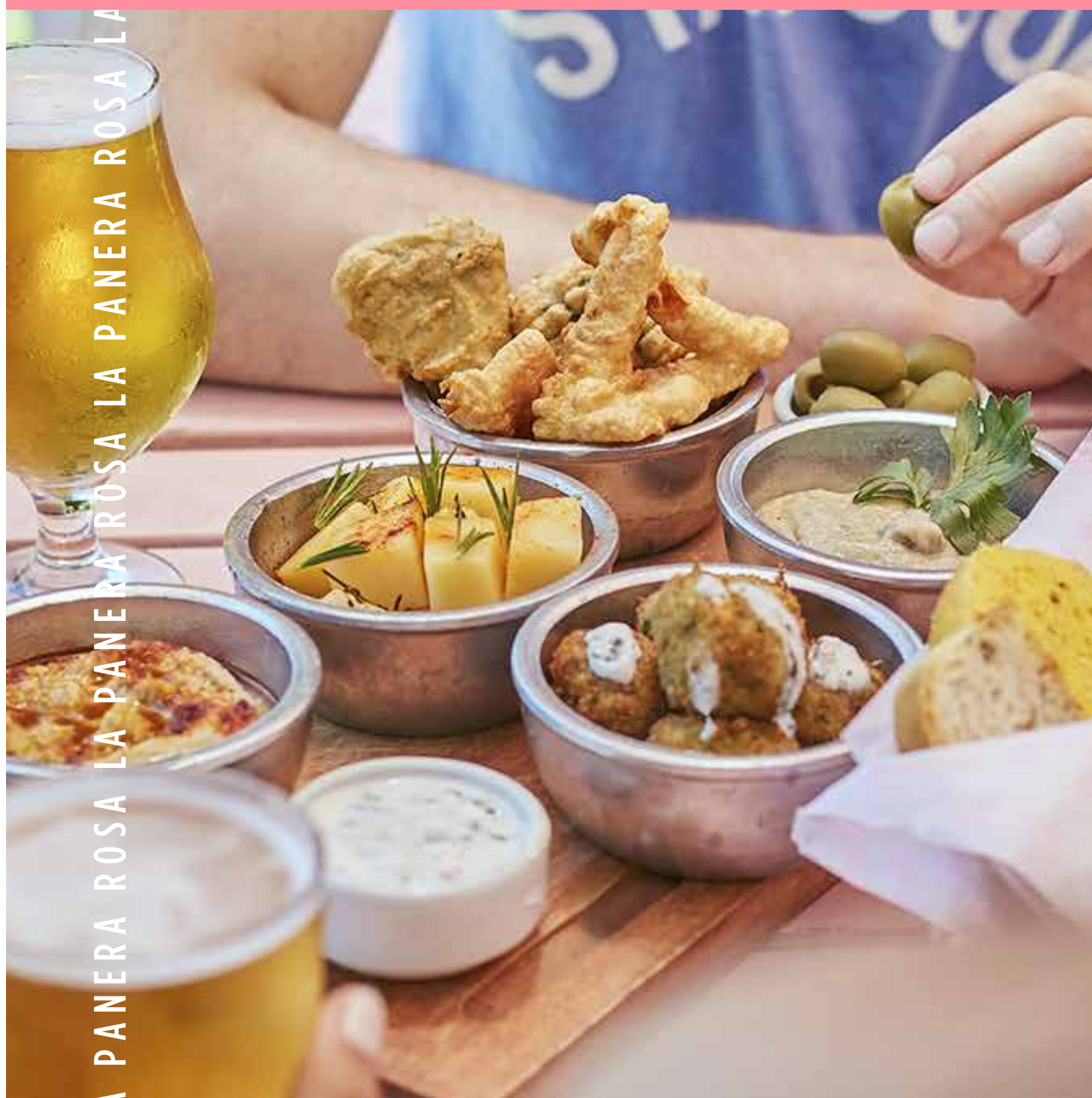


La **PANERA** ROSA
COCINA CASERA NON STOP
A la carte menu



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 \$8.900
TWO FRESH HOMEMADE CROISSANTS OR CLASSIC SCONES OR COOKIE.

