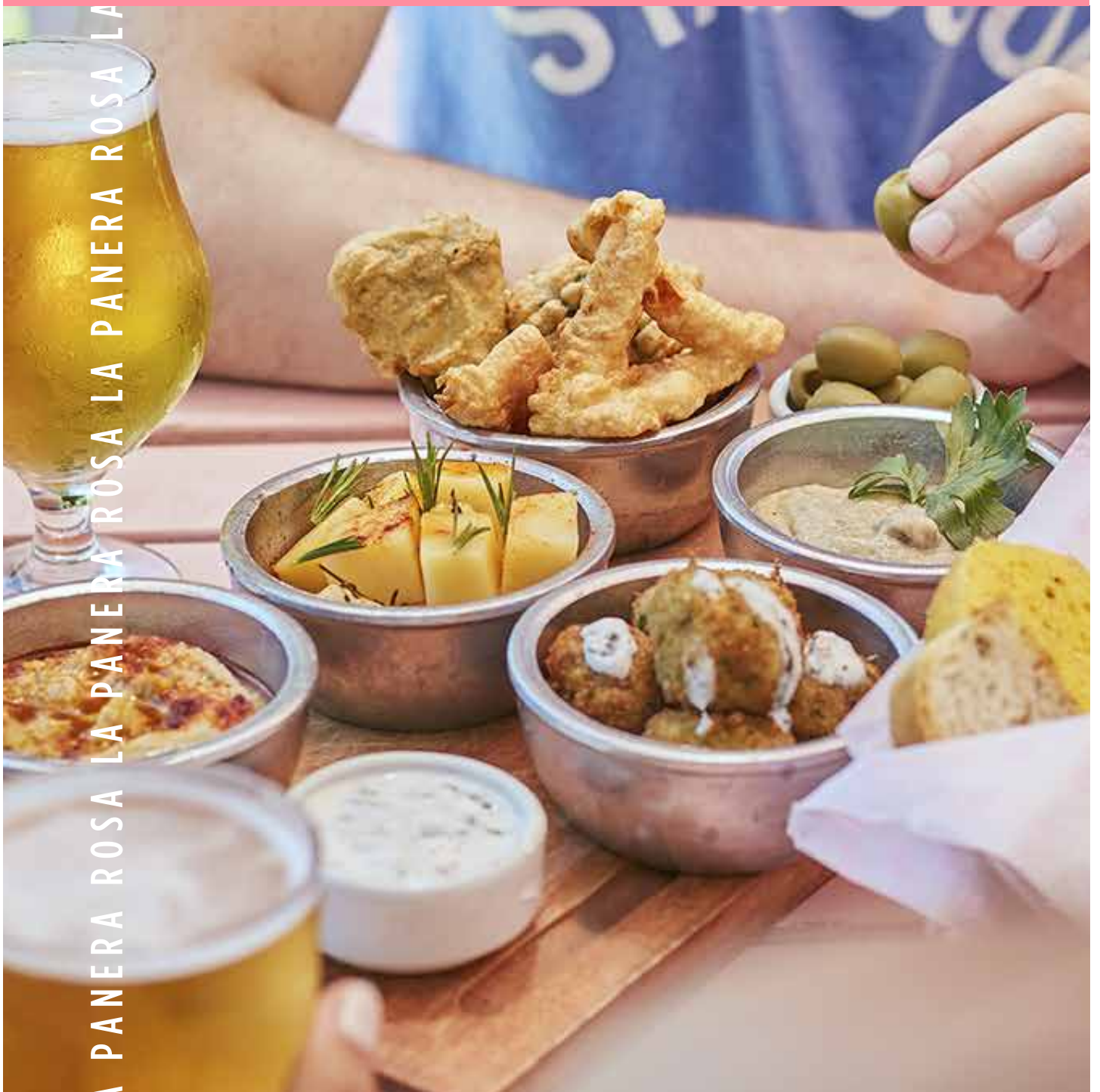


La **PANERA** ROSA
COCINA CASERA NON STOP
A la carte menu



LA PANERA ROSA LA PANERA ROSA LA PANERA ROSA LA



*REFERENCE PHOTO

BREAKFAST & AFTERNOON SNACKS

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

CLASSIC TWO FRESH HOMEMADE CROISSANTS OR CLASSIC Scone OR COOKIE.	\$6.900
HAM & CHEESE TOAST ALL-NATURAL SPECIAL COOKED HAM & CHEESE ON COUNTRY OR WHOLE WHEAT BREAD TOAST W/SEEDS AND WALNUTS .	\$8.900
PINK LIGHT PLATE OF FRUIT W/ HONEY & WALNUTS, WHOLE WHEAT BREAD W/ WALNUTS AND SEEDS, LIGHT CREAM AND HOMEMADE MARMALADE.	\$8.900
AVOCADO AVOCADO & MOLLET EGG TOAST.	\$8.900
FRENCH TOAST BRIOCHE TOAST DIPPED IN EGG, HONEY AND MILK. COMES WITH CREAM CHEESE & RED BERRIES MARMALADE.	\$9.600
OMELETTE HAM, CHEESE & DICED TOMATOES.	\$9.900
MUSHROOM OMELETTE HAM, CHEESE, DICED TOMATOES, ONION & MUSHROOMS OMELETTE.	\$10.900
HEAVY SCRAMBLED EGGS, COUNTRY TOASTS, BUTTER, HOMEMADE MARMALADE & CHEESE SCONE.	\$12.900
PINK SALMON CHEESE SCONE WITH SMOKED SALMON, CREAM CHEESE W/ CHIVES, WHOLE WHEAT COUNTRY BREAD TOAST, LIGHT CREAM CHEESE, HOMEMADE MARMALADE.	\$12.900

TEMPTATIONS

CROISSANT	\$2.900
CHEESE SCONE	\$2.600
PLAIN YOGURT W/GRANOLA PLAIN YOGURT GLASS W/SEASONAL FRUITS, GRANOLA, MARMALADE AND CHIA SEEDS.	\$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.	\$6.400



*REFERENCE PHOTO

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. CRISPY CHICKEN STICKS
2. HUMMUS
3. FALAFEL



PINK Tower

for two

2 INFUSIONS \$32.900
 + GINGER & MINT SCONE
 + HAM & CHEESE ON COUNTRY BREAD TOAST
 + COUNTRY BREAD TOAST W/ BUTTER & MARMALADE
 + APPLE OR LEMON PUDDING
 + TINY CHOCOLATE ALFAJOR
 + MILK CARAMEL TINY CONE
 + CAKE SLICE OF YOUR CHOICE

PINK TOWER EXTRAS:

.....
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.

HUMMUS  \$ 5.900
CREAMY CHICKPEA PURÉE W/OLIVE & HOMEMADE BREAD.

