

By Charles Marcanetti

Peruvian Cuisine

Mancora ceviche bar



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Mancora offers what is called a sampler of ceviche. I tell you, unequivocally, though; it is a meal unto itself in its abundance and array of taste sensations. Share it (you won't want to, but you'll likely have to).

Every time I go, I take home as much as I can because it "eats" just as well the next day and the next day (keep refrigerated, of course).

Mancora is owned by James P. Holden and the name is deceiving because James is maternally Peruvian and the quintessential host. He is knowledgeable about each item, the ingredients, and the several locales that each is from. The restaurant is very informal, very clean and very bright because Peruvian meals are exercises in sharing love and the food screams to be seen (and, devoured). The prices are too low, but don't tell James.

If you must have coffee with your dessert you're in big trouble. In Peru coffee is not an after-meal beverage. You won't miss it. The desserts are great...but still everything else, as delicious as they are, pale in comparison to the ceviche.

And, so, I conclude as I began: go there, eat every type of ceviche. You will return on a regular basis. I do. 🍴

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I could actually write the shortest review in history for Mancora Ceviche Bar. Here goes: Go there! Eat every type of Ceviche!

For the dozen or so of you who are not familiar with ceviche let me quote Wikipedia: "(c)eviche 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 aji 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." And, my friends, that is exactly how Mancora does it; but, with a flare and a balance of perfection and experimentation.

If I had to stretch it out, I'd tell you to try their meat dishes, as well. Especially the Beef Heart, which was new for me; but, I will eat it over and over again. It's an appetizer of grilled beef heart marinated in panca pepper sauce, garlic, and vinegar and served with potatoes and aji Amarillo sauce. Astounding!

But, I am getting ahead of myself. Let me tell you about Mancora's ceviche. You have not had and will not find any better ceviche in Florida. Sure, it's only my opinion, but remember, I eat for a living.

Here are 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; 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 sauce of your choice, which are — Clasico Al Limon (Classic Tigers 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!) and so, if you really cannot bring yourself to explore your palate, there is always the classic ceviche. I am not going to list them; suffice to say there are many and each and every one is a rare and special experience.