



BREAKFAST & AFTERNOON SNACKS

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

HAM & CHEESE TOAST \$6.900
ALL-NATURAL SPECIAL COOKED HAM & CHEESE ON COUNTRY OR WHOLE WHEAT BREAD TOAST W/SEEDS AND WALNUTS .

COUNTRY \$6.900
WHITE COUNTRY OR WHOLE WHEAT TOAST W/WALNUTS AND SEED, HOMEMADE MARMALADE & BUTTER.

CLASSIC \$7.200
TWO FRESH HOMEMADE CROISSANTS OR CLASSIC SCONES OR COOKIE.

SWEET \$7.900
LOOSE LEAF TEA OR CAFÉ AU LAIT PLUS CAKE OF YOUR CHOOSING.

FRENCH TOAST \$8.900
BRIOCHE TOAST DIPPED IN EGG, HONEY AND MILK. COMES WITH CREAM CHEESE & RED BERRIES MARMALADE.

PINK LIGHT \$8.900
PLATE OF FRUIT W/ HONEY & WALNUTS, WHOLE WHEAT BREAD W/ WALNUTS AND SEEDS, LIGHT CREAM AND HOMEMADE MARMALADE.

OMELETTE \$8.900
HAM, CHEESE & DICED TOMATOES.

AVOCADO \$8.900
AVOCADO & MULLET EGG TOAST.

ENERGIZER \$8.900
PLAIN YOGURT GLASS W/ SEASONAL FRUITS, GRANOLA, MARMALADE & CHIA SEEDS, WHITE COUNTRY OR WHOLE WHEAT BREAD TOASTS W/ SEEDS AND WALNUTS, BUTTER & HOMEMADE MARMALADE.

HEAVY \$9.900
SCRAMBLED EGGS, COUNTRY TOASTS, BUTTER, HOMEMADE MARMALADE & CHEESE SCONE.

PINK SALMON \$9.900
CHEESE SCONE WITH SMOKED SALMON, CREAM CHEESE W/ CHIVES, WHOLE WHEAT COUNTRY BREAD TOAST, LIGHT CREAM CHEESE, HOMEMADE MARMALADE.

MUSHROOM OMELETTE \$9.900
HAM, CHEESE, DICED TOMATOES, ONION & MUSHROOMS OMELETTE.

TEMPTATIONS

CROISSANT \$2.600

CHEESE SCONE \$2.600

PLAIN YOGURT W/GRANOLA \$5.600
PLAIN YOGURT GLASS W/SEASONAL FRUITS, GRANOLA, MARMALADE AND CHIA SEEDS.

PLATE OF FRUIT \$5.600
SEASONAL FRUITS W/HONEY & WALNUTS SPRINKLE.

FRENCH TOAST \$5.900
BRIOCHE TOASTS DIPPED IN EGG, HONEY AND MILK. COMES WITH CREAM CHEESE, RED BERRIES & SEEDS.



BRUNCH

Time

For two

2 INFUSIONS \$29.900
 + LEMONADE
 + ONE CHOICE OF PASTRY
 + PLATE OF FRUIT & NUTS
 + CHEESE PLATE & COLD CUTS
 + SCRAMBLED EGGS & RUSTIC POTATOES

PICK ONE OF THESE CHOICE:

1. CRISPY CHICKEN STICKS
2. HUMMUS
3. FALAFEL
4. SALMON & CREAM CHEESE W/CHIVES SCONE



PINK Tower

For two

2 INFUSIONS \$29.900
 + GINGER & MINT SCONE
 + HAM & CHEESE ON COUNTRY BREAD TOAST
 + COUNTRY BREAD TOAST W/ BUTTER & MARMALADE
 + APPLE OR LEMON PUDDING
 + BROWNIE
 + TINY CHOCOLATE ALFAJOR
 + MILK CARAMEL TINY CONE
 + CAKE SLICE OF YOUR CHOICE

PINK TOWER EXTRAS:

