

## LUNCH

12pm to 2:30pm, Daily

### SUSHI ROLLS

|                                                                  |    |
|------------------------------------------------------------------|----|
| <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>YAM TEMPURA ROLL</b>                                          | 16 |
| sweet tofu, avocado, soy glaze, crispy yam, sesame seed          |    |
| <b>CATERPILLAR ROLL</b>                                          | 17 |
| avocado, braised shiitake, cucumber, hoisin glaze, crispy quinoa |    |
| <b>ACEVICHADO ROLL</b>                                           | 18 |
| 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)                                                 | 27 |
| <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

|                                                                                                                                         |                      |
|-----------------------------------------------------------------------------------------------------------------------------------------|----------------------|
| caviar and oysters available at market price                                                                                            |                      |
| <b>EL CALLAO TOWER</b>                                                                                                                  | 50 for 2   95 for 4  |
| freshly shucked oysters, mussels a la chalaca, scallop shooter, prawn tempura, ceviche shot, tuna tataki, peruvian cancha               |                      |
| <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 |                      |
| <b>YUCAS BRAVAS</b>                                                                                                                     | 9                    |
| huancaína aioli                                                                                                                         |                      |
| <b>ROASTED YAM SOUP</b>                                                                                                                 | 14                   |
| bread pudding, queso fresco, crème fraiche                                                                                              |                      |
| <b>MUSSELS AND YUCAS BRAVAS</b>                                                                                                         | 16                   |
| white wine, aji amarillo, parsley butter, huancaína aioli                                                                               |                      |
| <b>CEVICHE MIXTO</b>                                                                                                                    | 18                   |
| mussels, scallops, shrimp, crispy squid, seaweed, yam                                                                                   |                      |
| <b>OCTOPUS ANTICUCHO</b>                                                                                                                | 19                   |
| miso panca, canario beans, baby potatoes, romesco                                                                                       |                      |
| <b>SUSHI PIZZA</b>                                                                                                                      | 21                   |
| crispy fried rice, avocado, crab meat, salmon, tuna, wasabi aioli, unagi glaze, masago                                                  |                      |
| <b>AHI TUNA TATAKI</b>                                                                                                                  | 24                   |
| seared tuna, ponzu, yuzucosho, green onions                                                                                             |                      |

### ADD ONS

|                    |             |                         |    |
|--------------------|-------------|-------------------------|----|
| <b>SCALLOP</b>     | 9           | <b>BRUSSELS SPROUTS</b> | 10 |
| <b>PRAWNS</b>      | per piece 3 | <b>LING COD</b>         | 16 |
| <b>SEARED TUNA</b> | 17          | <b>BRAISED SHORTRIB</b> | 19 |

### SALADS & VEGETABLES

|                                                                        |    |
|------------------------------------------------------------------------|----|
| <b>GRILLED ZUCCHINI SALAD</b>                                          | 14 |
| hannah brook greens, queso fresco, huancaína sauce                     |    |
| <b>GRILLED ROMAINE HEARTS</b>                                          | 15 |
| soft boiled egg, huancaína/caesar sauce, parmesan                      |    |
| <b>ROASTED SEASONABLE VEGETABLES</b>                                   | 19 |
| ras el hanout spiced, quinoa tabbouleh, miso squash purée, chimichurri |    |
| <b>SASHIMI SALAD</b>                                                   | 21 |
| salmon, tuna, hamachi, masago, greens, wasabi aioli, ponzu vinaigrette |    |

### MAINS

|                                                          |    |
|----------------------------------------------------------|----|
| <b>ANCORA BEEF BURGER</b>                                | 19 |
| rocoto aioli, aged cheddar, yucas bravas                 |    |
| <b>SEAFOOD PASTA</b>                                     | 19 |
| daily selection, please inquire                          |    |
| <b>SAFFRON RISOTTO</b>                                   | 20 |
| cauliflower, edamame, hazelnuts, preserved lemon         |    |
| <i>add shrimp 6</i>                                      |    |
| <b>FISH &amp; YUCAS BRAVAS</b>                           | 24 |
| beer battered, pickled red cabbage slaw, huancaína sauce |    |
| <b>PERUVIAN STYLE PAELLA</b>                             | 25 |
| lingcod, chorizo, corn, baby shrimp                      |    |

*all yucas bravas can be substituted for fries on request*

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