

¡SALUD!

Mojito Anna: rum, lemon, mint	\$6300
Mojito sparkling wine: mojito with sparkling wine	\$7200
Pisco sour: pisco, lemon, sour	\$8800
Alexander: cognac, cocoa liqueur, cream	\$7000
Daiquiri frozen: rum, seasonal fruit, lemon	\$7000
Margarita frozen: tequila, triple sec, lemon	\$7000
Cuba libre: rum Bacardi, coke, lemon	\$9500
Grey creamy: Malamado viognier, amaretto, cognac, ice cream	\$9000
Mendoza sour: Malbec, lemon, raspberry, sour	\$7600
Fernet Branca prepared	\$6600
Fernet Branca to prepare	\$9500
Malamado malbec / Malamado white	\$6300
Vermouth Mendocino	\$6300

CHEERS!

Tapaus cream: cognac, coffee, dulce de leche liqueur, condensed milk	\$8200
Baileys frozen: Baileys, whisky, chocolate liqueur	\$12800
Gin tonic: Gin, cucumber, sage	\$7600
Gin tonic Anna: Gin, rosemary, smoked pepper corn	\$7600

SAÚDE!

Caipirinha: cachaça, lemon	\$7600
Caipirinha Anna: cachaça, raspberry, lemon	\$9700
Zulupe: Malibú, rum, banana, peach liqueur, condensed milk	\$11000

A TA SANTÉ!

Communard: Malbec	\$4800
Kir blackcurrant: white wine	\$5500
Kir Royal: sparkling wine	\$6300
Dama de rojo: rosé wine, vodka, Martini dry, raspberry	\$10000
Lemonchamp: lemon ice cream, sparkling wine	\$7600
Tomate: Pastis, grenadine	\$11600

ALLA TUA SALUTE!

Aperol Spritz: Aperol, sparkling wine, orange	\$7600
Martini dry: Gin, Martini Dry, olives	\$8700
Dirty Martini: Vodka Smirnoff, Martini Dry, olive brine	\$8700
Negroni: Campari, gin, Martini Rosso, orange	\$8200
Cynar Julep: Cynar, grapefruit, mint	\$7200
Ginger Cynar, ginger, tonic, gin, lemon	\$7200
Garibaldi: Campari, orange	\$8400
Gancia batido: Gancia, lemon juice, sour Martini	\$6600
	\$6300

NA ZDOROVIA!

Caipiroska Bistró: vodka, lemon, sugar, ginger and mint syrup	\$7000
Comopolitan Anna: Vodka, lemon	\$6600
Screaming orgasm: vodka, coffee liqueur, Bailey's, cream	\$11600
Alto valle: vodka, White wine, white Martini, pear, apple	\$7600

SPIRITUOUS & LIQUEUR

Cognac Reserva San Juan	\$4200
Cognac Hennessy V.S.	\$27300
Johnnie Walker Red Label	\$8400
Johnnie Walker black label	\$14000
Chivas Regal 12 years	\$21000
Jack Daniel's	\$27300
Bacardi	\$6700
Tequila José Cuervo	\$11600
Vodka Absolut	\$6600
Vodka Smirnoff	\$4200
Tía María	\$4200
Branca	\$4200
Cointreau	\$27300
Bols Liqueurs	\$4200
Baileys	\$8700

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	\$14000
Elle Menu: Salmon cake, Greek sauce, dessert of the day	\$17400
Bistró Menu: Lamb musaka, dessert of the day	\$19700
Juice of the day for 2 (lunch)	\$9500
Cocktail of the day for 2 (dinner)	\$10300


TABLA

Cheese, cured meats, dry fruits, cherry tomatoes, olives, baguette toast	\$19200
3 caprese empanadas, 3 skirt steak empanadas	\$19200

