

ANCORA

WATERFRONT DINING AND PATIO

SUSHI

SPICY ALBACORE TUNA ROLL 14
spicy mayonnaise

SPIDER ROLL 19
soft-shell crab, masago, asparagus

TEMPURA PRAWN ROLL 14
masago, cucumber, spicy mayonnaise

sashimi 5 pieces

BIGEYE TUNA 16

ALBACORE TUNA 14

HAMACHI (yellowtail) 17

WILD SOCKEYE SALMON 15

nigiri per piece

BIGEYE TUNA 5

ALBACORE TUNA 4

HAMACHI (yellowtail) 5

EBI (cooked prawn) 4

CAVIAR SERVICE

buckwheat potato blinis,
classic accompaniments
ask for selection and market prices

SHARE & FIRST PLATES

ANCORA GLACIER

for 2 people 72 for 4 people 135
fresh shucked oysters, ceviche mixto
poached prawns, selection of sashimi
tuna tartare, dungeness crab causas
mussels with Peruvian escabeche

CEVICHE MIXTO 18
mussels, scallops, shrimp, crispy squid,
seaweed, yam

ALBACORE TUNA CAUSA 16
sesame crusted, hoisin, aji amarillo

ROASTED YAM SOUP 16
bread pudding, queso fresco, creme fraiche

OCTOPUS ANTICUCHO 15
miso panca, canario beans, baby potatoes,
romesco sauce

A LA CARTE

daily selections and sizes at market prices

SOUTH AMERICAN SPICED GRILLED WHOLE FISH
escabeche, chimichurri, grilled lemon

CARNE A LA PARRILLA
shiso chimichurri

SIDES

BOTANICAL GREENS 9

YUCA BRAVAS 9
huancaína aioli

BRUSSELS SPROUTS 9
togarashi

MAIN

GRILLED ZUCCHINI SALAD 14
hannah brook greens, queso fresco
huancaína sauce
*add seafood to your salad at market prices
choose from sablefish, tuna, halibut,
salmon, scallops*

FLANK STEAK BURGER 19
cooked medium, rocoto aioli
aged cheddar, yucas bravas

FISH AND YUCAS BRAVAS 24
pickled red cabbage slaw, huancaína aioli

ROASTED SUMMER VEGETABLES 19
ras el hanout spiced, quinoa tabbouleh
miso squash puree, chimichurri
add sablefish 21 add short rib 19

PERUVIAN STYLE PAELLA 25
halibut, chorizo, corn, baby shrimp
pico de gallo

WINDBERRY FARMS CHICKEN 28
cauliflower risotto, hazelnuts
preserved lemon, kale salad

SEAFOOD PASTA 19
daily selection, please inquire

SHRIMP RISOTTO 20
cauliflower, hazelnuts, edamame
preserved lemon

DONBURI RICE BOWL 18
uni, wild salmon, marinated ikura
sushi rice, acevichado sauce