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



Bar Snacks

Onion and Comté Tartelette 50
caramelised onion, Comté cheese, pickled shallots

Wild Mushroom Arancini 60
truffle aioli, Parmesan and chives

Patatas Bravas 50
crispy potatoes, red pepper emulsion

Octopus al Ajillo 70
sizzling octopus, grilled sourdough, lemon, garlic and parsley butter

Cold Starters

Local Burrata Salad 75
grilled peach, green beans, walnuts, rye sourdough, blood orange dressing

Roasted Beetroot Carpaccio 60
rocket pesto, Comté cheese espuma, grissini

Tuna Tartare 75
yellowfin tuna, avocado, hazelnuts, tomato water and basil

Prawn Cocktail 65
horseradish cocktail sauce, avocado, shaved salad, crackers





Salads

Heirloom Tomato and Watermelon Salad 60
textures of tomato, basil-compressed watermelon, feta, balsamic and mint

Classic Caesar Salad 55
gem lettuce, garlic Parmesan croutons, anchovy and chives
Add-on: prawns 25 | chicken 15

Ancora House Green Salad 55
chef's selection of lettuce, pickled tomato, cucumber, heirloom carrots, shaved fennel, toasted almonds, mandarin and date dressing

Hot Starters

Fritto di Mare 65
calamari, local white fish, soft-shell crab, saffron potato chips, lemon, chili and black garlic aioli

Harissa Grilled Octopus 75
chargrilled octopus, romesco, salsa verde and hazelnuts

Beef Polpette 65
roasted Angus beef meatballs, marinara sauce, oregano and Parmesan

Lamb Ribs 65
date and pomegranate glaze, sumac and pistachios

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Nourishing Bowls

Arabesque 75
avocado hummus, falafel, local olives, burnt tomato, couscous tabbouleh and pita chips

Tuna Niçoise 75
sesame-crusted tuna, quail egg, green beans, romaine lettuce, sweet potato, confit tomatoes, quinoa and preserved lemon

Soups

Seafood Bouillabaisse 60
saffron-infused tomato and seafood soup, crispy baguette, Espelette rouille

Roasted Tomato and Red Pepper Soup 50
chargrilled tomatoes, piquillo peppers and basil oil

Forest Mushroom Soup 55
wild mushrooms, caramelised onion, crème fraîche

Pasta

Pappardelle Bolognese 75
fresh hand-cut pappardelle, beef and tomato ragù, Parmesan shavings

Linguine Frutti di Mare 90
mixed seafood, fish velouté, garlic, parsley and lemon crumb

Spaghetti Cacio e Pepe 70
Grana Padano and Parmesan emulsion, toasted black pepper

Wagyu Beef Cheek Agnolotti 80
fresh handmade agnolotti, beef cheek ragù, butter emulsion, sage cream, beef jus



Pizzas

Marinara 70
classic San Marzano tomatoes, chili flakes, basil, oregano
Dairy-free, no cheese

Margherita 70
San Marzano tomatoes, fior di latte mozzarella, Parmesan and basil

Diavola 75
spicy beef pepperoni, San Marzano tomatoes, oregano
Add-on: hot honey 5

Quattro Formaggi 75
infused cream, fior di latte, Parmesan, Gorgonzola, Gruyère

Beef Bresaola and Rocket 80
San Marzano tomato, fior di latte mozzarella, pistachio pistou, beef bresaola and arugula

Truffle Pizza 75
truffle cream sauce, forest mushrooms, fresh black truffle shavings

Seafood Pizza 90
mixed seafood, house-smoked salmon, garlic cream base, mozzarella and Parmesan



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Mains

Saganaki Prawns 110
oven-roasted tiger prawns, spiced tomato sauce, feta crumble

Norwegian Salmon 120
dukkah-crusted salmon, mandarin and fennel, yoghurt and mint sauce, sumac rice

Local Sea Bream 110
seared local white fish, eggplant caponata, frisée salad, sauce agrodolce

Roasted Corn-Fed Chicken 90
800 g spatchcocked chicken, jus orzo, gremolata crumb

Black Angus Rib Eye Steak 135
250 g Australian Black Angus rib eye, house steak frites, grilled broccolini
Sauce options: beef jus, Béarnaise, truffle jus, chimichurri
Add-on: black truffle 35 | foie gras 25

Wagyu Beef Tenderloin 165
200 g MB5 Australian Wagyu beef tenderloin, brown butter mashed potato, grilled broccolini
Sauce options: beef jus, Béarnaise, truffle jus, chimichurri
Add-on: black truffle 35 | foie gras 25

