



LUNCHMENU

¡THE DIRTY
CANTINA Y COCTELERÍA
RABBIT!

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 won't always come together. And 'to share or not to share'? That's entirely up to you!

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

SALMON CEVICHE 16,00

Fresh ceviche from salmon, marinated in mango leche de tigre*, with mango, prawn crackers and furikake*, avocado, thinly sliced red onion, garlic and cilantro.

(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)

TOMATO CEVICHE 11,00

Wild tomato ceviche with leche de tigre* from ginger, aji amarillo and yuzu. Served with crispy corn and homemade queso fresco.

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.

CEMITA BURGERS & QUESADILLA

CHEESE & BRISKET QUESADILLA 14,00

Blue corn torillas filled with Texan style-chopped prime beef brisked, marinated with guava BBQ sauce, melted mozzarella, cheddar, maroilles sorbais* and salsa verde.

(GF)

PULLED PORK CEMITA BURGER 14,00

Puebla Classic! Sesame brioche bun with Black Smoke pulled pork, slow smoked on apple- beechwood, homemade chipotle BBQ-sauce, Queso Oaxaca*, avocado, tomato, white onion, cilantro and parsley.

BAJA FISH CEMITA BURGER 14,00

Another Puebla Classic! Sesame brioche bun with fresh codfish tempura, coleslaw with raddish, cilantro and jalapeño dressing.

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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 ;-)

CUZCO BEEF TARTARE 19,50

Hand-cut Holstein beef tartare with nikkei dressing from dashi, lime and chipotle. Served with cotija cheese*, jalapeño, a quail egg, baked baby potatoes and a quinoa and ancho pepper crumble..

BBQ CHICKEN BURRITO 13,00

Funky Caribbean version with grilled, juicy chicken thighs in a guava BBQ sauce. Served with Oaxaca cheese, pico de gallo* tomato salsa, roasted pineapple, corn, black beans and avocado.

BRANZINO' SEA BASS 29,50

Charcoal-grilled sea bass with fresh herbs and lemon. Served with salsa verde from sorrel and huacatay* and pommes fondantes, cooked in their natural gravy.

HOLSTEIN BEEF PICANHA DO BRASIL 250 GR 21,50

'The Bastard'-grilled Holstein picanha. Luscious and beautifully marbled meat.

ENSALADAS

ENSALADA LOLA EL CAULIFLOWER 15,00

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)

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)

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.

***Oaxaca-cheese:** is a semi-soft, white, string-type Mexican cheese made from cow's milk and a bit similar to mozzarella.

***Huacatay:** Also known as 'black mint'. It is used a lot in the Peruvian kitchen.

***Huancaína sauce:** Peruvian salsa made with slightly spicy Ají Amarillo chili's and evaporated milk.

***Salsa Anticuchera:** marinade with oregano, red chili, garlic en red wine vinegar.

Adobo BBQ sauce: BBQ sauce with smoked chipotle and tomatoes.

***Furikake:** Japanese herbmix consisting of salt, seaweed, sesame and dried fish.

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

***Aji Amarillo:** medium spicy orange chilipepper that is mostly popular in Peru and Bolivia.

***Dashi:** Japanese bouillon with kombu seaweed and dried tuna.

***Cotija cheese:** Mexican cheese, comparable with feta.

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

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

***Maroilles sorbais:** North French cowmilk cheese.