

¡SALUD!

Mojito Anna: rum, lemon, mint	\$1270
Mojito sparkling wine: mojito with sparkling wine	\$1440
Pisco sour: pisco, lemon, sour	\$1440
Alexander: cognac, cocoa liqueur, cream	\$1680
Daiquiri frozen: rum, seasonal fruit, lemon	\$1640
Margarita frozen: tequila, triple sec, lemon	\$1440
Cuba libre: rum Bacardi, coke, lemon	\$1640
Grey creamy: Malamado viognier, amaretto, cognac, vainilla ice cream	\$1680
Mendoza sour: Malbec, lemon, raspberry, sour	\$1640
Fernet Branca prepared	\$1640
Fernet Branca to prepare	\$1900
Malamado malbec / Malamado white	\$1380
Vermouth Mendocino	\$1380

CHEERS!

Tapaus cream: cognac, coffee, dulce de leche liqueur, condensed milk	\$1900
Baileys frozen: Baileys, whisky, chocolate liqueur	\$2230
Gin tonic: Curve, cucumber, sage	\$1900
Gin tonic Anna: Curve, rosemary, smoked pepper corn	\$1900
Black honey: whisky, honey liqueur, chai tea, chocolate ice cream	\$1900
Anna's red ice: gin, hibiscus tea, ginger, raspberry, lemon, mint	\$2200

SAÚDE!

Caipirinha: cachaça, lemon, brown sugar, crushed ice	\$1640
Caipirinha Anna: cachaça, raspberry, lemon, Brown sugar, crushed ice	\$1640
Zulupe: Malibú, rum, banana, condensed milk, peach liqueur	\$1640

A TA SANTÉ!

Communard: Malbec, blackcurrant cream	\$1130
Kir blackcurrant: blackcurrant cream, white wine	\$1280
Kir Royal: blackcurrant cream, sparkling wine	\$1280
Dama de rojo: rosé wine, vodka, Martini dry, raspberry, blackcurrant	\$1800
Lemonchamp: lemon ice cream, sparkling wine	\$1530
Pastis	\$2900
Tomate: Pastis, grenadine syrup	\$3170

ALLA TUA SALUTE!

Aperol Spritz: Aperol, sparkling wine, orange	\$1500
Martini dry: Curve, Martini Dry, olives	\$2230
Dirty Martini: Vodka Smirnoff, Martini Dry, olive brine	\$2130
Negroni: Campari, gin, Martini Rosso, orange	\$1750
Cynar Julep: Cynar, grapefruit, mint	\$1440
Ginger Cynar, ginger, tonic, gin, lemon	\$1440
Garibaldi: Campari, orange	\$1750
Gancia batido: Gancia, lemon juice, sour, Martini	\$1430

NA ZDOROVIA!

Caipiroska Bistró: vodka, lemon, sugar, ginger and mint syrup	\$1440
Comopolitan Anna: Vodka, blackcurrant, lemon	\$1440
Screamingorgasm: vodka, coffee liqueur, Bailey's, cream	\$2200
Earl grey: vodka, Earl grey tea, peach, ginger	\$1500
Alto valle: vodka, White wine, white Martini, pear, apple	\$1640

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

Anna
Bistró


MENU, JUICE, COCKTAIL

Executive Lunch Menu (working days): Starter, Main dish or main dish, dessert of the day	\$2900
Elle Menu: Salmon cake, Greek sauce, dessert of the day	\$3600
Bistró Menu: Lamb musaka, dessert of the day	\$3950
Juice of the day for 2 (lunch)	\$1900
Cocktail of the day for 2 (dinner)	\$2300

