

¡SALUD!

Mojito Anna: rum, lemon, mint	\$5700
Mojito sparkling wine: mojito with sparkling wine	\$6300
Pisco sour: pisco, lemon, sour	\$7900
Alexander: cognac, cocoa liqueur, cream	\$6200
Daiquiri frozen: rum, seasonal fruit, lemon	\$6200
Margarita frozen: tequila, triple sec, lemon	\$6200
Cuba libre: rum Bacardi, coke, lemon	\$8400
Grey creamy: Malamado viognier, amaretto, cognac, ice cream	\$8000
Mendoza sour: Malbec, lemon, raspberry, sour	\$6800
Fernet Branca prepared	\$5800
Fernet Branca to prepare	\$8400
Malamado malbec / Malamado white	\$5700
Vermouth Mendocino	\$5600

CHEERS!

Tapaus cream: cognac, coffee, dulce de leche liqueur, condensed milk	\$7400
Baileys frozen: Baileys, whisky, chocolate liqueur	\$11600
Gin tonic: Gin, cucumber, sage	\$6800
Gin tonic Anna: Gin, rosemary, smoked pepper corn	\$6800

SAÚDE!

Caipirinha: cachaça, lemon	\$6800
Caipirinha Anna: cachaça, raspberry, lemon	\$8700
Zulupe: Malibú, rum, banana, peach liqueur, condensed milk	\$9500

A TA SANTÉ!

Communard: Malbec	\$4200
Kir blackcurrant: white wine	\$4900
Kir Royal: sparkling wine	\$5600
Dama de rojo: rosé wine, vodka, Martini dry, raspberry	\$8900
Lemonchamp: lemon ice cream, sparkling wine	\$6800
Tomate: Pastis, grenadine	\$10300

ALLA TUA SALUTE!

Aperol Spritz: Aperol, sparkling wine, orange	\$6800
Martini dry: Gin, Martini Dry, olives	\$7800
Dirty Martini: Vodka Smirnoff, Martini Dry, olive brine	\$7800
Negroni: Campari, gin, Martini Rosso, orange	\$7400
Cynar Julep: Cynar, grapefruit, mint	\$6300
Ginger Cynar, ginger, tonic, gin, lemon	\$6300
Garibaldi: Campari, orange	\$7600
Gancia batido: Gancia, lemon juice, sour Martini	\$5800
	\$5600

NA ZDOROVIA!

Caipiroska Bistró: vodka, lemon, sugar, ginger and mint syrup	\$6200
Comopolitan Anna: Vodka, lemon	\$5800
Screaming orgasm: vodka, coffee liqueur, Bailey's, cream	\$10300
Alto valle: vodka, White wine, white Martini, pear, apple	\$6800

SPIRITUOUS & LIQUEUR

Cognac Reserva San Juan	\$3800
Cognac Hennessy V.S.	\$24700
Johnnie Walker Red Label	\$7500
Johnnie Walker black label	\$12600
Chivas Regal 12 years	\$19000
Jack Daniel's	\$24700
Bacardi	\$6000
Tequila José Cuervo	\$10300
Vodka Absolut	\$5800
Vodka Smirnoff	\$3800
Tía María	\$3800
Branca	\$3800
Cointreau	\$24700
Bols Liqueurs	\$3800
Baileys	\$7800

TCHIN TCHIN GĀNBĒI
KANPAÏ PROST L'CHAIM
BSAHEK OSASUNA SKAL
SLÁINTE Saluitem

Anna
Bistró

MENU, JUICE, COCKTAIL

Executive Lunch Menu (working days): Starter, Main dish or main dish, dessert of the day	\$12500
Elle Menu: Salmon cake, Greek sauce, dessert of the day	\$15700
Bistró Menu: Lamb musaka, dessert of the day	\$17800
Juice of the day for 2 (lunch)	\$8400
Cocktail of the day for 2 (dinner)	\$9300


TABLA

Cheese, cured meats, dry fruits, cherry tomatoes, olives, baguette toast	\$17300
3 cheese duo empanadas, 3 skirt steak empanadas	\$17300

