



ANCHOR AND DEN

Main Menu

Address: 389 West Bay Road

Phone: (345) 949 0088

Cuisine: Contemporary Comfort Food

SHARE-ABLES

Charcuterie Board	CI\$20
Chef's selection: 3 meats, 3 cheeses, marinated olives, quince paste, grilled sourdough	
Chicken Bites	CI\$13
Lemon pepper, chipotle ranch	
Green Hummus	CI\$10
Crudités, patacones, cashew, parsley	
Crab Potato Causa	CI\$17
Peruvian potato, aji amarillo, olive mayonnaise, fried quinoa, cilantro, salsa golf	
Hamachi Tiradito	CI\$17
Ají amarillo, lemon, cilantro, cancha corn, sweet potato pure, radish, crispy tapioca, red onion	
Pork Belly	CI\$17
Pork belly, soya sauce, pear, onion, garlic, ginger, honey, brown sugar, black pepper, kimchi, cilantro leaves salad	
Tuna Tartar	CI\$18
Creamy avocado, shallots, olive oil, capers, microgreens, homemade carbonized bread chips	

SUSHI

Grilled Octopus	CI\$17
peppers & eggplant escalivada, grilled sourdough	
Shepherd's Pie	CI\$12
Ground lamb tagine, sweet potato puree, feta cheese	
Edamame	CI\$6
Soy, ginger, maldon sea salt	

Summer Spring Roll	CI\$13
Rice wrappers, veggies, ginger and peanut dressing, sour dressing	
Veggie Poke	CI\$14
Tofu, wakame, cucumber, avocado, sesame seeds, edamame beans, scallions, red onion, sushi rice	
Dragon Roll	CI\$15
Salmon tempura, avocado, tuna, eel, jalapeño, wasabi mayo, eel sauce, sriracha	
Shrimp Popcorn	CI\$15
Tempura shrimp, avocado, crab stick, shrimp popcorn, spicy mayo, eel sauce	
Tuna Pizza	CI\$15
Flour tortilla, anchovies aioli, BBQ eel sauce, fresh tuna, season peppers, red onion, olives, cilantro	
Crispy Spider Roll	CI\$16
Soft shell crab, tempura yam, cheese, tempura bits, scallions, tobiko, salmon skin, dynamite sauce	
Poke Bowl	CI\$16
Tuna or salmon, wakame, cucumber, avocado, sesame seeds, sambal, sushi rice	
Hamachi Negi Roll	CI\$16
Wasabi mayo, asparagus, scallions, pickled radish, soy pearls, ponzu reduction, mint sauce	
Hurricane Roll	CI\$16
Salmon, cucumber, avocado, spicy tuna, crab, green tobiko, dynamite sauce	
Nigiri	CI\$17
Salmon, tuna, hamachi, ebi, unagi, octopus	
Sashimi	CI\$18
Tuna, salmon, hamachi, octopus, unagi	

MAIN

Crispy Fried Chicken	CI\$17
Potato chips, garlic sauce	
Vegetarian Pad Thai <input type="checkbox"/>	CI\$17
Rice noodles, scallions, tamarind, cabbage, carrots, lime, peanuts, egg, chili flakes. Add: chicken CI\$5 / Shrimp CI\$7	

Grilled Octopus	CI\$20
Parsnip pure, crispy potatoes, ají panka chimichurri, olive mayonnaise, scotch bonette aioli, cilantro, radish salad	
Homemade Ravioli	CI\$20
Pumpkin, goat cheese, walnuts, creamy lemongrass sauce, green oil, sage	
Moules Frites	CI\$24
Steamed mussels, local beer, shallot, garlic, cilantro, butter, grilled sourdough, bay leaf, french fries	
Braised Short Rib	CI\$25
Roasted pumpkin pure, crispy wild rice, microgreens	
Seafood Black Rice Paella	CI\$25
Calamari, shrimp, scallops, aioli	
Snapper	CI\$33
Pan seared snapper, cayman style escovitch, cauliflower, toasted almonds, asparagus, roasted tomatoes	

SIGNATURE SALADS

Add:

Chicken CI\$5

Shrimp CI\$7

Serrano Ham CI\$8

Superfood <input type="checkbox"/> <input type="checkbox"/> Vegan	CI\$14
Quinoa, avocado, crispy chickpeas, cucumber, pickled onions, hearts of palm, carrot, pumpkin seeds, tahini dressing	
Grains & Greens	CI\$14
Kale, parsley, bell pepper, tomato, buckwheat, lentil, almond, caramelised onion, feta, preserved lemon dressing	
Burrata <input type="checkbox"/>	CI\$15
Arugula, cherry tomato, oven roasted red beets, pickled fennel, mint lemon vinaigrette, garlic chips	
Roasted Pumpkin <input type="checkbox"/> <input type="checkbox"/> Vegan <input type="checkbox"/> GF	CI\$14
Onions, cherry tomato, kale, red onion, smoked balsamic dressing, radish, crushed pine nuts	

CLASSICS

Aji Chicken Empanadas	CI\$10
Ají amarillo, ají panka, chermoula, asado sauce	
Chunky Guacamole v Vegan	CI\$11
Avocado, green peas, whole wheat chips	
Prawns Ajillo	CI\$12
Shallot, parsley, garlic, guajillo peppers, white wine, grilled sourdough	
Halloumi Cheese Flambe	CI\$12
Vodka, pepper jelly, grilled sourdough	
A&D Burger	CI\$18
Angus beef patty, smoked bacon, cheddar cheese, crispy shallots, anchor sauce, french fries	
New York Steak	CI\$29
Aarlic aioli, chimichurri, roasted peppers, potato wedges	

PIZZAS

Margherita v	CI\$13
Marinara, mozzarella, basil	
Pepperoni	CI\$15
Mozzarella, pepperoni, marinara	
Funghi v	CI\$16
Arugula, parmesan, boursin cheese & truffle oil, green olives	
Anchovies & Capers	CI\$16
Marinara, mozzarella, tomato, green olives	
Iberico Ham	CI\$16
Marinara, mozzarella, arugula, shaved manchego, caramelised onions, green olives	
Egg & Ham	CI\$16
Spinach, egg, ham, mozzarella, green olives	

DESSERTS

Salted Caramel Ice Cream Jar	CI\$9
Homemade dulce de leche ice cream, dark chocolate, cookie bites	

Passion Cremeux**CI\$9**

Passionfruit crèmeux. mango jelly, amaretti cookie crumbles, meringue

Caramel Bread Pudding**CI\$13**

Raspberry, vanilla sauce

7 Mile Fudge Cake**CI\$14**

Dulce de leche, creamy chocolate filling, toffee, chocolate bark

Last updated: Fri 29 Jul, 2022