

## ¡SALUD!

Mojito Anna: rum, lemon, mint	\$7000
Mojito sparkling wine: mojito with sparkling wine	\$8000
Pisco sour: pisco, lemon, sour	\$9700
Alexander: cognac, cocoa liqueur, cream	\$7700
Daiquiri frozen: rum, seasonal fruit, lemon	\$7700
Margarita frozen: tequila, triple sec, lemon	\$7700
Cuba libre: rum Bacardi, coke, lemon	\$10500
Grey creamy: Malamado viognier, amaretto, cognac, ice cream	\$10000
Mendoza sour: Malbec, lemon, raspberry, sour	\$8400
Fernet Branca prepared	\$7300
Fernet Branca to prepare	\$10500
Malamado malbec / Malamado white	\$7000
Vermouth Mendocino	\$7000

## CHEERS!

Tapaus cream: cognac, coffee, dulce de leche liqueur, condensed milk	\$9200
Baileys frozen: Baileys, whisky, chocolate liqueur	\$14200
Gin tonic: Gin, cucumber, sage	\$8400
Gin tonic Anna: Gin, rosemary, smoked pepper corn	\$8400

## SAÚDE!

Caipirinha: cachaça, lemon	\$8400
Caipirinha Anna: cachaça, raspberry, lemon	\$10700
Zulupe: Malibú, rum, banana, peach liqueur, condensed milk	\$12200

## A TA SANTÉ!

Communard: Malbec	\$5300
Kir blackcurrant: white wine	\$6200
Kir Royal: sparkling wine	\$7000
Dama de rojo: rosé wine, vodka, Martini dry, raspberry	\$11000
Lemonchamp: lemon ice cream, sparkling wine	\$8400
Tomate: Pastis, grenadine	\$12800

## ALLA TUA SALUTE!

Aperol Spritz: Aperol, sparkling wine, orange	\$8400
Martini dry: Gin, Martini Dry, olives	\$9600
Dirty Martini: Vodka Smirnoff, Martini Dry, olive brine	\$9600
Negroni: Campari, gin, Martini Rosso, orange	\$9200
Cynar Julep: Cynar, grapefruit, mint	\$8000
Ginger Cynar, ginger, tonic, gin, lemon	\$8000
Garibaldi: Campari, orange	\$9300
Gancia batido: Gancia, lemon juice, sour Martini	\$7300
	\$7000

## NA ZDOROVIA!

Caipiroska Bistró: vodka, lemon, sugar, ginger and mint syrup	\$7700
Comopolitan Anna: Vodka, lemon	\$7300
Screaming orgasm: vodka, coffee liqueur, Bailey's, cream	\$12800
Alto valle: vodka, White wine, white Martini, pear, apple	\$8400

## SPIRITUOUS & LIQUEUR

Cognac Reserva San Juan	\$4700
Cognac Hennessy V.S.	\$30200
Johnnie Walker Red Label	\$9300
Johnnie Walker black label	\$15400
Chivas Regal 12 years	\$23200
Jack Daniel's	\$30200
Bacardi	\$7400
Tequila José Cuervo	\$12800
Vodka Absolut	\$7300
Vodka Smirnoff	\$4700
Tía María	\$4700
Branca	\$4700
Cointreau	\$30200
Bols Liqueurs	\$4700
Baileys	\$9600

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

Anna  
Bistró


## MENU, JUICE, COCKTAIL

Executive Lunch Menu (working days): Starter, Main dish or main dish, dessert of the day	\$17000
Elle Menu: Salmon cake, Greek sauce, dessert of the day	\$19500
Juice of the day for 2 (lunch)	\$10500
Cocktail of the day for 2 (dinner)	\$12000


## TABLA

Cheese, cured meats, dry fruits, cherry tomatoes, olives, baguette toast	\$24000
3 cheese duo empanadas, 3 skirt steak empanadas	\$24000

