

ANCORA

WATERFRONT DINING AND PATIO
FALSE CREEK

LUNCH

12pm to 2:30pm, Daily

SUSHI

VEGETARIAN ROLL	10
asparagus, cucumber, avocado, kaiware	
AVOCADO ROLL	10
avocado, toasted white sesame	
TEMPURA PRAWN ROLL	14
masago, cucumber, spicy mayonnaise	
SPICY TUNA ROLL	14
spicy mayonnaise	
ACEVICHADO ROLL	23
panko prawn, avocado, sockeye salmon, acevichado sauce	
SASHIMI <i>5pc</i>	
albacore tuna	17
wild sockeye salmon	16
hamachi (yellowtail)	23
bigeye tuna	27
scallop	22
NIGIRI <i>each</i>	
ebi	5
albacore tuna	7
wild sockeye salmon	6
hamachi	9
bigeye tuna	9

SHARES

YUCAS BRAVAS	13
huancaína aioli	
MUSHROOM SOUP	17
mixed mushrooms, sautéed chantarelles, queso fresco, crème fraîche	
CEVICHE MIXTO	19
baby scallops, shrimp, squid, mussels, seaweed, calamari	
OCTOPUS ANTICUCHO	21
miso panca, canario beans, baby potatoes, romesco	
BLUE FIN TUNA TATAKI	27
seared tuna, ponzu, yuzu kosho, green onions	
ANCORA GLACIER	80 for 2 155 for 4
freshly shucked oysters, ceviche mixto, poached prawns, selection of sashimi, tuna tartare, dungeness crab causas, mussels a la chalaca	

6OZ BEEF TENDERLOIN	55
grilled with panca, sesame soy vinaigrette, sautéed wild and cultivated mushroom ragout	

SALADS & VEGETABLES

ANCORA CAESAR SALAD	21
gem lettuce, white anchovy, soft boiled egg, huancaína caesar salad, parmesan add lingcod 17	
PAPA A LA HUANCAINA	17
fried fingerling potato, huancaína sauce, soft boiled egg, kalamata olives	
ROASTED SEASONABLE VEGETABLES	19
ras el hanout spiced, quinoa tabbouleh, miso squash purée, chimichurri add sablefish 26	
PRAWN SOLTERITO SALAD	22
kataifi fried prawn, hannah brooke farm salad, mandarine vinaigrette, potato, cipollini, edamame, cherry tomato, queso fresco	

MAINS

PERUVIAN PORK BELLY SANDWICH	19
pork belly, roasted yam, salsa criolla, yucas bravas	
ANCORA BEEF BURGER	19
rocoto aioli, aged cheddar, yucas bravas	
SEAFOOD PASTA	24
prawns, mussels, manila clams, aji amarillo, aglio olio, grana padano	
SHRIMP RISOTTO	20
cauliflower, edamame, hazelnuts, preserved lemon	
FISH & YUCAS BRAVAS	24
pickled red cabbage slaw, huancaína aioli	
PERUVIAN STYLE PAELLA	25
sablefish croquettes, chorizo, corn, baby shrimp add prawn 3	

caviar and oysters available at market price

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of foodborne illness
Due to travel restrictions, some ingredients are difficult to source and may not always be available. Thank you in advance for understanding