STARTER, TAPA

Onion soupe	\$1750
Rabbit confit tartine with three pepper corns	\$1950
Croston of Provolone cheese, brioche	\$1780
 Goat cheese puff pastry, crunchy honey and raisins	\$1950
Duck nem	\$2280
Sweetbreads Anna with thyme, arugula	\$2840
Salmon cake, Greek sauce	\$2150
Smoked salmon bruschetta, avocado, low temperature egg, arugula	\$3850
Homemade smoked salmon, brioche	\$4300
Homemade smoked salmon, brioche (for 2)	\$7700
Homemade smoked salmon, prawns with garlic, brioche (for 2)	\$8800
Garlic prawns	\$4880
 Cheese duo empanada	\$1480
Skirt steak empanada	\$1780

SALAD

Caesar salad our way	\$3400
 Homemade smoked salmon, low temperature egg	\$6300
Goat cheese puff pastry, warm salad	\$4200
Duck nem, oriental sauce	\$4600



TABLA, TARTINE

Cheese, cured meats, dry fruits, cherry tomatoes, olives, baguette toast	\$4500
3 cheese duo empanadas, 3 skirt steak empanadas	\$3950
Smoked bacon croston, avocado, low temperatura egg, arugula, rustic potatoes	\$3300
Kale croston, spinach, bacon, low temperatura egg	\$2950

MAIN DISHES

Beef tartare (previous reservation)	\$5900
Duck Magret, orange and coffee sauce	\$7900
Lamb musaka	\$3300
Goat confit in a wood-fired oven	\$5800
Lamb gigot 8 hours in its juice	\$5800
Pork rib, Aeropostal beer sauce, rustic potatoes	\$4300
Smoked Boston shoulder, pepper corn sauce, gratin dauphinois	\$4300
Malbec veal	\$3300
Smoked sirloin, criolla sauce, rustic potatoes, salad	\$4500
Flank steak, gratin dauphinois, blue cheese	\$4500
Skirt steak, patate sauté	\$5400
Rib eye, sweet potato pure, roasted vegetables	\$5200
Anna rib eye, gratin dauphinois, mushrooms sauce	\$6300
White fish filet, citrus sauce	\$4600
Salmon filet, spinach and corn cream	\$6900
Chicken wok with seasonal herb, teriyaki sauce	\$3100
 4 macrobiotic times	\$3100

PASTA

Sorrentino Bistró	\$3500
Haddock sorrentino, lemon zeste, saffron cream	\$4200
Tagliatelle carbonara	\$2800
 Ricota cheese and vegetables raviolino, curry sauce	\$3400
Shrimp, spaghetti	\$5400
Pappardelle, homemade smoked salmon	\$4950
 Vegetarian lasagna with saracen flour	\$3200

OTHER

Rustic French fries	\$1600
Rustic French fries, low temperature egg, bacon bits	\$1900
Children menu Tagliatelle speedy (exclusively for children under 14 years)	\$2500
<i>Opcional low temperatura egg on plate</i>	\$330

DESSERT

Dessert of the day	\$1350
Chocolate Moelleux Anna	\$2100
Crème brûlée Patay	\$2100
Cheesecake, passion fruit coulis	\$1980
Apple and pear crumble with blackcurrant	\$1850
Exupery, three chocolates	\$1850

COFFEE & TEA GOURMAND

Hermé: medium coffee or loose leaf tea, three macarons	\$2450
Cuorelato: Ice tea, Cuorelato Ice cream macaron	\$2500
Anna: medium coffee, crème brûlée, dulce de leche mousse, Brillat Savarin Palé	\$2450

CUORELATO

ICE CREAM MACARON

Almond and walnut Cuorelato, Ferruccio Rochers ice cream, apricot coulis	\$1860
Almond Cuorelato, mascarpone with fruits of the forest ice cream, chocolate sauce	\$1860
Almond Cuorelato, pistacho ice cream, apricot coulis	\$1860
Almond and peanut Cuorelato, dulce de leche ice cream, chocolate sauce	\$1860

