

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!

HOME MADE GUACAMOLE 12,50

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

This guacamole is freshly prepared for you in the kitchen and served with crunchy nachos of white, yellow and blue corn tortillas.

(2 PEOPLE) (V, LF, GF)

EL NACHO 9,00

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.

(1 OR 2 PEOPLE) (GF)

Extra jalapeño poppers + 3,00

GOLDEN CEVICHE 15,00

Classic super fresh ceviche prepared with sea bream marinated in leche de tigre*, roasted sweet potato, crispy cancha corn from the Andes, finely chopped red onion, coriander.

(GF, LF)

ELOTES 9,00

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

(GF)

Do you have certain allergies or dietary wishes we need to take into account?

Ask your waiter for the allergen menu.

In case of high gluten intolerance, please report this to our staff.

For 8 people or more we kindly request you to limit your choice to 5 different dishes per course.

(V) is veggie (LF) means no dairy (GF) is absolutely gluten free (VN) is vegan
Glosario at the end of the menu.

FLAUTAS 11,00

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

GRILLED ANTICUCHO CHICKEN SKEWERS 10,00

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, LF)

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) 10,00

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)

TACO EL DIRTY PASTOR (2 pieces) 11,00

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)

TACO PORKBELLY (2 pieces) 13,00

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

FISH TACO ENSENADA (2 pieces) 11,00

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

EL CAULIFLOWER TACO (2 pieces) 10,00

Yellow corn tortilla, cauliflower roasted on 'The basterd', pomegranate and roasted pineapple salsa, salsa verde, cashew sour cream and lime
(VN)

TEXAN BRISKET TOSTADA (2 pieces) 11,00

Two crispy corn tortillas covered with Texas style chopped prime meat brisket drenched in adobo BBQ sauce, spicy salsa morita, lemon crema, salsa fresca and avocado

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.



EL BIFE TACO FIESTA (8 taco's) 39,00

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)

EL CAULIFLOWER TACO FIESTA (8 taco's) 32,00

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)

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)



EL DIRTY DIABLO (ONLY FOR MASSIVE SHOW OFFS)

Free of charge and fucking picante.
(GF, LF, V)

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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) 23,00

Belgian young veal, lightly grilled pinkish.

Tasty, tender meat with a low in fat content and fine taste.

SECRETO IBERICO (250gr) 26,00

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

BEEF LOMO (800gr - boneless) 60,00

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).

(to share with 2 to 4 people)



CHOOSE YOUR FAVORITE SIDE DISHES AND SAUCE BELOW.

Sauces of your choice

- **CHIMICHURRI 2,00**

(GF, LF)

- **CHIPOTLE BEARNAISE 2,00**

(GF)

- **ANCHO-AND-LIME BUTTER WITH MAYÚ* OIL 2,00**

(GF)

Sides to choose from

HUANCAÍNA 3,00

Peruvian potato salad with Huancaína sauce, baby gem, candied egg yolk, Kalamata olives.

(GF)

GUACHO 2,50

Crispy fried crushed small potatoes.

(GF, LF, VN)

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MAIN DISHES

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

BRANZINO 28,00

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

BURRITO BIRRIA DE RES 12,50

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

ENSALADA LOLA CHICKEN 15,00

A delicious Latin-inspired salad with corn chicken grilled on 'The Bastard', avocado, black quinoa roasted corn, broad beans, black beans, fresh cheese, tomato, mint, and a Nikkei dressing of ponzu* and lime.

ENSALADA LOLA EL CAULIFLOWER 14,00

A delicious Latin-inspired salad with cauliflower roasted on 'The Bastard', avocado, black quinoa roasted corn, broad beans, black beans, fresh cheese, tomato, mint, and a Nikkei dressing of ponzu* and lime. (VN)

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)



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DESSERTS

THE DIRTY RABBITS SOFT SERVE ICE CREAM 5,00

At The Dirty Rabbit we're suckers for ice cream.

Be surprised by our monthly changing and very pimped suggestions.

CHURROS CON CHOCOLATE Y CHIPOTLE 8,00

El clásico, but with cojones*.

(V)

CHAMPÚS* 8,00

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)

AZTEC MOELLEUX 8,00

Head chef Lander's signature dessert. Bittersweet chocolate lava cake with richly spiced chile de arbol and cinnamon, served with fior de latte ice cream.

LIQUID DESSERT

No more room for dessert, but you still want a sweet ending to your evening? Then our after-dinner drink is 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

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.

***Frijoles refritos:** baked Mexican brown beans with chopped onion, salt, garlic and grated cheese.

***Oaxaca-kaas:** 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.

***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.

***Chimichurri:** used in Argentinian cooking. An 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.

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

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

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

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

***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.