



¡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, salsa tinga, roasted corn, spicy jalapeño, cheddar, sour cream and coriander. (GF)

+++

TACO CARNE

One yellow corn tortilla, 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 RABA

One yellow corn tortilla with fried squid, salsa bruja, thai pickled salad, pico de gallo*, mustard sour cream, crunchy mustard seeds and a lime wedge.

TACO MACHO SPROUT

One blue corn tortilla 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)

GLOSARIO

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

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.

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

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

EL ÚLTIMO MENÚ PARA COMPARTIR

35,00/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)

+++

JALAPEÑO POPPERS

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

CEVICHE DEL PESCADOR

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

TACO CARNE

One yellow corn tortilla, 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)

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

37,00 /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)

ESQUITES

Mexican street corn salad pimped with pico de gallo, edamame beans, crunchy quinoa, salsa morita and some little driplets of habanero mayo.

FLAUTAS

Four small rolled tortillas filled with Chorizo, Oaxaca cheese and potatoes.
Served hot with a cold soothing guacamole.

+++

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)

+++

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MENU 'LO MIO NO ES PARA COMPARTIR'

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

39,00/pp

CEVICHE DEL PESCADOR

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

+++

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.

+++

THE COLOMBIAN MAGNUM

Avocado ice cream covered in crunchy dark chocolate coating topped of with violets, kikos* and a smooth yet tangy chocolate ganache.

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(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!

60,00/pp

TABLESIDE GUACAMOLE

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

+++

TOSTADA SALMON

Fatty Salmon from Norwegia with some Hawaiian hints, it comes served on a crunchy blue corn tortilla, freshened up with some yuzu, cucumber and wasabi.

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)

TIRADITO CHIFA

Thinly sliced cured mackerel, Chinese inspired leche de tigre with orange juice, black garlic, plantain chips, daikon and chia seeds.

ESQUITES

Mexican street corn salad pimped with pico de gallo, edamame beans, crunchy quinoa, salsa morita and some little driplets of habanero mayo

+++

ARGENTINIAN PICANHA

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

OR

BISTEC ESCABECHADO

Marinated Baby Top steak served on a bed of creamed Choclo corn, roasted Peruvian potatoes and a tangy-sweet Escabeche.

OR

ENSALADA LOLA EXTRA SPECIAL WITH PULPO

A delicious Latino salad with grilled pulpo, 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)

AMAZONIAN FRUIT CEVICHE

Cashew fruit sorber floating on top of a tropical island of mango, pineapple, green apple, blood orange, panela sugar (unrefined cane sugar) and puffed rice. Finished of with a fresh leche de tigre made with passion fruit and yuzu.

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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 3 beers from the tap (Cristal Alken, Tank 7)
or 3 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 4 beers from the tap (Cristal Alken)
or 4 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 4 beers from the tap (Cristal Alken)
or 4 soft drinks of your choice
+++
Coffee or tea after the meal

CERVEZA DRINKS ARRANGEMENT € 23,00

We welcome you with a Sol Cerveza, a Wild Jo, or a Mort subite kriek
Lambic
During the dinner 2 beers per person:
Cristal Alken
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)
of 3 soft drinks of your choice

+++

Coffee or tea after the meal

EL MACHO LIBRE 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)
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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