

ANCORA

WATERFRONT DINING AND PATIO
FALSE CREEK

GROUP MENU

3 course
69 per person

FIRST PLATE

NIKKEI QUINOA SALAD

edamame, pickled beets, kale,
huacatay crema, nori tempura

or

MUSHROOM SOUP

sautéed wild and cultivated mushrooms,
queso fresco crème fraiche

ENTRÉE

PACIFIC LINGCOD

forbidden rice, chorizo, peruvian corn,
shellfish, bell peppers,
smoked aji amarillo beurre blanc

or

GRILLED BEEF TENDERLOIN

potato pave, mushroom purée,
seasonal vegetables, red wine jus

or

SAFFRON RISOTTO

grana padano, almonds, seasonal vegetables

DESSERT

SPICED PICARONES

candied pecans, spiced syrup,
lucuma ice cream

or

JAPANESE CITRUS TART

kabosu and mikan curd,
italian meringue, fresh berries

EXECUTIVE CHEF **Sebastián Delgado**

ANCORA

WATERFRONT DINING AND PATIO
FALSE CREEK

GROUP MENU

3 course
79 per person

FIRST PLATE

NIKKEI QUINOA SALAD

edamame, pickled beets, kale,
huacatay crema, nori tempura

or

MUSHROOM SOUP

sautéed wild and cultivated mushrooms,
queso fresco crème fraiche

or

CRISPY PRAWN CAUSA

avocado mousse, kale chips,
rocoto-harissa, panca emulsion

ENTRÉE

AJI PANCA GLAZED SABLEFISH

charred eggplant, marinated broccoli,
roasted pineapple and tomatillo salsa

or

GRILLED BEEF TENDERLOIN

potato pave, mushroom purée,
seasonal vegetables, red wine jus

or

SAFFRON RISOTTO

grana padano, almonds, seasonal vegetables

DESSERT

SPICED PICARONES

candied pecans, spiced syrup,
lucuma ice cream

or

JAPANESE CITRUS TART

kabosu and mikan curd,
italian meringue, fresh berries

EXECUTIVE CHEF **Sebastián Delgado**

ANGORA

WATERFRONT DINING AND PATIO
FALSE CREEK

GROUP MENU

4 course
92 per person

FOR THE TABLE

CEVICHE TASTING

FIRST PLATE

HANNAH BROOKS FARM SALAD

yam purée, avocado mousse, cipollini,
fingerlings, kiwicha,
huacatay-sherry vinaigrette

or

NOVA SCOTIA LOBSTER RISOTTO

cauliflower, hazelnuts, preserved lemon, thyme

or

CRISPY PRAWN CAUSA

avocado mousse, kale chips,
rocoto-harissa, panca emulsion

ENTRÉE

AJI PANCA GLAZED SABLEFISH

charred eggplant, marinated broccoli,
roasted pineapple and tomatillo salsa

or

GRILLED BEEF TENDERLOIN

potato pave, mushroom purée,
seasonal vegetables, red wine jus

or

RAS EL HANOUT SPICED VEGETABLES

peruvian quinoa tabbouleh,
butternut squash, parsley chimichurri

DESSERT

SPICED PICARONES

candied pecans, spiced syrup,
lucuma ice cream

or

JAPANESE CITRUS TART

kabosu and mikan curd,
italian meringue, fresh berries

EXECUTIVE CHEF **Sebastián Delgado**

ANCORA

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CANAPE SELECTION

DE LA MAR | FROM THE SEA

ANCORA GLACIER 144 (serves 4)
oysters, ceviche/tartare tasting, crab causa,
peruvian mussel escabeche,
poached prawns, sashimi selection

CRAB CAUSA 56/*doz*
dungeness crab, yukon gold potato,
huancaína saúca, yam chips

ALBACORE TUNA TARTARE 52/*doz*
aji amarillo aioli, nori tempura

SUSHI ROLL PLATTER 48 *20 pcs*
spicy tuna roll, prawn tempura,
vegetarian roll

BC OYSTERS 45/*doz*
spicy ponzu, compressed cucumber,
herring caviar

STEELHEAD TROUT 46/*doz*
squid ink puffed rice, crème fraîche
with trout caviar

DE LA TIERRA | FROM THE LAND

PORKBELLY BUN 45/*doz*
pickled shallots, harissa crema

CHICKEN ANTICUCHO 45/*doz*
salsa verde

SHORT RIB CROQUETTE 55/*doz*
rocoto aioli

VEGETARIANO | VEGETARIAN

WILD MUSHROOM TORTELLINI 55/*doz*
nikkei onion jam

AVOCADO MOUSSE 45/*doz*
on crispy potato pavé

POSTRE | DESSERT

ASSORTED ANCORA PETIT FOURS

EXECUTIVE CHEF **Sebastián Delgado**

ANGORA

WATERFRONT DINING AND PATIO
FALSE CREEK

GROUP LUNCH MENU

3 course
65 per person

FIRST PLATE

NIKKEI QUINOA SALAD

edamame, pickled beets, kale,
huacatay crema, nori tempura

or

CRISPY PRAWN CAUSA

avocado mousse, kale chips,
rocoto-harissa, panca emulsion

ENTRÉE

AJI PANCA GLAZED SABLEFISH

charred eggplant, marinated broccoli,
roasted pineapple and tomatillo salsa

or

RAS EL HANOUT SPICED WINTER VEGETABLES

couscous tabbouleh, seasonal vegetables

or

WINDBERRY FARM CHICKEN

potato pave, mushroom purée,
seasonal vegetables, chicken jus

or

GRILLED BEEF TENDERLOIN *add 7*

potato pave, mushroom purée,
seasonal vegetables, red wine jus

DESSERT

SPICED PICARONES

candied pecans, spiced syrup,
lucuma ice cream

or

JAPANESE CITRUS TART

kabosu and mikan curd,
italian meringue, fresh berries

EXECUTIVE CHEF **Sebastián Delgado**