



ANCHOR & DEN

Main Menu

Address: 389 West Bay Road

Phone: 1 (345) 949 0088

Cuisine: Contemporary Comfort Food

APPETIZERS

Green Hummus <input type="checkbox"/> <input type="checkbox"/> Vegan	CI\$11
Crudités, patacones, cashew, parsley	
Chicken Bites	CI\$13
Lemon pepper, chipotle ranch	
Snapper Tiradito	CI\$17
Ají amarillo, lemon, cilantro, cancha corn, sweet potato pure, radish, crispy tapioca, red onion	
Crab Potato Causa	CI\$18
Peruvian potato, aji amarillo, olive mayonnaise, fried quinoa, cilantro, salsa golf	
Tuna Tartar	CI\$18
Creamy avocado, shallots, olive oil, capers, microgreens, homemade carbonized bread chips	
Pork Belly	CI\$19
Pork belly, soya sauce, pear, onion, garlic, ginger, honey, brown sugar, black pepper, kimchi, cilantro leaves salad	
Charcuterie Board	CI\$22
Chef's selection: 3 meats, 3 cheeses, marinated olives, quince paste, grilled sourdough	

SUSHI

Edamame <input type="checkbox"/>	CI\$7
Soy, ginger, maldon sea salt	
Summer Spring Roll <input type="checkbox"/>	CI\$13
Rice wrappers, veggies, ginger and peanut dressing, sour dressing	
Veggie Poke <input type="checkbox"/> <input type="checkbox"/> Vegan	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	
Tuna Pizza	CI\$15
Flour tortilla, anchovies aioli, BBQ eel sauce, fresh tuna, season peppers, red onion, olives, cilantro	
Poke Bowl	CI\$16
Tuna or salmon, wakame, cucumber, avocado, sesame seeds, sambal, sushi rice	
Hamachi Negi Roll	CI\$17
Wasabi mayo, asparagus, scallions, pickled radish, soy pearls, ponzu reduction, mint sauce	
Shrimp Popcorn	CI\$18
Tempura shrimp, avocado, crab stick, shrimp popcorn, spicy mayo, eel sauce	
Crispy Spider Roll	CI\$18
Soft shell crab, tempura yam, cheese, tempura bits, scallions, tobiko, salmon skin, dynamite sauce	
Hurricane Roll	CI\$17
Salmon, cucumber, avocado, spicy tuna, crab, green tobiko, dynamite sauce	
Nigiris	CI\$18
Salmon, tuna, hamachi, ebi, unagi, octopus	
Sashimi	CI\$22
Tuna, salmon, hamachi, octopus, unagi	

SIGNATURE SALADS

Add: chicken CI\$6 / shrimp CI\$8 / Serrano ham CI\$8

Superfood <input type="checkbox"/> <input type="checkbox"/> Vegan	CI\$15
Quinoa, avocado, crispy chickpeas, cucumber, pickled onions, hearts of palm, carrot, pumpkin seeds, tahini dressing	
Grains & Greens <input type="checkbox"/> <input type="checkbox"/> Vegan	CI\$15
Kale, parsley, bell pepper, tomato, buckwheat, lentil, almond, caramelised onion, feta, preserved lemon dressing	
Roasted Pumpkin <input type="checkbox"/> <input type="checkbox"/> Vegan <input type="checkbox"/> GF	CI\$15
Onions, cherry tomato, kale, red onion, smoked balsamic dressing, radish, crushed pine nuts	
Burrata <input type="checkbox"/>	CI\$16
Arugula, cherry tomato, oven roasted red beets, pickled fennel, mint lemon vinaigrette, garlic chips	

PIZZAS

Margherita v	CI\$14
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	
Egg & Ham	CI\$16
Spinach, egg, ham, mozzarella, green olives	
Iberico Ham	CI\$17
Marinara, mozzarella, arugula, shaved manchego, caramelised onions, green olives	

CLASSICS

Aji Chicken Empanadas	CI\$11
Ají amarillo, ají panka, chermoula, asado sauce	
Chunky Guacamole v Vegan	CI\$12
Avocado, green peas, whole wheat chips	
Prawns Ajillo	CI\$13
Shallot, parsley, garlic, guajillo peppers, white wine, grilled sourdough	
Halloumi Cheese Flambe	CI\$13
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\$31
Aarlic aioli, chimichurri, roasted peppers, potato wedges	

MAIN

Vegetarian Pad Thai v	CI\$21
Rice noodles, scallions, tamarind, cabbage, carrots, lime, peanuts, egg, chili flakes. Add: chicken CI\$6 / shrimp CI\$8	
Grilled Octopus	CI\$21
Parsnip pure, crispy potatoes, ají panka chimichurri, olive mayonnaise, scotch bonette aioli, cilantro, radish salad	
Homemade Ravioli v	CI\$22
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\$28
Roasted pumpkin pure, crispy wild rice, microgreens	
Snapper	CI\$33
Pan seared snapper, cayman style escovitch, cauliflower, toasted almonds, asparagus, roasted tomatoes	
Seafood Black Rice Paella	CI\$34
Calamari, shrimp, scallops, aioli	

DESSERTS

Passion Cremeux	CI\$9
Passionfruit crèmeux. mango jelly, amaretti cookie crumbles, meringue	
Salted Caramel Ice Cream Jar	CI\$12
Homemade dulce de leche ice cream, dark chocolate, cookie bites	
Gelato & Sorbet (2 scoops)	CI\$9
Gelato: rocher or vanilla / Sorbet: mixed berries or passionfruit	
Bread Pudding	CI\$13
Raspberry, vanilla sauce, caramel	
7 Mile Fudge Cake	CI\$14
Dulce de leche, creamy chocolate filling, toffee, chocolate bark	

Last updated: Wed 25 Jan, 2023