

# ANGORA

WATERFRONT DINING AND PATIO  
FALSE CREEK

## GROUP LUNCH MENU · 3 COURSE

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75 PER GUEST

### 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

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75 PER GUEST

### FIRST PLATE

#### NIKKEI QUINOA SALAD

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

*or*

#### MUSHROOM SOUP

sautéed wild and cultivated mushrooms,  
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

# ANGORA

WATERFRONT DINING AND PATIO  
FALSE CREEK

## GROUP MENU · 3 COURSE

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84 PER GUEST

### FIRST PLATE

#### NIKKEI QUINOA SALAD

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

*or*

#### MUSHROOM SOUP

sautéed wild and cultivated mushrooms,  
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

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## GROUP MENU · 4 COURSE

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98 PER GUEST

FOR THE TABLE

### CEVICHE TASTING

prawn ceviche, ceviche mixto,  
and vegetarian mixto

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

# ANCORA

WATERFRONT DINING AND PATIO  
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## CANAPE SELECTION

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### DE LA MAR | FROM THE SEA

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**ANCORA GLACIER** 155 · serves 4

oysters, ceviche/tartare tasting,  
crab causa, peruvian mussel escabeche,  
poached prawns, sashimi selection

**CRAB CAUSA** 60 · dozen

dungeness crab, yukon gold potato,  
huancaína saúca, yam chips

**ALBACORE TUNA TARTARE** 56 · dozen

aji amarillo aioli, nori tempura

**SUSHI ROLL PLATTER** 52 · 20 pcs

spicy tuna roll, prawn tempura,  
vegetarian roll

**BC OYSTERS** 49 · dozen

spicy ponzu, compressed cucumber,  
herring caviar

**STEELHEAD TROUT** 50 · dozen

squid ink puffed rice, crème fraîche  
with trout caviar

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### DE LA TIERRA | FROM THE LAND

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**PORKBELLY BUN** 49 · dozen

pickled shallots, harissa crema

**CHICKEN ANTICUCHO** 47 · dozen

salsa verde

**SHORT RIB CROQUETTE** 57 · dozen

rocoto aioli

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### VEGETARIANO | VEGETARIAN

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**WILD MUSHROOM TORTELLINI** 59 · dozen

nikkei onion jam

**AVOCADO MOUSSE** 48 · dozen

on crispy potato pavé

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### POSTRE | DESSERT

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**ASSORTED ANCORA PETIT FOURS**

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