





## 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 \$31.900  
 + 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 \$31.900  
 + 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	\$ 5.900

# STARTERS *For Snacking*

<b>HAM &amp; CHEESE CROISSANT</b>	\$ 2.900
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<b>FALAFEL W/ YOGURT</b> 	\$ 5.600
CHICKPEA CROQUETTES W/ YOGURT SAUCE & MINT.	
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<b>AVOCADO &amp; MOLLET EGG TOAST</b>	\$ 5.600
AVOCADO PASTE & MOLLET EGG.	
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<b>SCRAMBLED EGGS</b>	\$ 5.900
W/RUSTIC POTATOES, LARGE COUNTRY BREAD TOAST & BACON.	
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<b>CHEESE SCONE W/SALMON FILLING</b>	\$ 5.900
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<b>HUMMUS</b> 	\$ 5.900
CREAMY CHICKPEA PURÉE W/OLIVE & HOMEMADE BREAD.	
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<b>BABA GANOUSH</b> 	\$ 5.900
SMOKED EGGPLANT PURÉE W/OLIVE & HOMEMADE BREAD.	
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<b>RUSTIC POTATOES</b> W/CHEDDAR, BACON & SPRING ONION.	\$ 5.900
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<b>ONION RINGS</b> WITH BBQ SAUCE. 	\$ 5.900
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<b>OMELETTE</b>	\$ 6.900
EGGS, CHANCO CHEESE, HAM & DICED TOMATOES.	
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<b>SMOKED SALMON &amp; AVOCADO TOAST</b>	\$ 7.200
AVOCADO, SMOKED SALMON & MOLLET EGG.	
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<b>MUSHROOM OMELETTE</b>	\$ 7.900
EGG, CHANCO CHEESE, HAM, DICED TOMATOES, ONION & MUSHROOMS.	
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<b>CRISPY CHICKEN SKEWERS</b>	\$ 7.900
CHICKEN BREASTS BREADED ON PANKO W/BBQ SAUCE.	
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<b>SHRIMP SKEWERS</b>	\$ 9.900
TEMPURA FRIED W/GARLIC & CORIANDER MAYONNAISE DIP.	
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<b>ITALIAN TOASTS (3 SLICES)</b>	\$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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<b>EASTERN-THEMED BREAD PLATTER (FOR 2)</b>	\$15.900
HUMMUS, BABA GANOUSH, BROCOLI & CARROT TEMPURA, FALAFEL, HERBED CHEESE & HOMEMADE BREAD. 	
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<b>BREAD PLATTER (FOR 2)</b>	\$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.

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- HAM & CHEESE CROISSANT** \$4.900

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

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

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

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- 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.

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

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


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- 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.

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

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- 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.

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

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

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- 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.

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

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

## Homemade PASTAS

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

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

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

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- 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.

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

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

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

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- 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**

<b>EARLY GREY TEA</b>	\$ 2.600
<b>DECAF ORIGINAL ROOIBOS TEA</b>	\$ 2.900
<b>ALL-NATURAL ORGANIC MATCHA TEA</b>	\$ 3.200
<b>JASMINE TEA</b>	\$ 3.200
<b>TIE GUAN YIN OLOONG TEA</b>	\$ 3.200
<b>PASSION FRUIT &amp; MANGO TEA</b>	\$ 3.200
<b>CHAI MATCHA LATTE TEA</b>	\$ 3.200

## **COFFE**

<b>RISTRETTO</b>	\$ 2.600
<b>ESPRESSO</b>	\$ 2.600
<b>DECAF</b>	\$ 2.600
<b>LUNGO</b>	\$ 2.900
<b>AMERICAN</b>	\$ 2.900
<b>DOUBLE ESPRESSO</b>	\$ 2.900
<b>CAPPUCCINO</b>	\$ 3.600
<b>MOCHA</b>	\$ 3.600
<b>VANILLA LATTE</b> COFFEE W/STEAMED MILK & HINTS OF VANILLA.	\$ 3.600
<b>CARAMEL</b> COFFEE, MILK, WHIPPED CREAM & CARAMEL.	\$ 3.600
<b>BONBON</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	
<b>AFFOGATO</b>	\$ 3.900

## **PANERA** *Frappus*

**CARAMEL / MOCHA / ITALIAN / VANILLA**

\$ 4.600



# SODAS

## WATERS & SODAS

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

## JUICES & SHAKES

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



## MILKSHAKES & SMOOTHIES

<b>MILKSHAKE</b>	\$ 4.600
<b>MANGO &amp; SESAME SMOOTHIE</b>	\$ 4.600
<b>PINK SMOOTHIE</b> VANILLA YOGURT, BLUEBERRY JUICE, STRAWBERRY, HONEY & WALNUTS.	\$ 4.600

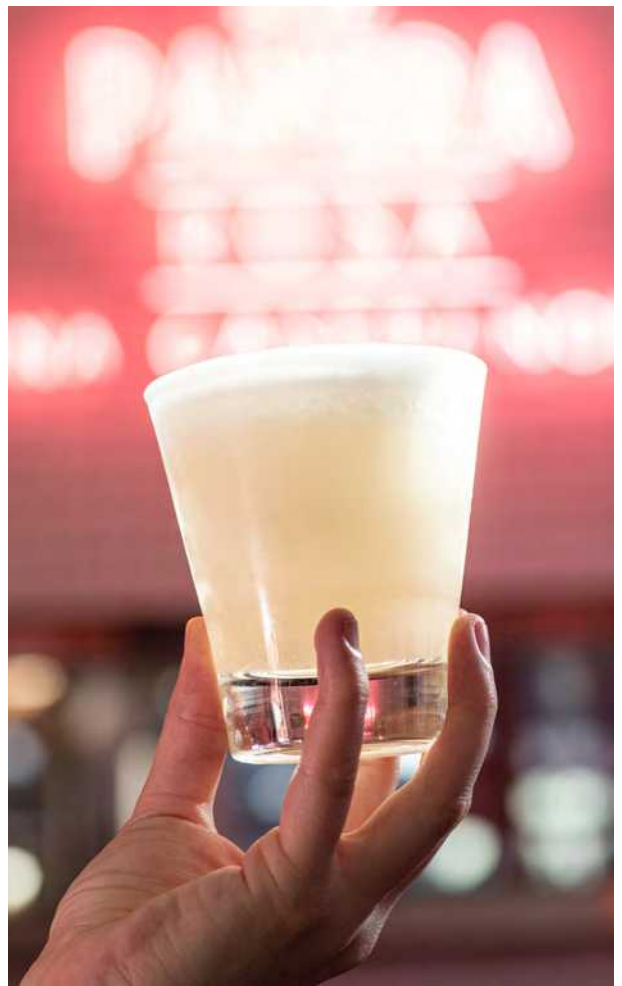
# BAR

## 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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