ANCORA

A fusion of Mediterranean heritage and modern culinary artistry



At Ancora, we blend the timeless charm of the Mediterranean with modern sophistication.

Our diverse menu caters to every palate, making it the perfect choice for both leisurely lunches and unforgettable dinners.

Embracing the soulful flavors of the Mediterranean





50

50

15

65

65

Easy Starters

Heirloom Tomato Carpaccio and Burrata raspberry and basil vinaigrette | macadamia nuts



Fritto di Mare and Crisps

calamari, soft shell crab | saffron potato crisps | black garlic aioli | chili oil









Smoked Salmon Carpaccio

garlic and citrus vinaigrette | crispy cappers | fresh caponata | sweet potato crisps | crushed peanuts







Prawn Cocktail

horseradish cocktail sauce | avo dip | shaved salad | crackers



Lamb Ribs

pomegranate glazed | sumac | pistachio



El Pulpo

octopus | olives | pickled shallots | grilled sour dough | 55 new potato







50 Salads

45

55

55

50

Ancora's Watermelon Salad

avocado | compressed watermelon with mint | butter lettuce | feta | sunflower seeds | baby cucumber



anchovy dip | garlic bread | shaved parmesan | romaine | grilled chicken



Add protein



145gr tiger prawns

Ancora Bowls

Arabesque

avocado hummus | falafel | olives | tomato | pickles | quinoa tabbouleh | pita chips | peppermint dip





Ahi Tuna

seared tuna | quail eggs | green beans | romaine | crispy onion | sweet potato | tomato confit citrus and chives

















Soups

Clam Chowder

saffron and bell pepper vinaigrette | garlic toast



Tomato and Pistachio Soup

vegan parcels filled with pistachio paste and basil | dill vinaigrette







Pasta

Rigatoni Bolognese

beef and tomato ragu | parmesan



Linguini Frutti di Mare

assorted seafood | tomato | basil



Ricotta Ravioli

gorgonzola | sauce | baked





Pizzas

Quattro Fromaggi

truffled honey | fleur de sel



Smoked Salmon

pesto | tomato confit | dill cream | capers



Salciccia Picante

air dried spicy sausage | avocado | chipotle dip



Bresaola and Balsamic Mushrooms

mozzarella fresca | passata



50

45

70

90

80

Smoked Ricotta and Beef Cheeks

arrabbiata | Parmesan | crispy sage



Pepperoni Italian beef pepperoni | mozzarella fresca |

tomato

Margarita mozzarella flor di late | tomato | basil



Add a whole burrata to your pizza (1)



15

75

80

70

75

70

75

70























Mains Rack of Lamb 130 grilled fig | padron peppers | burnt haloumi | curry leaves | molasses jus **Grilled Prawns** 110 romesco | butter and olives crumbs **For Sharing Roasted Cod** 135 cous cous with dry fruits | heirloom carrot | vierge sauce 410 **Veal Ala Milanese** breaded veal chop | bocconcini salad | tomato sauce with veal jus | mustard 110 **Norwegian Salmon** crusted in smoked spices | peppermint sauce | rice with 195 **Lamb Shank** pistachio and cured lemons | rocket leaves au jus rice | coriander | green onion 450 **Tomahawk** 90 **Grilled Corn Fed Chicken** Australian Black Angus orzo | citrus | fennel salad Sides: **New York Steak** 110 mixed salad | truffled fries | broccolini with romesco & 220gr Australian Black Angus | house made thick cut almonds | kabocha pumpkin with honey mustard pomme frites | truffle jus | broccolini **Beef Tenderloin** 115 vierge | beef jus with molasses | charred sauce | assorted mushrooms | patatas bravas | asparagus | jus chimichurri **Branzino** crusted in tomato | cappers | olives 90





















Sweets

Basque Cheese Cake compressed strawberries with lavender and honey







Choco Fondant

soft center chocolate cake | yogurt - vanilla bean ice cream

60







Pavlova

mixed berries | citrus cream | crispy meringue





Peaches In Caramel Sauce

passion fruit sorbet | white chocolate granola



Cannoli

ricotta | white burnt chocolate | pomegranate | pistachio



























Our prices are in UAE Dirhams, Inclusive of 7%Municipality Fees, 5%AT, 10% ervice Charge Our prices are in UAE



