



¡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)

+++

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

35,00/pp

CEVICHE LUBINA TO SHARE

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)

+++

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)

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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)

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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)

+++

TACOS PARA COMPARTIR

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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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)

+++

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.

+++

CHURROS CON CHOCOLATE Y CHIPOTLE

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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)

+++

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

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PISCO SOUR

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

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¡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 meal

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

+++

Coffee or tea after the meal



**CANTINA Y
COCTELERÍA**

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