

¡THE DIRTY CANTINA Y COCTELERÍA RABBIT!

On The Dirty Rabbit's menu a lot of sharing plates. Sharing plates are custom in most Latin-American countries. They encourage interaction and a better connection around the table, making it a very casual, friendly and laid-back way of dining.

Our Chef Lander Hanskens Maldonado offers you a cocina with great flavors from Peru, Chili, Mexico, Argentina, and Colombia.

¡Salud, amor, dinero y tiempo para gastarlo!

MENU

SOL CERVEZA (33CL) 4,50

"Don't blindly follow others, make your own path".

A Mexican beer that is widely known for its simplicity, quality and freshness.

PATRÓN Y TONIC 12,00

Patrón Silver tequila / Fever-Tree Premium Mediterranean tonic

CAVA DO, TRANKILO 'RESERVA' BRUT

Copa 6,00 - Botella 30,00

España, México, somos todos familia.

SANTA ROSA ESTATE 'TORRONTES'

Copa 5,50 - Jarra (50cl) 20,00 - Botella 29,00

Muscat - vino blanco

Mendoza, Argentina

PISCO SOUR 9,00

The Godfather of Peruvian cocktails

Barsol Pisco Primero Quebranta / Egg white / Lime

Aromatic bitters

NO GIN JUST TONIC 7,00

A gin and tonic for those of us who have to drive home all those drunk amigos. By the way, thanks for that!

Juniper / Cardamom / Orange / Fever-Tree Premium

Indian tonic

TO START OR TO SHARE!

We really do love to serve our food in the true Latin-American way at the Cantina. Our advise: share lots of different dishes with your amantes, amigos y familia and double the fun ...

All our dishes will be served when ready.

And 'to share or not to share'? That's entirely up to you!

TABLESIDE GUACAMOLE

Guacamole prepared tableside, served with crispy nachos made of white, yellow and blue corn tortilla (for two or one really hungry Mexican). (V, LF, GF) 10,00

EL NACHO SUCIO (FOR TWO)

Warm tortilla chips smothered with our famous Black Smoke 16 hours oak and beechwood slow-smoked pulled beef, avocado cream, pico de gallo*, frijoles refritos*, roasted corn, spicy jalapeño, cheddar, sour cream and coriander. (GF) 12,00

My girlfriend is not hungry ... We add some extra jalapeño poppers to your nachos to make sure you both have enough ;-) + 3,00

TLAYUDA

A pizza-like crispy flatbread tortilla from the southern Mexican state of Oaxaca. Served with our 2,5 hour cherry wood smoked pulled pollo (we found the most juicy and tender corn fed chicken), frijoles, tomato, lettuce, fresh red onion, pickled red chili and Oaxaca cheese*.

A must try! (GF) 13,00

CEVICHE LUBINA

A classic Peruvian ceviche made of fresh sea bass, heavenly leche de tigre*, crispy cancha corn, sweet potato, thinly sliced red onion and coriander. (GF, LF) 15,00

CEVICHE NIKKEI

Sustainably caught bigeye tuna ceviche made with seaweed, tamarind, soy, lime, sesame, pickled cucumber and fresh turnip. (LF) 19,00

(V) IS VEGGIE (LF) MEANS NO DAIRY (GF) IS ABSOLUTELY GLUTEN FREE
(VN) IS VEGAN

GLOSARIO

*Pico de gallo: Mexican salsa with diced tomatoes, green pepper, onion, jalapeño pepper and lime juice.

*Frijoles refritos: Baked Mexican brown beans with chopped onion, salt, garlic and grated cheese.

*Oaxaca cheese: Is a semi-soft, white, string-type Mexican cheese made from cow's milk and a bit similar to mozzarella.

*Leche de tigre: Literally "tiger's milk", is the Peruvian term for the citrus-based marinade that cures the seafood in a ceviche.

