNUT BASE AND COVERAGE OF
RED FRUITS.



HELENA CAKE \$ 5.600
(Portion)
CHOCOLATE SPONGE CAKE FILLED WITH
MILK CARAMEL & MANTECOL AND SLUSHED
WHITE CHOCOLATE CREAM, CHOCOLATE
GANACHE COVER.



CARROT CAKE \$ 5.600
(Portion)
CARROT & WALNUT CAKE W/CREAM
CHEESE & FROSTING FILLING.



APPLE CRUMBLE \$ 5.600
(Portion)
RED VELVET GLASS WITH SUGAR
AND CREAM CHEESE.



SIENNA CAKE \$ 5.600
(Portion)
CHOCOLATE CAKE,
CARAMEL SAUCE, PEANUT PASTE, PEANUTS
CRISPY, CREAM, WHITE CHOCOLATE,
MACARONS AND BITTER CHOCOLATE.



HOJARASCA CAKE \$ 5.600
(Portion)
CRUNCHY HOJARASCA WITH
CARAMEL SAUCE AND WALNUTS.

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

MILKSHAKES & Smoothies

MILKSHAKE	\$ 4.900
MANGO & SESAME SMOOTHIE	\$ 4.900
PINK SMOOTHIE VANILLA YOGURT, BLUEBERRY JUICE, STRAWBEERY, HONEY & WALNUTS.	\$ 4.900

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 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

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

STELLA ARTOIS 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 35° \$ 5.000

MISTRAL 40° \$ 6.000

ALTO 35° \$ 5.000

ALTO 40° \$ 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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