ANCHOR & DEN

Main Menu

Address: 389 West Bay Road
Phone: (345) 949 0088
Cuisine: Contemporary Comfort Food

APPETIZERS

Black Hummus v Vegan — **CI$13**

Black sesame tahini, pomegranate, candied nuts, crudités

Chicken Bites — **CI$13**

Lemon pepper, chipotle ranch

Cassava Croquettes v GF — **CI$13**

Mozzarella, cheese, herb sour cream, tajín

Tequeños de Lomo Saltado — **CI$17**

Wanton, striploin, red and green pepper, salsa acevichada, avocado purée

Pretzel Shrimp Bites — **CI$18**

Pretzel bun, shrimp, onion, garlic, coconut milk, Jamaican sauce, scotch bonnet sauce

Pork Belly — **CI$19**

Pork belly, soya sauce, onion, garlic, ginger, honey, brown sugar, black pepper, kimchi, cilantro leaves salad

Yellow Tail Tartar — **CI$21**

Yuzu, pickled kombu, grain mustard, mayonnaise, salmon roe, furikake, citric cassava crisp

Charcuterie Board — **CI$24**

Chef's selection: 3 meats, 3 cheeses, marinated olives, quince paste, grilled sourdough

SUSHI

Edamame v — **CI$8**

Soy, ginger, maldon sea salt

Summer Spring Roll v — **CI$13**

Rice wrappers, veggies, ginger and peanut dressing, sour dressing

Veggie Poke v Vegan **CI$14**

Tofu, wakame, cucumber, avocado, sesame seeds, edamame beans, scallions, red onion, sushi rice

Dragon Roll **CI$17**

Salmon tempura, avocado, tuna, eel, jalapeño, wasabi mayo, eel sauce, sriracha

Hurricane Roll **CI$18**

Salmon, cucumber, avocado, spicy tuna, crab, green tobiko, dynamite sauce

Twin Salmon **CI$18**

Salmon tempura, fresh salmon, aburi sauce

Shrimp Popcorn **CI$19**

Tempura shrimp, avocado, crab stick, shrimp popcorn, spicy mayo, eel sauce

Tuna & Salmon Yagura **CI$19**

Rice, unagi jelly, avocado, spicy crab meat, dynamite sauce, wasabi glaze

Crispy Spider Roll **CI$19**

Soft shell crab, tempura yam, cheese, tempura bits, scallions, tobiko, salmon skin, dynamite sauce

Overload Roll **CI$20**

Tuna, salmon, hamachi, crab salad, eel sauce

Poke Bowl **CI$22**

Tuna or salmon, wakame, cucumber, avocado, sesame seeds, sambal, sushi rice

Nigiris **CI$22**

Salmon, tuna, hamachi, ebi, unagi, octopus

Sashimi **CI$26**

Tuna, salmon, hamachi, octopus, unagi

SALADS

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

Grains & Greens v GF **CI$15**

Kale, parsley, bell pepper, tomato, buckwheat, lentil, almond, caramelised onion, feta, preserved lemon dressing

A&D Superfood v Vegan **CI$16**

Quinoa, avocado, crispy chickpeas, cucumber, pickled onions, hearts of palm, carrot, pumpkin seeds, tahini dressing

Goat Cheese Salad **CI$17**

Mix greens, arugula, cucumber, cherry tomatoes, black olives, toasted cashew, mint pesto

Burrata v **CI$19**

Arugula, cherry tomato, oven roasted red beets, pickled fennel, mint lemon vinaigrette, garlic chips

PIZZAS

Margherita v **CI$15**

Marinara, mozzarella, basil

Pepperoni **CI$17**

Mozzarella, pepperoni, marinara

Jerk Meat Lovers **CI$18**

BBQ marinara, jerk chicken, bacon, sausage, pickled jalapeños, munster cheese, peppers

Mortadella & Burrata **CI$18**

Flat bread, pesto, arugula, pistachio gremolata

Funghi v **CI$18**

Arugula, parmesan, boursin cheese, truffle oil, green olives

Iberico Ham **CI$19**

Marinara, mozzarella, arugula, shaved manchego, caramelised onions, green olives

CLASSICS

Aji Chicken Empanadas **CI$12**

Ají amarillo, ají panka, chermoula, asado sauce

Chunky Guacamole v Vegan **CI$13**

Avocado, whole wheat chips

Halloumi Cheese Flambé **CI$14**

Vodka, pepper jelly, grilled sourdough

Prawns Ajillo **CI$17**

Shallot, parsley, garlic, guajillo peppers, white wine, grilled sourdough

Oxtail Mac & Cheese **CI$18**

Aged cheddar sauce, crumbs

A&D Burger **CI$21**

Angus beef patty, smoked bacon, cheddar cheese, crispy shallots, anchor sauce, french fries

New York Steak **CI$34**

Garlic aioli, chimichurri, roasted peppers, potato wedges

MAINS

Vegetarian Pad Thai V **CI$22**

Rice noodles, scallions, tamarind, cabbage, carrots, lime, peanuts, egg, chili flakes. Add: chicken CI$6 / shrimp CI$8

Grilled Octopus **CI$22**

Parsnip purée, crispy potatoes, ají panka chimichurri, olive mayonnaise, scotch bonnet aioli, cilantro, radish salad

Homemade Agnolotti V **CI$22**

Ricotta, spinach, creamy lemongrass sauce, green oil, spice nuts, sage

Braised Short Rib **CI$28**

Roasted pumpkin purée, crispy wild rice, microgreens

Snapper **CI$32**

Cassava purée, Cayman-style escovitch, roasted tomatoes, toasted almonds

Spanish Paella GF **CI$32**

Shrimp, calamari, mussels, chicken

Seafood Black Rice Paella GF **CI$34**

Wild shrimps, calamari, scallops, aioli

DESSERTS

Manchego Cheesecake **CI$12**

Blackberry compote, graham crumbs

Salted Caramel Ice Cream Jar **CI$12**

Homemade dulce de leche ice cream, dark chocolate, cookie bites

Crepe Soufflé **CI$10**

Pastry cream, lemon caramel sauce, mix macerated berries compote

7 Mile Fudge Cake **CI$14**

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

Gelato & Sorbet GF **CI$9**

Two scoops per order. Ask for daily selection

Last updated: Tue 09 Jan, 2024