ELOTES

Grilled corn on the cob slathered with our spicy habanero mayo, avocado and cilantro butter, topped with crumbled Cotija cheese* and a lime wedge. (V, GF) 7,50

CHICHARRON DE PESCADO

Crispy and healthy salmon skin chips, loaded with omega-3 fatty acids, minerals y otras vitaminas, served with a classic aioli. (GF, LF) 5,00

JALAPEÑO POPPERS

Crunchy and hot jalapeño peppers stuffed with cream cheese, a gringo-side-of-the-wall classic. (V) 8,00

ANTICUCHOS DE CORAZON

An all time favourite in the streets of Lima! Grilled heart of beef marinated in salsa anticuchera* served with salsa ají. (LF) 12,00

TACO CARNE (2 per portion)

Two yellow corn tortillas, Black Smoke's 16 hours oak and beechwood slow-smoked pulled beef, a fresh salsa of black and white beans, corn, diced onions, coriander, chipotle, sour cream and a lime wedge to finish it off. (GF) 10,00

TACO BAJA FISH (2 per portion)

Two yellow corn tortillas with beer battered haddock, pickled cabbage, mango, pico de gallo*, sour cream, crunchy mustard seeds and a lime wedge. 10,00

TACO MACHO SPROUT (2 per portion)

Two blue corn tortillas with roasted Brussels sprouts, a hint of Smokey Goodness BBQ-sauce, radish, salsa macha with peanuts and pomegranate. (GF, V, VN) 11,00

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*Cotija cheese: A Hispanic-style cheese, made mainly of cow's milk. This hard, crumbly Mexican cheese bears resemblance to feta cheese.

*Anticuchera: Salsa anticuchera is a sauce made of garlic, onion, chopped cilantro, vinegar and lemon juice.

All our nixtamalized tortillas are made of organic and biological corn, so no gluten or other nasty preservatives!

*Nixtamalized: Refers to a process for the preparation of corn, in which it is soaked and cooked in limewater. This increases nutritional value, flavor and aroma and reduces mycotoxins.

*Pico de gallo: Mexican salsa with diced tomatoes, green pepper, onion, jalapeño pepper and lime juice.



TACO CHUCK ROLL (8 per portion)

Gringo USA chuck steak, prepared low and slow for 12h with oak and beechwood. First rubbed, true Louie Mueller style*, with a lot of pepper and salt and then tenderly glazed with honey and chipotle. Served with yellow and blue corn tortillas, pico de gallo*, avocado cream, sour cream, lettuce, coriander, lime and sumac* dusted onions. (GF) 39,00

TACO COLIFLOR (8 per portion)

Whole Big Green Egg roasted cauliflower, marinated with achiote*, garlic, chili, smoked paprika, a hint of cumin and drizzled with a basil mayonnaise. Served with yellow and blue corn tortillas, pickled cabbage, tomato, avocado cream, lemon crema, coriander and scallions. (V, GF) 30,00

TOSTADA ATUN (2 per portion)

Sustainably caught bigeye tuna marinated in white miso, soy sauce and yuzu, served on a crunchy blue corn tortilla, dressed with chunks of avocado, salsa morita, lime, coriander, cape gooseberries and a sprinkle of furikake. (LF) 14,50

TOSTADA APACHE (2 per portion)

Mexican steak tartare of Hereford Beef marinated in lime, served on a yellow corn tortilla, finished with pico de gallo*, avocado, jalapeño, spicy habanero mayo and coriander. (LF) 13,00

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*Louie Mueller Style: Pitmaster from Texas, famous for his “9 to 1” style brisket or beef. His dry rub preparation consists of 9 parts coarse black pepper and 1 part salt.

*Pico de gallo: Mexican salsa with diced tomatoes, green pepper, onion, jalapeño pepper and lime juice.

*Sumac: The sumac bush, native to the Middle East, produces deep red berries, which are dried and ground into powder. It has a tangy lemony flavor, but it is way more balanced than lemon juice.

*Achiote: Achiote paste is made of annatto seeds, spices and herbs and often used to marinate and give smokey flavor to meats and fish. It has a mild peppery flavor.

*Tostadas: A crispy, fried tortilla.