SUNDAE ICE CREAM FERRUCCIO SOPPELSA

Ice cream 3 flavours Water ice cream: raspberry, lemon, orange. Ice cream: Ferruccio, chocolate, Mascarpone, dulce de leche, pistacho	\$1700
Banana Split: Banana, dulce de leche ice cream, Ferruccio Rochers ice cream, whipped cream, chocolate sauce, dulce de leche, chocolate macaron	\$2200
Copa de la reina: Mascarpone with red fruits ice cream, pistacho ice cream, meringue, whipped cream, chocolate sauce, dulce de leche, lemon macaron	\$2200
Copa Aconcagua: Ferruccio Rochers ice cream, pistacho ice cream, meringue, whipped cream, red fruits sauce, passion fruit macaron	\$2200
Colonel: Lemon ice cream, vodka, ginger coulis	\$2200
Colonel brasileiro: Lemon ice cream, cachaça, red fruits coulis	\$2400

Buon appetito
OnEjin
Guten Appetit
Buen provecho

Itadakimasu
BON APPÉTIT
Bismillah
BOM APETITE
Siik faahn

Anna
Bistró

CRAFT BEER

Half Pint Selection	\$500
Half Pint Premium Selection	\$630
Pint Selection	\$950
Pint Premium Selection	\$1100

SPIRITUOUS & LIQUEUR

Cognac Reserva San Juan	\$780
Johnnie Walker Red Label	\$1500
Johnnie Walker black label	\$2240
Chivas Regal 12 years	\$1980
Jack Daniel's	\$4350
Bacardi	\$780
Tequila José Cuervo	\$950
Vodka Absolut	\$1130
Vodka Smirnoff	\$780
Tía María	\$680
Branca	\$680
Cointreau	\$2750
Bols Liqueurs	\$680
Baileys	\$1560

LEMONADE

Classic	\$830
Oriental: lemon, ginger	\$830
Menthol: lemon, mint	\$830
Mimine: lemon, mint, ginger	\$970

SMOOTHIE

Raspberry, pear, orange	\$1540
Pear, banana, lemon	\$1130
Kiwi, banana, apple, lemon	\$1280

ENERGETIC JUICE

Anna tonic: carrot, orange, lemon, ginger	\$1330
Vitaminæ: Apple, carrot, lemon, ginger	\$1330
Zen: Green apple, cucumber, lemon, ginger, mint	\$1330

ICE TEA

<i>With optional milk</i>	
Green tea, lemon, ginger	\$840
Green tea, lemon, mint	\$840
Orange Earl Grey bergamot tea	\$840
Chai tea with milk, masala spices	\$840
Hibiscus tea, cinnamon, cardamom	\$840

SPECIAL COFFEE

<i>Special coffees can be ordered frappé</i>	
Medium cardamom with whipped cream	\$680
Medium vanilla with whipped cream	\$680
Moka coffee	\$750
Classic cappuccino	\$1020
Caramel cappuccino	\$1030
Brillat coffee: whipped cream, chocolate, cardamom	\$1060
Condensed milk coffee with whipped cream	\$1060
Irish coffee: Whisky, double espresso, cream	\$1250
Calypso coffee: Tía María, double espresso, cream	\$1250
French coffee: Cognac, double espresso, chocolate, cream	\$1250

CHOCOLATE MILK & SUBMARINE

Classic submarine	\$840
Brillat submarine: chocolate bar, whipped cream, caramel, vanilla	\$970
Classic chocolate milk	\$840
Brillat chocolated: Cocoa, cream, whipped cream, caramel, vanilla	\$970

COFFEE & TEA

Small coffee	\$480
Medium coffee	\$530
Double coffee	\$690
Coffee with milk	\$840
Decaffeinated	\$840
Tea	\$480
Tea Inti Zen	\$530
Loose leaf tea	\$690
<i>Additional milk</i>	\$200
<i>Additional cream or whipped cream</i>	\$210
<i>Additional cardamom or vanilla syrup</i>	\$180

OTHER DRINK

Mineral water	\$500
Soda 350 ml	\$610
Flavored water, Tonic	\$680
Medium orange juice	\$630
Big orange juice	\$920
Milkshake	\$840

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 **\$680**

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 **\$680**

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 **\$680**


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	\$1430
Cake service per person	\$570

 Vegetarian dish