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 högrev 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 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.

SUADERO | 178 KR

Nattbakad oxbringa smaksatt med sotad habanero & toppas med chorizosalsa.
Braised brisket flavored with smoked habanero & topped with chorizo salsa.

COCHINITA PIBIL | 168 KR

Pulled pork med chili, annattofrön, grapepicklad rödlök & tomatsalsa.
Pulled pork with chili, annatto seeds, pickled onion with grapejuice & tomato salsa.

PESCADO | 176 KR

Dubbelpanerad torsk, escabechemayo & tomatsalsa.
Deep fried cod, escabeche mayo & tomato salsa.

CALABACITA | 170 KR

Stekt zucchini med salsa på bränd tomat & chipotle.
Fried zucchini & salsa flavored with roasted tomato & chipotle .

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 | 855 KR
Nebbiolo | Baja California, Mexico

SODAS

LOKA | 29 KR

COLA ZERO | 35 KR

GINGER BEER | 35 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

INSTAGRAM *doshermanoslund* FACEBOOK *Dos Hermanos mat & under bar*

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, syrup & 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

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 | 395 KR

All dishes contain coriander & onion.

TOSTADA CON SHIMEJI

Friterad blåmajstortilla med vitlökstekt shimejisvamp, citronchili & chipotlesalsa. Toppas med riven hårdost.

Fried blue corn tortilla with garlic fried shimeji mushroom, lemon chili & chipotle salsa. Topped with grated cheese.

choose between meat or fish

LENTEJAS Y CHORIZO

Puylinser med chorizo, oregano, tomat, vitlök & svål. Serveras med semitorkade tomater & stekt lök.

Puy lentils with chorizo, oregano, tomato, garlic & rind. Served with semi-dried tomatoes & fried onion.

POZOLE CON VIEIRAS

Mexikansk vitmajsgryta med stekt pilgrimsmussla. Serveras med pico de gallo på rädisor, avokado & citronchili.

Mexican white corn stew with fried scallop. Served with pico de gallo on radish, avocado & lemon chili.

FLAN DE COCO

Créme caramel med kokos, agavesirap & frukt.

Crème caramel with coconut, agave syrup and fruit.