ARGENTINIAN PICANHA

Sirloin beef grilled on the Big Green Egg, served with chimichurri* and Latino salted potatoes. (GF, LF) 20,00

GRILLED FLANK STEAK “ARRACHERA DE RES”

Argentinian flank steak marinated in Patrón Silver tequila* to make the meat incredibly tender. Served with salted potato and grilled scallions. (GF, LF) 23,00

PULPO SAO PAULO

Octopus grilled on the Big Green Egg, glazed with soy and honey, roasted sweet potato, onions, lime and crispy amaranth*. 26,00

CHICKEN TINGA BURRITO

2,5 hour cherry wood smoked pulled pollo in chipotle adobo sauce*, sauteed onions, black beans, avocado, crunchy radishes, scallions and coriander. (LF) 9,50

ENSALADA LOLA

A delicious Latino salad with avocado, roasted corn, broad & black beans, queso fresco, tomato, mint, black quinoa and a nikkei dressing of ponzu and lime. (V) 9,00

Make it extra, extra, extra special and add:

- Pulled beef 16,00
- Grilled Pulpo 16,00
- Pulled Chicken 14,00

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GLOSARIO

*Chimichurri: Used in Argentinian cooking. A herby sauce or marinade, traditionally used on grilled meats. It typically contains parsley, garlic, vinegar, olive oil and chili pepper flakes.

*Patrón Silver tequila: The perfect ultra-premium white spirit. Using only the finest 100% Weber blue agave, it is handmade in small batches to be smooth, soft and easily mixable.

*Amaranth: A native crop in Peru. Amaranth isn't technically a grain like oats, wheat or rice. It's sometimes referred to as a "pseudo-cereal" because its nutritional profile is very similar. One of the most important aspects of this tiny grain is that it's gluten-free.

*Chipotle Adobo Sauce: A red sauce made of tomato paste, onion, vinegar, oil, sugar, salt, pepper and garlic. Because of the chipotle peppers the sauce gets its sharp and smokey flavor.

HOMEMADE SALSAS

(supplement price 1,00/portion)

VERDE (NOT SO PICANTE)

Tomatillos, jalapeño, coriander (GF, LF, V)

BORRACHA (A LITTLE BIT PICANTE)

Sol Cerveza, chile de arbol, orange (LF, V)

MORITA (PRETTY PICANTE)

Morita chili, roasted tomato, garlic (GF, LF, V)

AJÍ (NOT SO PICANTE)

Tomato, coriander, green chili (GF, LF, V)

**EL DIRTY DIABLO (ONLY FOR MASSIVE SHOW OFFS)
FREE OF CHARGE AND FUCKING PICANTE (GF, LF, V)**

DESSERTS

THE DIRTY RABBITS SOFT SERVE ICE CREAM

We at The Dirty Rabbit are suckers for soft ice. Let us surprise you with our monthly pimped up crazy, tasty versions. 5,00

CHURROS CON CHOCOLATE Y CHIPOTLE

El clásico but with some cojones*. (V) 8,00

PISCO SOUR

Landers dessert version of the world famous cocktail. Lime sorbet covered in meringue, pisco* sour jello and green mango. (V, LF) 8,00

CHOCOLATE

Aztecs and Mayans were convinced that chocolate would give you superpowers. And who are we to doubt that? This dessert consists of an intense chocolate ice cream, hot chocolate espuma, crunchy Peruvian corn, chunks of strawberry, sweet honey bites and cape gooseberries. (V) 8,00

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*Cojones: The South American way to say 'balls'. Often used as slang for 'courage' or 'guts'.

*Pisco: This spirit is only produced in specific winemaking regions of Peru. It is made by distilling fermented grape juice into a high-proof and delicate spirit. The pride of Peru!

*Patrón Silver tequila: The perfect ultra-premium white spirit. Using only the finest 100% Weber blue agave, it is handmade in small batches to be smooth, soft and easily mixable.

AFTER-DINNER

A sweet finish of your evening or that extra bite you need to kick off part 2. Our after-dinner drinks provide both.

X AND O MARTINI 10,00

Our ultimate Latin answer to the espresso Martini!

Patrón Silver tequila* / Patrón XO coffee liqueur / Lavazza espresso
Powdered chocolate

JAMAICAN COFFEE 9,00

Small up yuhself! Jamrock's here to stay mon.

Tia Maria / Appleton Estate Signature Blend / Lavazza espresso
The Dirty Rabbits whipped cream