

# LUNCH

12 pm to 2:30 pm, Daily



## SUSHI

<b>VEGETARIAN ROLL</b> asparagus, cucumber, avocado, kaiware	14
<b>SPICY TUNA ROLL</b> spicy mayonnaise	16
<b>ACEVICHADO ROLL</b> panko prawn, avocado, sockeye salmon, acevichado sauce	25
<b>LOBSTER ROLL</b> Atlantic lobster tempura, avocado, yuzu tobiko, unagi, lobster aioli	33
<b>SASHIMI</b>	
albacore tuna 5pc	17
wild sockeye salmon 5pc	18
hamachi (yellowtail) 5pc	23
blue fin tuna 5pc	27
hokkaido scallop 3pc	33
<b>NIGIRI each</b>	
albacore tuna	7
wild sockeye salmon	8
hamachi	9
blue fin tuna	9
hokkaido scallop	11

## APPETIZERS

<b>ANCORA GLACIER</b> freshly shucked oysters, ceviche mixto, poached prawns, selection of sashimi, tuna tartare, dungeness crab causa, mussels a la chalaca	80 for 2   155 for 4
<b>CEVICHE MIXTO</b> baby scallops, shrimp, squid, mussels, seaweed, calamari	21
<b>OCTOPUS ANTICUCHO</b> miso panca, canario beans, baby potatoes, romesco	26
<b>YUCAS BRAVAS</b> huancaína aioli	15
<b>MUSHROOM SOUP</b> mixed mushrooms, queso fresco, crème fraîche	17
<b>BLUE FIN TUNA TATAKI</b> seared tuna, ponzu, yuzu kosho, green onions	28
<b>SABLEFISH CROQUETAS</b> 3pc avocado mousse, chalaca	17

*caviar and oysters available at market price*

## MAINS

<b>PAN CON CHICHARRÓN</b> pork belly sandwich, roasted yam, salsa criolla, fries	23
<b>ANCORA BURGER</b> AAA tenderloin and pork patty, La Sauvagine, chimichurri, fries	25
<b>SEAFOOD PASTA</b> prawns, mussels, manila clams, aji amarillo, aglio olio	28
<b>LOBSTER AND SHRIMP RISOTTO</b> cauliflower, preserved lemon, hazelnuts, edamame	32
<b>FISH &amp; FRIES</b> pickled red cabbage slaw, huancaína aioli	26
<b>PERUVIAN STYLE PAELLA</b> sablefish croquettes, chorizo, corn, baby shrimp <i>add prawn 3</i>	28
<b>CURRIED HALIBUT</b> peruvian curry, manila clams, fingerling potatoes	47
<b>SABLEFISH</b> aji panca, miso squash quinotto, bok choy saltado, quinoa chicharrón	49
<b>BEEF TENDERLOIN</b> quinoa tabbouleh, chimichurri	55

*upgrade any fries to yucas bravas or truffle fries 5*

## SALADS

<b>ANCORA CAESAR SALAD</b> gem lettuce, white anchovy, soft boiled egg, huancaína caesar salad, parmesan <i>add lingcod 17</i>	23	<b>PRAWN SOLTERITO SALAD</b> kataifi fried prawn, hannah brooke farm salad, mandarine vinaigrette, potato, cipollini, edamame, cherry tomato, queso fresco	22	<b>RAS EL HANOUT</b> roasted seasonable vegetable, ras el hanout spices, quinoa tabbouleh, miso squash purée, chimichurri	19
---	----	---	----	---	----

"The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination." Medical Health Officer.  
Due to travel restrictions, some ingredients are difficult to source and may not always be available. Thank you in advance for understanding.