



**ANCHOR AND DEN**

## **Main Menu**

**Address: 389 West Bay Road**

**Phone: (345) 949 0088**

**Cuisine: Contemporary Comfort Food**

### **SHARE-ABLES**

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

### **SUSHI**

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

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

## MAIN

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

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

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

## CLASSICS

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

## PIZZAS

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

## DESSERTS

<b>Salted Caramel Ice Cream Jar</b>	<b>CI\$9</b>
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