

¡SALUD!

Mojito Anna: rum, lemon, mint	\$4900
Mojito sparkling wine: mojito with sparkling wine	\$5400
Pisco sour: pisco, lemon, sour	\$6200
Alexander: cognac, cocoa liqueur, cream	\$5200
Daiquiri frozen: rum, seasonal fruit, lemon	\$5200
Margarita frozen: tequila, triple sec, lemon	\$5200
Cuba libre: rum Bacardi, coke, lemon	\$7200
Grey creamy: Malamado viognier, amaretto, cognac, vainilla ice cream	\$6900
Mendoza sour: Malbec, lemon, raspberry, sour	\$5800
Fernet Branca prepared	\$5000
Fernet Branca to prepare	\$7200
Malamado malbec / Malamado white	\$4900
Vermouth Mendocino	\$4800

CHEERS!

Tapaus cream: cognac, coffee, dulce de leche liqueur, condensed milk	\$6200
Baileys frozen: Baileys, whisky, chocolate liqueur	\$9700
Gin tonic: Curve, cucumber, sage	\$5800
Gin tonic Anna: Curve, rosemary, smoked pepper corn	\$5800

SAÚDE!

Caipirinha: cachaça, lemon, brown sugar, crushed ice	\$5800
Caipirinha Anna: cachaça, raspberry, lemon, Brown sugar, crushed ice	\$7400
Zulupe: Malibú, rum, banana, condensed milk, peach liqueur	\$8100

A TA SANTÉ!

Communard: Malbec, blackcurrant cream	\$3500
Kir blackcurrant: blackcurrant cream, white wine	\$4100
Kir Royal: blackcurrant cream, sparkling wine	\$4800
Dama de rojo: rosé wine, vodka, Martini dry, raspberry, blackcurrant	\$7600
Lemonchamp: lemon ice cream, sparkling wine	\$5800
Pastis	\$8100
Tomate: Pastis, grenadine	\$8900

ALLA TUA SALUTE!

Aperol Spritz: Aperol, sparkling wine, orange	\$5800
Martini dry: Curve, Martini Dry, olives	\$6700
Dirty Martini: Vodka Smirnoff, Martini Dry, olive brine	\$6700
Negroni: Campari, gin, Martini Rosso, orange	\$6300
Cynar Julep: Cynar, grapefruit, mint	\$5400
Ginger Cynar, ginger, tonic, gin, lemon	\$5400
Garibaldi: Campari, orange	\$6500
Gancia batido: Gancia, lemon juice, sour, Martini	\$5000
	\$4800

NA ZDOROVIA!

Caipiroska Bistró: vodka, lemon, sugar, ginger and mint syrup	\$5200
Comopolitan Anna: Vodka, blackcurrant, lemon	\$5000
Screaming orgasm: vodka, coffe liqueur, Bailey's, cream	\$8900
Earl grey: vodka, Earl grey tea, peach, ginger	\$5400
Alto valle: vodka, White wine, white Martini, pear, apple	\$5800

SPIRITUOUS & LIQUEUR

Cognac Reserva San Juan	\$3200
Cognac Hennessy V.S.	\$21300
Johnnie Walker Red Label	\$6400
Johnnie Walker black label	\$10800
Chivas Regal 12 years	\$16200
Jack Daniel's	\$21300
Bacardi	\$5100
Tequila José Cuervo	\$8900
Vodka Absolut	\$5000
Vodka Smirnoff	\$3200
Tía María	\$3200
Branca	\$3200
Cointreau	\$21300
Bols Liqueurs	\$3200
Baileys	\$6700

TCHIN TCHIN GÄNBĒI
KANPAÏ 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	\$9800
Elle Menu: Salmon cake, Greek sauce, dessert of the day	\$13500
Bistró Menu: Lamb musaka, dessert of the day	\$14900
Juice of the day for 2 (lunch)	\$7200
Cocktail of the day for 2 (dinner)	\$8000



TABLA

Cheese, cured meats, dry fruits, cherry tomatoes, olives, baguette toast	\$14900
3 caprese empanadas, 3 skirt steak empanadas	\$14900

