

## ¡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):<br>Starter, Main dish<br>or main dish, dessert of the day | \$14500 |
| Elle Menu:<br>Salmon cake, Greek sauce, dessert of the day                                     | \$18500 |
| Juice of the day for 2 (lunch)   | \$9500  |
| Cocktail of the day for 2 (dinner)   | \$10300 |


## TABLA

|   |         |
|---|---------|
| Cheese, cured meats, dry fruits,<br>cherry tomatoes, olives, baguette toast | \$19200 |
| 3 caprese empanadas,<br>3 skirt steak empanadas                             | \$19200 |

## STARTER

|   |         |
|---|---------|
| Gazpacho, Tapenade  | \$9500  |
| Croston of Provolone cheese, brioche  | \$9700  |
|  Goat cheese puff pastry,<br>crunchy honey and raisins | \$13300 |
|  Sweetbreads Anna with thyme, arugula                  | \$13300 |
| Salmon cake, Greek sauce  | \$11800 |
| Smoked salmon bruschetta,<br>avocado, low temperature egg, arugula  | \$20000 |
| Homemade smoked salmon, brioche   | \$20000 |
| Homemade smoked salmon,<br>brioche (for 2)  | \$36000 |
| Homemade smoked salmon,<br>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,<br>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,<br>pepper corn sauce, gratin dauphinois   | \$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,<br>mushrooms sauce   | \$36500 |
|  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 |
| Osso bucco sorrentino, ash sauce   | \$20000 |
| Tagliatelle pomodoro   | \$14000 |
|  Ricota cheese and vegetables raviolino,<br>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,<br>bacon bits                       | \$9800  |
| Children menu Tagliatelle speedy<br>(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, pistachio 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, pistachio |         |
| Banana Split: Banana, dulce de leche and Ferruccio Rocher ice cream    | \$10800 |
| Copa de la reina: Mascarpone with red fruits and pistachio ice cream   | \$10800 |
| Copa Aconcagua: Ferruccio Rocher and pistachio 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*