

¡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 / Finley Tonic Water

CAVA DO, TRANKILO 'RESERVA' BRUT

Copa 6,50 - Botella 32,50

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 10,00

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 / Finley Sea Salt Lemon

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*, salsa tinga, 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 DEL PESCADOR

Let's see what kind of delicious ceviche we can prepare with what the fisherman brought in today.

(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, coriander 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.

TIRADITO CHIFA

Thinly sliced cured mackerel, Chinese inspired leche de tigre* with orange juice, black garlic, plantain chips*, daikon and chia seeds. (LF) 14,00

ESQUITES

Slightly spicy Mexican street corn salad pimped with pico de gallo*, edamame beans, crunchy quinoa, salsa morita and some little driplets of habanero mayo. (V, GF, LF) 8,50

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

BERBERECHOS A LA CHALACA

Latino style dog cockles from the Atlantic Ocean topped with a fresh Callao* salsa with lime, tomato, coriander and corn. (GF, LF) 15,00

FLAUTAS

Four small rolled tortillas filled with chorizo, Oaxaca cheese and potatoes. Served warm with a cold soothing guacamole. 11,00

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

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*Plantain chips: Type of banana often used as a vegetable in cooking Caribbean and African foods.

*Callao: Coastal town in Peru.

*Anticuchera: Salsa anticuchera is a sauce made of garlic, onion, chopped coriander, 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, coriander and lime juice.

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

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 CARNITAS (2 per portion)

Two blue corn tortillas, Black Smoke's slow-smoked pulled pork, crispened up just before serving. Comes with fresh pico de gallo*, coriander, Cotija cheese*, salsa verde and a lime wedge to finish it off. (GF) 9,50

TACO BAJA RABA (2 per portion)

Two yellow corn tortillas with fried squid, salsa bruja*, Thai pickled salad, pico de gallo*, mustard sour cream, crunchy mustard seeds and a lime wedge. 11,00

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.

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

*Salsa Bruja: Carrot, cucumber, sesame seeds, fish sauce, soy sauce, miso.



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 SALMON

Fatty salmon from Norway with some Hawaiian hints, it comes served on a crunchy blue corn tortilla, freshened up with some yuzu, cucumber and wasabi mayo. (LF) 13,50

TOSTADA APACHE

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, coriander 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

BISTEC ESCABECHADO

Marinated Baby Top steak served on a bed of creamed Choclo corn, roasted Peruvian potatoes, chimichurri* and a tangy-sweet escabeche*. Our advise: order your steak saignant! 17,00

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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*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.

*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.

*Escabeche: A sweet and sour marinade made of citrus fruits and vinegar.

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)**

LIQUID DESSERTS

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

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*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.

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

AMAZONIAN FRUIT CEVICHE

Cashew fruit sorbet floating on top of a tropical island of mango, pineapple, green apple, blood orange, panela sugar* and puffed rice. Finished off with a fresh leche de tigre* made with passion fruit and yuzu*. (V, LF, GF) 10,00

PALETA DE AGUACATE

We like to call this dessert 'The Colombian Magnum'! Avocado ice cream covered in crunchy dark chocolate coating topped off with violets, kikos* and a smooth yet tangy chocolate ganache. (V, GF) 8,00

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

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

*Yuzu: citrus fruit from the Far East, which mainly occurs in China, Korea and Japan.

*Panela sugar: unrefined cane sugar

*Kikos: roasted corn