

ANCORA

WATERFRONT DINING AND PATIO
FALSE CREEK

Canapé

La Mar

Ancora Glacier (4-8 people) 135
oysters, ceviche/tartare tasting, crab causa,
peruvian mussel escabeche, poached prawns, sashimi selection

Crab Causa 56/dz
dungeness crab, yukon gold potato, huancaína sauce, yam chips

Albacore tuna tartare 52/dz
aji amarillo aioli, nori tempura

Sushi roll platter (24 pieces) 48
spicy tuna roll, prawn tempura, vegetarian roll

BC oysters 45/dz
spicy ponzu, compressed cucumber, herring caviar

Stealhead Trout 46/dz
squid ink puffed rice, crème fraîche with trout caviar

La Tierra

Porkbelly Sandwich 45/dz
pickled shallots, harissa crema

Chicken Anticucho 45/dz
salsa verde

Short Rib Croquette 55/dz
panca aioli

El Jardin

Wild Mushroom Tortellini 55/dz
Red onion jam

Avocado Mousse 45/dz
on crispy potato pave

Postre

assorted Ancora Petit fours

ANGORA

WATERFRONT DINING AND PATIO
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FIRST PLATE

NIKKEI STYLE QUINOA SALAD

edamame, pickled beets, kale, huacatay crema, nori tempura

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ROASTED YAM AND COCONUT SOUP

savoury bread pudding, queso fresco crème fraiche

ENTRÉE

PACIFIC LINGCOD

forbidden rice, chorizo, peruvian corn, shellfish,
bell peppers, smoked paprika emulsion

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WINDBERRY FARM CHICKEN

potato pavé, mushroom puree,
seasonal vegetables, chicken jus

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SAFFRON RISOTTO

seasonal vegetables, almonds, grana padano

DESSERT

SPICED PICARONES

candied pecans, spiced syrup, lucuma ice cream

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SORBET SELECTION

selection of 3, fresh fruit

\$59 (not including taxes or gratuity)

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FIRST PLATE

NIKKEI STYLE QUINOA SALAD

edamame, pickled beets, kale, huacatay crema, nori tempura

~

ROASTED YAM AND COCONUT SOUP

savoury bread pudding, queso fresco crème fraiche

ENTRÉE

PACIFIC LINGCOD

forbidden rice, chorizo, peruvian corn, shellfish,
bell peppers, smoked paprika emulsion

~

GRILLED BEEF TENDERLOIN

potato pavé, mushroom puree,
seasonal vegetables, red wine jus

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SAFFRON RISOTTO

seasonal vegetables, almonds, grana padano

DESSERT

NIKKEI

passion veil, orelys mousse, black sesame crumble

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SPICED PICARONES

candied pecans, spiced syrup, lucuma ice cream

\$69 (not including taxes or gratuity)

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FIRST PLATE

NIKKEI STYLE QUINOA SALAD

edamame, pickled beets, kale, huacatay crema, nori tempura

~

ROASTED YAM AND COCONUT SOUP

savoury bread pudding, queso fresco crème fraîche

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CRISPY PRAWN CAUSA

avocado mousse, kale chips, rocoto-harissa, escabeche sauce

ENTRÉE

AJI PANCA GLAZED SABLEFISH

charred eggplant, marinated broccoli,
salsa of roasted pineapple and tomatillo

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GRILLED BEEF TENDERLOIN

potato pavé, mushroom puree,
seasonal vegetables, red wine jus

~

SAFFRON RISOTTO

seasonal vegetables, almonds, grana padano

DESSERT

NIKKEI

passion veil, orelys mousse, black sesame crumble

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PINEAPPLE AND CORN GF/NF

pineapple-yuzu-opalys mousse,
roasted coriander custard, cancha meringue

\$79 (not including taxes or gratuity)

ANCORA

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FOR THE TABLE

CEVICHE TASTING

FIRST PLATE

SOLE FOOD STREET FARMS SALAD

ocopa, peanuts, cipolinni, fingerlings
kiwicha, huacatay-sherry vinaigrette

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NOVA SCOTIA LOBSTER RISOTTO

cauliflower, hazelnuts, preserved lemon, thyme

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CRISPY PRAWN CAUSA

avocado mousse, kale chips, rocoto-harissa, escabeche sauce

ENTRÉE

AJI PANCA GLAZED SABLEFISH

charred eggplant, marinated broccoli,
salsa of roasted pineapple and tomatillo

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GRILLED BEEF TENDERLOIN

potato pave, mushroom puree,
seasonal vegetables, red wine jus

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RAS EL HANOUT SPICED VEGETABLES

peruvian quinoa tabbouleh, butternut squash, parsley chimichurri

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DESSERT

PINEAPPLE AND CORN GF/NF

pineapple-yuzu-opalys mousse,
roasted coriander custard, cancha meringue

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SUSPIRO DE CHICHA

chichi cremeux, apple microsponge, araguani pot de crème

\$92 (not including taxes or gratuity)