



MENU



¡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!

HOMEMADE 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

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)

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.

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Glosario at the end of the menu.

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.

JALAPEÑO POPPERS 8,00

Hillbilly classic. Crisp and hot jalapeño peppers stuffed with cream cheese. Served with fresh tarragon aioli.

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 Sumak* crema.

(GF)

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)

BAJA FISH TACO (2 pieces) 13,00

California meets Mexico. Yellow corn tortilla with codfish tempura, coleslaw with radish, cilantro, jalapeño dressing, lime.

EL CAULIFLOWER TACO (2 pieces) 10,00

Yellow corn tortilla, cauliflower roasted on 'The Bastard', 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 beef brisket drenched in chipotle BBQ sauce, spicy salsa morita, lemon crema, salsa fresca and avocado

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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, cilantro, 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.

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.

EL DIRTY CARNICERÍA DAYPRICE

We work closely with our premium suppliers, all this to be able to serve you a delicious piece of meat. Ask the camarero for our monthly suggestion.

BEEF LOMO 800 GR - 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 medium rare by default. Serves 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)

- **BURNT JALAPEÑO AND ANCHOVY BUTTER. 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 ;-)

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.

BRISKET BURRITO 18,00

A real tex-mex burrito, filled with Texan brisket, slow-cooked for 18 hours in the Black Smoke boys' American smoker, crispy bacon, melted Cheddar, iceberg lettuce, tomato and sour cream.

BURRITO BIRRIA DE NOT SO RES 12,50

A Dirty favourite! Tempeh and Puy lentils "chilli-style", served with Oaxaca cheese*, pico de gallo* tomato sauce, roasted edamame beans, jalapeño and carrot escabeche*.

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.

MEXICAN BEEF SALAD "SALPICON" 21,00

Mexican beef salad. Fresh salad with pulled flank steak, grilled little gem, Chioggia beet, radish, heirloom tomatoes, red onion, avocado and a fresh matcha dressing.

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)

BOOOOOOMBA 9,00

Berliner (German doughnut) stuffed with red miso dulce de leche cream, roasted bananas, banana mousse and crispy yogurt.

(V)

MONTEZUMA 8,00

Bitter chocolate sorbet, chocolate and tonka cremeux, mango semifreddo, roasted coconut and cacao nib nougatine.

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.

***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.

***Dashi:** Japanese bouillon of kombu seaweed dried tuna.

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

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

***Guava:** subtropical fruit.

***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.

***Escabeche:** marinade based on vinegar.

***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.

***Tonka:** fruit of the Dipteryx odorata-tree. The smell is reminiscent of vanilla and almond.

***Semifreddo:** dessert consisting of semi frozen mousse.

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