

ANCHOR & DEN

NO. 389

INSPIRED GLOBALLY

A&D CAFÉ

SMALL BITES

GREEN HUMMUS 9

crudités, patacones, cashew, parsley

BAO BUNS 10

crispy pork belly, asian slaw

THAI CHICKEN LETTUCE CUPS 10

red cabbage, carrot, scallion, peanuts

SERRANO TARTINE 11

wild mushrooms, boursin, arugula,
pear & mustard chutney, sourdough

BOWLS

ADD TO YOUR BOWL:

chicken +5, shrimp +7, pork belly +5

MANGO & AVOCADO SALAD 13

mixed greens, cucumber, tomato, cashew,
turmeric dressing

GRAINS & GREENS 13

kale, parsley, bell pepper, tomato, buckwheat, lentil, almond,
caramelized onion, feta, preserved lemon dressing

CHANA BOWL 15

mild garbanzo curry, basmati rice, cucumber,
red onion, lime

CHICKEN CURRY BOWL 18

mild chicken curry, basmati rice, cucumber,
red onion, lime

MEXICAN BOWL 15

brown rice, quinoa, pico de gallo, herb sour cream, beans,
queso fresco, preserved lemon dressing, tortilla crunch

LO MEIN NOODLE BOWL 16

wonton noodle, cabbage, bell pepper,
carrot, kimchi, fried egg

MEDIUM BITES

TRUFFLE PATTY MELT 13

sourdough, hanger steak patty, aged cheddar,
gruyère, truffle aioli

BEACH HOUSE FRIES 12

pork belly, jalapeño, scallion,
pico de gallo, monterey jack, garlic crema

AJI CHICKEN EMPANADA 10

aji amarillo, aji panca, charmoula, asado sauce

CHICHARRON TACOS 12

crispy pork belly, onion, cilantro, lime, sambal crema

LARGE BITES

FISH & CHIPS 17

beer-battered fish, fries, mushy peas, tartar sauce

KOREAN SHORT-RIB BURGER 18

7oz patty, bulgogi glazed bacon, kimchi, scallion,
fried egg, sambal aioli, fries

SEARED SNAPPER 20

coconut succotash, seasoning pepper herb salsa

HANGER STEAK 21

butter smashed fingerling potato,
corn & avocado salsa, pesto-churri

SIDES

ARUGULA SALAD 5

parmesan, lemon

SWEET FRIES 5

GARDEN SALAD 5

FRENCH FRIES 5

FRUITS 5

DESSERT

SALTED CARAMEL ICE CREAM JAR 9

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

FRIED NY CHEESECAKE 8

cheesecake spring roll, crumble, berry compote

All prices are in Cayman Islands dollars. A 18% service charge will be added to your final bill.

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GIN & TONICS 13

LONDON GREEN & TONIC

tanqueray, fresh lime juice, mint & cucumber

TWISTED & BITTER

tanqueray, lustau blanco, grapefruit-sage cordial,
fresh lemon juice, fentimans grapefruit tonic

COCKTAILS

AMALFICUS 13

italicus, limoncello, yellow chartreuse,
fresh lime juice, fentimans connoisseurs tonic

FLIGHT 783 13

orange & blackberry infused ketel one, carrot cordial,
cointreau, fresh kiwi puree, fresh lemon juice

TULUM SKY 13

don julio blanco, cilantro syrup, agua de jamaica & ginger,
italicus, homemade pineapple tepache top-up

PUKAO 13

diplomatico Mantuano, homemade falernum,
amaretto, pineapple juice

ELIXIR OF GODS 13

del maguey vida mezcal, charred grapefruit juice,
benedectine, fresh lime juice, ginger - agave syrup

PROHIBITION 14

knob creek bourbon, limoncello, fresh lemon juice,
homemade apricot & sage jam

RUM BRÛLÉE 13

local dark rum, grand marnier, fresh pineapple
& orange juice, watermelon ice cube

ZERO-PROOF COCKTAILS 6

PASSION FRUIT & GINGER

BLACKBERRY & CITRUS

FALERNUM & PINEAPPLE

BEERS

LOCAL DRAFT 6 | IMPORTED 6.50

BUBBLES

DE CHANCENY, BRUT

Cremant de Loire, France

13|60

TORRESELLA, PROSECCO

Veneto, Italy

13|60

LAURENT PERRIER, BRUT

Champagne, France

21|95

WHITE

OYSTER BAY (2020)

Sauvignon Blanc, Marlborough, New Zealand

12|55

SANTA MARGHERITA (2019)

Pinot Grigio, Trentino, Italy

12|55

CASA ROJO, LA MARIMORENA (2018)

Albarino, Rias Baixas, Spain

13|60

GENTIL HUGEL (2017)

Riesling, Alsace, France

13|60

MEIOMI (2016)

Chardonnay, California, USA

13|60

RED

DOMINIO DE PINGUS (2017)

Tempranillo, Ribera del Duero, Spain

14|65

BREAD AND BUTTER (2018)

Pinot Noir, Napa Valley, USA

12|55

ROBERT MONDAVI (2018)

Merlot - Private Selection, Napa Valley, USA

12|55

DECERO (2017)

Malbec, Mendoza, Argentina

12|55

PIED À TERRE (2015)

Cabernet Sauvignon, Sonoma Country, USA

15|70

HAPPY HOUR

5PM TO 7PM, DAILY

ALL COCKTAILS 10

DRAFT BEERS 5

WINES 10 (ask your server for selection)

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