

¡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 11,00

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!

These dishes can be chosen as an appetizer, but of course it is much more fun to share them with your table mates. That way you all eat in a traditional Latin American way and you can taste many different dishes.

Take notice! All our dishes are served when they are ready, so they don't always come together. And 'to share or not to share'? That's entirely up to you!

TABLESIDE GUACAMOLE

This has become one of the iconic dishes in the Cantina!

This guacamole is freshly prepared for you at the table and served with crunchy nachos of white, yellow and blue corn tortillas.
(2 people) (V, LF, GF) 12,50

EL NACHO

Portion of warm tortilla chips, covered with our famous Black Smoke pulled pork, slow-smoked for 16 hours on apple and beech wood, carne asada, avocado cream, pico de gallo* tomato salsa, roasted corn, spicy jalapeño, cheddar, sour cream and coriander. Perfect for 1-2 people
(GF) 9,00

Extra jalapeño poppers + 3,00

GOLDEN CEVICHE

Classic super fresh ceviche prepared with dorade marinated in leche de tigre*, roasted sweet potato, crispy cancha corn from the Andes, finely chopped red onion, coriander. (GF, LF) 15,00

CEVICHE DEL PESCADOR

Our staff will be happy to explain this ceviche suggestion to you. It always depends on the catch of the day!

ELOTES

Roasted corn on the cob, generously covered with a dressing of sour cream, ancho chili and coriander. Finished with Cotija* cheese and lime. (GF) 9,00

HUESITO

Roasted bone marrow with a glaze of tamarind* and guajillo chili, served with pulled pork, a fresh chimichurri* salad and grilled tortillas. (GF, LF) 13,00

Take a slide: add a shot of Patrón Silver tequila* (4.50) and shoot it down along the bone!

(V) IS VEGGIE (LF) MEANS NO DAIRY (GF) IS ABSOLUTELY GLUTEN FREE (VN) IS VEGAN.
GLOSARIO AT THE END OF THE MENU.

FLAUTAS

Four small tortilla rolls filled with chorizo, Oaxaca cheese* and potatoes. The flautas are served warm with an avocado cream dip. 11,00

THE DIRTY OYSTER

Duo of Irish Creuses with a granité of rhubarb, Margarita dressing and Tajín rim spices. (GF, LF) 8,50

GRILLED ANTICUCHO CHICKEN SKEWERS FROM PERU

This is the ultimate street-food snack from Peru. Corn chicken grilled on 'The Bastard' and marinated in salsa anticuchera, served with Korean mayo. (GF, FL) 10,00

TLAYUDAS

The Mexican answer to the pizza comes from the southern Mexican state of Oaxaca. We serve these amazing blue flatbread tortillas in three variants, each time with different surprising toppings. They are perfect to share - but of course they don't have to be.

TLAYUDA CARNITAS*

This crispy blue flatbread tortilla is served with a topping of crispy pork, avocado, Oaxaca cheese*, pico de gallo* tomato salsa, salsa verde, crema and frijoles refritos*. (to share with 2 to 3 people) (GF) 15,00

TLAYUDA PADRÓN

Crispy blue flatbread tortilla, served with Pimientos de Padrón grilled on 'The Bastard', pickled white and black beans, tomato, fresh red onion, frijoles refritos*, salsa verde, crema and Oaxaca cheese*. (to share with 2 to 3 people) (GF, V) 15,00

TLAYUDA POLLO LOCO

Blue corn tortilla, corn chicken grilled on 'The Bastard', frijoles refritos*, pickled watermelon radish, pico de gallo* tomato salsa, chipotle crema, salsa roja* and Cotija* cheese. (to share 2 to 3 people) (GF) 15,00

(V) IS VEGGIE (LF) MEANS NO DAIRY (GF) IS ABSOLUTELY GLUTEN FREE (VN) IS VEGAN.
GLOSARIO AT THE END OF THE MENU.

TACOS & TOSTADAS

The Mexican answer to the pizza comes from the southern Mexican state of Oaxaca. We serve these amazing blue flatbread tortillas in three variants, each time with different surprising toppings. They are perfect to share - but of course they don't have to be.

