

# ANCORA

WATERFRONT DINING AND PATIO  
FALSE CREEK

## LUNCH

12pm to 2:30pm, Daily

### SUSHI

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

*ask your server for seasonal features*

### APPETIZERS

<b>YUCAS BRAVAS</b>	13
huancaína aioli	
<b>MUSHROOM SOUP</b>	17
mixed mushrooms, queso fresco, crème fraîche	
<b>CEVICHE MIXTO</b>	19
baby scallops, shrimp, squid, mussels, seaweed, calamari	
<b>OCTOPUS ANTICUCHO</b>	26
miso panca, canario beans, baby potatoes, romesco	
<b>BLUE FIN TUNA TATAKI</b>	27
seared tuna, ponzu, yuzu kosho, green onions	
<b>ANCORA GLACIER</b>	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

<b>PERUVIAN PORK BELLY SANDWICH</b>	23
pork belly, roasted yam, salsa criolla, fries	
<i>upgrade fries to yucas bravas or truffle fries</i>	5
<b>ANCORA BURGER</b>	25
AAA tenderloin and pork patty, La Sauvagine, chimichurri, fries	
<b>SEAFOOD PASTA</b>	24
prawns, mussels, manila clams, aji amarillo, aglio olio	
<b>LOBSTER AND SHRIMP RISOTTO</b>	30
cauliflower, preserved lemon, hazelnuts, edamame	
<b>FISH &amp; FRIES</b>	24
pickled red cabbage slaw, huancaína aioli	
<b>PERUVIAN STYLE PAELLA</b>	25
sablefish croquettes, chorizo, corn, baby shrimp	
add prawn	3
<b>CURRIED HALIBUT</b>	47
peruvian curry, manila clams, fingerling potatoes	
<b>SABLEFISH</b>	47
aji panca, miso squash quinotto, bok choy saltado, quinoa chicharrón	
<b>BEEF TENDERLOIN</b>	55
quinoa tabbouleh, chimichurri	

### SALADS

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

<b>ROASTED SEASONABLE VEGETABLES</b>	19
ras el hanout spiced, quinoa tabbouleh, miso squash purée, chimichurri	
add sablefish	26

<b>PRAWN SOLTERITO SALAD</b>	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