

¡SALUD!

Mojito Anna: rum, lemon, mint	\$1100
Mojito sparkling wine: mojito with sparkling wine	\$1250
Pisco sour: pisco, lemon, sour	\$1250
Alexander: cognac, cocoa liqueur, cream	\$1460
Daiquiri frozen: rum, seasonal fruit, lemon	\$1420
Margarita frozen: tequila, triple sec, lemon	\$1250
Cuba libre: rum Bacardi, coke, lemon	\$1420
Grey creamy: Malamado viognier, amaretto, cognac, vainilla ice cream	\$1460
Mendoza sour: Malbec, lemon, raspberry, sour	\$1420
Fernet Branca prepared	\$1420
Fernet Branca to prepare	\$1660
Malamado malbec / Malamado white	\$1200
Vermouth Mendocino	\$1200

CHEERS!

Tapaus cream: cognac, coffee, dulce de leche liqueur, condensed milk	\$1660
Baileys frozen: Baileys, whisky, chocolate liqueur	\$1940
Gin tonic: Curve, cucumber, sage	\$1660
Gin tonic Anna: Curve, rosemary, smoked pepper corn	\$1660
Black honey: whisky, honey liqueur, chai tea, chocolate ice cream	\$1660
Anna's red ice: gin, hibiscus tea, ginger, raspberry, lemon, mint	\$1920

SAÚDE!

Caipirinha: cachaça, lemon, brown sugar, crushed ice	\$1420
Caipirinha Anna: cachaça, raspberry, lemon, Brown sugar, crushed ice	\$1420
Zulupe: Malibú, rum, banana, condensed milk, peach liqueur	\$1420

A TA SANTÉ!

Communard: Malbec, blackcurrant cream	\$980
Kir blackcurrant:blackcurrant cream, white wine	\$1120
Kir Royal: blackcurrant cream, sparkling wine	\$1120
Dama de rojo: rosé wine, vodka, Martini dry, raspberry, blackcurrant	\$1560
Lemonchamp: lemon ice cream, sparkling wine	\$1330
Pastis	\$2520
Tomate: Pastis, grenadine syrup	\$2750

ALLA TUA SALUTE!

Aperol Spritz: Aperol, sparkling wine, orange	\$1300
Martini dry: Curve, Martini Dry, olives	\$1940
Dirty Martini: Vodka Smirnoff, Martini Dry, olive brine	\$1850
Negroni: Campari, gin, Martini Rosso, orange	\$1520
Cynar Julep: Cynar, grapefruit, mint	\$1250
Ginger Cynar, ginger, tonic, gin, lemon	\$1250
Garibaldi: Campari, orange	\$1520
Gancia batido: Gancia, lemon juice, sour, Martini	\$1240

NA ZDOROVIA!

Caipiroska Bistró: vodka, lemon, sugar, ginger and mint syrup	\$1250
Comopolitan Anna: Vodka, blackcurrant, lemon	\$1250
Screamingorgasm: vodka, coffe liqueur, Bailey's, cream	\$1920
Earl grey: vodka, Earl grey tea, peach, ginger	\$1300
Alto valle: vodka, White wine, white Martini, pear, apple	\$1420

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

Anna
Bistró


MENU, JUICE, COCKTAIL

Executive Lunch Menu (working days): Starter, Main dish or main dish, dessert of the day	\$2350
Elle Menu: Salmon cake, Greek sauce, dessert of the day	\$3080
Bistró Menu: Lamb musaka, dessert of the day	\$3320
Juice of the day for 2 (lunch)	\$1560
Cocktail of the day for 2 (dinner)	\$1950

STARTER, TAPA

Gazpacho, Tapenade	\$1440
Rabbit confit tartine with three pepper corns	\$1560
Croston of Provolone cheese, brioche	\$1440
 Goat cheese puff pastry, crunchy honey and raisins	\$1660
Duck nem	\$1850
Sweetbreads Anna with thyme, arugula	\$2420
Salmon cake, Greek sauce	\$1680
Smoked salmon bruschetta, avocado, low temperature egg, arugula	\$3240
Homemade smoked salmon, brioche	\$3550
Homemade smoked salmon, brioche (for 2)	\$6560
Homemade smoked salmon, prawns with garlic, brioche (for 2)	\$6950
Garlic prawns	\$3870
 Caprese empanada	\$1100
Skirt steak empanada	\$1300

