

# ANCORA

WATERFRONT DINING AND PATIO  
AMBLESIDE

## RAW AND CHILLED

<b>FRESHLY SHUCKED OYSTER</b> spicy ponzu	3
<b>ANCORA GLACIER</b> fresh oyster, ceviche mixto, poached prawns, tuna tartare, sashimi selection, crab causa, mussels a la chalaca	75 for 2
<b>CEVICHE MIXTO</b> mussels, baby scallops, shrimp, crispy squid, seaweed, yam purée	18
<b>VEGETARIAN CEVICHE</b> hearts of palm, artichoke, radish, mushrooms, sunchoke leche de tigre	13
<b>FEATURED ROLL</b> please inquire about our daily selection	16
<b>CRISPY NIGIRI</b> 4 pcs of our featured sashimi-grade fish atop crispy rice	15

## HAPPY HOUR

2pm to 5pm, Monday to Friday

### DRINKS

#### WINE

Rosé/red/white/prosecco	9   5oz / 45   btl
Sake	9
Beer by the bottle	6
Well Spirits	6   1oz / 12   2oz

#### COCKTAILS

Aperol Spritz	10
Choya Yuzu Spritz	14
Negroni	14
Old Fashioned	14

<b>HALF DOZEN OYSTERS AND SAKE</b> BC oysters with spicy ponzu and 2oz of our featured sake	25
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## HOT

<b>YUCAS BRAVAS</b> huancaína aioli	8
<b>TRUFFLE FRIES</b> parmesan, chives, huancaína aioli	10
<b>BRUSSELS SPROUTS</b> lemon, togarashi	8
<b>CALAMARI</b> humbolt squid, crispy aji amarillo, chalaca, amartziki sauce	15
<b>LOBSTER AND SHRIMP ROLL</b> aji crema, yuca fries, huancaína aioli	21
<b>ANCORA BURGER</b> aged cheddar, lettuce, red onion, pickles, rocoto aioli, fries	17
<b>MUSSELS</b> white wine, aji amarillo, garlic butter, parsley, lemon, sourdough	20

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

**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**