HAM & CHEESE CROISSANT	\$ 1.900
CHEESE SCONE	\$ 2.400
SCRAMBLED EGGS	\$ 4.900
HUMMUS	\$ 5.400

STARTERS *For Snacking*

HAM & CHEESE CROISSANT	\$ 2.900
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FALAFEL W/ YOGURT 	\$ 5.600
CHICKPEA CROQUETTES W/ YOGURT SAUCE & MINT.	
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AVOCADO & MOLLET EGG TOAST	\$ 5.600
AVOCADO PASTE & MOLLET EGG.	
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SCRAMBLED EGGS	\$ 5.900
W/RUSTIC POTATOES, LARGE COUNTRY BREAD TOAST & BACON.	
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CHEESE SCONE W/SALMON FILLING	\$ 5.900
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HUMMUS 	\$ 5.900
CREAMY CHICKPEA PURÉE W/OLIVE & HOMEMADE BREAD.	
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BABA GANOUSH 	\$ 5.900
SMOKED EGGPLANT PURÉE W/OLIVE & HOMEMADE BREAD.	
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RUSTIC POTATOES W/CHEDDAR, BACON & SPRING ONION.	\$ 5.900
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ONION RINGS WITH BBQ SAUCE. 	\$ 5.900
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OMELETTE	\$ 6.900
EGGS, CHANCO CHEESE, HAM & DICED TOMATOES.	
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SMOKED SALMON & AVOCADO TOAST	\$ 7.200
AVOCADO, SMOKED SALMON & MOLLET EGG.	
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MUSHROOM OMELETTE	\$ 7.900
EGG, CHANCO CHEESE, HAM, DICED TOMATOES, ONION & MUSHROOMS.	
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CRISPY CHICKEN SKEWERS	\$ 7.900
CHICKEN BREASTS BREADED ON PANKO W/BBQ SAUCE.	
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SHRIMP SKEWERS	\$ 9.900
TEMPURA FRIED W/GARLIC & CORIANDER MAYONNAISE DIP.	
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ITALIAN TOASTS (3 SLICES)	\$10.900
1. AVOCADO PASTE, SMOKED SALMON & CAPERS. 2. CREAM CHEESE W/CHIVES, PROSCIUTTO & CHERRY TOMATO. 3. TOMATO PESTO, PESTO GOAT CHEESE, WALNUTS & DICED TOMATOES.	
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EASTERN-THEMED BREAD PLATTER (FOR 2)	\$15.900
HUMMUS, BABA GANOUSH, BROCOLI & CARROT TEMPURA, FALAFEL, HERBED CHEESE & HOMEMADE BREAD. 	
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BREAD PLATTER (FOR 2)	\$18.900
CRISPY CHICKEN, SAUTÉED LOIN, BBQ BONDIOLA, RUSTIC POTATOES, SWEET POTATO, ONION RINGS & DRESSING DIPS.	



VEGAN DISH



VEGETARIAN DISH



SALADS

VEGETARIAN

BULGUR WHEAT, MIXED GREENS, BAKED SQUASH, SAUTÉED BROCCOLI, GRILLED AVOCADO, ROASTED TOFU & TOMATOES, WITH PASSION FRUIT VINAIGRETTE & FOCACCIA.

\$10.900

CRISPY CHICKEN

LETTUCE MIX, CHICKEN BATTERED IN ALMONDS & 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 & HONEY DRESSING AND FOCACCIA.

\$12.900

CARNIVORE

SAUTÉED BEEF STEAK, LETTUCE MIX, ROASTED TOMATOES, DICED AVOCADO, CRISPY ONION, BALSAMIC VINEGAR & HONEY DRESSING.

\$12.900

CHICKEN POKE

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

\$9.900

SHRIMP POKE

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

\$10.900



VEGAN DISH



VEGETARIAN DISH

SANDWICHES

- TOAST** \$4.600
COUNTRY HAM & CHEESE IN COUNTRY OR WHOLE WHEAT BREAD TOAST WITH SEEDS AND WALNUTS.

- HAM & CHEESE CROISSANT** \$4.900

- VEGETARIAN**  \$8.600
HOMEMADE WHOLE WHEAT BREAD WITH NUTS, SAUTÉED CHERRY TOMATOES, TOFU, GOAT CHEESE, AVOCADO & ARUGULA. GARNISHED WITH RUSTIC POTATOES.

- PROSCIUTTO MINI-BAGUETTE** \$9.900
PROSCIUTTO, BRIE CHEESE, ARUGULA, CHERRY TOMATO SPREAD ON DIJON BUTTER. GARNISHED WITH RUSTIC POTATOES.

