



DOS HERMANOS

FÖRDRINKAR

COCKTAILS 132 KR | VIRGIN 68 KR

Alla cocktails görs med färskpressade juicer, färska frukter och hemmagjorda syrups.

All cocktails are made with freshly squeezed juice, fresh fruit and home-made syrups.

| *We also do fantastic non-alcoholic drinks.* |

MARGARITA 🍸

Tequila Don Julio, Cointreau, lime juice, syrup
& salted rim.

MOJITO 🍸

Havana club 3y añejo, mint, lime juice & syrup.

SIETE Y CINCO 🍸

Tequila Don Julio, lime juice, agave syrup.
Topped with sparkling.

DAIQUIRI 🍸

Havana club 3y añejo, lime juice & syrup.

COCKTAIL OF THE WEEK

look at the blackboard.



SNACKS | 40 KR

Nachos
Jalapeñosvålar | *Jalapeño rind*
Rökta mandlar | *Smoked almonds*
Padrones

DIPP | 30 KR

Guacamole
Pico de gallo
Salsa Verde or Salsa Roja
Cremé Fraiche

CLASSICOS

All dishes contain coriander & onion.

CHILITO MOLE | 275 KR

Långbakad högreiv med molesås på chili, choklad, tomat, nötter, sesam.

Serveras med ris, bönor & crème fraiche.

Braised prime rib & mole sauce flavored with chili, chocolate, tomato, nuts, sesame seeds. Served with rice, beans & sour cream.

SOPA TORTILLA | 235 KR

Tortillasoppa med kycklingbuljong, chili & tomat.

Serveras med riven hårdost & svål.

Tortilla soup flavored with chicken broth, chili & tomato. Topped with grated cheese & rind.

SOPA DE FRIJOLES | 235 KR

Salvadoransk svartbönsoppa med ris, avokado, syrad grädde, färskost & pico de gallo.

Serveras med friterade nachos.

Salvadorian black bean soup with rice, avocado, sour cream, cheese & pico de gallo. Served with fried tortilla.

QUESADILLA | 60 KR - side or starter.

Tortilla fylld med cheddar, korianderpesto – parmesan, vitlök & rökta mandlar.

Filled tortilla with cheddar, coriander pesto – parmesan, garlic & smoked almonds.

TACOS

4 ST x 10 CM TORTILLAS

All dishes contain coriander, onion & pico de gallo.

AL PASTOR | 168 KR

Marinerad karré & fläksida, ananas, tomat, kummin, lök, chili & vitlök

Marinated pork, pineapple, tomato, cumin, onion, chili & garlic.

DE RES | 174 KR

Chipotlesmaksatt dragen högreiv, pico de gallo & tomatsalsa.

Pulled prime rib flavored with chipotle, pico de gallo & tomato salsa.

PESCADO | 176 KR

Dubbelpanerad torsk, sotad chilimayo, escabeche & lime.

Deep fried cod, blackened chili mayo, escabeche & lime.

QUESO FRITO | 170 KR

Dubbelpanerad färskost, rostad tomatsalsa & avokado.

Deep fried cheese, roasted tomato salsa & avocado.

