

# CROWN & ANCHOR

BAR • RESTAURANT • TERRACE

# BURGER BATTLE

A few weeks ago we had a burger "cook off" with our chefs and the 5 burgers below were judged to be the most fun, interesting and tasty burgers. We are proud to showcase our chefs and their burgers for you - Enjoy !!

All Burgers are served with French Fries \$32



## **WINNER** **SPICY LAMB BURGER**

*By Chef JJ Hauser*

**Fried Egg, Spicy Habanero Sautéed Onion, Arugula, Cambozola, Mozzarella, Harissa Sumac Mayo, Sesame Bun**

*Chef JJ is our Executive Pastry chef but also a lover of burgers and he wanted to put all the best parts of burgers into one "In Your Face Burger". He uses ground lamb, a sunny side egg, crispy onions, 2 types of melted cheeses and adds some citrus & spiced mayo and arugula in a homemade brioche bun to create the ultimate burger experience.*



## **CLASSIC DOUBLE SMASH BURGER**

*By Chef Ivan Camargo*

**Two 4oz Beef Patties, American Cheese, Homemade Pickles, Spiced Ketchup, White Onion, Sesame Bun**

*Chef Ivan worked in the US before moving to Bermuda and he fell in love with the simplicity of the classic American burger. He has re-created this for you to enjoy in Crown & Anchor with his own spiced ketchup, homemade pickles and diced white onion on melted American cheese and smashed USDA Beef patties. It the burger he always craves to eat !!*

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17% gratuities will be added to the menu price listed.

Consumption of raw or under-cooked meats can present a potential health risk.  
If you have any intolerances or specific diet, please ask your waiter for guidance.

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## **PINWHEEL CHICKEN BURGER**

*By Chef Tameya Davis*

**Chicken, Spinach, Bell Peppers & Cream Cheese Patty, Provolone, Roasted Pepper Sauce, Sesame Bun**

*Chef Tameya wanted to have some fun and do something "out of the box" so she flattens the ground chicken and fills it with cream cheese, diced peppers and chopped herbs and then rolls and cuts it into pinwheel patties. She adds fresh spinach leaves and finishes melted provolone with a roasted bell pepper sauce.*



## **MUSHROOM TERIYAKI BURGER (V)**

*By Chef Napoleon Cansino*

**Crispy Breaded Mushrooms, Tomato, Arugula, Sweet Chili & Teriyaki Sauce, Sesame Bun**

*Chef Napoleon wanted to create a fun burger for our vegetarian guests. Using mushrooms to create the patty he then creates a crispy burger by using panko breadcrumbs and brings an Asian flavor twist with his Sweet Chili Teriyaki sauce*



## **THE NYC BURGER**

*By Chef Ujwal Gurung*

**8oz Angus Beef Patty, Gouda, Bacon, Lettuce, Jalapeno Onion Jam, Honey Mustard Sauce, Sesame Bun**

*When Chef Ujwal moved to Bermuda he spent some time in NYC and has been inspired to create this burger, which reminds him of the amazing burgers he discovered in NYC during his stay.*

**(V - Vegetarian)**

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