BABAGANOUSH  \$ 5.900
SMOKED EGGPLANT PURÉE W/OLIVE & HOMEMADE BREAD.

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.

RUSTIC POTATOES \$ 6.900
W/CHEDDAR, BACON & SPRING ONION.

CRISPY CHICKEN SKEWERS \$ 7.900
CHICKEN BREASTS BREADED ON PANKO W/BBQ SAUCE.

CHEESE SCONE W/SALMON FILLING \$ 7.900

AVOCADO & MOLLET EGG TOAST \$ 5.900
AVOCADO PASTE & MOLLET EGG.

SMOKED SALMON & AVOCADO TOAST \$ 7.900
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.

EASTERN-THEMED BREAD PLATTER (FOR 2) \$15.900
HUMMUS, BABA GANOUSH, BROCOLI & CARROT TEMPURA, FALAFEL, GOAT CHEESE & HOMEMADE BREAD. 

BREAD PLATTER (FOR 2) \$19.900
CRISPY CHICKEN, SAUTÉED LOIN, BBQ BONDIOLA, RUSTIC POTATOES, AND CHEDDAR SAUCE WITH GREEN.

 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.

\$13.900

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

Homemade bread

BAKED DAILY BY OUR BAKERS.

TOAST \$4.900
COUNTRY HAM & CHEESE IN COUNTRY OR WHOLE WHEAT BREAD TOAST WITH SEEDS AND WALNUTS.

HAM & CHEESE CROISSANT \$5.600

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 \$10.900
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.



*REFERENCE PHOTO



*REFERENCE PHOTO

BURGERS

garnished with rustic potatoes

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.

@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 \$ 10.600
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.

Homemade **PASTAS**

FETTUCCINE \$11.900
W/CARBONARA SAUCE.

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

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

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

Savory **WAFFLES**

SWEET BACON \$ 9.900
SCRAMBLED EGGS W/BACON ON CHEDDAR CHEESE SPRINKLED WITH HONEY & CARAMEL-COATED SEEDS.

BRIE & HOT CHICKEN \$ 10.900
SAUTÉED CHICKEN, CARAMELIZED ONIONS & HOT PEPPER CREAM W/FRIED EGG AND BRIE CHEESE.