STARTER

Gazpacho, Tapenade	\$6500
Rabbit confit tartine with three pepper corns	\$8500
Croston of Provolone cheese, brioche	\$6700
 Goat cheese puff pastry, crunchy honey and raisins	\$8900
 Sweetbreads Anna with thyme, arugula	\$8900
Salmon cake, Greek sauce	\$8200
Smoked salmon bruschetta, avocado, low temperature egg, arugula	\$15400
Homemade smoked salmon, brioche	\$15400
Homemade smoked salmon, brioche (for 2)	\$27500
Homemade smoked salmon, prawns with garlic, brioche (for 2)	\$29600
Garlic prawns	\$14900
 Caprese empanada	\$6200
Skirt steak empanada	\$7900

SALAD



Caesar salad our way	\$12500
Homemade smoked salmon, low temperature egg	\$18500
 Goat cheese puff pastry, warm salad	\$14500
 Burrata, tomatoe, basil	\$19500

MAIN DISHES

Beef tartare (previous reservation)	\$24000
 Duck Confit façon bistró, peppercor sauce	\$32000
 Lamb musaka	\$13000
Lamb gigot 8 hours	\$23000
Pork rib, Aeropostal beer sauce, rustic potatoes	\$15400
Smoked Boston shoulder, pepper corn sauce, gratin dauphinois	\$16200
Malbec veal	\$15400
 Lomo saltado Nikkei Way	\$16200
 Smoked sirloin, criolla sauce, rustic potatoes, salad	\$17200
 Flank steak, gratin dauphinois, blue cheese	\$18500
 Skirt steak, patate sautéé	\$21000
 Rib eye, pure, roasted vegetables	\$21000
 Anna rib eye, gratin dauphinois, mushrooms sauce	\$28000
 Beef filet Tournedo, Malbec sauce	\$21000
White fish filet, citrus sauce	\$16500
 Salmon filet, spinach and corn cream	\$28000
Chicken wok with seasonal herb, teriyaki sauce	\$11800
4 macrobiotic times	\$10500




PASTA

Sorrentino Bistró	\$12700
Haddock sorrentino, lemon zeste, saffron cream	\$14800
Tagliatelle pomodoro	\$9800
 Ricota cheese and vegetables raviolino, curry sauce	\$11500
Shrimp, spaghetti	\$16500
Pappardelle, homemade smoked salmon	\$15900
 Vegetarian lasagna with saracen flour	\$10500

OTHER

Rustic French fries	\$5500
Rustic French fries, low temperature egg, bacon bits	\$7500
Children menu Tagliatelle speedy (exclusively for children under 14 years)	\$8900
Opcional low temperature egg on plate	\$1200

DESSERT

Dessert of the day	\$5500
Chocolate Moelleux Anna with orange ice cream	\$8200
 Crème brûlée Patay Façon Bistro	\$8200
Cheesecake, passion fruit coulis	\$7700
Apple and pear crumble with red fruits, pistachio ice cream	\$7700
Exupery, three chocolates Mousse	\$6900

CUORELATO

ICE CREAM MACARON

Almond and walnut Cuorelato, Ferruccio Rochers ice cream	\$7400
Almond Cuorelato, mascarpone with fruits of the forest ice cream	\$7400
Almond Cuorelato, pistacho ice cream	\$7400
Almond and peanut Cuorelato, dulce de leche ice cream	\$7400

SUNDAE ICE CREAM FERRUCCIO SOPPELSA

Ice cream 3 flavours	\$7400
Water ice cream: raspberry, lemon, orange.	
Ice cream: Ferruccio, chocolate, Mascarpone, dulce de leche, pistacho	
Banana Split: Banana, dulce de leche and Ferruccio Rocher ice cream	\$8300
Copa de la reina: Mascarpone with red fruits and pistacho ice cream	\$8300
Copa Aconcagua: Ferruccio Rocher and pistacho ice cream	\$8300
Colonel: Lemon ice cream, vodka, ginger coulis	\$9300
Colonel brasileiro: Lemon ice cream, cachaça, red fruits coulis	\$9800

Buon appetito Itadakimasu
OnEjin **BON APPÉTIT** Bismillah
Guten Appetit **BOM APETITE** *Sihk faahn*
Buen provecho

Anna
bistro