

SEAFOOD ON ICE

FRESH OYSTERS

REGULAR 3.5 | PREMIUM 4.5

minimum 4 pieces

please inquire about daily selection

CAVIAR MP

served with classic accompaniments

please inquire for availability

COLD STARTERS

SCALLOP AND LIME SHOOTER 11 EA

herring caviar, thai flavours,
red jalapeño, palm sugar

CLASSIC CEVICHE 31

red snapper, classic leche de tigre,
choclo, chulpi, sweet yam

HAMACHI CARPACCIO 23

jalapeño, shiso, yuzu soy

BLUE FIN TATAKI 28

seared tuna, ponzu, yuzu kosho,
green onions

ANCORA TRIO 47

ceviche mixto, lobster and prawn ceviche,
scallop tiradito

SMOKED PRAWN CAUSA 21

crispy quinoa, nikkei avocado mousse,
panca emulsion

TARTARE 28

hand cut aaa canadian tenderloin,
caramelized sofrito, herring caviar,
grilled sesame sourdough

NIKKEI CUISINE

"it is the perfect marriage described in two words.

nikkei cuisine is a unique and delicious fusion of japanese and peruvian cooking styles meant to be shared, that represents an important part of peruvian culture and heritage."

ANCORA GLACIER 5 PM TO CLOSE

freshly shucked oysters, ceviche mixto, poached prawns, selection of sashimi, tuna tartare, dungeness crab causa, escabeche mussels	FOR TWO	80
	FOR FOUR	155

HOT STARTERS

SCALLOP AND PRAWN MOTOYAKI caramelized nikkei aioli, panca, miso		15
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GRILLED OCTOPUS ANTICUCHO miso-panca, canario bean, baby potato, romesco, crackling		26
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SUSHI PIZZA crispy rice, avocado, dungeness crab, tuna, sockeye salmon, unagi sauce		28
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CHUPE nova scotia live lobster, peruvian bisque, poached egg, mint		MP
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VEGETARIAN

ROASTED CEVICHE button mushrooms, radish, artichokes, heart palms		16
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CAUSA avocado mousse, artichoke, queso fresco, romesco		17
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ROLL asparagus, pickled carrot, cucumber, avocado, daikon		14
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ANCORA SALAD hannah brooke salad, cherry tomatoes, onions, soft boiled egg, fried quinoa		17
<i>add 4 prawns</i>		12

CAULIFLOWER STEAK miso roasted, artichoke and queso empanada, pistachios		29
<i>add braised short rib</i>		24

PRICES EXCLUDE TAX AND GRATUITIES

"The consumption of RAW oysters poses an increased risk of foodborne illness. a cooking step is needed to eliminate potential bacterial or viral contamination"
 Medical Health Officer

ROLLS | SASHIMI | NIGIRI

SPICY TUNA ROLL spicy mayonnaise, sesame seeds					16
ACEVICHADO ROLL panko prawn, avocado, sockeye salmon, acevichado leche de tigre					25
ROY'S ROLL dungeness crab, avocado, asparagus, torched scallop					25
CHICHARRON ROLL pork belly, cucumber, miso and pepper aioli					23
LOBSTER ROLL ATLANTIC lobster tempura, avocado, yuzu tobiko, unagi, lobster aioli					33
ALBACORE <i>mild, rich taste, firm texture</i>	SASHIMI	17		NIGIRI	7
HAMACHI <i>buttery texture, bold flavour</i>	SASHIMI	23		NIGIRI	9
WILD SOCKEYE SALMON <i>dense, buttery texture</i>	SASHIMI	18		NIGIRI	8
BLUEFIN TUNA <i>moderate, pronounced flavour</i>	SASHIMI	27		NIGIRI	9
HOKKAIDO UNI <i>buttery, umami</i>	SASHIMI	MP		NIGIRI	MP

MAINS

SABLEFISH aji panca, miso squash quinotto, bok choy saltado, quinoa chicharrón					49
HALIBUT peruvian curry, manila clams, fingerling potatoes					49
LOBSTER AND SHRIMP RISOTTO cauliflower, preserved lemon, hazelnuts, edamame					47
HALIBUT CHEEK hokkaido scallops, lima bean purée, beurre noisette, onion and bacon jam					51
BRANZINO grilled and deboned, charred lemon, escabeche sauce, chimichurri					MP
ARROZ CON PATO seared duck breast, criollo risotto, sunny side egg, avocado chalaca					45
PERUVIAN BEEF STIR FRY aaa canadian tenderloin, yuca fries, tomato, green onions, serrano					54
8OZ BEEF TENDERLOIN aaa canadian beef tenderloin, chimichurri, sesame soy vinaigrette					59

SIDES

BOK CHOY stir fried, crushed hazelnuts	13	QUINOTTO butternut squash purée, quinoa crackling	14
PERUVIAN RICE peruvian corn, garlic	13	BRUSSELS SPROUTS lemon, togarashi	13