

ANCORA

WATERFRONT DINING AND PATIO
FALSE CREEK

BY THE GLASS

SPARKLING	750ml
SERENA EXTRA DRY	60
Treviso DOC, Italy Glera	
SUMMERHILL	75
BC VQA, Canada Brut Rosé	
TATTINGER	165
Reims, Champagne, France Brut Reserve	
WHITE	750ml
CLOS DU SOLEIL	65
Silkameen, BC VQA Pinot Gris	
ALOIS LADEGER	75
Alto, Aldige Pinot Gris	
ALLAN SCOTT	70
Marlborough, New Zealand Sauvignon Blanc	
DIATOM	110
Santa Barbara USA Chardonnay	
LITTLE ENGINE	120
BC VQA, Canada Sauvignon Blanc	
BERNARD DEFAIX	145
Chablis, France Côtes de Lechet	
ROSÉ	750ml
SABLE D'AZUR	70
Côtes de Provence, France Cinsault Grenache	
LIQUIDITY	80
BC VQA, Canada Pinot Noir	
RED	750ml
VIÑAS ELIAS MORA	60
Toro, Spain Tempranillo	
ANGELINE	70
California, USA Pinot Noir	
XAVIER	80
Cote du Rhone, France Grenache Syrah	
BRANCAIA	90
Chianti Classico, Italy Sangiovese, Merlot	
LES ANNEREAUX	95
Bordeaux, France Merlot Dominant	

TAX NOT INCLUDED

ANCORA

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GROUP MENU

3 course
69 per person

FIRST PLATE

NIKKEI QUINOA SALAD

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

or

MUSHROOM SOUP

sautéed chanterelle,
queso fresco crème fraîche

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**

ANGORA

WATERFRONT DINING AND PATIO
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GROUP MENU

3 course
79 per person

FIRST PLATE

NIKKEI QUINOA SALAD

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

or

MUSHROOM SOUP

sautéed chanterelle,
queso fresco crème fraîche

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**

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GROUP MENU

4 course
92 per person

FOR THE TABLE

CEVICHE TASTING

FIRST PLATE

HANNAH BROOKS FARM SALAD

ocopa, peanuts, 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**

ANGORA

WATERFRONT DINING AND PATIO
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GROUP LUNCH MENU

3 course
65 per person

FIRST PLATE

NIKKEI QUINOA SALAD

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

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**

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CANAPE SELECTION

DE LA MAR | FROM THE SEA

ANCORA GLACIER 36

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**