

*La* **PANERA** ROSA  
COCINA CASERA NON STOP

LA PANERA ROSA LA PANERA ROSA

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\*REFERENCE PHOTO

# BREAKFAST & AFTERNOON SNACKS

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

## CLASSIC \$ 6.900

TWO FRESH HOMEMADE CROISSANTS OR CLASSIC SCONE OR COOKIE.

## HAM & CHEESE TOAST \$ 9.900

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 \$ 9.900

AVOCADO & MOLLET EGG TOAST.

## FRENCH TOAST \$ 9.900

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 SCONE.

## PINK SALMÓN \$ 12.900

CHEESE SCONE WITH SMOKED SALMON, CREAM CHEESE W/ CHIVES, WHOLE WHEAT COUNTRY BREAD TOAST, CREAM CHEESE, HOMEMADE MARMALADE.

# TOSTAS

*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.

## 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 \$ 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.



\*REFERENCE PHOTO

# 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

# TEMPTATIONS

## CHEESE SCONE \$ 2.900

## 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 \$ 7.900

BRIOCHE TOASTS DIPPED IN EGG, HONEY AND MILK. COMES WITH CREAM CHEESE, RED BERRIES & SEEDS.

# 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
4. BABA GANOUSH



\*REFERENCE PHOTO

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# 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

<b>FALAFEL W/ YOGURT</b> 	\$ 5.600
CHICKPEA CROQUETTES W/ YOGURT SAUCE & MINT.	
<b>HUMMUS</b> 	\$ 7.900
CREAMY CHICKPEA PURÉE W/OLIVE & HOMEMADE BREAD.	
<b>BABA GANOUSH</b> 	\$ 7.900
SMOKED EGGPLANT PURÉE W/OLIVE & HOMEMADE BREAD.	
<b>BENEDICTINE FLORENTINE</b>	\$6.900
BRIOCHE BREAD, SAUTEED SPINACH, FILLETED AVOCADO, POACHED EGG, HOLLANDAISE SAUCE, SESAME MIX & MICROGREENS.	
<b>SALMON BENEDICT</b>	\$7.900
BRIOCHE BREAD, SAUTEED SPINACH, MOLLET EGG, SMOKED SALMON, HOLLANDAISE SAUCE, CRISPY BACON, GARRAPIÑA FROM SEEDS AND MICROGREENS.	
<b>SCRAMBLED EGGS</b>	\$ 6.900
W/RUSTIC POTATOES, LARGE COUNTRY BREAD TOAST & BACON.	
<b>OMELETTE</b>	\$ 6.900
EGGS, CHANCO CHEESE, HAM & DICED TOMATOES.	
<b>SHROOM OMELETTE</b>	\$ 7.900
EGG, CHANCO CHEESE, HAM, DICED TOMATOES, ONION & MUSHROOMS.	
<b>RUSTIC POTATOES</b>	\$ 7.900
W/CHEDDAR, BACON & SPRING ONION.	
<b>CRISPY CHICKEN SKEWERS</b>	\$ 7.900
CHICKEN BREASTS BREADED ON PANKO W/BBQ SAUCE.	
<b>CHEESE SCONE W/SALMON FILLING</b>	\$ 7.900





# SALADS

## VEGETARIAN

\$ 10.900

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

## CRISPY CHICKEN

\$ 11.900

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

## CARNIVORE

\$ 13.900

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

## CHICKEN POKE

\$ 10.900

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

## SHRIMP POKE

\$ 11.900

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



VEGAN DISH



VEGETARIAN DISH

@LAPANERAROSA.CHILE @ f



## SANDWICHES

*Homemade bread  
baked daily by our bakers*

### 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, TOFU, GOAT CHEESE, AVOCADO & ARUGULA.  
GARNISHED WITH RUSTIC POTATOES.

### SHREDDED TENDERLOIN \$ 9.900

MINI-BAGUETTE, SHREDDED TENDERLOIN, CHANCO CHEESE, DEHYDRATED  
TOMATOES AND MASHED AVOCADO

### PROSCIUTTO MINI-BAGUETTE \$ 9.900

PROSCIUTTO, BRIE CHEESE, ARUGULA, CHERRY TOMATO SPREAD  
ON DIJON BUTTER. 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

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

### BBQ BONDIOLA \$ 11.900

CHALLAH BREAD WITH ONION, SLOW-COOKED BRAISED BONDIOLA  
ON BBQ SAUCE, CARAMELIZED ONIONS, ARUGULA AND COLESLAW.  
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.

