

**FRESHLY SHUCKED OYSTER** 3.5 regular  
4.5 premium | 5.5 east coast  
spicy ponzu, please inquire about daily selection

**CAVIAR** MP  
with classic accompaniments, inquire for availability

**ANCORA GLACIER** 85 for 2 | 165 for 4  
fresh oyster, ceviche mixto, poached prawns,  
tuna tartare, sashimi selection, crab causa,  
mussels a la chalaca

## SUSHI ROLLS

**SABLEFISH KABAYAKI ROLL** 26  
crab meat, cucumber, avocado,  
sweet soy glaze, sesame seed, thin sliced nori

**LOBSTER ROLL** 26  
avocado, masago, sesame soy paper,  
aji amarillo crema, smoked paprika

**ACEVICHADO ROLL** 21  
panko prawn, avocado, sockeye salmon, jalapeño,  
acevichado sauce

**SPICY TUNA ROLL** 19  
cucumber, asparagus, rocoto aioli,  
dried chili threads, spicy sesame emulsion

**CATERPILLAR ROLL** 18  
avocado, braised shiitake, cucumber, hoisin glaze,  
crispy quinoa

**YAM TEMPURA ROLL** 18  
sweet tofu, avocado, soy glaze, crispy yam,  
sesame seed

**SASHIMI** 5pc  
albacore tuna 16  
bluefin tuna 22  
hamachi (yellowtail) 19  
wild sockeye salmon 17  
uni (sea urchin) 31  
scallop 22

**NIGIRI** each  
albacore tuna 6  
bluefin tuna 9  
hamachi (yellowtail) 9  
wild sockeye salmon 7  
uni (sea urchin) 11  
scallop 9

# ANCORA

WATERFRONT DINING AND PATIO  
AMBLESIDE

## LUNCH

12 to 3pm, Daily

## SHARES

**CEVICHE MIXTO** 21  
mussels, baby scallops, shrimp, crispy squid,  
seaweed, coconut yam purée

**VEGETARIAN CEVICHE** 15  
hearts of palm, artichoke, radish, mushrooms,  
sunchoke leche de tigre

**OCTOPUS ANTICUCHO** 21  
miso panca, canario beans, baby potatoes, romesco

**SUSHI PIZZA** 25  
crispy fried rice, avocado, crab meat, salmon, tuna,  
wasabi aioli, unagi glaze, masago

**BLUE FIN TATAKI** 27  
seared bluefin tuna, ponzu, yuzu kosho, leeks

**MUSSELS** 26  
white wine, aji amarillo, garlic butter, parsley,  
lemon, sourdough

## SALADS

**BEET SALAD** 19  
sweet pickled golden beets, red beet purée, zucchini,  
watermelon radish, walnuts, queso crème fraîche

**GRILLED ROMAINE HEARTS** 20  
white anchovies, soft boiled egg, cherry tomatoes,  
huancaína/caesar dressing, shaved grana padano,  
sourdough croutons

**SASHIMI SALAD** 25  
salmon, tuna, hamachi, masago, sesame oil,  
wasabi aioli, ponzu vinaigrette

## MAINS

**ANCORA BEEF BURGER** 19  
aged cheddar, lettuce, red onion, pickles,  
rocoto aioli, fries  
**add house smoked bacon** 4

**FISH & CHIPS** 24  
beer battered cod, pickled red cabbage slaw,  
tartar sauce

**LOBSTER AND SHRIMP RISOTTO** 29  
cauliflower, edamame, hazelnuts, preserved lemon  
**add truffles** MP

**OCTOPUS TAGLIATELLE** 25  
squid ink pasta, sudado sauce, cherry tomatoes

**SABLEFISH** 46  
aji panca, miso squash quinotto,  
bok choy saltado, quinoa puff

**10oz BONELESS RIBEYE** 34 5oz | 68 10oz  
aji panca glaze, chimichurri, sesame soy jus

**ADD 3 PRAWNS** aji garlic butter 12

**ADD 5oz LOBSTER TAIL** 44

## SIDES

**BRUSSELS SPROUTS** 11  
lemon, togarashi

**YUCAS BRAVAS** 12  
huancaína aioli

**TRUFFLE FRIES** 16  
parmesan, chives, huancaína aioli

**WILD & CULTIVATED MUSHROOMS** 14  
white wine, parsley

*please inquire about our special vegan or gluten free options*