- BIG TENDERLOIN** \$9.900
MINI-BAGUETTE, RARE TENDERLOIN, CARAMELIZED ONIONS, CHEESE, LETTUCE, TOMATO & FRIED EGGS. GARNISHED WITH RUSTIC POTATOES.

- TERIYAKI CHICKEN** \$9.900
CHALLAH BREAD WITH ONION, CHICKEN GLAZED IN TERIYAKI & WHITE SESAME, SPICY MAYONNAISE, LETTUCE, TOMATO AND RED ONION. GARNISHED WITH RUSTIC POTATOES.

- BBQ BONDIOLA** \$10.600
CHALLAH BREAD WITH ONION, SLOW-COOKED BRAISED BONDIOLA ON BBQ SAUCE, CARAMELIZED ONIONS, ARUGULA AND COLESLAW. GARNISHED WITH RUSTIC POTATOES.

- PANERA ROSA** \$10.900
PUMPKIN BREAD, GRILLED CHICKEN, MELTED CHEESE, FRIED EGG, AVOCADO PASTE AND FRESH TOMATO. GARNISHED WITH RUSTIC POTATOES.

- SMOKED** \$10.900
BAGEL, SMOKED SALMON, CREAM CHEESE W/CHIVES, AVOCADO, ARUGULA AND CAPERS. GARNISHED WITH RUSTIC POTATOES.



BURGERS

garnished with rustic potatoes

- QUINOA BURGER**  \$8.900
WHOLE WHEAT BREAD, HOMEMADE QUINOA BURGER, TYBO CHEESE, LETTUCE, TOMATO AND CARROT MAYONNAISE.

- CRISPY CHICKEN** \$9.900
BAGEL, BATTER-FRIED CHICKEN BREAST, GUACAMOLE, ARUGULA, GARLIC & PARMESAN CHEESE STRANDS.

- BIG BURGER** \$12.900
HAMBURGER BUN, BBQ SAUCE, HOMEMADE RIB EYE STEAK BURGER, CHEESE, CRISPY BACON, CARAMELIZED ONIONS, LETTUCE, TOMATO AND FRIED EGG.

WRAPS

- PANERA WRAP** \$8.600
COLD WRAP FILLED WITH GUACAMOLE, CHICKEN, ICEBERG LETTUCE & RED BELL PEPPERS.

@LAPANERAROSA.CHILE  


 VEGAN DISH

 VEGETARIAN DISH

MAINS

SAVORY CREPES

garnished with rustic potatoes

- GREEN**  \$ 9.600
SPINACH, CARAMELIZED ONIONS, RICOTTA, PARMESAN, CHEESE W/CHIVES & WALNUT AND TOMATOES SAUTÉ.

- CLASSIC** \$ 9.900
SAUTÉED PULLED CHICKEN W/CARAMELIZED ONIONS, CHEDDAR CHEESE & TOMATO CRUMBLE SPRINKLE.

- CHICKEN PESTO** \$ 9.900
SAUTÉED PULLED CHICKEN ON BASIL & ALMOND PESTO, BROWNE MUSHROOMS & MELTED CHEESE.

- PULLED BONDIOLA** \$ 10.900
SAUTÉED PULLED BONDIOLA WITH CARAMELIZED ONIONS, BLUE CHEESE & CRISPY CRUMBLE SPRINKLE.

SAVORY WAFFLES

- SWEET BACON** \$ 8.900
SCRAMBLED EGGS W/BACON ON CHEDDAR CHEESE SPRINKLED WITH HONEY & CARAMEL-COATED SEEDS.

- BRIE & HOT CHICKEN** \$ 9.900
SAUTÉED CHICKEN, CARAMELIZED ONIONS & HOT PEPPER CREAM W/FRIED EGG AND BRIE CHEESE.

- TENDERLOIN & MUSHROOM** \$ 9.900
CHANCO CHEESE, SAUTÉED TENDERLOIN, CARAMELIZED ONIONS, DICED TOMATOES, MUSHROOMS & FRIED EGG.

Homemade PASTAS

- EGG PARPPARDELLE** \$10.600
W/CARBONARA SAUCE.

