

## ¡SALUD!

Mojito Anna: rum, lemon, mint	\$980
Mojito sparkling wine: mojito with sparkling wine	\$1150
Pisco sour: pisco, lemon, sour	\$1150
Alexander: cognac, cocoa liqueur, cream	\$1300
Daiquiri frozen: rum, seasonal fruit, lemon	\$1260
Margarita frozen: tequila, triple sec, lemon	\$1150
Cuba libre: rum Bacardi, coke, lemon	\$1260
Grey creamy: Malamado viognier, amaretto, cognac, vainilla ice cream	\$1300
Mendoza sour: Malbec, lemon, raspberry, sour	\$1260
Fernet Branca prepared	\$1260
Fernet Branca to prepare	\$1480
Malamado malbec / Malamado white	\$1070
Vermouth Mendocino	\$1070

## CHEERS!

Tapaus cream: cognac, coffee, dulce de leche liqueur, condensed milk	\$1480
Baileys frozen: Baileys, whisky, chocolate liqueur	\$1730
Gin tonic: Curve, cucumber, sage	\$1480
Gin tonic Anna: Curve, rosemary, smoked pepper corn	\$1480
Black honey: whisky, honey liqueur, chai tea, chocolate ice cream	\$1480
Anna's red ice: gin, hibiscus tea, ginger, raspberry, lemon, mint	\$1700

## SAÚDE!

Caipirinha: cachaça, lemon, brown sugar, crushed ice	\$1260
Caipirinha Anna: cachaça, raspberry, lemon, Brown sugar, crushed ice	\$1260
Zulupe: Malibú, rum, banana, condensed milk, peach liqueur	\$1260

## A TA SANTÉ!

Communard: Malbec, blackcurrant cream	\$870
Kir blackcurrant: blackcurrant cream, white wine	\$990
Kir Royal: blackcurrant cream, sparkling wine	\$990
Dama de rojo: rosé wine, vodka, Martini dry, raspberry, blackcurrant	\$1390
Lemonchamp: lemon ice cream, sparkling wine	\$1180
Pastis	\$2250
Tomate: Pastis, grenadine syrup	\$2450

## ALLA TUA SALUTE!

Aperol Spritz: Aperol, sparkling wine, orange	\$1160
Martini dry: Curve, Martini Dry, olives	\$1730
Dirty Martini: Vodka Smirnoff, Martini Dry, olive brine	\$1650
Negroni: Campari, gin, Martini Rosso, orange	\$1350
Cynar Julep: Cynar, grapefruit, mint	\$1150
Ginger Cynar, ginger, tonic, gin, lemon	\$1150
Garibaldi: Campari, orange	\$1350
Gancia batido: Gancia, lemon juice, sour, Martini	\$1100

## NA ZDOROVIA!

Caipiroska Bistró: vodka, lemon, sugar, ginger and mint syrup	\$1150
Comopolitan Anna: Vodka, blackcurrant, lemon	\$1150
Screamingorgasm: vodka, coffe liqueur, Bailey's, cream	\$1700
Earl grey: vodka, Earl grey tea, peach, ginger	\$1160
Alto valle: vodka, White wine, white Martini, pear, apple	\$1260

TCHIN TCHIN GĀNBĒI  
KANPAĪ PROST L'CHAIM  
BSAHTEK OSASUNA SKAL  
SLÁINTE Salutem

Anna  
Bistró

## MENU, JUICE, COCKTAIL

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Executive Lunch Menu (working days): Starter, Main dish or main dish, dessert of the day	\$1950
Elle Menu: Salmon cake, Greek sauce, dessert of the day	\$2750
Bistró Menu: Lamb musaka, dessert of the day	\$2950
Juice of the day for 2 (lunch)	\$1390
Cocktail of the day for 2 (dinner)	\$1850


## STARTER, TAPA

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Gazpacho, Tapenade	\$1280
Rabbit confit tartine with three pepper corns	\$1390
Croston of Provolone cheese, brioche	\$1280
 Goat cheese puff pastry, crunchy honey and raisins	\$1480
Duck nem	\$1650
Sweetbreads Anna with thyme, arugula	\$2160
Salmon cake, Greek sauce	\$1500
Smoked salmon bruschetta, avocado, low temperature egg, arugula	\$2890
Homemade smoked salmon, brioche	\$3170
Homemade smoked salmon, brioche (for 2)	\$5850
Homemade smoked salmon, prawns with garlic, brioche (for 2)	\$6250
Garlic prawns	\$3450
 Caprese empanada	\$980
Skirt steak empanada	\$1160

