

# ANCORA

WATERFRONT DINING AND PATIO  
FALSE CREEK

## LUNCH

12pm to 2:30pm, Daily

### SUSHI

<b>VEGETARIAN ROLL</b>	10
asparagus, cucumber, avocado, kaiware	
<b>AVOCADO ROLL</b>	10
avocado, toasted white sesame	
<b>TEMPURA PRAWN ROLL</b>	14
masago, cucumber, spicy mayonnaise	
<b>SPICY TUNA ROLL</b>	14
spicy mayonnaise	
<b>ACEVICHADO ROLL</b>	21
panko prawn, avocado, sockeye salmon, acevichado sauce	
<b>SPIDER ROLL</b>	19
soft-shell crab, masago, asparagus	
<b>SASHIMI</b> <i>5pc</i>	
albacore tuna	14
wild sockeye salmon	16
hamachi (yellowtail)	17
bigeye tuna	17
scallop	22
uni (sea urchin)	31
<b>NIGIRI</b> <i>each</i>	
ebi (prawn)	5
albacore tuna	5
wild sockeye salmon	6
hamachi (yellowtail)	7
bigeye tuna	7
uni (sea urchin)	9

### SHARES

<b>YUCAS BRAVAS</b>	10
huancaína aioli	
<b>MUSHROOM SOUP</b>	17
mixed mushrooms, sautéed chantarelles, queso fresco, crème fraîche	
<b>CEVICHE MIXTO</b>	18
baby scallops, shrimp, squid, mussels, seaweed, calamari	
<b>OCTOPUS ANTICUCHO</b>	19
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>	75 for 2   145 for 4
freshly shucked oysters, ceviche mixto, poached prawns, selection of sashimi, tuna tartare, dungeness crab causas, mussels a la chalaca	

### ADD ONS

<b>SCALLOP</b> 9	<b>PRAWNS</b> 12
<b>LING COD</b> 16	<b>BRAISED SHORTRIB</b> 19

*caviar and oysters available at market price*

### SALADS & VEGETABLES

<b>QUINOA SALAD</b>	12
edamame, kale, guacamole, hoisin vinaigrette	
<b>GRILLED ZUCCHINI SALAD</b>	14
hannah brook greens, queso fresco, huancaína aioli	
<b>GRILLED ROMAINE HEARTS</b>	15
soft boiled egg, huancaína/caesar sauce, parmesan <i>add white anchovies 5</i>	
<b>ROASTED SEASONABLE VEGETABLES</b>	19
ras el hanout spiced, quinoa tabbouleh, miso squash purée, chimichurri	
<b>DUCK SALAD</b>	25
peruvian/thai marinated cured duck, hannah brook salad, coconut, cashew, heart palms, apple chicha	

### MAINS

<b>PERUVIAN PORK BELLY SANDWICH</b>	19
pork belly, roasted yam, salsa criolla, yucas bravas	
<b>ANCORA BEEF BURGER</b>	19
rocoto aioli, aged cheddar, yucas bravas	
<b>SEAFOOD PASTA</b>	23
baby scallops, shrimp, squid, mussels, aji amarillo aglio olio, grana padano	
<b>SHRIMP RISOTTO</b>	20
cauliflower, edamame, hazelnuts, preserved lemon	
<b>FISH &amp; YUCAS BRAVAS</b>	24
pickled red cabbage slaw, huancaína aioli	
<b>PERUVIAN STYLE PAELLA</b>	25
sablefish croquettes, chorizo, corn, baby shrimp	
<b>16oz BONE IN RIBEYE</b>	85
grilled with panca, sesame soy vinaigrette	