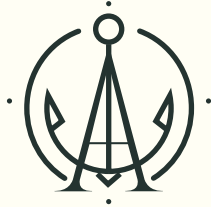


ANCORA

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



Easy Starters

Heirloom Tomato Carpaccio and Burrata

raspberry & basil vinaigrette | macadamia nuts



75

Fritto di Mare and Crisps

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



70

Avocado Hummus

pinenuts | pomegranate | coriander | pita crackers



55

Croquetas ala Moda

oxtail croquetas | prawn salad



65

El Pulpo

octopus | olives | pickled shallots | grilled sourdough | new potato



90



Salads

Baby Gems

pears in red wine | gorgonzola dolce | candied walnuts



55

Ancora's Watermelon Salad

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



55

Mixed Greens

cherry tomato | preserved lemon | sweet potato | broccolini | blueberry | vinaigrette



55

Add protein

160gr chicken breast

145gr tiger prawns

35

45



Gluten



Dairy



Vegan



Alcohol



Shellfish



Nuts

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



Soups

Clam Chowder

saffron & bell pepper vinaigrette | garlic toast



70

Tomato and Pistachio Soup

vegan pistachio basil pockets | dill vinaigrette



75

Nourishing Bowls

Arabesque

avocado hummus | falafel | olive | tomato | pickle | quinoa tabbouleh | pita crisp



70

Ahi Tuna

seared tuna | quail egg | green bean | romaine heart | crispy onion | sweet potato | tomato confit

90

Grilled and Smoked

160gr petit filet | pumpkin | broccolini | sumac rice | smoked corn | Padron peppers

130

Dressings

citrus and chives | molasses aioli | peppermint dip

Pizzas

Quattro Fromaggi

truffled honey | fleur de sel



75

Smoked Salmon

pesto | tomato confit | dill cream | capers



80

Fontina and Figs

sundried tomato pesto | arugula | pistachios



70

Bresaola and Balsamic Mushrooms

mozzarella fresca | passata



75

Smoked Ricotta and Beef Cheeks

arrabbiata | Parmesan | crispy sage



70

Pepperoni

Italian beef | mozzarella fresca | tomato



75

Add burrata to your choice of pizza

25



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Mains

Rack of Lamb

grilled fig | Padron peppers | burnt feta | curry leaves | molasses jus



130

Grilled Prawns

romesco | butter & olives crumbs



110

Roasted Cod

couscous with dry fruits | heirloom carrot | vierge sauce



135

Short Ribs

grilled asparagus | white beans | smoked paprika



130

Cornish Hen

orzo | citrus | fennel salad



110

Grilled and Baked to Share

Branzino 1kg

crusted in tomato | capper | olive



220

Lamb Shank 1.1kg

jus | mint gremolata

270

Tomahawk 1.1 kg

Black Angus

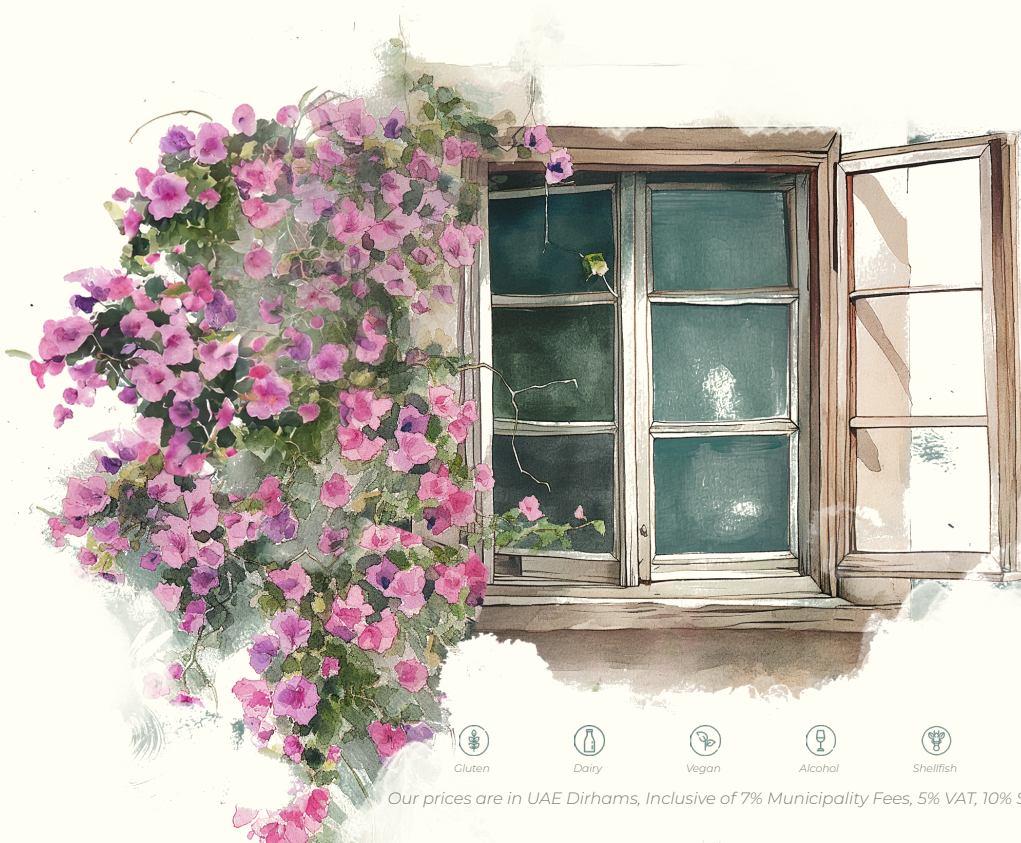
450

Sides:

baked cabbage, pinenuts, yogurt, pomegranate | kabocha pumpkin, honey mustard | Greek salad | pommes frites with truffle dip | sumac rice

Sauces:

mint sauce | vierge sauce | molasses beef jus | garlic pomade



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Sweets

Basque Cheese Cake

compressed strawberries with lavender & honey

60



Choco Fondant

Valrhona 70 cacao | yogurt vanilla bean ice cream

60



Pavlova

mixed berries | citrus cream | crispy meringue

60



Peaches Flambéed

Grand Marnier | passion fruit sorbet |
white chocolate granola | peaches flambées

60



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