

ANGORA

WATERFRONT DINING AND PATIO
FALSE CREEK

DINE OUT VANCOUVER 2023

DINNER, 3 COURSE

\$54 per person

WILD MUSHROOM SOUP

queso fresco crema, yam strings
add truffles MP

or

SALMON CAUSA

ora king salmon tartare, avocado mousse,
wonton, rocoto emulsion

or

SOLTERITO DE QUINOA NIKKEI

red and white quinoa mix, miso vinaigrette,
queso fresco

SEAFOOD PASTA

Clams, mussels, prawns, aji ajariilo, peruvian corn
add lingcod 19

or

DUCK BREAST

quinotto, saltado sauce, broccolini, pear chalaca

or

COUSCOUS

couscous tabbouleh, piquillo pepper, seasonal vegetables
add sablefish 24 add short rib 21

PASTEL DE CHOCLO

Cream cheese ice cream, candied pecans, dulce de leche

or

PICARONES

pecans, spiced syrup, lucuma ice-cream

Executive Chef Sebastian Delgado

PRICES EXCLUDE WINE PAIRINGS, SUPPLEMENTS, ADD-ONS, TAX AND GRATUITIES