STARTER

Gazpacho, Tapenade	\$9500
Croston of Provolone cheese, brioche	\$9700
 Goat cheese puff pastry, crunchy honey and raisins	\$13300
 Sweetbreads Anna with thyme, arugula	\$13300
Three pepercorn rabbit escabeche	\$12800
Salmon cake, Greek sauce	\$11800
Smoked salmon bruschetta, avocado, low temperature egg, arugula	\$20000
Homemade smoked salmon, brioche	\$20000
Homemade smoked salmon, brioche (for 2)	\$36000
Homemade smoked salmon, prawns with garlic, brioche (for 2)	\$38400
Garlic prawns	\$19200
Putanesca squid	\$12800
White fish ceviche	\$12400
 Caprese empanada	\$8200
Skirt steak empanada	\$10300
Trout empanada	\$11800



SALAD

Caesar salad our way	\$17500
Homemade smoked salmon, low temperature egg	\$25200
 Goat cheese puff pastry, warm salad	\$22300
Burrata, tomatoe, basil	\$29000

MAIN DISHES

 Beef tartare (previous reservation)	\$32600
Duck Confit façon bistró, peppercor sauce	\$41000
 Lamb musaka	\$17500
Lamb gigot 8 hours	\$30200
Pork rib, beer sauce, rustic potatoes	\$21000
Smoked Boston shoulder, pepper corn sauce, gratin dauphinois	\$22300
 Lomo saltado Nikkei Way	\$22300
 Smoked sirloin, criolla sauce, rustic potatoes,	\$22300
 Flank steak, blue cheese sauce	\$25200
 Skirt steak, patate sautéé	\$28400
 Rib eye, pure, roasted vegetables	\$28400
 Anna rib eye, gratin dauphinois, mushrooms sauce	\$36500
Beef filet Tournedo, Malbec sauce	\$28400
 White fish filet, citrus sauce	\$22300
Andean trout with Uco Valley saffron sauce	\$29200
Salmon filet, spinach and corn cream	\$36500
Chicken wok, teriyaki sauce	\$16400
  4 macrobiotic times	\$15600

PASTA

Sorrentino Bistró	\$17500
Haddock sorrentino, lemon zeste	\$20000
Tagliatelle pomodoro	\$14000
 Ricota cheese and vegetables raviolino, curry sauce	\$15600
Shrimp, spaghetti	\$22300
Pappardelle, homemade smoked salmon	\$21000
 Vegetarian lasagna with saracen flour	\$15600
Osso bucco lasagna	\$17200


OTHER

Rustic French fries	\$7400
Rustic French fries, low temperature egg, bacon bits	\$9800
Children menu Tagliatelle speedy (exclusively for children under 14 years)	\$11800
Opcional low temperature egg on plate	\$1700

 Vegetarian dishes  Gluten Free

Anna
bistró

DESSERT

Dessert of the day	\$7400
Chocolate Moelleux Anna, orange ice cream	\$12000
 Crème brûlée Patay Façon Bistro	\$11000
Cheesecake, passion fruit coulis	\$10200
Apple and pear crumble, red fruits, pistachio ice cream	\$10200
Exupery, three chocolates Mousse	\$9200

CUORELATO

ICE CREAM MACARON

Almond and walnut Cuorelato, Ferruccio Rochers ice cream	\$9700
Almond Cuorelato, mascarpone with fruits of the forest ice cream	\$9700
Almond Cuorelato, pistacho ice cream	\$9700
Almond and peanut Cuorelato, dulce de leche ice cream	\$9700

SUNDAE ICE CREAM FERRUCCIO SOPPELSA

Ice cream 3 flavours	\$9700
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	\$10800
Copa de la reina: Mascarpone with red fruits and pistacho ice cream	\$10800
Copa Aconcagua: Ferruccio Rocher and pistacho ice cream	\$10800
Colonel: Lemon ice cream, vodka, ginger coulis	\$12000
Colonel brasileiro: Lemon ice cream, cachaça, red fruits coulis	\$13200

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

Anna
bistro