



# THE DIRTY CANTINA Y COCTELERÍA RABBIT!

## GROUPS

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.

Add matching Latin-American inspired drinks and service with gusto and that's how we celebrate the happiness and love of life we found in those countries.

¡Salud, amor, dinero y tiempo para gustarlo!

## **LET'S TACO BOUT IT MENU**

25,00/pp

### **EL NACHO SUCIO**

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)

### **TACO CARNE**

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)

### **TACO BAJA FISH**

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

### **TACO MACHO SPROUT**

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)

## **DESSERT**

### **CHURROS CON CHOCOLATE Y CHIPOTLE**

El clásico but with some cojones. (V)

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

## EL ÚLTIMO MENÚ PARA COMPARTIR

32,00/pp

### **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)

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### **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)

### **JALAPEÑO POPPERS**

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

### **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)

+++

### **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.

### **CHURROS CON CHOCOLATE Y CHIPOTLE**

El clásico but with some cojones. (V)

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

## **I HATE TACOS SAID NO JUAN EVER MENU**

40,00/pp

### **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)

### **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)

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## **TACOS PARA COMPARTIR**

This is it! THE ultimate sharing plate of our cantina. Go wild and build your own tacos with unique & tasty ingredients.

Served with our nixtamalized tortillas made of organic and biological corn and our homemade salsas.

### **TACO CHUCK ROLL**

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)

### **TACO COLIFLOR**

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)

+++

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(VN) IS VEGAN

## **MENU 'LO MIO NO ES PARA COMPARTIR'**

For those of you who don't like to share ...

42,00/pp

### **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)

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### **ARGENTINIAN PICANHA**

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

**OR**

### **PULPO SAO PAULO**

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

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### **CHURROS CON CHOCOLATE Y CHIPOTLE**

El clásico but with some cojones. (V)

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

## **MENU 'EL GRAN BANQUETE'**

The culture of sharing food goes back a long way ...

Family and friends have always gathered around festive tables, laughing, talking and spending quality time together. So just sit back, relax and enjoy la buena vida!

65,00/pp

### **TABLESIDE GUACAMOLE**

Guacamole prepared tableside, served with crispy nachos made of white, yellow and blue corn tortilla. (V, LF, GF)

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### **TOSTADA ATUN**

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)

### **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)

### **CEVICHE NIKKEI**

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

### **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)

+++

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(VN) IS VEGAN

**ARGENTINIAN PICANHA**

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

**OR**

**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)

**OR**

**ENSALADA LOLA EXTRA SPECIAL WITH PULPO**

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

**+++**

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**CHURROS CON CHOCOLATE Y CHIPOTLE**

El clásico but with some cojones. (V)

**PISCO SOUR**

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

(V) MEANS NO MEAT (LF) MEANS NO DAIRY

(GF) IS ABSOLUTELY GLUTEN FREE AND (VN) IS ONLY VEGGIES



**¡THE DIRTY**  
CANTINA Y COCTELERÍA  
**RABBIT!**

**BEBIDAS**  
**FORMULAS**



**GRINGO DRINKS ARRANGEMENT € 11,00**

2 glasses of house wine

Tantehue Chardonnay Chile (wit)

Ventisquero Clasico Syrah (rood)

Ventisquero Clasico (rosé)

or 2 beers from the tap (Cristal Alken, Tank 7)

or 2 soft drinks of your choice

+++

Coffee or tea after the meal

**BODEGA DRINKS ARRANGEMENT € 14,50**

3 glasses of house wine

Tantehue Chardonnay Chile (wit)

Ventisquero Clasico Syrah (rood)

Ventisquero Clasico (rosé)

or 3 beers from the tap (Cristal Alken, Tank 7)

or 3 soft drinks of your choice

+++

Coffee or tea after the meal

**CONEJO SUCIO ARRANGEMENT € 20,00**

Starting with a glass of bubbels, cava Do-Trankilo 'Reserva' brut

½ a bottle of house wine per person:

Tantehue Chardonnay Chile (wit)

Ventisquero Clasico Syrah (rood)

Ventisquero Clasico (rosé)

or 3 beers from the tap (Cristal Alken, Tank 7)

or 3 soft drinks of your choice

+++

Coffee or tea after the meal

**CERVEZA DRINKS ARRANGEMENT € 22,50**

We welcome you with a Sol Cerveza, a Lost in Spice, or a Mort subite krieb Lambic

During the dinner 2 beers per person:

Cristal Alken

Tank 7

Hapkin (Belgian beer)

Affligem Trippel

Sol Cerveza

+++

Coffee or tea after the mea

We serveren u graag ons tap water op tafel.

Wenst u liever bronwater (bruis/plat) dan is dat apart te bestellen

### **COCTELES DRINKS ARRANGEMENT € 27,50**

Welcome with a Mexican Flight (frozen margaritas, four different flavors). 1 flight for 2 persons.

3 glasses of house wine:

Tantehue Chardonnay Chile (wit)

Ventisquero Clasico Syrah (rood)

Ventisquero Clasico (rosé)

or 3 beers from the tap (Cristal Alken, Tank 7)

of 3 soft drinks of your choice

+++

Coffee or tea after the meal

### **EL MACHO LIBRE DRINKS ARRANGEMENT € 30,00**

Welcome with Champagne Taittinger Brut Réserve

OR

Patron y Sangrita, the most authentic way to start your latin journey.

3 glasses of house wine:

Tantehue Chardonnay Chile (wit)

Ventisquero Clasico Syrah (rood)

Ventisquero Clasico (rosé)

or 3 beers from the tap (Cristal Alken, Tank 7)

of 3 soft drinks of your choice

Chaudfontaine water (still/sparkling) on the table

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Coffee or tea after the meal



**CANTINA Y  
COCTELERÍA**

**GENTPLAATS 1  
2000 ANTWERP BE  
GROEPEN@THEDIRTYRABBIT.BE  
+32 3 248 95 95**