

ANCORA

WATERFRONT DINING AND PATIO
AMBLESIDE

LUNCH

FRESHLY SHUCKED OYSTERS 3.5 | 4.5
spicy ponzu, please inquire about daily selection

CAVIAR MP
with classic accompaniments, inquire for availability

ANCORA GLACIER 75 for 2 | 145 for 4
fresh oyster, ceviche mixto, poached prawns,
salmon tartare, sashimi selection, crab causa,
mussels a la chalaca

SUSHI ROLLS

TEMPURA PRAWN ROLL 14
masago, cucumber, spicy mayonnaise

SPICY TUNA ROLL 14
spicy sesame sauce

YAM TEMPURA ROLL 16
sweet tofu, avocado, soy glaze, crispy yam,
sesame seed

CATERPILLAR ROLL 17
avocado, braised shiitake, cucumber, hoisin glaze,
crispy quinoa

ACEVICHADO ROLL 21
panko prawn, avocado, sockeye salmon, jalapeño,
acevichado sauce

SPIDER ROLL 19
soft-shell crab, masago, asparagus

SASHIMI *5pc*
albacore tuna 14
wild sockeye salmon 16
blue fin tuna 19
hamachi (yellowtail) 20
scallop 22
uni (sea urchin) 31

NIGIRI *each*
albacore tuna 5
wild sockeye salmon 6
blue fin tuna 8
hamachi (yellowtail) 8
scallop 9
uni (sea urchin) 11

SHARES

CEVICHE MIXTO 19
mussels, scallops, shrimp, crispy squid,
seaweed, yam

VEGETARIAN CEVICHE 14
roasted mushrooms, radish, artichokes,
sunchoke leche de tigre

DUNGENESS CRAB CAUSA 19
spiced potato, quail egg, roasted coconut,
huancaína sauce

OCTOPUS ANTICUCHO 21
miso panca, canario beans, baby potatoes, romesco

SUSHI PIZZA 25
crispy fried rice, avocado, crab meat, salmon, tuna,
wasabi aioli, unagi glaze, masago

MUSSELS AND FRIES 16
white wine, aji amarillo, pastley butter

BLUE FIN TATAKI 27
seared big eye tuna, ponzu, yuzu kosho, leeks

SOUPS & SALADS

MUSHROOM SOUP 16
sauteed wild mushrooms, queso crème fraîche

LOBSTER BISQUE 22
crab cake, shrimp crackling, crème fraîche

GRILLED ZUCCHINI SALAD 14
hannah brook greens, queso fresco, huancaína sauce

GRILLED ROMAINE HEARTS 15
anchovies, soft boiled egg, cherry tomato, croutons,
huancaína/caesar sauce, parmesan

SASHIMI SALAD 21
salmon, tuna, hamachi, masago, greens, wasabi aioli,
ponzu vinaigrette

MAINS

ANCORA BEEF BURGER 19
aged cheddar, lettuce, red onion, pickles,
rocoto aioli, fries
add house smoked bacon 4

LOBSTER ROLL 26
garlic butter poached lobster, lettuce, red onion,
wasabi aioli, fries

FISH TACOS 17
beer battered cod, pickled cabbage, avocado,
chalaca, harissa aioli

SOFT SHELL CRAB TACOS 19
kaiso seaweed, mango salsa, rocoto aioli, ikura

SEAFOOD PASTA 23
daily selection, please inquire

SHRIMP RISOTTO 21
cauliflower, edamame, hazelnuts, preserved lemon

FISH AND CHIPS 24
beer battered cod, pickled red cabbage slaw,
tartar sauce

PERUVIAN STYLE PAELLA 26
sable croquette, chorizo, corn, baby shrimp, rocoto aioli

SABLEFISH 46
aji panca, miso squash quinotto, bok choy saltado,
quinoa puff

10oz BONELESS RIBEYE 68
cooked medium and sliced, aji verde, sesame soy jus

SIDES

BRUSSELS SPROUTS 11
lemon, togarashi

YUCAS BRAVAS 12
huancaína aioli

TRUFFLE FRIES 16
parmesan, chives, huancaína aioli

WILD & CULTIVATED MUSHROOMS 14
white wine, parsley

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