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

- PUMPKIN & BRIE CHEESE RAVIOLI**  \$13.600
W/CREAM & DICED TOMATOES.

- HOMEMADE PINK SALMON RAVIOLONIS** \$13.900
W/DILL CREAM, CHERRY TOMATO & CAPERS.



MEATS

- FREE RANGE CHICKEN** \$13.900
CRISPY CHICKEN BREAST, BABY POTATOES W/ROSEMARY, SAUTÉED MUSHROOMS & CHERRY TOMATOES, MOLLET EGGS AND CARROT MAYONNAISE.

- FLAVORFUL BBQ BONDIOLA** \$14.900
SLOW-COOKED BRAISED BONDIOLA ON BBQ SAUCE, ONION RINGS, COLESLAW SALAD, FRENCH FRIES COVERED IN CHEDDAR AND ROSEMARY.

- BREADED RIB EYE STEAK** \$15.900
BREADED RIB EYE STEAK W/GRILLED CHEESE & TOMATO, GARNISHED WITH ROASTED SWEET POTATOES AND CHIMICHURRI MAYONNAISE.

- FILLET MEDALLION** \$17.900
W/MUSHROOMS & ROSEMARY POTATOES.

- ALL-ARGENTINIAN RIB EYE STEAK** \$17.900
GRILLED RIB EYE STEAK GARNISHED WITH LETTUCE, TOMATO, RED ONION SALAD & RUSTIC POTATOES.




VEGAN DISH



VEGETARIAN DISH



PIZZAS

NEAPOLITAN  \$ 8.900
TRADITIONAL DOUGH, TOMATO SAUCE, MOZZARELLA, FRESH TOMATOES, GARLIC & PARSLEY.

ARUGULA & PARMESAN  \$ 9.900
TRADITIONAL DOUGH, TOMATO SAUCE, MOZZARELLA, FRESH ARUGULA, PARMESAN & OLIVE OIL.

KIDS' MENU

up to 10 years old/ includes water or soda

MAC AND CHEESE \$ 8.900
MACARONI W/CHEDDAR CHEESE SAUCE & PARMESAN.

CHEESEBURGER \$ 8.900
W/FRENCH FRIES.

CHICKEN FINGERS \$ 8.900
W/FRENCH FRIES.



Alternatives GLUTEN FREE PRODUCTS

Savory alternatives

HAM & CHEESE TOAST \$ 3.900

VEGETABLE QUICHE \$ 7.600

Sweet alternatives

LUCUMA CAKE \$ 6.900

PLATE OF FRUIT \$ 4.900

**YOGURT WITH SEASONAL FRUITS, CHIA,
ALMONDS & WALNUTS** \$ 5.600

BREAKFAST / AFTERNOON SNACK \$ 5.900
MILK WITH COFFEE OR TEA W/2 SEEDED WHOLE WHEAT OR
WHITE BREAD TOASTS + CREAM CHEESE + MILK CARAMEL
WITH ORANGE JUICE.

SWEET WAFFLES

WAFFLE W/ NUTELLA \$ 6.900

WAFFLE W/MILK CARAMEL \$ 6.600

SWEET \$ 8.900

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

NUTELLA \$ 8.900

SPREAD MADE FROM NUTELLA, SEASONAL FRUITS & WALNUTS SPRINKLE.

APPLE CRUMBLE \$ 8.900

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

LA PANERA CHOCOROSA \$ 9.900

NUTELLA SPREAD, "CHOCOROSA" MINI CAKE, CREAM CROWN, OREO, CHOCOLATE ICE CREAM SCOOP, MINI OREOS Y WALNUTS, CHOCOLATE GANACHE.

CHOCO - ICE BROWNIES \$ 10.900

SPREAD MADE FROM CHOCOLATE GANACHE, AMERICAN ICE CREAM, MINI BROWNIES, WALNUT SPRINKLE, DARK CHOCOLATE SAUCE.

SWEET CREPES

MILK CARAMEL \$ 6.900

W/TOASTED ALMOND SPRINKLE & WHIPPED CREAM.

MILK CARAMEL & SEASONAL FRUITS \$ 7.900

W/WALNUTS & WHIPPED CREAM.

