

ANCORA

WATERFRONT DINING AND PATIO
AMBLESIDE

RAW AND CHILLED

FRESHLY SHUCKED OYSTER spicy ponzu	3
ANCORA GLACIER fresh oyster, ceviche mixto, poached prawns, tuna tartare, sashimi selection, crab causa, mussels a la chalaca	75 for 2
CEVICHE MIXTO mussels, baby scallops, shrimp, crispy squid, seaweed, yam purée	18
VEGETARIAN CEVICHE hearts of palm, artichoke, radish, mushrooms, sunchoke leche de tigre	13
FEATURED SUSHI ROLL please inquire about our daily selection	16
CRISPY NIGIRI 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 2oz
Beer by the bottle	6 330ml
Well Spirits	6 1oz / 12 2oz

COCKTAILS

Aperol Spritz	10 3.5oz
Choya Yuzu Spritz	14 3.5oz
Negroni	14 2oz
Old Fashioned	14 2oz

HALF DOZEN OYSTERS AND SAKE 25
BC oysters with spicy ponzu and 2oz of our featured sake

HOT

YUCAS BRAVAS huancaína aioli	8
TRUFFLE FRIES parmesan, chives, huancaína aioli	10
BRUSSELS SPROUTS lemon, togarashi	8
CALAMARI humboldt squid, crispy aji amarillo, chalaca, amartziki sauce	15
LOBSTER AND SHRIMP ROLL aji crema, yuca fries, huancaína aioli	21
ANCORA BURGER aged cheddar, lettuce, red onion, pickles, rocoto aioli, fries	17
MUSSELS 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

