

MANCORA



CEVICHE BAR

7679 W. Sample Road, Coral Springs, 954-800-7812

About a year and a half ago I first reviewed this phenomenal eatery. Here is how I opened that article, "I could actually write the shortest review in history for Mancora Ceviche Bar. Here goes: Go there! Eat every type of Ceviche!"

Nothing has changed. In a world where technology changes every 15 minutes it's nice to know that there are some things that remain the same. In this case recipes for perfect ceviche, loving service, and friendly ambiance are status quo.

I also felt compelled to add a short definition of ceviche, from WIKIPEDIA: **"Ceviche is a seafood dish popular in the coastal regions of Latin America. The dish is typically made from fresh raw fish cured in citrus juices, such as lemon or lime, and spiced with ají or chili peppers. Additional seasonings, such as chopped onions, salt, and cilantro, may also be added. Ceviche is usually accompanied by side dishes that complement its flavors, such as sweet potato, lettuce, corn, avocado, or plantain."**

I am almost ready to get to the new review but first I must be up front. I did not sneak in for my new review, as I do for virtually

all of my reviews. It would be impossible. Since my first visit in September of 2015, I have been there dozens of times. In fact, I bring as many people there as



By Charles Marcanetti

I can, especially those folks who have never sampled ceviche, so that they start with the best ceviche restaurant in all of South Florida and thereafter, whenever they are elsewhere, they can demand the best and know what to taste for.

Do not go to Mancora if you are looking for a fancy, stuffy affectation of a dining experience. Go there if you want the food to be as much fun as the décor and as much fun as the servers and even as much fun as the other diners just laughing and partying-out.

Not all delicacies at Mancora are ceviche. Mancora features several delicious soups all of which are really close to a meal unto themselves. My favorite is Chupe De Camarones, made with Peruvian shrimp and potatoes as a chowder, and cooked with Peruvian chili peppers, corn, milk, and queso fresco cheese.

My every visit starts with the beef heart (Anticuchos De La Tia Veneno), which is an appetizer of grilled beef heart marinated in panca pepper sauce, garlic, and vinegar and served with potatoes and aji Amarillo sauce. Astounding! And so is the Pulpito a La Parrilla, which is octopus marinated in special Peruvian spices and grilled to perfection. It is the sweetest, most mellow, tender, and mouth-watering dish you will find anywhere.

Let me also mention some other of Mancora's delicious non-ceviche fare. After all, this is truly a Peruvian-style family restaurant with meat and poultry dishes and cooked seafood dishes, as well as dozens of types of ceviche. So, don't worry about going with anyone...even the squeamish, even the vegetarian, even the old farts that never seem to want to change their diets. There's something for almost everyone.

One of the best lamb shanks served anywhere is at Mancora where it is called Cabrito A La Nortena. On at least one of your visits try this dish. Or the Saltado, which is filet mignon tips sautéed with onions, tomatoes, soy sauce, and cilantro, served over white rice and french fries, and for this meat eater this really is a wonderfully satisfying dish.



The Aji De Gallina is shredded chicken cooked in a creamy Peruvian yellow pepper and cheese sauce, served with white rice and boiled potato.

Arroz Con Pollo (rice and chicken) Peruvian style, cooked with dark beer, Peruvian corn, red pepper, and infused with a special cilantro sauce topped with grilled chicken breast and salsa criolla.

I repeat from 18 months ago words that remain true today, **"You have not had, and will not find any better ceviche in Florida."**

Add to that there is nothing on the menu that is disappointing. All of the fabulous fare is uniquely Peruvian and uniquely Mancora.

Alas, Mancora is primarily a ceviche eatery and so, here are some of the many types of ceviche offered: Lima 51 New Fusion Ceviches: Av Mexico (En Salsa Chipotle) – marinated in lime juice and Peruvian Mexican style creamy chipotle sauce. Los Olivos (En Salsa De Olivo) – marinated in lime juice and creamy olive sauce; La Herradura (Mixto Y Al Pisco) – fresh fish, crab, shrimp, and octopus marinated in lime juice and creamy rocoto sauce with a touch of pisco; and, Que Tal Bomba (Vu El Ve A La Vida) – fresh seafood mixture finely diced, marinated in classic lime juice.

Los Tiraditos – sliced fresh fish Sashimi Style marinated in lime juice topped with the sauces of your choice, which are: Clasico Al Limon (Classic Tiger's Milk) made with aji Amarillo creamy Peruvian yellow chili pepper sauce, or, Rocoto creamy Peruvian yellow chili pepper sauce, or, Al Olivo creamy Peruvian olive sauce, or Characato, which is creamy huacatay sauce or Tricolor, three sauces of your choice.

Of course, the ceviche dishes above are a bit more daring (take the dare!) but, if you really cannot bring yourself to explore your palate, there is always the "Classic Ceviche."

Do not forget to try the Peruvian corn, sweet potatoes, and fried yucca and the wonderful potato slices. They are a very special and addictive treat.

Owned by a fellow who has strengthened this community with this landmark destination and who works tirelessly on behalf of his neighbors in the promotion and growth of this little corner of Coral Springs, James P. Holden is the quintessential host. He is Peruvian on his mother's side and is astoundingly knowledgeable about each item, the ingredients, and the several locales that each is from.

Peru gave us ceviche. Mancora gives us the best of the best.



Peruvian Cuisine

Experience



Savor



Enjoy



7679 W. Sample Road
Coral Springs, FL 33065
(954) 800 - 7812

www.mancoracevichebar.com

Monday – Thursday 11:30 a.m. – 10:00 p.m.
Friday & Saturday 11:30 a.m. – 11:00 p.m.
Sunday 11:30 a.m. – 9:00 p.m.

