

ANCORA

WATERFRONT DINING AND PATIO
FALSE CREEK

LUNCH

12pm to 2:30pm, Daily

SUSHI

VEGETARIAN ROLL	14
asparagus, cucumber, avocado, kaiware	
SPICY TUNA ROLL	16
spicy mayonnaise	
ACEVICHADO ROLL	23
panko prawn, avocado, sockeye salmon, acevichado sauce	
LOBSTER ROLL	31
Atlantic lobster tempura, avocado, yuzu tobiko, unagi, lobster aioli	
SASHIMI <i>5pc</i>	
albacore tuna	17
wild sockeye salmon	18
hamachi (yellowtail)	23
blue fin tuna	27
NIGIRI <i>each</i>	
albacore tuna	7
wild sockeye salmon	8
hamachi	9
blue fin tuna	9

ask your server for seasonal features

APPETIZERS

YUCAS BRAVAS	13
huancaína aioli	
MUSHROOM SOUP	17
mixed mushrooms, queso fresco, crème fraîche	
CEVICHE MIXTO	19
baby scallops, shrimp, squid, mussels, seaweed, calamari	
OCTOPUS ANTICUCHO	26
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 causa, mussels a la chalaca	

caviar and oysters available at market price

MAINS

PERUVIAN PORK BELLY SANDWICH	21
pork belly, roasted yam, salsa criolla, fries	
<i>upgrade fries to yucas bravas or truffle fries</i>	<i>5</i>
ANCORA BEEF BURGER	21
rocoto aioli, aged cheddar, fries	
<i>upgrade fries to yucas bravas or truffle fries</i>	<i>5</i>
SEAFOOD PASTA	24
prawns, mussels, manila clams, aji amarillo, aglio olio	
LOBSTER AND SHRIMP RISOTTO	30
cauliflower, preserved lemon, hazelnuts, edamame	
FISH & FRIES	24
pickled red cabbage slaw, huancaína aioli	
PERUVIAN STYLE PAELLA	25
sablefish croquettes, chorizo, corn, baby shrimp	
add prawn	3
CURRIED HALIBUT	54
peruvian curry, fingerling potatoes, chii oil	
SABLEFISH	47
aji panca, miso squash quinotto, bok choy saltado, quinoa chicharrón	
BEEF TENDERLOIN	55
quinoa tabbouleh, chimichurri	

SALADS

ANCORA CAESAR SALAD	21
gem lettuce, white anchovy, soft boiled egg, huancaína caesar salad, parmesan	
add lingcod	17

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	

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