## STARTER

Onion soupe	\$10500
Croston of Provolone cheese, brioche	\$11000
 Goat cheese puff pastry, crunchy honey and raisins	\$15600
 Sweetbreads Anna with thyme, arugula	\$15600
Salmon cake, Greek sauce	\$13800
Homemade smoked salmon, brioche	\$22000
Homemade smoked salmon, brioche (for 2)	\$39000
Homemade smoked salmon, prawns with garlic, brioche (for 2)	\$42000
Garlic prawns	\$21000
Putanesca squid	\$14400
White fish ceviche	\$14400
 Cheese duo empanada	\$9600
Skirt steak empanada	\$11400



## SALAD

Caesar salad our way	\$19600
Homemade smoked salmon, low temperature egg	\$28000
 Goat cheese puff pastry, warm salad	\$25000

## MAIN DISHES

 Beef tartare (previous reservation)	\$35600
Duck Confit façon bistró, peppercor sauce	\$46000
 Lamb musaka	\$20500
Lamb gigot 8 hours	\$38000
Pork rib, beer sauce, rustic potatoes	\$24000
Smoked Boston shoulder, pepper corn sauce, gratin dauphinois	\$26000
 Smoked sirloin, criolla sauce, rustic potatoes,	\$29000
 Flank steak, blue cheese sauce	\$29000
 Skirt steak, patate sautéé	\$36000
 Rib eye, pure, roasted vegetables	\$35000
 Anna rib eye, gratin dauphinois, mushrooms sauce	\$44000
 White fish filet, citrus sauce	\$26000
Andean trout	\$35000
Salmon filet, spinach and corn cream	\$42000
Chicken wok, teriyaki sauce	\$18500
  4 macrobiotic times	\$18500

## PASTA

Sorrentino Bistró	\$19600
Osso bucco sorrentino, ash sauce	\$22000
Tagliatelle carbonara	\$17000
 Ricota cheese and vegetables raviolino, curry sauce	\$19500
Shrimp, spaghetti	\$26000
Pappardelle, homemade smoked salmon	\$26000
 Vegetarian lasagna with saracen flour	\$18500
Osso bucco lasagna	\$19500


## OTHER

Rustic French fries	\$9000
Rustic French fries, low temperature egg, bacon bits	\$11000
Children menu Tagliatelle speedy (exclusively for children under 14 years)	\$14200
Opcional low temperature egg on plate	\$2000

 Vegetarian dishes  Gluten Free

*Anna*  
bistró

## DESSERT

Dessert of the day	\$8200
Exupery, three chocolates Mousse	\$10500
 Crème brûlée Patay Façon Bistro	\$12500
Cheesecake, passion fruit coulis	\$11500
Apple crumble, red berries, mascarpone and red berries ice cream	\$11500
Chocolate Moelleux Anna, orange ice cream	\$13200

## CUORELATO

### ICE CREAM MACARON

Almond and walnut Cuorelato, Ferruccio Rocher ice cream	\$10800
Almond Cuorelato, mascarpone and red berries ice cream	\$10800
Almond Cuorelato, lemon ice cream	\$10800
Almond and peanut Cuorelato, dulce de leche ice cream	\$10800

## SUNDAE ICE CREAM FERRUCCIO SOPPELSA

Ice cream 3 flavours	\$10800
Water ice cream: raspberry, lemon, orange.	
Ice cream: Ferruccio Rocher, chocolate, mascarpone and red berries, dulce de leche	
Banana Split: Banana, dulce de leche and Ferruccio Rocher ice cream	\$11900
Copa de la reina: Mascarpone and red berries and dulce de leche ice cream	\$11900
Copa Aconcagua: Ferruccio Rocher and raspberry ice cream	\$11900
Colonel: Lemon ice cream, vodka, ginger coulis	\$13500
Colonel brasileiro: Lemon ice cream, cachaça, red fruits coulis	\$14500

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

*Anna*  
bistro