## 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.

*Savory*  
**CREPES**  
*garnished with rustic potatoes*

**MAIN**

*Savory*  
**WAFFLES**

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

**CLASSIC** \$ 10.900  
SAUTÉED PULLED CHICKEN W/CARAMELIZED ONIONS, CHEDDAR CHEESE & TOMATO CRUMBLE SPRINKLE.

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

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

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

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

**PASTAS**  
*Homemade*

**FETTUCCINE** \$ 13.900  
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 RAVIOLIS**  \$ 14.900  
W/DILL CREAM, CHERRY TOMATO & CAPERS.

*Tenderloin & Mushroom*



\*REFERENCE PHOTO

**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 SAUTÉED 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.



\*PHOTO BY JESSICA

\*REFERENCE PHOTO



VEGAN DISH



VEGETARIAN DISH

# COCINA CASERA

**GOULASH** \$ 12.900  
BEEF AND MORRON PEPPER STEW SERVED WITH WHITE RICE

**CHICKEN WITH PEAS** \$ 12.900  
CHICKEN DICE IN PEA STEW, WITH CARAMELIZED CARROTS AND ASSEMBLED ON ALMONDED SWEET POTATO MASH.

## PIZZAS

**NEAPOLITAN** \$ 9.900  
TRADITIONAL DOUGH, TOMATO SAUCE, MOZZARELLA, FRESH TOMATOES, GARLIC & PARSLEY.

**ARUGULA & PARMESAN** \$ 10.900  
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.



## GLUTEN FREE PRODUCTS

*Salty alternatives*

**HAM & CHEESE TOAST** \$ 5.900

**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** \$ 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.

**CHOCO - ICE BROWNIES** \$ 11.900

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** \$ 8.900  
W/WALNUTS & WHIPPED CREAM.

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



\*REFERENCE PHOTO



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## 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** \$ 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.



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



**HELENA CAKE** \$ 4.900  
CHOCOLATE SPONGE CAKE FILLED WITH MILK Caramel & MANTECOL AND SLUSHED WHITE CHOCOLATE CREAM, CHOCOLATE GANACHE COVER.



**CARROT CAKE** \$ 4.900  
CARROT & WALNUT CAKE W/CREAM CHEESE & FROSTING FILLING.



**RED VELVET** \$ 4.900  
RED VELVET GLASS WITH SUGAR AND CREAM CHEESE.



**CARAMEL CHEESE CAKE** \$ 4.900  
SABLE COOKIE BASE, SWEET CHEESE CAKE MILK, CARAMEL SAUCE AND CRUMBA OF NUTS.



**SIENNA CAKE** \$ 4.900  
CHOCOLATE CAKE, CARAMEL SAUCE, PEANUT PASTE, PEANUTS CRISPY, CREAM, WHITE CHOCOLATE, MACARONS AND BITTER CHOCOLATE.



**HOJARASCA CAKE** \$ 4.900  
CRUNCHY HOJARASCA WITH CARAMEL SAUCE AND WALNUTS



## ICE CREAMS

ONE FLAVOR	\$ 2.900
TWO FLAVORS	\$ 3.900
THREE FLAVORS	\$ 4.900

## PASTRY

CROISSANT	\$ 1.900
MILK CARAMEL MINI CONES	\$ 1.900
CHOCOLATE COOKIE	\$ 2.900
CLASSIC SCONE	\$ 2.900
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

## COFFEE

RISTRETTO	\$ 2.600
ESPRESSO	\$ 2.600
LUNGO	\$ 2.900
AMERICAN	\$ 2.900
DOUBLE ESPRESSO	\$ 2.900
CAPPUCCINO	\$ 3.600
MOCCA	\$ 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
ICED COFFEE	\$ 4.900

## PANERA *Frappus*

CARAMEL / MOCHA / ITALIAN / VANILLA	\$ 4.900
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## *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



# SODA

## WATERS & 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

GREEN LIFE KIWI, MINT & HONEY.	\$ 4.600
GLASS OF LEMONADE W/HONEY & PASSION FRUIT	\$ 4.900
GLASS OF POMELADA (GRAPEFRUIT JUICE) W/LIME & MINT	\$ 4.900
GLASS OF LEMONADE W/MINT & GINGER	\$ 4.900
FROZEN POMELADA SQUEEZED GRAPEFRUIT, LIME, MINT & PLENTY OF ICE.	\$ 4.900
FROZEN PANTHER PINK GRAPEFRUIT, RED APPLE, LEMON & HONEY.	\$ 4.900
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
POMELADA 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

## MOCKTAILS

LA VIDA COLOR ROSA BLUEBERRY & RASPBERRY SYRUP, CITRUS MIX, TEA AND BASIL INFUSION.	\$ 6.900
VIOLETTA TONIC GIN & TONIC SYRUP, GRAPEFRUIT AND LEMON JUICE, TONIC.	\$ 6.900

# 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 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



## 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 GRAN RESERVA \$ 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

*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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