

Ancora Waterfront Dining And Patio Menu

Address : 1600 Howe St #2, Vancouver, BC V6Z 2L9, Canada

Phone : +1 604-681-1164

Opening times : 12:00 PM - 10:00 PM

Happy Hour

Brussel Sprouts	CA\$11.00
Truffle Fries	CA\$14.00
Chef's Choice Cone	CA\$12.00
Prawn Tempura Cone	CA\$11.00
Albacore Tuna Sashimi - 5 PC	CA\$18.00

Nikkei Main Courses

Sablefish	CA\$51.00
Ancora Beef Burger	CA\$27.00
Roasted Seasonal Vegetables	CA\$21.00
Peruvian Style Paella	CA\$27.00

Sides

Bok Choy	CA\$15.00
Brussel Sprouts	CA\$15.00
Quinotto	CA\$16.00
Peruvian Rice	CA\$15.00

Salads

Ancora Caesar Salad	CA\$21.00
Ancora Salads	

Nikkei Appetizers

Vegetarian Causa

CA\$19.00

Vegetarian CevicheCA\$18.00

Rolls, Sashimi, & Nigiri

Wild Sockeye Salmon - Nigiri

CA\$8.00

Acevichado Roll

CA\$27.00

Albacore Tuna - Sashimi

CA\$19.00

Lobster Roll

CA\$35.00

Bluefin Tuna - NigiriCA\$11.00

Nestled along the serene waterfront of False Creek, Ancora Waterfront Dining and Patio at 1600 Howe Street in Vancouver is a culinary experience that beautifully blends Peruvian and Japanese flavors with the West Coast's freshest ingredients. The **Ancora Waterfront Dining and Patio Menu** tells a story of cultural fusion, craftsmanship, and creativity - the kind of dining journey that makes you linger just a little longer by the water.

Every dish on the menu feels like a thoughtful conversation between two culinary worlds. Starting with the **Nikkei Appetizers**, the **Vegetarian Causa** and **Vegetarian Ceviche** are perfect introductions to Ancora's style. The Causa, made with layers of creamy mashed potatoes seasoned with Peruvian aji amarillo, has just the right amount of tang and spice, while the ceviche brings a refreshing burst of citrus balanced by soft, earthy textures. It's light, bright, and sets the tone for the meal ahead.

If you visit during **Happy Hour**, the menu offers delightful small plates ideal for sharing and pairing with a chilled glass of white wine. The **Brussel Sprouts** are crispy and caramelized to perfection, tossed with a glaze that strikes the perfect sweet-savory balance. The **Truffle Fries** are addictively fragrant, dusted with Parmesan and herbs, making them impossible to resist. The **Chef's Choice Cone**, often featuring prawn tempura or tuna, is a fun and elegant bite that shows off Ancora's signature Nikkei flair - think sushi meets street food, in the best way possible.

Seafood lovers will be drawn to the **Albacore Tuna Sashimi - 5 PC**, a dish that epitomizes the restaurant's philosophy: freshness, precision, and artistry. Each slice melts in your mouth, with subtle notes of soy, sesame, and citrus. The sashimi pairs beautifully with a glass of sake or one of Ancora's creative cocktails.

The heart of the **Ancora Waterfront Dining and Patio Menu** lies in its **Nikkei Main Courses**. The **Sablefish** is a house favorite - buttery, rich, and expertly balanced with a delicate miso glaze. It's served alongside accompaniments that reflect both Japanese minimalism and Peruvian warmth. The **Peruvian Style Paella** is another standout, combining seafood, chorizo, and rice infused with deep, smoky flavors that transport you straight to the coast of Lima. For those craving comfort, the **Ancora Beef Burger** delivers satisfaction in every bite - juicy, perfectly seasoned, and elevated by a house-made sauce that

adds a unique twist to a classic.

Vegetarian guests will find plenty to love as well. The **Roasted Seasonal Vegetables** are vibrant and full of life, charred just enough to enhance their natural sweetness. Pair them with a side of **Bok Choy**, **Quinotto (a Peruvian-style quinoa risotto)**, or **Peruvian Rice** for a wholesome, nourishing combination that still feels indulgent.

No meal here feels complete without a salad, and the **Ancora Caesar Salad** is a must-try. Crisp romaine, savory anchovy dressing, and a touch of umami make it unforgettable. The **Ancora Salad**, with its mix of greens, nuts, and citrus, adds a refreshing counterpart to the richer main dishes.

What truly elevates the **Ancora Waterfront Dining and Patio Menu** is not just the food but the harmony it achieves between flavors, textures, and presentation. Each plate looks like a piece of art - vibrant colors, thoughtful garnishes, and the unmistakable freshness of the Pacific Northwest. The servers are knowledgeable and passionate, happy to explain the Nikkei inspiration behind each dish, making the dining experience feel both sophisticated and inviting.

Whether you're here for a sunset dinner on the patio or a cozy evening indoors, Ancora delivers an unforgettable taste of global fusion. It's a place where fine dining meets the ease of the ocean breeze - where every dish tells a story, and every flavor lingers long after you've finished your meal. The **Ancora Waterfront Dining and Patio Menu** isn't just a list of dishes; it's a celebration of culture, creativity, and the beauty of coastal dining in Vancouver.