NUTELLA & WHIPPED CREAM \$ 7.900

W/TOASTED ALMOND SPRINKLE.

NUTELLA \$ 8.900

W/WHIPPED CREAM, SEASONAL FRUITS & WALNUTS.

PANCAKES

THE MIGHTY ONE \$ 8.900

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

SWEET TOOTH \$ 8.900

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

APPLE'S TENTATION \$ 8.900

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



CAKES

Order your whole cake 48 hrs in advance



OREO CAKE

THREE LAYERED CHOCOLATE CAKE:
OREO & CREAM, SHREDDED MERINGUE,
CHOCOLATE GANACHE, WALNUTS, MILK
CARAMEL & CHOCOLATE CHIPS.

\$ 4.900



CHOCOROSA

CHOCOLATE COOKIES, "NUTELLA" HAZELNUT
PASTE W/MILK CARAMEL & CREAM CHEESE.

\$ 4.900



BROWNIE PIE

CHOCOLATE BROWNIE BASE, MILK CARAMEL
& ITALIAN MERINGUE.

\$ 4.900



HELENA CAKE

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

\$ 4.900



RED BERRIES CHEESE CAKE

CHEESE CAKE, BROWNIE & WALNUT BASE
AND RED BERRIES COVER.

\$ 4.900



OREO CHEESE CAKE

BROWNIE & WALNUT BASE, OREO CREAM
CHEESE CAKE W/COOKIE BITS AND OREO
POWDER COVER.

\$ 4.900



CHEESE CAKE DUO

BROWNIE & WALNUT BASE, PASSION FRUIT
CHEESE CAKE & WHITE CHOCOLATE MOUSSE.

\$ 4.900



CARROT CAKE

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

\$ 4.900



APPLE CRUMBLE

APPLE CRUMBLE CAKE, SABLÉE BASE, STEWED
APPLE, CRUMBLE COVER SERVED WARM /
OPCIONAL: AMERICAN ICE CREAM SCOOP OR
CHOCOLATE.

\$ 4.900



LEMON PIE

VANILLA SABLÉE, MILD LEMON CREAM
COVERED WITH ITALIAN MERINGUE.

\$ 4.900



RED VELVET

RED VELVET W/ICING SUGAR & CREAM
CHEESE.

\$ 4.900

PASTRY

CROISSANT	\$ 1.600
MILK CARAMEL MINI CONES	\$ 1.600
CHOCOLATE COOKIE	\$ 2.400
PASSION FRUIT AND DARK CHOCOLATE MUFFIN	\$ 2.600
BANANA & MILK CARAMEL MUFFIN	\$ 2.600
CHOCOLATE SABLÉE ALFAJOR	\$ 2.600
WALNUT & MILK CARAMEL ALFAJOR	\$ 2.600
CORNSTARCH ALFAJOR	\$ 2.600
APPLE, WALNUT & CINNAMON PUDDING	\$ 2.600
LEMON PUDDING	\$ 2.600
CLASSIC SCONE	\$ 2.600
MILK CARAMEL MINI ALFAJORES (2 PCS)	\$ 2.600
NUTELLA MINI ALFAJORES (2 PCS)	\$ 2.900
BROWNIE & WALNUT	\$ 2.900

ICE CREAMS

ONE FLAVOR	\$ 2.500
TWO FLAVORS	\$ 3.000
THREE FLAVORS	\$ 3.500



La **PANERA** ROSA
COCINA CASERA NON STOP



Loose-leaf **TEA**

EARLY GREY TEA \$ 2.600

DECAF ORIGINAL ROOIBOS TEA \$ 2.900

ALL-NATURAL ORGANIC MATCHA TEA \$ 3.200

JASMINE TEA \$ 3.200

TIE GUAN YIN OLOONG TEA \$ 3.200

PASSION FRUIT & MANGO TEA \$ 3.200

CHAI MATCHA LATTE TEA \$ 3.200

COFFE

RISTRETTO \$ 2.600

ESPRESSO \$ 2.600

DECAF \$ 2.600

LUNGO \$ 2.900

AMERICAN \$ 2.900

DOUBLE ESPRESSO \$ 2.900

CAPPUCCINO \$ 3.600

MOCHA \$ 3.600

VANILLA LATTE \$ 3.600
COFFEE W/STEAMED MILK & HINTS OF VANILLA.