## SALAD

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Caesar salad our way	\$2590
 Homemade smoked salmon, low temperature egg	\$4820
Goat cheese puff pastry, warm salad	\$3100
Burrata, tomatoe, basil	\$4350
Duck nem, oriental sauce	\$3850

## TABLA, TARTINE

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Cheese, cured meats, dry fruits, cherry tomatoes, olives, baguette toast	\$3180
3 caprese empanadas, 3 skirt steak empanadas	\$2770
Smoked bacon croston, avocado, low temperatura egg, arugula, rustic potatoes	\$2350
Kale croston, spinach, bacon, low temperatura egg	\$2140

## MAIN DISHES

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Beef tartare (previous reservation)	\$4460
Duck Confit, façon bistró, pepper-corn sauce	\$4950
Lamb musaka	\$2490
Goat confit in a wood-fired oven	\$4380
Lamb gigot 8 hours in its juice	\$4450
Pork rib, Aeropostal beer sauce, rustic potatoes	\$3180
Smoked Boston shoulder, pepper corn sauce, gratin dauphinois	\$3270
Malbec veal	\$2490
Smoked sirloin, criolla sauce, rustic potatoes, salad	\$3400
Flank steak, gratin dauphinois, blue cheese	\$3400
Skirt steak, patate sauté	\$4100
Rib eye, sweet potato pure, roasted vegetables	\$3800
Anna rib eye, gratin dauphinois, mushrooms sauce	\$4450
White fish filet, citrus sauce	\$3250
Salmon filet, spinach and corn cream	\$4820
Chicken wok with seasonal herb, teriyaki sauce	\$2280
 4 macrobiotic times	\$2280

## PASTA

Sorrentino Bistró	\$2640
Haddock sorrentino, lemon zeste, saffron cream	\$3180
Tagliatelle pomodoro	\$1920
 Ricota cheese and vegetables raviolino, curry sauce	\$2480
Shrimp, spaghetti	\$3940
Pappardelle, homemade smoked salmon	\$3850
 Vegetarian lasagna with saracen flour	\$2440

## OTHER

Rustic French fries	\$1140
Rustic French fries, low temperature egg, bacon bits	\$1280
Children menu Tagliatelle speedy (exclusively for children under 14 years)	\$1690
<i>Opcional low temperatura egg on plate</i>	\$240

## DESSERT

Dessert of the day	\$970
Chocolate Moelleux Anna	\$1380
Crème brûlée Patay	\$1380
Cheesecake, passion fruit coulis	\$1310
Apple and pear crumble with blackcurrant	\$1190
Exupery, three chocolates	\$1160

## COFFEE & TEA GOURMAND

Hermé: medium coffee or loose leaf tea, three macarons	\$1370
Cuorelato: Ice tea, Cuorelato Ice cream macaron	\$1630
Anna: medium coffee, crème brûlée, dulce de leche mousse, chocolate truffle	\$1370

## CUORELATO

## ICE CREAM MACARON

Almond and walnut Cuorelato, Ferruccio Rochers ice cream, apricot coulis	\$1190
Almond Cuorelato, mascarpone with fruits of the forest ice cream, chocolate sauce	\$1190
Almond Cuorelato, pistacho ice cream, apricot coulis	\$1190
Almond and peanut Cuorelato, dulce de leche ice cream, chocolate sauce	\$1190

## SUNDAE ICE CREAM FERRUCCIO SOPPELSA

Ice cream 3 flavours Water ice cream: raspberry, lemon, orange. Ice cream: Ferruccio, chocolate, Mascarpone, dulce de leche, pistacho	\$970
Banana Split: Banana, dulce de leche ice cream, Ferruccio Rochers ice cream, whipped cream, chocolate sauce, dulce de leche, chocolate macaron	\$1270
Copa de la reina: Mascarpone with red fruits ice cream, pistacho ice cream, meringue, whipped cream, chocolate sauce, dulce de leche, lemon macaron	\$1270
Copa Aconcagua: Ferruccio Rochers ice cream, pistacho ice cream, meringue, whipped cream, red fruits sauce, passion fruit macaron	\$1270
Colonel: Lemon ice cream, vodka, ginger coulis	\$1180
Colonel brasileiro: Lemon ice cream, cachaça, red fruits coulis	\$1420

