

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 50
raspberry and basil vinaigrette, macadamia nuts


Fritto di Mare and Crisps 55
calamari, soft shell crab, saffron potato crisps, black garlic aioli, chili oil


Smoked Salmon Carpaccio 60
garlic and citrus vinaigrette, crispy capers, fresh caponata, sweet potato crisps, crushed peanuts


Prawn Cocktail 55
horseradish cocktail sauce, avo dip, shaved salad, crackers


Lamb Ribs 55
pomegranate glazed, sumac, pistachio


El Pulpo 60
octopus, olives, pickled shallots, grilled sour dough, new potato




Salads

Ancora's Watermelon Salad 55
avocado, compressed watermelon with mint, butter lettuce, feta, sunflower seeds, baby cucumber


Caesar 55
anchovy dip, garlic bread, shaved Parmesan, romaine lettuce


Add protein
165 gr chicken breast 15
145 gr tiger prawns 25

Ancora Nourishing Bowls

Arabesque 65
avocado hummus, falafel, olives, tomato, pickles, quinoa tabbouleh, pita chips, peppermint dip


Ahi Tuna 65
seared tuna, quail eggs, green beans, romaine, crispy onion, sweet potato, tomato confit, citrus, and chives, quinoa






Soups

Saffron Bouillabaisse

Tomato-based soup infused with Spanish saffron with sautéed mixed seafood



Tomato and Pistachio Soup

vegan parcels filled with pistachio paste and basil | dill vinaigrette



Pasta

Rigatoni Bolognese

beef and tomato ragu, Parmesan



Linguine Frutti di Mare

assorted seafood, tomato, basil



Ricotta Ravioli

baked ricotta ravioli with Gorgonzola sauce



Anytime Plates

Avocado Toast

poached egg, smashed avocado, multigrain bread, arugula salad, roasted lemon vinaigrette



Shakshuka

slow-cooked eggs, tomato harissa stew, labneh, pita, pickles, pine nuts



Pizzas

Quattro Formaggi

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



Smoked Ricotta and Beef Cheeks

arrabbiata, Parmesan, crispy sage



Pepperoni

Italian beef pepperoni, mozzarella fresca, tomato



Margherita

mozzarella fior di late, tomato, basil



Add a whole burrata to your pizza 



Mains

Rack of Lamb

grilled fig, Padrón peppers, burnt haloumi, curry leaves, molasses jus



130

Grilled Harissa Prawns

Served with romesco sauce and grilled asparagus



110

Roasted Cod

couscous with dried fruits, heirloom carrot, vierge sauce



135

Norwegian Salmon

Pan-seared in smoked spices, peppermint sauce, rice with pistachio and cured lemons, rocket leaves



110

Grilled Corn Fed Chicken

orzo, citrus, fennel salad



90

New York Steak

220 g Australian Black Angus, house-made thick cut pomme frites, truffle jus, broccolini



110

Beef Tenderloin

assorted mushrooms, patatas bravas, asparagus, jus



115

Branzino

crusted in tomato, capers, olives



90

Wild Mushroom Risotto

Parmesan cheese, rice, and fresh wild mushrooms



75



For Sharing

(Served with your choice of 2 sides and 1 sauce)

Grilled Seafood Platter

Lobster tail, tiger prawns, squid, mussels, salmon, served with lemon butter sauce



285

Lamb Shank

au jus rice, coriander, green onion



210

Tomahawk

Australian Black Angus



450

Sides:

mixed salad, truffled fries, broccolini with romesco & almonds, mashed potatoes



Sauces:

vierge, beef jus with molasses, charred sauce, chimichurri



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

Sweets

Basque Cheesecake

compressed strawberries with lavender and honey

65



Choco Fondant

soft center chocolate cake, yoghurt - vanilla
bean ice cream

60



Pavlova

mixed berries, citrus cream, crispy meringue

60



Tiramisu

Mascarpone cheese, coffee-soaked ladyfingers, cacao dust,
caramel ganache

60



Rhubarb Crumble Tart

Almond frangipane with rhubarb jam and basil sorbet

60



Fresh Seasonal fruit

served with orange blossom

55



Diabetic
friendly



Low
cholesterol



Sustainable



Peanuts



Soya



Sesame



Mustard



Eggs



Gluten



Dairy



Shellfish



Nuts



Vegetarian



Fish

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



