

We Love Chicken

Jerked Chicken Wings (8 pcs) 8

Infamous, famous and terribly delicious, to die for!

Hotwings (8 pcs) 8.5

Flamin' hot chicken wings, want a glass of milk on the side?

Chicken Bao Buns (2 st) 9.5

Crispy chicken thigh, on steamed soft buns with madame jeanette salsa and chipotle mayo

C.F.C. 9

Juicy, crispy chicken thigh on a crispy little gem salad, with Madame Jeanette relish and kaffir lime mayo

Filipino Sticky Chicken 9

Sticky chicken thigh with a hint of spice, served with mango salsa, sweet and sour cucumber and potato crunch

Grill

Gambas (6 pcs) 9.5

Juicy prawns from the grill, marinated in an aji panca salsa

Steak Chimichurri 12.5

Flat iron steak from Aberdeen Angus beef with chimichurri and garlic crunch

Short rib "Flintstones" 12.5

Tenderly cooked short rib, with coarse salsa verde, corn cream and Parmesan crunch

Pork belly brioche (2 st) 9.5

Glazed pork belly, light-spicy mango salsa and kewpie mayo

Seafood

Salmon Tataki 10.5

Lightly seared raw salmon and blood orange in a marinade of prickly pear, with crispy chili oil, lime emulsion and canchita

Calamari 8

Baby calamari, crispy fried, with chimichurri and kaffir lime mayo

Tropical Streetfood

RUM
CLUB

Give us a follow: @ rumclubutrecht

Sexy Salsa Sauce List

At Rum Club we love salsas, sauces and other delicacies. They give our dishes color, aroma and taste and contribute to those delicious Rum Club Flavorssss.

Aji Amarillo - A yellow tropical sweet salsa with a soft spicy undertone

Aji Panca - A smoky mildly spicy red-brown salsa with a fruity aftertaste

Aji Verde - A fresh green and spicy salsa with nice acidity and a slightly spicy aftertaste

Mojo Rojo - A medium spicy bright red salsa with a delicious spice flavor

Chimichurri - Thé green herb salsa, with lots of garlic and olive oil

Huancaína - A creamy sauce made from white cheese, aji amarillo, crackers and olive oil

Sides & Small Bites

Plantain Chips 4
With mango chutney

Kentang Manis 4
With peanut dip

Avo Dip 5.5
Creamy avocado dip with pico de gallo and tortilla chips

Frietje Rum Club 8.5
Loaded fries with slow-cooked beef, chimichurri and chipotle mayo

Corn on the Cob 4.5
With chipotle butter and breadcrumbs

Empanada Beef 3.9
Crispy fried corn empanada filled with spicy beef with aji verde

Empanada Vega 3.9
Crispy fried corn empanada filled with corn, bell pepper and sweet onion with chimichurri

Make your own sushi

We love sushi, we love sharing and we love making your dining experience a party. Choose one of the delicious options below and "make your own sushi".

Spicy Tuna 10
Sushi rice overloaded with soft avocado, spicy tuna and sweet and sour cucumber to top it off

Crispy Chicken 9.5
Crispy crispy chicken on sushi rice, served with avocado, cucumber and a sweet-spicy Madame Jeanette relish

Vegan Salmon 11
Vegan salmon? Yes! Vegan salmon: made from tapioca, seaweed and peppers, served with sweet-fresh sushi rice, mango and a kaffir lime mayo

Please inform us of your allergies before ordering

Tostadas

Your favorite crispy corn tortillas loaded with delicious toppings, a 'must order' at Rum Club!

Tostada Spicy Tuna (2 pcs) 9
With soft guacamole, tuna marinated in soy-chili-ginger, served with smoked jalapeno, mango and chipotle mayo

Tostada Gamba (2 pcs) 9.5
With shrimp marinated in garlic oil, huancaína, pico de gallo and pickled radish

Tostada Beef (2 pcs) 9
With gently cooked pulled beef, mojo rojo, white onion and coriander

Veggie heaven

Watermelon Ceviche 8
Watermelon salad with cucumber and pineapple in a prickly pear and lime marinade, with shaved white cheese, Tajin herbs and cilantro cress

Thai Veggies 8
In soy, ginger and sesame stir-fried bimi and bok choy with chili almond crisp and crispy lotus root

Sweets

Chocolate Heaven 8
Melting chocolate cake with pandan ice cream and nut crunch

Pornstar Martini Cheesecake 6
Cheesecake with passion fruit-vanilla glaze

Peanut Butter Jelly 8
Tartelette filled with dulce de leche, peanut, caramelized banana, raspberry jam and peanut butter ice cream

Tropical Sorbet 5
Kiwi, mango, coconut-lime sorbet with pineapple