SPARKLING

CAVA CONDE DE CARALT | 92 KR / 375 KR

Katalonien, Spanien

VINO BLANCO

LOS ARBOLES | 82 KR / 330 KR

Chardonnay | Mendoza, Argentina

LONG BARN | 105 KR / 420 KR

Chardonnay | California, USA

VINA CARTÍN | 110 KR / 455 KR

Albariño | Rias Baixas, Spanien

BERRES IMPULSE | 122 KR / 495 KR

Riesling | Mosel, Tyskland

L.A CETTO | 490 KR

Chardonnay | Baja California, Mexico

VINO TINTO

LOS ARBOLES | 82 KR / 330 KR

Cabernet Sauvignon | Mendoza, Argentina

LONG BARN | 105 KR / 420 KR

Pinot Noir | California, USA

POWERS | 120 KR / 480 KR

Cabernet Sauvignon | Columbia Valley, USA

L.A CETTO | 490 KR

Petite Sirah | Baja California, Mexico

L.A CETTO | 420 KR

Cabernet Sauvignon | Baja California, Mexico

L.A CETTO | 855 KR

Nebbiolo | Baja California, Mexico

SODAS

RAMLÖSA | 29 KR

COLA ZERO | 35 KR

GINGER BEER | 30 KR

MANGOJUICE | 34 KR

JARRITOS (MEXIKANSK LÄSK) | 45 KR

Finns i olika smaker

CERVEZAS SIN ALCHOL

BECK'S BLUE | 37 KR

Lager 0,3% Tyskland

N.A.P.A | 55 KR

Pale Ale 0,5% Sverige



CERVEZAS PREPARADAS

CHELADA | 89 KR

Corona, lime juice & salted rim.

MICHELADA | 130 KR

Corona, lime juice, salt, chili, Worcestershire & tomato juice.

LAGERITA TEQUILEÑA | 135 KR

Tequila, lime juice, Corona & salted rim.

LAGERITA MEZCALISADA | 135 KR

Mezcal, lime juice, agavesirap, Negra Modelo, & salted rim.

PITCHERS | RECOMMENDED FOR 4 PEOPLE

MARGARITA | 465 KR

Tequila, Cointreau, & lime juice.

MOJITO | 465 KR

Rom, mint, lime juice, syrup & soda.

LAGERITA TEQUILEÑA | 345 KR

Tequila, lime juice, Corona & salted rim.

LAGERITA MEZCALISADA | 385 KR

Mezcal, lime juice, agave syrup, Negra Modelo & salted rim.

CERVEZAS

CORONA EXTRA | 68 KR

Lager 4,5% México

DOS EQUIS XX | 74 KR

Lager 4,5% México

MODELO ESPECIAL | 78 KR

Lager 4,5% México

NEGRA MODELO | 78 KR

Mörk Lager 5,4% México

BUDWEISER | 68 KR

Lager 5,0% USA

GOOSE ISLAND | 82 KR

Wheat Ale 4,2% USA

GOOSE ISLAND | 84 KR

IPA 5,9% USA

CORONA EXTRA | 58 KR

Lager 3,2% México



JUAN RULES!

LÅT KÖKET BESTÄMMA! MENYN BESTÅR AV 5 SERVERINGAR INKLUSIVE DESSERT.

Chefs choice! The menu consists of 5 dishes including dessert.

Rekommenderas att samtliga i sällskapet beställer menyn då vissa rätter kommer som familjeservering.
It's recommended that everyone at the table orders this menu as some dishes are served as sharing plates.

495 | KR PER PERSON

| Dryckespaket 385 kr per person |

THREE-COURSE MENU

MEAT OR FISH | 395 KR

All dishes contain coriander & onion.

CRUDA

Råbiff med chili- & sellericremé, friterade casavachips & escabeche.

Beef tartar with chili- & celery cream, fried cassava chips & escabeche.

PINCHO DE PLUMA

Spett på chilimarinerad pluma. Serveras med ört- & mozzarella fylld vetetortilla & svålsås.

Skewers with chili marinated plum. Served with herb- & mozzarella stuffed wheat tortilla & rind sauce.

FLAN DE COCO

Crème caramel med kokos, agavesirap & frukt.

Crème caramel with coconut, agave syrup and fruit.

CEVICHE ATÚN

Ceviche på tonfisk med lime, koriander, persilja, äppelcidervinäger & rostad sesamcremé.

Tuna ceviche flavored with lime, coriander, parsley, apple cider vinegar & roasted sesame cream.

PEZ Y TOMATE

Friterad röd multe med vitlöksstekta havskräftor & buljong på skaldjur. Serveras med selleri & tomat.

Fried red mullet with garlic fried crayfish & broth flavored with seafood. Served with celery & tomatoes.

FLAN DE COCO

Crème caramel med kokos, agavesirap & frukt.

Crème caramel with coconut, agave syrup and fruit.