THE PULLED PORK TACO (2 PIECES)

Yellow corn tortillas with Black Smoke pulled pork, slow-smoked for 16 hours on apple and beech wood, fresh salsa of black and white beans, corn, onion, coriander, chipotle, sour cream and a slice of lime. (GF) 10,00

TACO EL DIRTY PASTOR (2 PIECES)

Our delicious version of the famous 'Trompo Al Pastor'! Blue corn tortillas with spit-roasted beef, avocado cream, salsa roja*, onion, coriander and lime. (GF, LF) 11,00

TACO PORKBELLY (2 PIECES)

Blue corn tortillas with grilled pork belly bacon, pomegranate lacquer, curled endive, lime and pomegranate salsa and roasted pineapple. (GF, LF) 13,00

FISH TACO ENSENADA (2 PIECES)

A classic from Ensenada, the cradle of fish taco. Yellow corn tortillas with crispy cod, fennel-pumpkin salad, chipotle-tartar sauce, lime. 11,00

THE VICTORY TACO

Tortilla of yellow corn, tempeh* and "chorizo-style" Puy lentils, cashew sour cream, salsa verde, onions, coriander and lime. (GF, LF, VN) 10,00

TOSTADA JALISCO

Crispy yellow corn tostada with grilled Nobashi shrimps, salsa verde of Chinese chives, fish-sauce caramel, and shrimp mayo. (GF) 13,00

(V) IS VEGGIE (LF) MEANS NO DAIRY (GF) IS ABSOLUTELY GLUTEN FREE (VN) IS VEGAN.
GLOSARIO AT THE END OF THE MENU.

BIG TACO FEAST

Two top taco parties on the table. Meat or veggie - Perfect for sharing with 4 or more. You can create your own tacos with your favorite ingredients and salsas.



BLACK SMOKE BEEF (8 TACOS)

Gringo USA chuck beef, rubbed in Black Smoke Beef spice mix and then cooked low and slow for 12 hours on oak and beech wood. Finished with a glaze of honey and chipotle. Served with yellow and blue corn tortillas, pico de gallo* tomato salsa, avocado cream, sour cream, iceberg lettuce, coriander, lime and sumac* onion. (GF) 39,00

CAULIFLOWER POWER (8 TACOS)

An absolute specialty of our Cantina! Cauliflower roasted on 'The Bastard', marinated in achiote*, garlic, chili, paprika and cumin, topped with vegan basil mayonnaise. Served with yellow and blue corn tortillas, slow-roasted pineapple, pico de gallo* tomato salsa, cashew crema, iceberg lettuce, white onion with coriander, guacamole. (GF, LF, VN) 32,00

HOMEMADE SALSAS

(supplement price 1,00/portion)

VERDE (NOT SO PICANTE)

Tomatillos, jalapeño, coriander (GF, LF, V)

AJÍ (NOT SO PICANTE)

Tomato, coriander, green chili (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)

**EL DIRTY DIABLO (ONLY FOR MASSIVE SHOW OFFS)
FREE OF CHARGE AND FUCKING PICANTE (GF, LF, V)**

(V) IS VEGGIE (LF) MEANS NO DAIRY (GF) IS ABSOLUTELY GLUTEN FREE (VN) IS VEGAN.
GLOSARIO AT THE END OF THE MENU.

BASTARD BBQ & GRILL

Meat, fish or vegetables grilled with Argentinian charcoal on our 'Big Bastard' grill. Can serve one person but also perfect for sharing.

BELGIAN VEAL RIB (300gr)

Belgian young veal, lightly grilled pinkish. Tasty, tender meat with a low in fat content and fine taste. 23,00

SECRETO IBERICO (250gr)

Top meat from the Spanish Iberico pig. Tender and juicy because of the low-temperature cooking and then grilled just as crispy. 26,00

BEEF LOMO (800gr - BONELESS)

2 to 4 people

Beautiful, short-grilled, red meat from the Belgian Ardennes. Because of the healthy environment and the natural feed of this cow, the meat is low on fat and low on cholesterol. We serve this cut "saignant" by default (medium/medium rare). 60,00

Choose your favorite side dishes and sauce below.

Sauces of your choice

Chimichurri (GF, LF) 2,00

Chipotle bearnaise (GF) 2,00

Ancho-and-lime butter with Mayú oil (GF) 2,00

Sides to choose from

HUANCAÍNA

Peruvian potato salad with Huancaína sauce, baby gem, candied egg yolk, Kalamata olives. (GF) 3,00

GUACHO

Crispy fried crushed small potatoes. (GF, LF, VN) 2,50

CAMOTE

Grilled sweet potato, bean salsa, avocado cream, sour cream. (GF) 4,00

(V) IS VEGGIE (LF) MEANS NO DAIRY (GF) IS ABSOLUTELY GLUTEN FREE (VN) IS VEGAN.
GLOSARIO AT THE END OF THE MENU.