SALAD

Caesar salad our way	\$2920
 Homemade smoked salmon, low temperature egg	\$5400
Goat cheese puff pastry, warm salad	\$3480
Burrata, tomatoe, basil	\$4880
Duck nem, oriental sauce	\$4320



TABLA, TARTINE

Cheese, cured meats, dry fruits, cherry tomatoes, olives, baguette toast	\$3570
3 caprese empanadas, 3 skirt steak empanadas	\$3120
Smoked bacon croston, avocado, low temperatura egg, arugula, rustic potatoes	\$2640
Kale croston, spinach, bacon, low temperatura egg	\$2400

MAIN DISHES

Beef tartare (previous reservation)	\$4950
Duck Confit, façon bistró, pepper-corn sauce	\$5560
Lamb musaka	\$2750
Goat confit in a wood-fired oven	\$4920
Lamb gigot 8 hours in its juice	\$4950
Pork rib, Aeropostal beer sauce, rustic potatoes	\$3570
Smoked Boston shoulder, pepper corn sauce, gratin dauphinois	\$3670
Malbec veal	\$2750
Smoked sirloin, criolla sauce, rustic potatoes, salad	\$3820
Flank steak, gratin dauphinois, blue cheese	\$3820
Skirt steak, patate sauté	\$4600
Rib eye, sweet potato pure, roasted vegetables	\$4260
Anna rib eye, gratin dauphinois, mushrooms sauce	\$4950
White fish filet, citrus sauce	\$3640
Salmon filet, spinach and corn cream	\$5400
Chicken wok with seasonal herb, teriyaki sauce	\$2560
 4 macrobiotic times	\$2560

PASTA

Sorrentino Bistró	\$2960
Haddock sorrentino, lemon zeste, saffron cream	\$3570
Tagliatelle pomodoro	\$2200
 Ricota cheese and vegetables raviolino, curry sauce	\$2780
Shrimp, spaghetti	\$4420
Pappardelle, homemade smoked salmon	\$4320
 Vegetarian lasagna with saracen flour	\$2740

OTHER

Rustic French fries	\$1280
Rustic French fries, low temperature egg, bacon bits	\$1440
Children menu Tagliatelle speedy (exclusively for children under 14 years)	\$1900
<i>Opcional low temperatura egg on plate</i>	\$270

DESSERT

Dessert of the day	\$1080
Chocolate Moelleux Anna	\$1550
Crème brûlée Patay	\$1550
Cheesecake, passion fruit coulis	\$1470
Apple and pear crumble with blackcurrant	\$1340
Exupery, three chocolates	\$1300

COFFEE & TEA GOURMAND

Hermé: medium coffee or loose leaf tea, three macarons	\$1540
Cuorelato: Ice tea, Cuorelato Ice cream macaron	\$1830
Anna: medium coffee, crème brûlée, dulce de leche mousse, chocolate truffle	\$1540

CUORELATO

ICE CREAM MACARON

Almond and walnut Cuorelato, Ferruccio Rochers ice cream, apricot coulis	\$1340
Almond Cuorelato, mascarpone with fruits of the forest ice cream, chocolate sauce	\$1340
Almond Cuorelato, pistacho ice cream, apricot coulis	\$1340
Almond and peanut Cuorelato, dulce de leche ice cream, chocolate sauce	\$1340