STARTER

Onion soupe	\$8400
Croston of Provolone cheese, brioche	\$8600
 Goat cheese puff pastry, crunchy honey and raisins	\$12000
 Sweetbreads Anna with thyme, arugula	\$12000
Three pepercorn rabbit escabeche	\$11500
Salmon cake, Greek sauce	\$10500
Smoked salmon bruschetta, avocado, low temperature egg, arugula	\$18000
Homemade smoked salmon, brioche	\$18000
Homemade smoked salmon, brioche (for 2)	\$32600
Homemade smoked salmon, prawns with garlic, brioche (for 2)	\$34700
Garlic prawns	\$17300
Putanesca squid	\$11500
 Cheese duo empanada	\$7400
Skirt steak empanada	\$9300
Trout empanada	\$10500



SALAD

Caesar salad our way	\$15800
Homemade smoked salmon, low temperature egg	\$22300
 Goat cheese puff pastry, warm salad	\$19500

MAIN DISHES

 Beef tartare (previous reservation)	\$29400
Duck Confit façon bistró, peppercor sauce	\$37000
 Lamb musaka	\$15800
Lamb gigot 8 hours	\$27300
Pork rib, beer sauce, rustic potatoes	\$19000
Smoked Boston shoulder, pepper corn sauce, gratin dauphinois	\$20000
 Lomo saltado Nikkei Way	\$20000
 Smoked sirloin, criolla sauce, rustic potatoes,	\$20000
 Flank steak, gratin dauphinois, blue cheese	\$22300
 Skirt steak, patate sautéé	\$25200
 Rib eye, pure, roasted vegetables	\$25200
 Anna rib eye, gratin dauphinois, mushrooms sauce	\$33000
Beef filet Tournedo, Malbec sauce	\$25200
 White fish filet, citrus sauce	\$20000
Andean trout with Uco Valley saffron sauce	\$26300
Salmon filet, spinach and corn cream	\$33000
Chicken wok, teriyaki sauce	\$14700
  4 macrobiotic times	\$14000


PASTA

Sorrentino Bistró	\$15800
Haddock sorrentino, lemon zeste, saffron cream	\$18000
Tagliatelle carbonara	\$12500
 Ricota cheese and vegetables raviolino, curry sauce	\$14000
Shrimp, spaghetti	\$20000
Pappardelle, homemade smoked salmon	\$19000
 Vegetarian lasagna with saracen flour	\$14000
Osso bucco lasagna	\$15300

OTHER

Rustic French fries	\$6600
Rustic French fries, low temperature egg, bacon bits	\$8800
Children menu Tagliatelle speedy (exclusively for children under 14 years)	\$10500
Opcional low temperature egg on plate	\$1500

DESSERT

Dessert of the day	\$6600
Chocolate Moelleux Anna, orange ice cream	\$10800
 Crème brûlée Patay Façon Bistro	\$9800
Cheesecake, passion fruit coulis	\$8900
Apple and pear crumble, red fruits, pistachio ice cream	\$8900
Exupery, three chocolates Mousse	\$8200

CUORELATO

ICE CREAM MACARON

Almond and walnut Cuorelato, Ferruccio Rochers ice cream	\$8700
Almond Cuorelato, mascarpone with fruits of the forest ice cream	\$8700
Almond Cuorelato, pistachio ice cream	\$8700
Almond and peanut Cuorelato, dulce de leche ice cream	\$8700

SUNDAE ICE CREAM FERRUCCIO SOPPELSA

Ice cream 3 flavours	\$8700
Water ice cream: raspberry, lemon, orange.	
Ice cream: Ferruccio, chocolate, Mascarpone, dulce de leche, pistachio	
Banana Split: Banana, dulce de leche and Ferruccio Rocher ice cream	\$9600
Copa de la reina: Mascarpone with red fruits and pistachio ice cream	\$9600
Copa Aconcagua: Ferruccio Rocher and pistachio ice cream	\$9600
Colonel: Lemon ice cream, vodka, ginger coulis	\$10800
Colonel brasileiro: Lemon ice cream, cachaça, red fruits coulis	\$11800

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

Anna
bistro