

# ANCORA

WATERFRONT DINING AND PATIO

Ancora's mission is to embrace the harmony of Peruvian and Japanese cultures while incorporating the bounty of riches the West coast has to offer. The cuisine manifesto is hinged on sustainable seafood, while sourcing local and international ingredients, and draws inspiration from its Pacific Northwest surroundings. Understanding the city's dining evolution has inspired Ancora to create a menu that accommodates all of its diners' culinary desires, combining flavours and techniques which embrace several diverse cultures in a modern yet approachable setting.

## CAVIAR SERVICE

buckwheat potato blinis, creme fraiche, chives, shallots, egg yolk and egg white

daily selection available, please inquire with your server

FRESH OYSTERS Market Price  
daily selection, on the half shell. spicy ponzu

## ANCORA GLACIER

*72 for 2 people 135 for 4 people*

oysters, ceviche/tartare tasting, crab causa, salt spring island mussel peruvian escabeche, poached prawns, selection of sashimi

Executive Chef Ricardo Valverde

Chef de Cuisine Raimund Heuser

Sushi Chef Yoshi Tabo

## AWARDS

100 Best Restaurants in Canada [canadas100best.com](http://canadas100best.com)

Vancouver Magazine Best Seafood Bronze 2018

Wine Spectator Best of Award of Excellence 2018

## FIRST PLATES

BOTANICAL GREEN SALAD 15  
ocopa, peanuts, cipolinni, fingerlings, kiwicha  
huacatay-sherry vinaigrette

ROASTED YAM AND COCONUT SOUP 16  
savoury bread pudding, queso fresco creme fraiche

CARNE CRUDA PICADA 19  
beef tartare, aji panca, quail egg, spring onion, sourdough

GRILLED OCTOPUS ANTICUCHO 16  
miso panca, smoked potato espuma, chalaca

SHRIMP AND LOBSTER RISOTTO 24/45  
preserved lemon, edamame, cauliflower, thyme, hazelnuts

## ENTRÉES

PAN SEARED PACIFIC LINGCOD 34  
forbidden rice, chorizo, choclo, baby shrimp,  
salsa criolla, hondashi-chupe sauce

AJI PANCA GLAZED SABLEFISH 42  
smoked potato puree, dashi braised daikon  
kale gomae, quinoa crackling

NORI CRUSTED BIGEYE TUNA 36  
cooked ultra rare, tofu-tahini puree, panca broccolini  
spring onion salad, asparagus tempura

HOKKAIDO SCALLOPS AND PORK BELLY 40  
squid ink tagliatelle, king oyster mushroom, yuzu tobiko  
smashed sunchokes, xo sauce

ARROZ CON PATO 34  
a Peruvian classic, rice and duck, choclo, pickled shallots  
huancaína sauce, seco norteño jus

BEEF A LA PARRILLA  
aji verde, winter vegetables, yucas bravas, black garlic jus  
*daily cuts, market price*

RAS EL HANOUT SPICED SPRING VEGETABLES 28  
quinoa tabbouleh, butternut squash, sultana raisins, chimichurri  
*add 5oz short rib 19*

## SIDES

charred broccoli, romesco	9	brussels sprouts, togarashi	9
smoked potato puree, truffles	14	mixed greens, huacatay vinaigrette	9
wild and cultivated mushrooms	11	yucas bravas, huancaína aioli	10