

ANCORA

WATERFRONT DINING AND PATIO
FALSE CREEK

LUNCH

12pm to 2:30pm, Daily

SUSHI

VEGETARIAN ROLL	10
asparagus, cucumber, avocado, kaiware	
AVOCADO ROLL	10
avocado, toasted white sesame	
TEMPURA PRAWN ROLL	14
masago, cucumber, spicy mayonnaise	
SPICY TUNA ROLL	14
spicy mayonnaise	
ACEVICHADO ROLL	18
panko prawn, avocado, sockeye salmon, acevichado sauce	
SPIDER ROLL	19
soft-shell crab, masago, asparagus	
SASHIMI <i>5pc</i>	
albacore tuna	14
wild sockeye salmon	16
hamachi (yellowtail)	17
bigeye tuna	17
scallop	22
uni (sea urchin)	31
NIGIRI <i>each</i>	
ebi (prawn)	5
albacore tuna	5
wild sockeye salmon	6
hamachi (yellowtail)	7
bigeye tuna	7
uni (sea urchin)	9

SHARES

YUCAS BRAVAS	10
huancaína aioli	
MUSHROOM SOUP	14
mixed mushrooms, sautéed chantarelles, queso fresco, crème fraîche	
CEVICHE MIXTO	18
baby scallops, shrimp, squid, mussels, seaweed, calamari	
OCTOPUS ANTICUCHO	19
miso panca, canario beans, baby potatoes, romesco	
AHI TUNA TATAKI	25
seared tuna, ponzu, yuzu kosho, green onions	
EL CALLAO TOWER	50 for 2 95 for 4
freshly shucked oysters, mussels a la chalaca, scallop shooter, prawn tempura, ceviche shot, halibut tiradito, peruvian cancha	
ANCORA GLACIER	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

SCALLOP 9	PRAWNS 12	LING COD 16
SEARED TUNA 17	BRAISED SHORTRIB 19	

caviar and oysters available at market price

SALADS & VEGETABLES

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

MAINS

PERUVIAN PORK BELLY SANDWICH	17
pork belly, roasted yam, salsa criolla, yucas bravas	
ANCORA BEEF BURGER	19
rocoto aioli, aged cheddar, yucas bravas	
SEAFOOD PASTA	19
daily selection, please inquire	
SAFFRON RISOTTO	20
cauliflower, edamame, hazelnuts, preserved lemon <i>add shrimp 6</i>	
FISH & YUCAS BRAVAS	24
pickled red cabbage slaw, huancaína aioli	
PERUVIAN STYLE PAELLA	25
sablefish croquettes, chorizo, corn, baby shrimp	

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