Buon appetito  
OnEjin  
Guten Appetit  
Buen provecho

Itadakimasu  
BON APPÉTIT  
Bismillah  
BOM APETITE  
Siik faahn

Anna  
Bistró

## CRAFT BEER

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Half Pint Selection	\$380
Half Pint Premium Selection	\$480
Pint Selection	\$720
Pint Premium Selection	\$850

## SPIRITUOUS & LIQUEUR

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Cognac Reserva San Juan	\$590
Johnnie Walker Red Label	\$1160
Johnnie Walker black label	\$1730
Chivas Regal 12 years	\$1540
Jack Daniel's	\$3380
Bacardi	\$610
Tequila José Cuervo	\$730
Vodka Absolut	\$870
Vodka Smirnoff	\$610
Tía María	\$520
Branca	\$520
Cointreau	\$2120
Bols Liqueurs	\$520
Baileys	\$1200

## LEMONADE

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Classic	\$640
Oriental: lemon, ginger	\$640
Menthol: lemon, mint	\$640
Mimine: lemon, mint, ginger	\$750

## SMOOTHIE

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Raspberry, apple, banana	\$910
Strawberry, orange	\$910
Pear, banana, lemon	\$770
Kiwi, banana, apple, lemon	\$910

## ENERGETIC JUICE

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Anna tonic: carrot, orange, lemon, ginger	\$950
Vitaminæ: Apple, carrot, lemon, ginger	\$950
Zen: Green apple, cucumber, lemon, ginger, mint	\$950

## ICE TEA

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*With optional milk*

Green tea, lemon, ginger	\$650
Green tea, lemon, mint	\$650
Orange Earl Grey bergamot tea	\$650
Chai tea with milk, masala spices	\$650
Hibiscus tea, cinnamon, cardamom	\$650

## SPECIAL COFFEE

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*Special coffees can be ordered frappé*

Medium cardamom with whipped cream	\$520
Medium vanilla with whipped cream	\$520
Moka coffee	\$580
Classic cappuccino	\$770
Caramel cappuccino	\$790
Brillat coffee: whipped cream, chocolate, cardamom	\$820
Condensed milk coffee with whipped cream	\$820
Irish coffee: Whisky, double espresso, cream	\$960
Calypso coffee: Tía María, double express, cream	\$960
French coffee: Cognac, double express, chocolate, cream	\$960

## CHOCOLATE MILK & SUBMARINE

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Classic submarine	\$650
Brillat submarine: chocolate bar, whipped cream, caramel, vanilla	\$750
Classic chocolate milk	\$650
Brillat chocolated: Cocoa, cream, whipped cream, caramel, vanilla	\$750

## COFFEE & TEA

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Small coffee	\$360
Medium coffee	\$410
Double coffee	\$530
Coffee with milk	\$650
Decaffeinated	\$650
Tea	\$360
Tea Inti Zen	\$410
Loose leaf tea	\$530
<i>Additional milk</i>	<i>\$150</i>
<i>Additional cream or whipped cream</i>	<i>\$160</i>
<i>Additional cardamom or vanilla syrup</i>	<i>\$130</i>

## OTHER DRINK

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Mineral water	\$380
Soda 350 ml	\$470
Flavored water, Tonic	\$520
Medium orange juice	\$480
Big orange juice	\$710
Milkshake	\$650

## LOOSE LEAF TEA

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*Our original and tea blends, are selected and made by Tehani, Misiones, without agrochemicals or pesticides*

### **BLACK TEA – 4 minutes of infusion** **\$530**

Black tea of origin: Premium loose leaf

Berries Black Tea: Black tea, blueberries, hibiscus and rosehip

Orange Earl Grey: black tea, orange, bergamot and clove

Vanilla Black Tea: Black tea, vanilla and honey.

Chai: black tea, masala spices

Smoked Tea: Smoked black loose leaf tea.

### **GREEN TEA – 3 minutes of infusion** **\$530**

Green tea of origin: Premium large loose leaves.

Ginger Green Tea: Green tea, ginger, mint and lemongrass.

Flower Green Tea: Green tea, rose, roship, Jasmine and strawberry.

### **INFUSION – 5 to 8 minutes of infusion** **\$530**

Rooibos Blend: South African bush. No theine or caffeine. Blend with red fruits and mint.

Camomille: Blend of chamomile flowers and honey.

Hibiscus: Hibiscus, roship, apple and cinnamon.

## CORK & CAKE SERVICE

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Cork service per bottle	\$1100
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Cake service per person	\$430
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 Vegetarian dish