

¡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 10,00

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!

We really do love to serve our food in the true Latin-American way at the Cantina. Our advise: share lots of different dishes with your amantes, amigos y familia and double the fun ...

All our dishes will be served when ready.

And 'to share or not to share'? That's entirely up to you!

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) 11,00

EL NACHO SUCIO (FOR TWO)

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) 12,00

My girlfriend is not hungry ... We add some extra jalapeño poppers to your nachos to make sure you both have enough ;-) + 3,00

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) 15,00

TLAYUDA PADRÓN

A pizza-like crispy flatbread blue tortilla from the southern Mexican state of Oaxaca. Served with smoky grilled Pimientos de Padrón (warning: sometimes you might accidentally run into a real jalapeño!), frijoles refritos*, tomato, fresh red onion, pickled beans and Oaxaca cheese*. (GF,V) 15,00

(V) IS VEGGIE (LF) MEANS NO DAIRY (GF) IS ABSOLUTELY GLUTEN FREE
(VN) IS VEGAN

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.

CEVICHE DEL PESCADOR

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

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) 8,50

THE DIRTY OYSTER

Two Creuses from Zeeland with a leche de tigre* of aji amarillo* and red miso*, salsa of cantaloupe*. (GF, LF) 8,50

FLAUTAS

Four small rolled tortillas filled with chorizo, Oaxaca cheese* and potatoes. Served warm with a cold soothing guacamole. 11,00

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) 8,00

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GLOSARIO

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

*Salsa morita: pretty picante salsa of Morita chili, roasted tomato, garlic.

*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: yellow Peruvian chilli pepper.

*Red miso: one of the most characteristic condiments from Japan. A pasta made from fermented beans.

*Cantaloupe: A variety of melon with orange flesh.

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

*Tank 7: American beer from The Boulevard Brewing Company.

TACO CARNE (2 pieces)

Two yellow corn tortillas, 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) 10,00

TACO EL DIRTY PASTOR (2 pieces)

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) 11,00

TACO BAJA FISH (2 pieces)

A classic from Ensenada, crispy fried cod, topinambour* coleslaw, mango and sour cream. 12,00

TACO MACHO SPROUT (2 pieces)

Two blue corn tortillas with roasted Brussels sprouts, a hint of Black Smoke BBQ-sauce, radish, salsa macha* with peanuts and pomegranate. (GF, V, VN) 11,00

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.

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GLOSARIO

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

*Topinambour: variety of Jerusalem artichoke.

*Salsa macha: non-spicy salsa of red chili, onion, peanut, white sesame seeds, garlic, white wine vinegar, olive oil.



TACO CHUCK ROLL (8 pieces)

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) 39,00

TACO COLIFLOR AL PASTOR (8 pieces)

Cauliflower roasted on The Bastard, marinated al pastor, served with yellow and blue tortillas, slow-roasted pineapple, pickled radishes, white onion, guacamole, cotija cheese*. (V, GF) 30,00

TOSTADA SCALLOP

Crunchy yellow corn tostada* with fried scallops, Burnt Ends* lacquered with mole poblano*, salsa of pomegranate and mustard flowers. (GF) 15,00

PICANHA DE VITELA

Veal picanha grilled on The Bastard, with cassava* fries, chipotle béarnaise, crumble of chicharrón* and peanut. (GF) 20,00

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GLOSARIO

*Louie Mueller Style: pitmaster from Texas, famous for his “9 to 1” style brisket or beef. His dry rub preparation consists of 9 parts coarse black pepper and 1 part salt.

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

*Sumac: the sumac bush, native to the Middle East, produces deep red berries, which are dried and ground into powder. It has a tangy lemony flavor, but it is way more balanced than lemon juice.

*Cotija kaas: Mexican cheese, comparable with Feta.

*Tostadas: a crispy, fried tortilla.

*Burnt Ends: Crispy roasted ends of meat (belly bacon, brisket, etc.).

*Mole poblano: savoury sauce from Mexico, contains lots of chillies, spices and a little bit of chocolate.

*Cassave: a root vegetable that occupies an important place in the South American, Asian and African food culture.

*Chicharrón: crispy fried pork rind.

HUESITO

Roasted bone marrow, lacquer of tamarind* and guajillo chili with 16 hours slow cooked pork shoulder from our applewood-stoked Yankee smoker, a fresh chimichurri* salad and grilled tortillas. (GF, LF) 13,00

Take a slide: add a shot of Patrón Silver tequila* (10,00) and shoot it down along the bone!

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) 15,00

RODABALLO 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) 29,50.

CHICKEN TINGA BURRITO

2,5 hour cherry wood smoked pulled pollo in chipotle adobo sauce*, sauteed onions, black beans, avocado, crunchy radishes, scallions and coriander. (LF) 9,50

ENSALADA LOLA

A delicious Latino salad with avocado, roasted corn, broad & black beans, queso fresco, tomato, mint, black quinoa and a nikkei dressing of ponzu* and lime. (V) 9,00

Make it extra, extra, extra special and add:

- Pulled beef 16,00
- Crispy fried cod 14,00
- Pulled chicken 14,00

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GLOSARIO

*Tamarinde: 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.

*Patrón Silver tequila: the perfect ultra-premium white spirit. Using only the finest 100% Weber blue agave, it is handmade in small batches to be smooth, soft and easily mixable.

*Cassave: a root vegetable that occupies an important place in the South American, Asian and African food culture.

*Chicharrón: crispy fried pork rind.

*Xinxim: the Brazilian version of peanut sauce. Slightly spicy, sweet and sour, a favorite of Pele.

*Katsuobushi: flakes of dried, fermented and smoked Bonito tuna.

*Chipotle Adobo Sauce: a red sauce made of tomato paste, onion, vinegar, oil, sugar, salt, pepper and garlic. Because of the chipotle peppers the sauce gets its sharp and smoky flavor.

*Ponzu: sauce based on Japanese rice wine.

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)

LIQUID DESSERTS

A sweet finish of your evening or that extra bite you need to kick off part 2. Our after-dinner drinks provide both.

X AND O MARTINI 10,00

Our ultimate Latin answer to the espresso Martini!

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

JAMAICAN COFFEE 9,00

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

Tia Maria / Appleton Estate Signature Blend / Caffè Vergnano espresso
The Dirty Rabbits whipped cream

AFTER HOUR SOUR 8,00

Not in the mood for sweetness? Why not try a sour after dinner drink?
Barsol Pisco Primera Quebranta / Lime / Pisano Cisplantino Tannat Red Wine / Taylor's Red Port

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DESSERTS

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. 5,00

CHURROS CON CHOCOLATE Y CHIPOTLE

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

BABA AL PATRÓN

Drunk pastry with a light syrup, flavored with Patrón Silver tequila*, cream, Tajín* and yuzu* ice cream. (V) 9,00

MAGNUM DEL DESIERTO

Ice cream of cactus fig dipped in pink guava, finished with yogurt tuiles*, granny smith and almonds. (V, GF) 10,00

(V) IS VEGGIE (LF) STAAT VOOR ZUIVELVRIJ
(GF) IS ABSOLUUT GLUTENVRIJ (VN) IS VEGAN

WOORDENLIJST

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

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

*Yuzu: very aromatic citrus fruit from Japan.

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*Tuiles: crisp.