TENDERLOIN & MUSHROOM \$ 10.900
CHANCO CHEESE, SAUTÉED TENDERLOIN, CARAMELIZED ONIONS, DICED TOMATOES, MUSHROOMS & FRIED EGG.



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, MIXED SALAD, COLESLAW, AND FRENCH FRIES DRIZZLED WITH CHEDDAR SAUCE.

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.





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

CHEESEBURGER \$ 8.900
W/FRENCH FRIES.

CHICKEN FINGERS \$ 8.900
W/FRENCH FRIES.

MAC AND CHEESE \$ 11.900
MACARONI W/CHEDDAR CHEESE SAUCE & PARMESAN.



Alternatives

GLUTEN FREE PRODUCTS

Salty alternatives

HAM & CHEESE TOAST \$ 4.900

VEGETABLE QUICHE \$ 7.900

Sweet alternatives

PLATE OF FRUIT \$ 5.900

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

LUCUMA CAKE \$ 6.900

Sweet WAFFLES

WAFFLE W/MILK CARAMEL \$ 7.900

WAFFLE W/ NUTELLA \$ 8.900

SWEET \$ 8.900
SPREAD MADE FROM MILK CARAMEL, SEASONAL FRUITS, WHIPPED CREAM TOP, CHOCOLATE GANACHE OR HONEY (OPTIONAL).

APPLE CRUMBLE \$ 8.900
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.

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.

NUTELLA & WHIPPED CREAM \$ 7.900
W/TOASTED ALMOND SPRINKLE.

MILK CARAMEL & SEASONAL FRUITS \$ 7.900
W/WALNUTS & WHIPPED CREAM.

NUTELLA \$ 9.900
W/WHIPPED CREAM, SEASONAL FRUITS & WALNUTS.

PANCAKES

THE MIGHTY ONE \$ 8.900
STACKED PANCAKES W/NUTELLA SPREAD, CREAM, BANANA, WALNUTS & CHOCOLATE SAUCE.

APPLE'S TENTATION \$ 8.900
STACKED PANCAKES W/CINNAMON SPREAD, CARAMELIZED APPLES, CONDENSED MILK, WALNUT CRUMBLE SPRINKLE & ICE CREAM SCOOP.

POWERFUL \$ 9.900
STACKED PANCAKES W/MILK CARAMEL SPREAD, BANANA, STRAWBERRY, WALNUTS & CHOCOLATE SAUCE.



*REFERENCE PHOTO

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*REFERENCE PHOTO

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



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



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 \$ 1.900

CHOCOLATE COOKIE \$ 2.600

CLASSIC SCONE \$ 2.600

CHOCOLATE SABLÉE ALFAJOR \$ 2.600

APPLE, WALNUT & CINNAMON PUDDING \$ 2.600

LEMON PUDDING \$ 2.600

NUTELLA MINI ALFAJORES (2 PCS) \$ 2.900

MILK CARAMEL MINI ALFAJORES (2 PCS) \$ 2.600

ICE CREAMS

ONE FLAVOR \$ 2.900

TWO FLAVORS \$ 3.900

THREE FLAVORS \$ 4.900

*REFERENCE PHOTO



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

COFFEE

RISTRETTO	\$ 2.600
ESPRESSO	\$ 2.600
LUNGO	\$ 2.900
AMERICAN	\$ 2.900
DOUBLE ESPRESSO	\$ 2.900
CAPPUCCINO	\$ 3.600
MOCHA	\$ 3.600
VANILLA LATTE COFFEE W/STEAMED MILK & HINTS OF VANILLA.	\$ 3.600
CARAMEL COFFEE, MILK, WHIPPED CREAM & CARAMEL.	\$ 3.600
BONBON COFFEE, CHOCOLATE & CONDENSED MILK.	\$ 3.900
LA PANERA ROSA COFFEE, WHIPPED CREAM, MILK CARAMEL, MILK FOAM, CINNAMON & CHOCOLATE.	\$ 3.900
EXTRAS: ALMOND MILK	
AFFOGATO	\$ 3.900

PANERA *Frappus*

CARAMEL / MOCHA / ITALIAN / VANILLA

\$ 4.900



*REFERENCE PHOTO

SODAS

WATER & SODAS

VITAL MINERAL/SPARKLING	\$ 2.400
SODAS (COCA COLA - FANTA - SPRITE)	\$ 2.800
SAN PELLEGRINO	\$ 3.900
AQUA PANNA	\$ 3.900
PREMIUM TONIC	\$ 3.900