HAM & CHEESE TOAST \$8.900
ALL-NATURAL SPECIAL COOKED HAM & CHEESE ON COUNTRY OR WHOLE WHEAT BREAD TOAST W/SEEDS AND WALNUTS.

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

AVOCADO \$8.900
AVOCADO & MULLET EGG TOAST.

FRENCH TOAST \$9.600
BRIOCHE TOAST DIPPED IN EGG, HONEY AND MILK. COMES WITH CREAM CHEESE & RED BERRIES MARMALADE.

OMELETTE \$9.900
HAM, CHEESE & DICED TOMATOES.

MUSHROOM OMELETTE \$10.900
HAM, CHEESE, DICED TOMATOES, ONION & MUSHROOMS OMELETTE.

HEAVY \$12.900
SCRAMBLED EGGS, COUNTRY TOASTS, BUTTER, HOMEMADE MARMALADE & CHEESE SCONES.

PINK SALMON \$12.900
CHEESE SCONES WITH SMOKED SALMON, CREAM CHEESE W/ CHIVES, WHOLE WHEAT COUNTRY BREAD TOAST, CREAM CHEESE, HOMEMADE MARMALADE.

TEMPTATIONS

CHEESE SCONE \$2.600

CROISSANT \$2.900

PLAIN YOGURT W/GRANOLA \$5.900
PLAIN YOGURT GLASS W/SEASONAL FRUITS, GRANOLA, MARMALADE AND CHIA SEEDS.

PLATE OF FRUIT \$5.900
SEASONAL FRUITS W/HONEY & WALNUTS SPRINKLE.

FRENCH TOAST \$6.400
BRIOCHE TOASTS DIPPED IN EGG, HONEY AND MILK. COMES WITH CREAM CHEESE, RED BERRIES & SEEDS.



*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 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.

BENEDICTINE FLORENTINE \$5.900
BRIOCHE BREAD, SAUTEED SPINACH, FILLETED AVOCADO, POACHED EGG,
HOLLANDAISE SAUCE, SESAME MIX & MICROGREENS.

SALMON BENEDICT \$6.900
BRIOCHE BREAD, SAUTEED SPINACH, MOLLET EGG,
SMOKED SALMON, HOLLANDAISE SAUCE, CRISPY BACON,
GARRAPIÑA FROM SEEDS AND MICROGREENS.

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 \$ 7.900
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.

CHICKEN GUACAMOLE TOAST \$6.900
BROWN BREAD, ARUGULA, CHICKEN WITH GUACAMOLE,
GOAT CHEESE, FRESH TOMATO, MOLLET EGG AND SESAME MIX.

IBERIAN TOAST \$6.900
COUNTRY BREAD, RAW HAM, PARMESAN CHIPS,
BASIL PESTO, TOMATO PESTO, CHERRY TOMATOES,
GARRAPIÑA FROM SEEDS AND MICROGREENS.

CABREADA TOAST \$6.900
COUNTRY BREAD, GOAT CHEESE, CARAMELIZED ONION,
DEHYDRATED TOMATOES, SEED GARRAPIÑA,
BASIL PESTO, CRISPY ONION & MICROGREENS.

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

*REFERENCE PHOTO



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.	
CROISSANT CAPRESE	\$5.200
CROISSANT, TOMATO, BASIL PESTO AND CHANCO CHEESE	
CROISSANT OMELETTE	\$5.900
CROISSANT, CHAMPI OMELETTE AND PINK SAUCE	
CROISSANT, ARUGULA AND RAW HAM	\$5.900
CROISSANT, HONEY MUSTARD, ARUGULA AND RAW HAM	
HAM & CHEESE CROISSANT	\$5.900
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.	



*REFERENCE PHOTO



*REFERENCE PHOTO

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.

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

MAIN

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
D MUSHROOMS & MELTED CHEESE.

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

Homemade **PASTAS**

FETTUCCINE \$12.900
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.

CHICKEN AND MUSHROOM \$ 10.900
CUBED LOIN OR CHICKEN, CARAMELIZED ONION, CUBED TOMATO,
SAUTEED MUSHROOMS, GRILLED EGG AND SESAME MIX.

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.

