

# ANGORA

WATERFRONT DINING AND PATIO  
FALSE CREEK

## GROUP LUNCH MENU

3 course  
75 per person

### FIRST PLATE

#### NIKKEI QUINOA SALAD

edamame, pickled beets, kale,  
huacatay crema, nori cracker

*or*

#### CRISPY PRAWN CAUSA

avocado mousse, kale chips,  
rocoto-harissa, panca emulsion

### ENTRÉE

#### AJI PANCA GLAZED SABLEFISH

charred eggplant, marinated broccoli,  
roasted pineapple and tomatillo salsa

*or*

#### RAS EL HANOUT SPICED WINTER VEGETABLES

couscous tabbouleh, seasonal vegetables

*or*

#### WINDBERRY FARM CHICKEN

potato pave, mushroom purée,  
seasonal vegetables, chicken jus

*or*

#### GRILLED BEEF TENDERLOIN *add 11*

potato pave, mushroom purée,  
seasonal vegetables, red wine jus

### DESSERT

#### SPICED PICARONES

candied pecans, spiced syrup,  
lucuma ice cream

*or*

#### JAPANESE CITRUS TART

kabosu and mikan curd,  
italian meringue, fresh berries

# ANCORA

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FALSE CREEK

## GROUP MENU

3 course  
75 per person

### FIRST PLATE

#### NIKKEI QUINOA SALAD

edamame, pickled beets, kale,  
huacatay crema, nori tempura

*or*

#### MUSHROOM SOUP

sautéed wild and cultivated mushrooms,  
queso fresco crème fraiche

### ENTRÉE

#### PACIFIC LINGCOD

forbidden rice, chorizo, peruvian corn,  
shellfish, bell peppers,  
smoked aji amarillo beurre blanc

*or*

#### GRILLED BEEF TENDERLOIN

potato pave, mushroom purée,  
seasonal vegetables, red wine jus

*or*

#### SAFFRON RISOTTO

grana padano, almonds, seasonal vegetables

### DESSERT

#### SPICED PICARONES

candied pecans, spiced syrup,  
lucuma ice cream

*or*

#### JAPANESE CITRUS TART

kabosu and mikan curd,  
italian meringue, fresh berries

# ANCORA

WATERFRONT DINING AND PATIO  
FALSE CREEK

## GROUP MENU

3 course  
84 per person

### FIRST PLATE

#### NIKKEI QUINOA SALAD

edamame, pickled beets, kale,  
huacatay crema, nori tempura

*or*

#### MUSHROOM SOUP

sautéed wild and cultivated mushrooms,  
queso fresco crème fraiche

*or*

#### CRISPY PRAWN CAUSA

avocado mousse, kale chips,  
rocoto-harissa, panca emulsion

### ENTRÉE

#### AJI PANCA GLAZED SABLEFISH

charred eggplant, marinated broccoli,  
roasted pineapple and tomatillo salsa

*or*

#### GRILLED BEEF TENDERLOIN

potato pave, mushroom purée,  
seasonal vegetables, red wine jus

*or*

#### SAFFRON RISOTTO

grana padano, almonds, seasonal vegetables

### DESSERT

#### SPICED PICARONES

candied pecans, spiced syrup,  
lucuma ice cream

*or*

#### JAPANESE CITRUS TART

kabosu and mikan curd,  
italian meringue, fresh berries

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## GROUP MENU

4 course  
98 per person

## FOR THE TABLE

### CEVICHE TASTING

### FIRST PLATE

#### HANNAH BROOKS FARM SALAD

yam purée, avocado mousse, cipollini,  
fingerlings, kiwicha,  
huacatay-sherry vinaigrette

*or*

#### NOVA SCOTIA LOBSTER RISOTTO

cauliflower, hazelnuts, preserved lemon, thyme

*or*

#### CRISPY PRAWN CAUSA

avocado mousse, kale chips,  
rocoto-harissa, panca emulsion

### ENTRÉE

#### AJI PANCA GLAZED SABLEFISH

charred eggplant, marinated broccoli,  
roasted pineapple and tomatillo salsa

*or*

#### GRILLED BEEF TENDERLOIN

potato pave, mushroom purée,  
seasonal vegetables, red wine jus

*or*

#### RAS EL HANOUT SPICED VEGETABLES

peruvian quinoa tabbouleh,  
butternut squash, parsley chimichurri

### DESSERT

#### SPICED PICARONES

candied pecans, spiced syrup,  
lucuma ice cream

*or*

#### JAPANESE CITRUS TART

kabosu and mikan curd,  
italian meringue, fresh berries

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## CANAPE SELECTION

### DE LA MAR | FROM THE SEA

**ANCORA GLACIER** 155 (serves 4)  
oysters, ceviche/tartare tasting, crab causa,  
peruvian mussel escabeche,  
poached prawns, sashimi selection

**CRAB CAUSA** 60/*doz*  
dungeness crab, yukon gold potato,  
huancaína saúca, yam chips

**ALBACORE TUNA TARTARE** 56/*doz*  
aji amarillo aioli, nori tempura

**SUSHI ROLL PLATTER** 52 *20 pcs*  
spicy tuna roll, prawn tempura,  
vegetarian roll

**BC OYSTERS** 49/*doz*  
spicy ponzu, compressed cucumber,  
herring caviar

**STEELHEAD TROUT** 50/*doz*  
squid ink puffed rice, crème fraîche  
with trout caviar

### DE LA TIERRA | FROM THE LAND

**PORKBELLY BUN** 49/*doz*  
pickled shallots, harissa crema

**CHICKEN ANTICUCHO** 47/*doz*  
salsa verde

**SHORT RIB CROQUETTE** 57/*doz*  
rocoto aioli

### VEGETARIANO | VEGETARIAN

**WILD MUSHROOM TORTELLINI** 59/*doz*  
nikkei onion jam

**AVOCADO MOUSSE** 48/*doz*  
on crispy potato pavé

### POSTRE | DESSERT

**ASSORTED ANCORA PETIT FOURS**