SUNDAE ICE CREAM FERRUCCIO SOPPELSA

Ice cream 3 flavours Water ice cream: raspberry, lemon, orange. Ice cream: Ferruccio, chocolate, Mascarpone, dulce de leche, pistacho	\$1080
Banana Split: Banana, dulce de leche ice cream, Ferruccio Rochers ice cream, whipped cream, chocolate sauce, dulce de leche, chocolate macaron	\$1430
Copa de la reina: Mascarpone with red fruits ice cream, pistacho ice cream, meringue, whipped cream, chocolate sauce, dulce de leche, lemon macaron	\$1430
Copa Aconcagua: Ferruccio Rochers ice cream, pistacho ice cream, meringue, whipped cream, red fruits sauce, passion fruit macaron	\$1430
Colonel: Lemon ice cream, vodka, ginger coulis	\$1380
Colonel brasileiro: Lemon ice cream, cachaça, red fruits coulis	\$1580

Buon appetito
OnEjin
Guten Appetit
Buen provecho

Itadakimasu
BON APPÉTIT
Bismillah
BOM APETITE
Siik faahn

Anna
Bistró

CRAFT BEER

Half Pint Selection	\$430
Half Pint Premium Selection	\$540
Pint Selection	\$820
Pint Premium Selection	\$960

SPIRITUOUS & LIQUEUR

Cognac Reserva San Juan	\$670
Johnnie Walker Red Label	\$1300
Johnnie Walker black label	\$1940
Chivas Regal 12 years	\$1730
Jack Daniel's	\$3750
Bacardi	\$680
Tequila José Cuervo	\$820
Vodka Absolut	\$980
Vodka Smirnoff	\$680
Tía María	\$590
Branca	\$590
Cointreau	\$2380
Bols Liqueurs	\$590
Baileys	\$1350

LEMONADE

Classic	\$720
Oriental: lemon, ginger	\$720
Menthol: lemon, mint	\$720
Mimine: lemon, mint, ginger	\$840

SMOOTHIE

Raspberry, apple, banana	\$1080
Strawberry, orange	\$1080
Pear, banana, lemon	\$980
Kiwi, banana, apple, lemon	\$1080

ENERGETIC JUICE

Anna tonic: carrot, orange, lemon, ginger	\$1150
Vitaminæ: Apple, carrot, lemon, ginger	\$1150
Zen: Green apple, cucumber, lemon, ginger, mint	\$1150

ICE TEA

With optional milk

Green tea, lemon, ginger	\$730
Green tea, lemon, mint	\$730
Orange Earl Grey bergamot tea	\$730
Chai tea with milk, masala spices	\$730
Hibiscus tea, cinnamon, cardamom	\$730

SPECIAL COFFEE

Special coffees can be ordered frappé

Medium cardamom with whipped cream	\$590
Medium vanilla with whipped cream	\$590
Moka coffee	\$650
Classic cappuccino	\$870
Caramel cappuccino	\$890
Brillat coffee: whipped cream, chocolate, cardamom	\$920
Condensed milk coffee with whipped cream	\$920
Irish coffee: Whisky, double espresso, cream	\$1080
Calypso coffee: Tía María, double express, cream	\$1080
French coffee: Cognac, double express, chocolate, cream	\$1080

CHOCOLATE MILK & SUBMARINE

Classic submarine	\$730
Brillat submarine: chocolate bar, whipped cream, caramel, vanilla	\$840
Classic chocolate milk	\$730
Brillat chocolated: Cocoa, cream, whipped cream, caramel, vanilla	\$840

COFFEE & TEA

Small coffee	\$410
Medium coffee	\$460
Double coffee	\$600
Coffee with milk	\$730
Decaffeinated	\$730
Tea	\$410
Tea Inti Zen	\$460
Loose leaf tea	\$600
<i>Additional milk</i>	<i>\$170</i>
<i>Additional cream or whipped cream</i>	<i>\$180</i>
<i>Additional cardamom or vanilla syrup</i>	<i>\$150</i>

OTHER DRINK

Mineral water	\$430
Soda 350 ml	\$530
Flavored water, Tonic	\$590
Medium orange juice	\$540
Big orange juice	\$800
Milkshake	\$730

LOOSE LEAF TEA

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

BLACK TEA – 4 minutes of infusion **\$600**

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 **\$600**

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 **\$600**

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

Cork service per bottle	\$1240
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Cake service per person	\$490
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 Vegetarian dish