

# ¡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.

### **CANDELA '1884' RESERVADO**

Copa 6,50 - Jarra (50cl) 25,00 - Botella 37,00

Viognier - 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) 11,00

### **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 blue tortilla from the southern Mexican state of Oaxaca. Served with our grilled soft chorizo, frijoles, tomato, fresh red onion, coriander, salsa verde and Oaxaca cheese\*.

A must try! (GF) 16,00

### **TLAYUDA PADRÓN**

A pizza-like crispy flatbread blue tortilla from the southern Mexican state of Oaxaca. Served with smokey grilled Pimientos de Padrón (warning: sometimes you might accidentally run into a real jalapeño!), frijoles, tomato, fresh red onion, pickled beans and Oaxaca cheese\*.

(GF, V) 15,00

### **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.

### **CAMARON CEVICHE**

This amazing ceviche with pink shrimps is traditionally served in many cevicherías along the beaches of Ecuador. Marinated in lime and orange juice, served with crispy tostón\* and fresh coriander. (GF, 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

### **THE DIRTY OYSTER**

6 Summer oysters with jalapeño oil, smoked masago\* and our Patrón Silver Tequila spiked mignonette\*. (GF, LF) 17,00

### **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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#### **GLOSARIO**

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

\*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.

\*Toston: Thinly sliced plantain fried until crispy.

\*Masago: The roe of the Capelin fish, also known as the flying fish. A popular ingredient in the Asian cuisine.

\*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.

\*Mignonette: red onions, vinegar and coriander

**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 SURF AND TURF (2 per portion)**

Two blue corn tortillas, fried baby fish from the Mediterranean sea, grilled chorizo from Spain, a fresh green apple salad, roasted garlic aioli and a lime wedge to finish it off. (GF, LF) 9,00

**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 to finish it off. 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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**GLOSARIO**

\*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.



### **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 our blend of homemade Cajun spices, drizzled with a chimichurri\* mayonnaise and red berries. Served with yellow and blue corn tortillas, pickled red onion, tomato, avocado cream, lemon crema, coriander and corn. (V, GF) 30,00

### **TOSTADA TRUCHA**

Smoked trout served on a crunchy blue corn tortilla, with chicory, avocado and mango. (GF, LF) 13,00

### **TOSTADA PERUVIAN BEEF SALAD**

Thinly sliced marinated beef served on a crunchy blue corn tortilla, accompanied by Xni Pec\*, roasted corn, coriander and a wedge of lime. (GF, LF) 12,50

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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 course black pepper and 1 part salt.

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

\*Tostadas: A crispy, fried tortilla.

\*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.

\*Xni Pec: Literally translates to 'Dog's Nose' in Mayan language. The salsa is so hot that we all end up having a wet nose just like the dog's.

\*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.

### **FRALDINHA**

Flavourful piece of Brazilian flank steak grilled on the Big Green Egg, thinly sliced and served with chimichurri\* and Latino salted potatoes. (GF, LF) 19,00

### **CHULETA ESCABECHADA**

Marinated pork loin served on a bed of spicy creamed Choclo corn, roasted Peruvian potatoes, chimichurri\* and a tangy-sweet escabeche\*. (GF) 18,00

### **CAUSA LIMEÑA**

One of the most iconic dishes of Peru! Grilled squid, cold mashed potatoes seasoned with yellow chili and lime, black lemon sauce and a fresh carrot salad. (GF) 15,00

### **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 squid 16,00
- Pulled chicken 14,00

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\*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 / Caffè Vergnano espresso / Powdered chocolate

### **JAMAICAN COFFEE 9,00**

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

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

### **AFTER HOUR SOUR 8,00**

Not in the mood for sweetness? Why not try a sour after dinner drink?  
Barsol Pisco Primera Quebranta / Lime / Pisano Cisplantino Tannat Red Wine / Taylor's Red Port

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## 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

### **FLOR DE JAMAICA**

Watermelon and hibiscus granita, lime and sorrel sorbet, fresh strawberries and roasted coconut. It doesn't get more refreshing than this! (GF, LF, VN) 10,00

### **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

## AFTER-DINNER

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# THE DIRTY

CANTINA Y COCTELERÍA

# RABBIT!

## COFFEE BY VERGNANO

With a passion for coffee since 1882, Caffè Vergnano is the oldest Italian coffee roaster led by the Vergnano family for 5 generations.

**COFFEE 3,00**  
**ESPRESSO (SMALL) 2,80**  
**CAPPUCCINO 3,50**  
**CAFÉ LATTÉ 3,50**

All of the above are available in decaf...

## TEA

**EARL GREY 3,00**  
For lovers of Earl Grey!  
Very fine quality tea with bergamot.

**FRESH MINT TEA 4,00**  
Earl Grey tea and the freshest mint available.

**FRESH GINGER TEA 3,50**  
Earl Grey tea, fresh ginger and a slice of orange.

## BRAZILIAN TEA BLENDS

Tribal Brasil offer a wide range of Brazilian handpicked teas, with a variety of funky flavors. Here are our two favorites.

**HIBISCUS AND LIME 3,00**  
**AÇAI AND GUARANÁ 3,00**