MAIN DISHES

These dishes can of course also be shared but are more aimed at people who prefer to not share their main course ;-)

POBLANO

Poblano and ancho pepper stuffed with tempeh* and “chorizo-style” Puy lentils, bean salad, roasted mustard seeds, salsa criolla with mint. (GF, LF, VN) 13,00

BRANZINO

Fried sea bass in adobo, cream of broad beans, grilled green asparagus, socarrat*, ponzu* beurre blanc. (GF) 28,00

BURRITO BIRRIA DE RES

Jalisco classic, braised beef in a homemade adobo, served with pico de gallo* tomato salsa, roasted edamame beans, pickled watermelon radish. 12,50

ENSALADA LOLA

A delicious Latin-inspired salad with avocado, black quinoa roasted corn, broad beans, black beans, fresh cheese, tomato, mint, and a Nikkei dressing of ponzu* and lime. (V) 10,00

+ grilled chicken 5,00

+ pulled pork 5,00

+ crispy cod 6,00

+ tempeh* vegan chorizo 5,00

HOMEMADE SALSAS

(supplement of 1.00/portion)

VERDE (NOT SO PICANTE)

Tomatoes, jalapeño, coriander (GF, LF, V)

AJÍ (NOT SO PICANTE)

Tomato, coriander, green chili (GF, LF, V)

BORRACHA (A LITTLE PICANTE)

Sol Cerveza, arbol chili, orange (LF, V)

MORITA (PRETTY PICANTE)

Morita chili, roasted tomato, garlic (GF, LF, V)

**EL DIRTY DIABLO (ONLY FOR HUGE SHOW-OFFS)
FREE AND FUCKING PICANTE (GF, LF, V)**

(V) IS VEGGIE (LF) MEANS NO DAIRY (GF) IS ABSOLUTELY GLUTEN FREE (VN) IS VEGAN.
GLOSARIO AT THE END OF THE MENU.

LIQUID DESSERTS

No more room for dessert, but you still want a sweet ending to your evening? Then our after-dinner drinks are an ideal option!

X AND O MARTINI 10,00

Our ultimate Latino answer to the Espresso Martini!

Patrón Silver tequila* / Patrón XO coffee liqueur / Caffè Vergnano espresso / Powder chocolate.

JAMAICAN COFFEE 9,00

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

Tia Maria / Appleton Estate Signature Blend rum / Caffè Vergnano espresso / The Dirty Rabbit's whipped cream.

AFTER HOUR SOUR 8,00

No sweet tooth? Then try our After Hour Sour with Barsol Pisco

Primero Quebranta / Lime / Pisano Cisplatino Tannat red wine / Taylor's red port

DESSERTS

THE DIRTY RABBITS SOFT SERVE ICE CREAM

At The Dirty Rabbit we're suckers for ice cream. Be surprised by our monthly changing and very pimped suggestions. 5,00

CHURROS CON CHOCOLATE Y CHIPOTLE

El clásico, but with cojones*. (V) 8,00

CHAMPÚS*

This is a unique dessert variant on the popular Colombian drink Champús from our chef Lander. A perfect fresh finisher to the meal and made with the unique Lulu* Fruit from Colombia. Pineapple, candied orange, espuma of corn, salsa of Champús and served with a soft-fresh sorbet of Lulu* fruit. (GF, V) 8,00

CHOCOLATE TACO

Homemade chocolate taco with homemade fior de latte gelato, ganache of dark Origin Ecuador chocolate, nougatine puffed rice, passion fruit curd and hibiscus coral. (V) 9,00

(V) IS VEGGIE (LF) MEANS NO DAIRY (GF) IS ABSOLUTELY GLUTEN FREE (VN) IS VEGAN.
GLOSARIO AT THE END OF THE MENU.

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.

GLOSARIO

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

***Carnitas:** typical dish from the state of Michoacán, with slow-cooked pork, baked crispy when ready.

***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.

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

***Salsa roja:** slightly spicy salsa of San Marzano tomatoes, garlic, white onion, corn oil, pasilla chili, morita chili and oregano.

***Cotija kaas:** Mexican cheese, comparable with Feta.

***Tamarind:** variety of legume.

***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.

***Ponzu:** sauce based on Japanese rice wine.

***Sumac:** made from the dried and ground berries of the wild sumac flower, sumac is a tangy spice with a sour, acidic flavor reminiscent of lemon juice. This fragrant spice is used to brighten up dry rubs, spice blends like za'atar, and dressings.

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

***Tajín:** Mexican seasoning consisting of chili, lime and salt.

***Tempeh:** traditional Indonesian soy product, that is made from fermented soybeans.

***Achiote:** an orange-red condiment and food coloring derived from the seeds of the achiote tree native to tropical regions from Mexico to Brazil.

***Mayú:** fermented black garlic oil.

***Socarrat:** the roasted or caramelized layer of rice on the bottom of the pan

***Champús:** a fruit juice that is popular in Peru, Ecuador and southwestern Colombia.

***Lulu:** the fruit of Solanum quitoense, a plant from the nightshade family.