TENDERLOIN SCALOPINES \$13.900
TENDERLOIN SCALOPINES IN PARMESAN AND PARSLEY CRUSTS,
ON SAUTEED POTATOES, MUSHROOMS AND VERDEO.

FLAVORFUL BBQ BONDIOLA \$14.900
SLOW-COOKED BRAISED BONDIOLA, MIXED SALAD, COLESLAW,
AND FRENCH FRIES DRIZZLED WITH CHEDDAR SAUCE.

BREADED TENDERLOIN \$15.900
TENDERLOIN BREADED, GRILLED CHEESE, TOMATO
& OREGANO WITH ROASTED SWEET POTATOES
& CHIMICHURRI MAYONNAISE.



VEGAN DISH



VEGETARIAN DISH

COCINA CASERA

GOULASH \$ 11.900

BEEF, PEPPER AND MORRON STEW SERVED WITH BROCCOLI, ROASTED CARROTS AND POTATOES.

CHICKEN WITH PEAS \$ 12.900

CHICKEN DICE IN PEA STEW, WITH CARAMELIZED CARROTS AND ASSEMBLED ON ALMONDED SWEET POTATO MASH.

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 \$ 10.900

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.



CAKES

Order your whole cake 48 hrs in advance



APPLE CRUMBLE \$ 4.900
APPLE CRUMBLE CAKE, SABLÉE BASE, STEWED APPLE, CRUMBLE COVER SERVED WARM / OPCIONAL: AMERICAN ICE CREAM SCOOP OR CHOCOLATE.



LEMON PIE \$ 4.900
VANILLA SABLÉE, MILD LEMON CREAM COVERED WITH ITALIAN MERINGUE.

PANERA STYLE ROGEL CAKE \$ 4.900
ROGEL WITH INTERCOVERED FILLING WITH LAYERS OF NUTELLA, CARAMEL SAUCE & CHOCOLATE.

RED FRUITS CHEESE CAKE \$ 4.900
CHEESE CAKE WITH BROWNIE AND WALNUT BASE AND COVERAGE OF RED FRUITS.



*REFERENCE PHOTO



*REFERENCE PHOTO



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



RED VELVET

RED VELVET GLASS WITH SUGAR AND CREAM CHEESE.

\$ 4.900

CARAMEL CHEESE CAKE

SABLE COOKIE BASE, SWEET CHEESE CAKE MILK, CARAMEL SAUCE AND CRUMBA OF NUTS.

\$ 4.900

SIENNA CAKE

CHOCOLATE CAKE, CARAMEL SAUCE, PEANUT PASTE, PEANUTS CRISPY, CREAM, WHITE CHOCOLATE, MACARONS AND BITTER CHOCOLATE.

\$ 4.900

ICE CREAMS

ONE FLAVOR

\$ 2.900

TWO FLAVORS

\$ 3.900

THREE FLAVORS

\$ 4.900

PASTRY

CROISSANT

\$ 1.600

MILK CARAMEL MINI CONES

\$ 1.900

CHOCOLATE COOKIE

\$ 2.600

CLASSIC SCONE

\$ 2.600

APPLE, WALNUT & CINNAMON PUDDING

\$ 2.900

LEMON PUDDING

\$ 2.900

MILK CARAMEL MINI ALFAJORES (2 PCS)

\$ 3.000

NUTELLA MINI ALFAJORES (2 PCS)

\$ 3.000

*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

MOCKTAILS

LA VIDA COLOR ROSA \$ 6.900
BLUEBERRY & RASPBERRY SYRUP, CITRUS MIX, TEA AND BASIL INFUSION.

VIOLETTO TONIC \$ 6.900
GIN & TONIC SYRUP, GRAPEFRUIT AND LEMON JUICE, TONIC.

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 INFUSED 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

DISTILLED

Rum

BACARDI \$6.000

Whisky

JHONNIE WALKER RED \$5.000

JHONNIE WALKER BLACK \$8.900

Shots

JOSE CUERVO \$5.000

JAGGER \$5.000



*REFERENCE PHOTO

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

SCHOP STELLA ARTOIS (500cc) \$4.500

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

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

La PANERA ROSA

Life is pink-colored at La Panera

ALL PRODUCTS ARE MADE BY US USING TRADITIONAL METHODS

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