Wild Mushroom Risotto 85
Carnaroli rice, forest mushrooms, sage cream, porcini jus

Herbed Orzo 75
slow-cooked orzo, persillade purée, confit red cherry tomatoes, burrata



For Sharing

Served with your choice of 2 sides

Line-Caught Sea Bass 210
1 kg butterflied chargrilled sea bass, chermoula and harissa
Diabetic friendly when served with green salad and grilled broccoli

Rack of Lamb 350
8-rib chargrilled Australian rack of lamb, mint salsa verde, lemon gremolata

Black Angus Steak Florentine 500
900 g bone-in grilled beef porterhouse steak, Café de Paris butter

Sides

Grilled Broccoli, Preserved Lemon and Romesco 45

Grilled Asparagus, Brown Butter Béarnaise 50

Skin On French Fries 40

Truffle Parmesan French Fries 45

Sweet Potato Fries 40

Brown Butter Mashed Potato 40

Green Salad 40



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Desserts

Namelaka
silky traditional Japanese crémeux, served with açaí sorbet and blueberry sauce
65

Black Truffle
truffle-scented vanilla mousse, melted dark chocolate, caramel disc and honeycomb crumble
65

Tiramisu
mascarpone cheese, espresso-soaked ladyfingers, cocoa dust, caramel
65

Basque Burnt Cheesecake
rich and creamy, with a deep caramelised top, compressed strawberry and raspberry coulis
65

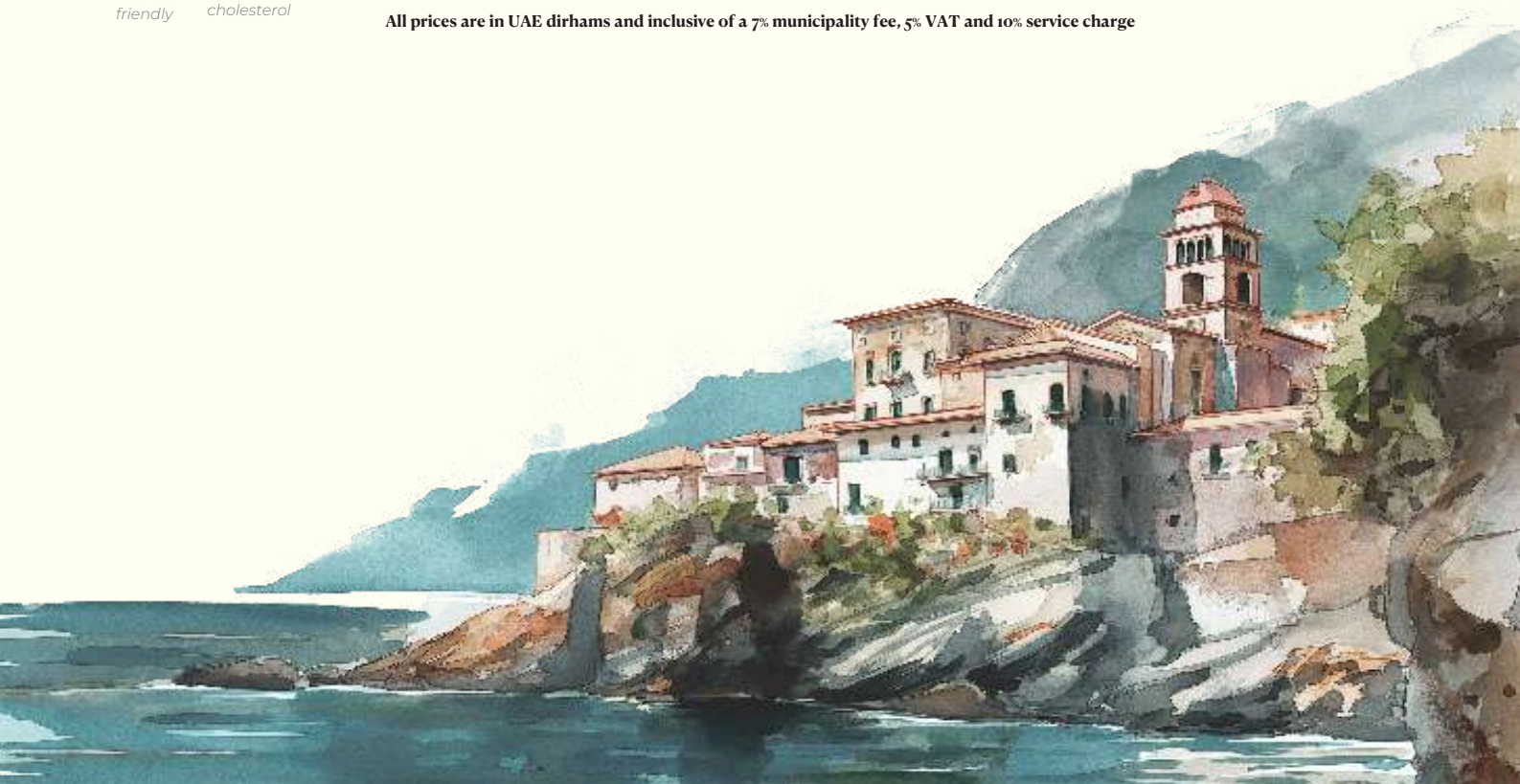
Chocolate Fondant
soft centre 70% dark chocolate cake, yoghurt vanilla ice cream
65