CARAMEL \$ 3.600
COFFEE, MILK, WHIPPED CREAM & CARAMEL.

BONBON \$ 3.900
COFFEE, CHOCOLATE & CONDENSED MILK.

LA PANERA ROSA \$ 3.900
COFFEE, WHIPPED CREAM, MILK CARAMEL, MILK FOAM, CINNAMON & CHOCOLATE.

EXTRAS: ALMOND MILK

AFFOGATO \$ 3.900

PANERA *Frappus*

CARAMEL / MOCHA / ITALIAN / VANILLA

\$ 4.600



SODAS

WATERS & SODAS

VITAL MINERAL/SPARKLING	\$ 2.200
SODAS (COCA COLA - FANTA - SPRITE)	\$ 2.500
SAN PELLEGRINO	\$ 3.500
AQUA PANNA	\$ 3.500
PREMIUM TONIC	\$ 3.500

JUICES & SHAKES

GLASS OF LEMONADE W/HONEY & PASSION FRUIT	\$ 4.600
GLASS OF POMELADA (GRAPEFRUIT JUICE) W/LIME & MINT	\$ 4.600
PANERA ROSA MIX GLASS	\$ 4.600
GLASS OF LEMONADE W/MINT & GINGER	\$ 4.600
FROZEN POMELADA SQUEEZED GRAPEFRUIT, LIME, MINT & PLENTY OF ICE.	\$ 4.600
FROZEN PANTHER PINK GRAPEFRUIT, RED APPLE, LEMON & HONEY.	\$ 4.600
GREEN LIFE KIWI, MINT & HONEY.	\$ 4.600
MANGO COCKTAIL RED BERRIES, MANGO, ORANGE & GINGER.	\$ 4.600
VIRGIN COCKTAIL BLUEBERRY JUICE, HONEY & ORANGE.	\$ 4.600
FRUIT MIX ORANGE JUICE, LEMON JUICE, MANGO & HONEY.	\$ 4.600
FREE MELON MELON, PINEAPPLE & LEMON JUICE.	\$ 4.600
NEGRITO KIWI & PEACH	\$ 4.900
CITRUS NATURAL ORANGE JUICE, LEMON, GRAPEFRUIT & HONEY.	\$ 4.900
SHAKES W/MILK OR JUICE BANANA, STRAWBERRY, PEACH, PINEAPPLE, APPLE, KIWI, MELON OR PEAR.	\$ 4.900
ORANGE SQUEEZE	\$ 4.900
GRAPEFRUIT SQUEEZE	\$ 4.900
POMELADA W/ LIME & MINT PITCHER	\$ 8.200
LEMONADE W/MINT & GINGER PITCHER	\$ 8.200
LEMONADE W/HONEY & PASSION FRUIT PITCHER	\$ 8.200
PANERA ROSA MIX PITCHER ORANGE, CARROT, PASSION FRUIT & GINGER.	\$ 8.900



MILKSHAKES & SMOOTHIES

MILKSHAKE	\$ 4.600
MANGO & SESAME SMOOTHIE	\$ 4.600
PINK SMOOTHIE VANILLA YOGURT, BLUEBERRY JUICE, STRAWBERRY, HONEY & WALNUTS.	\$ 4.600

