



# ¡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 LatinAmerican 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 gastarlo!

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

31,50/pp

### **EL NACHO SUCIO**

Warm tortilla chips smothered with our famous Black Smoke 16 hours oak and beechwood slow-smoked pulled beef and carne asada, avocado cream, pico de gallo\*, frijoles refritos\*, 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 EL DIRTY PASTOR**

Our version of the famous 'trompo al pastor'. Two blue corn tortillas with spit-roasted beef, guacamole, salsa roja\*, onion, coriander and lime on the spit. (GF, LF)

### **TACO BAJA FISH**

A classic from Ensenada, crispy fried cod, topinambour\* coleslaw, mango and sour cream.

### **TACO MACHO SPROUT**

One blue corn tortilla with roasted Brussels sprouts, a hint of Black Smoke BBQ-sauce, radish, salsa macha\* with peanuts and pomegranate. (GF, V, VN)

+++

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

El clásico but with some cojones\*. (V)

# 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 and carne asada, avocado cream, pico de gallo\*, frijoles refritos\*, roasted corn, spicy jalapeño, cheddar, sour cream and coriander. (GF)

+++

## **JALAPENO POPPERS**

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

## **TLAYUDA CARNITAS**

A crispy tortilla from the southern Mexican state of Oaxaca. Served with crispy carnitas\*, frijoles refritos\*, avocado, goat cheese, pico de gallo\*, salsa verde and sour cream. (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)

## **CHURRASCO DE CORAÇÃO**

Loved by the Brazilian cowboys. Roasted chicken hearts marinated in soy sauce and Tank 7\* with an aioli based on the marinade. (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) GEEN MELKPRODUCTEN (GF) GLUTENVRIJ (VN) IS VEGAN

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

37,00 /pp

### **TLAYUDA CARNITAS**

A crispy tortilla from the southern Mexican state of Oaxaca. Served with crispy carnitas\*, frijoles refritos\*, avocado, goat cheese, pico de gallo\*, salsa verde and sour cream. (GF)

### **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)

### **FLAUTAS**

Small rolled tortillas filled with chorizo, Oaxaca cheese\* and potatoes. Served warm 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)

+++

### **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) GEEN MELKPRODUCTEN (GF) GLUTENVRIJ (VN) IS VEGAN

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

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

39,00/pp

### **CEVICHE DEL PESCADOR**

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

+++

### **PICANHA DE VITELA**

Veal picanha grilled on The Bastard, with cassava\* fries, chipotle béarnaise, crumble of chicharrón\* and peanut. (GF)

OF

### **RODABALLA NIKKEI**

Grilled turbot with a nikkei adobo\*, served with a green mole of broccoli and asparagus, roasted roseval potatoes, a green herb salad and Katsuobushi\*. (GF)

+++

### **MAGNUM DEL DESIERTO**

Ice cream of cactus fig dipped in pink guava, finished with yogurt tuiles\*, granny smith and almonds. (V, GF)

(V) IS VEGGIE (LF) GEEN MELKPRODUCTEN (GF) GLUTENVRIJ (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!

59,00/pp

### **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)

+++

### **TOSTADA SCALLOP**

Crunchy yellow corn tostada\* with fried scallops, Burnt Ends\* lacquered with mole poblano\*, salsa of pomegranate and mustard flowers. (GF)

### **CHURRASCO DE CORAÇÃO**

Loved by the Brazilian cowboys. Roasted chicken hearts marinated in soy sauce and Tank 7\* with an aioli based on the marinade. (LF)

### **THE DIRTY OYSTER**

Two Creuses from Zeeland with a leche de tigre\* of aji amarillo\* and red miso\*, salsa of cantaloupe\*. (GF, LF)

### **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)

+++

### **PICANHA DE VITELA**

Veal picanha grilled on The Bastard, with cassava\* fries, chipotle béarnaise, crumble of chicharrón\* and peanut. (GF)

OR

### **LEBLON-DISTRICT**

Very pure and vegetarian dish with a selection of exotic potatoes, beet roots from the Andes with Brazilian Xinxim\* peanut sauce. (V, GF, LF, VN)

OR

### **RODABALLA NIKKEI**

Grilled turbot with a nikkei adobo\*, served with a green mole of broccoli and asparagus, roasted roseval potatoes, a green herb salad and Katsuobushi\*. (GF)

+++

### **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)

### **MAGNUM DEL DESIERTO**

Ice cream of cactus fig dipped in pink guava, finished with yogurt tiles\*, granny smith and almonds. (V, GF)