JUICES & SHAKES

GLASS OF LEMONADE W/HONEY & PASSION FRUIT	\$ 4.900
GLASS OF POMELODA (GRAPEFRUIT JUICE) W/LIME & MINT	\$ 4.900
GLASS OF LEMONADE W/MINT & GINGER	\$ 4.900
FROZEN POMELODA SQUEEZED GRAPEFRUIT, LIME, MINT & PLENTY OF ICE.	\$ 4.900
FROZEN PANTHER PINK GRAPEFRUIT, RED APPLE, LEMON & HONEY.	\$ 4.900
GREEN LIFE KIWI, MINT & HONEY.	\$ 4.600
MANGO COCKTAIL RED BERRIES, MANGO, ORANGE & GINGER.	\$ 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	\$ 5.200
FRUIT MIX ORANGE JUICE, LEMON JUICE, MANGO & HONEY.	\$ 5.200
POMELODA W/ LIME & MINT PITCHER	\$ 8.900
LEMONADE W/MINT & GINGER PITCHER	\$ 8.900
LEMONADE W/HONEY & PASSION FRUIT PITCHER	\$ 8.900
PANERA ROSA MIX PITCHER ORANGE, CARROT, PASSION FRUIT & GINGER.	\$ 9.900



*REFERENCE PHOTO

MILKSHAKES & SMOOTHIES

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

BAR

Signature COCKTAILS

APPLE SWEET \$ 7.900
RAMAZZOTTI, MARTINI BIANCO, APPLE JUICE AND SPARKLING WINE.

PANTERA ROSA \$ 7.900
GIN, SAINT GERMAIN, MARRASQUINO, GRAPEFRUIT AND ORANGE JUICE

BUTTERFLOWER \$ 7.900
GIN INFUSIONED WITH BUTTERFLY PEA, PEACH LIQUOR AND ELDERFLOWER TONIC.

Classic COCKTAILS

MIMOSA \$5.000

DAIQUIRI \$5.500

FERNET COLA \$5.500

MOJITO \$5.500

MARGARITA \$5.900

PERUVIAN SOUR \$5.900

APEROL SPRITZ \$6.900

RAMAZZOTTI SPRITZ \$6.900

ST. GERMAIN SPRITZ \$7.900

MOSCOW MULE \$8.900



*REFERENCE PHOTO

BEERS

CORONA \$4.200

SCHOP STELLA (500cc) \$4.500

AUSTRAL CALAFATE \$4.800

KUNSTMANN TOROBAYO \$4.800

AUSTRAL TORRES DEL PAINE \$4.800

AUSTRAL LAGER \$4.800

DISTILLED

Pisco

MISTRAL 35° \$5.000

ALTO 35° \$5.000

MISTRAL 40° \$6.000

ALTO 40° \$6.000

Gin

BOMBAY \$6.000

BEEFEATER \$6.000

BEEFEATER PINK \$6.900

HENDRICKS \$9.900

Vodka

ABSOLUT \$6.000

Rum

BACARDI \$6.000

Whisky

JHONNIE WALKER RED \$5.000

JHONNIE WALKER BLACK \$8.900

Shots

JOSE CUERVO \$5.000

JAGGER \$5.000

WINES

SAUVIGNON BLANC

LA CANTERA \$19.900

OUTER LIMITS \$33.900

LATE HARVEST

CONCHA Y TORO \$12.900

CABERNET SAUVIGNON

CASA SILVA GRAN TERROIR \$25.900

MONTES ALPHA \$33.900

CARMENERE

CASA SILVA GRAN TERROIR \$25.900

MONTES ALPHA \$33.900

PEREZ CRUZ LIMITED EDITION \$35.900

ARGENTINIAN MALBEC

RICCITELLI HEY MALBEC \$24.900

LUIGI BOSCA \$35.900

PINOT NOIR

BOYA \$21.900

ROSÉ

RICCITELLI HEY ROSÉ \$24.900

MERLOT

SANTA EMA GRAND RESERVE \$22.900

ARGENTINIAN SPARKLING WINE

CHANDON BRUT \$38.900

NATIONAL SPARKLING WINE

UNDURRAGA \$14.900

CHAMPAGNE

MOET CHANDON \$160.000

WINES *by the glass*

SAUVIGNON BLANC

LA CANTERA \$4.500

CABERNET SAUVIGNON

CASA SILVA GRAN TERROIR \$5.500

CARMENERE

CASA SILVA GRAN TERROIR \$5.500

ARGENTINIAN MALBEC

RICCITELLI HEY MALBEC \$5.500

ROSÉ

RICCITELLI HEY ROSÉ \$8.500

ARGENTINIAN SPARKLING WINE

CHANDON \$7.500

*REFERENCE PHOTO

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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