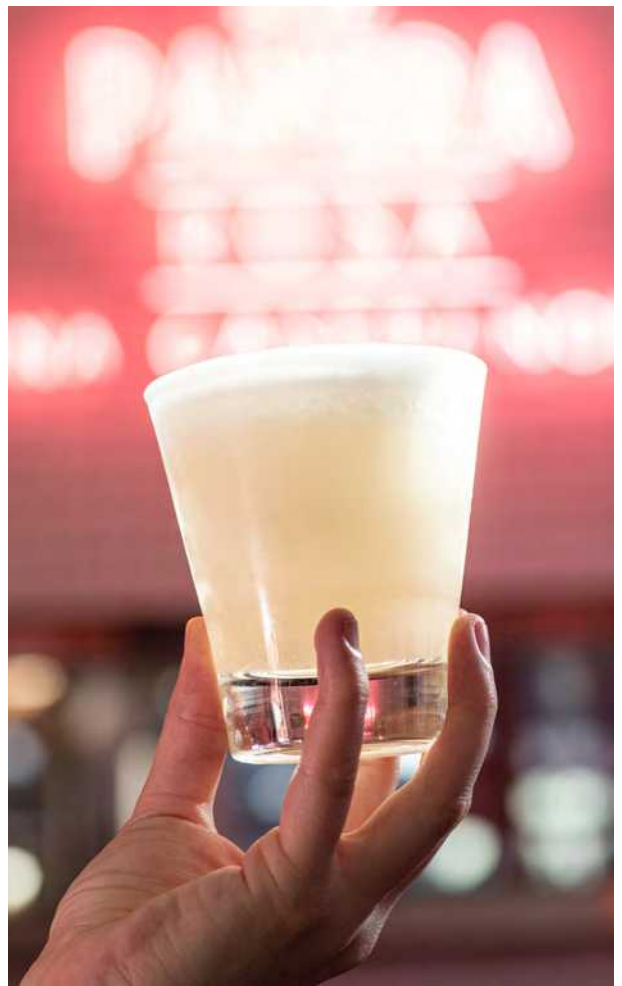
BAR

BEERS

CORONA	\$3.800
AUSTRAL LAGER	\$4.200
KUNSTMANN TOROBAYO	\$4.500
AUSTRAL TORRES DEL PAINE	\$4.500

COCKTAILS

MIMOSA	\$5.000
DAIQUIRI	\$5.500
FERNET COLA	\$5.500
MOJITO	\$5.500
MARGARITA	\$5.900
PERUVIAN SOUR	\$5.900
APEROL SPRITZ	\$6.000
RAMAZZOTTI SPRITZ	\$6.000
ST. GERMAIN SPRITZ	\$7.900
MOSCOW MULE	\$7.900



DISTILLED

Pisco

MISTRAL 35°	\$5.000
ALTO 35°	\$5.000
MISTRAL 40°	\$5.500
ALTO 40°	\$5.500

Gin

BOMBAY	\$6.000
BEEFEATER	\$6.000
BEEFEATER PINK	\$6.500
HENDRICKS	\$8.900

Vodka

ABSOLUT	\$5.500
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Rum

BACARDI	\$5.500
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Whisky

JHONNIE WALKER RED	\$5.900
JHONNIE WALKER BLACK	\$8.900

Shots

JOSE CUERVO	\$4.500
JAGGER	\$4.500

WINES

SAUVIGNON BLANC

LA CANTERA \$19.900

OUTER LIMITS \$22.900

LATE HARVEST

CONCHA Y TORO \$9.900

CABERNET SAUVIGNON

CASA SILVA GRAN TERROIR \$19.900

MONTES ALPHA \$23.900

CARMENERE

CASA SILVA GRAN TERROIR \$19.900

MONTES ALPHA \$23.900

PEREZ CRUZ LIMITED EDITION \$29.900

ARGENTINIAN MALBEC

RICCITELLI HEY MALBEC \$20.900

LUIGI BOSCA \$34.900

PINOT NOIR

BOYA \$19.900

ROSÉ

RICCITELLI HEY ROSÉ \$20.900

MERLOT

SANTA EMA GRAND RESERVE \$19.900

ARGENTINIAN SPARKLING WINES

CHANDON \$32.900

CHAMPAGNE

MOET CHANDON \$89.000

LOCAL SPARKLING WINES

CATEDRAL \$14.900

WINES *by the glass*

SAUVIGNON BLANC

LA CANTERA \$4.000

CABERNET SAUVIGNON

CASA SILVA GRAN TERROIR \$4.000

CARMENERE

CASA SILVA GRAN TERROIR \$4.000

ARGENTINIAN MALBEC

RICCITELLI HEY MALBEC \$4.500

ROSÉ

RICCITELLI HEY ROSÉ \$4.500

ARGENTINIAN SPARKLING WINES

CHANDON \$7.000



LA PANERA ROSA LA PANERA ROSA



Life is pink-colored at La Panera

ALL PRODUCTS ARE MADE BY US USING TRADITIONAL METHODS

THANK YOU FOR VISITING US TODAY, WE HOPE TO SEE YOU SOON

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