Lemon Olive Oil Cake
moist sponge cake, lemon coulis and basil sorbet
65

Seasonal Fruit
chef's selection of fruits and berries
60

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Cocktails



Balearic Tonic 95
Tanqueray no.10 macerated with cardamom | lime | cucumber | ginger beer | cinnamon

Sgroppino 90
vodka lemon | mint sorbet | limoncello | Prosecco | aperol

Apple Spritz 95
calvados | vermouth | cinnamon infused apple juice | vanilla soda



Classic Inspired

Mediterranean Daiquiri 90
light rum | lemon | limoncello

Aperol Spritz 90
Prosecco | soda | aperol

Casino de Monte-Carlo 95
Champagne | cointreau | blood orange puree | orange bitters

Perfect Negroni 115
Hendricks | Dolin Rouge | Campari



0.0%

Sicilia breeze 65
0.0% Lyre's Italian spirit | hibiscus | watermelon | lime |soda

Balconies of Ibiza 65
0.0% London dry | 0.0% Prosecco | coconut | passion fruit | strawberries | basil

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Fresh Juices and Soft Drinks

Freshly Made 45
Pineapple & Mint | Green Apple with Ginger |
Strawberry & Coconut

Bottled
Ginger Beer| Coca Cola | Coca Cola zero | Fanta |Sprite 40
St Pellegrino flavored

Shaken

Mango and Greek Yogurt 45
with manuka honey | cardamom | crushed ice

Signature Lemonade 35
pink lemonade with a twist

Blueberries and Banana 45
with yakult and vanilla soda

Coffee and Tea

Espresso | Americano | Flat White 30

Latte | Cappuccino | Caffe Mocha 35

French Press | V 60 45

Hot Chocolate with Marshmallows 45
house made marshmallows|double cocoa|ganache|oat milk



TChaba tea selection:

Classics: Black | Green | White | TWG signatures 30

English Breakfast | Earl Gray 30

milks available:|*coconut* |*oat* |*almond* | *2%*|*dairy* | *full fat dairy*

	Glass	Bottle
Beers and Ciders		
Estrella Galicia | Stella Artois | Corona		55
Somersby apple cider classic		50
Spirits		
Gin		
Bombay Sapphire	55	490
Tanqueray no.10	60	955
Hendrick's	75	990
Monkey 47	150	1100
Vodka		
Absolut Blue	55	550
Grey Goose	110	1300
Beluga Noble	120	1350
Rum		
Bacardi Superior	55	550
St. Barth Rhum Agricole	65	890
Ron Zacapa 23 Y.O	120	1990
Tequila		
El Jimador Blanco	55	550
Don Julio Blanco	80	1550
Clase Azul Reposado	250	5500
Mezcal		
Del Maguey Crema	55	790
Los Siete Misterios Doba-Yej	85	1200
Cachaca		
Sagatiba Pura	55	990
Germana Brasil	65	1100
Whiskey		
Grants Triple Wood	55	550
Jack Daniel's	65	900
J. Walker Black	70	1200
Jameson Black Barrel Select Reserve	85	1600
J. Walker Blue Label	250	5500
Bourbon		
Maker's Mark	55	990
Kentucky Owl The Wiseman	90	1700
Liqueurs		
Ricard	55	650
Ouzo 12	45	550
Lillet Blanc	45	600
Martini Bianco	45	500
Martini Rosso	45	500
Bailey's Original	55	790
Limoncello Del Sole	45	590
Fernet Branca	55	650
Grand Marnier	55	690
Cointreau	45	650
Campari	45	550

