



DOS HERMANOS

# COCKTAIL'S

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 Blanco, Cointreau,  
lime juice, syrup  
& salted rim.

## MOJITO 🍸

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

## PALOMA 🍸

Lime juice, agave syrup & choose between **Tequila Don Julio, Reposado** or **Montelobos Mezcal, Espadin**. Topped with grape soda.

## DAIQUIRI 🍸

Havana club 3y añejo, lime juice & syrup.



## SNACKS | 40 KR

Nachos  
Svålar | *Pork rind*  
Minimajs med ost | *Baby corn with grated cheese*  
Padrones

## DIPP | 30 KR

Guacamole  
Pico de gallo  
Salsa Roja  
Frijoles

## PERFECT TO SHARE

*All dishes contain coriander & onion.*

### QUESADILLA CON CARNE | 60 KR

Stekt tortilla fylld med pulled beef, cheddar, mozzarella. Serveras med salsa.  
*Fried tortilla filled with pulled beef, cheddar, mozzarella. Served with salsa.*

### QUESADILLA CON QUESO | 60 KR

Stekt tortilla fylld med rostad paprika, lök, vitlök, cheddar, mozzarella. Serveras med salsa.  
*Fried tortilla filled with roasted peppers, onions, garlic, cheddar, mozzarella. Served with salsa.*

### TOSTADA QUE HUEVO | 75 KR

Friterad tortilla med stekt ägg, chorizo, avokado & pico de gallo. Toppas med krasse.  
*Deep fried tortilla with fried egg, chorizo, avocado & pico de gallo. Topped with cress.*

### MEJILLONES Y CHORIZO | 92 KR

Blåmusslor med stekt chorizo, rostad tomatsalsa, gräslök, lime och chili.  
*Mussels, fried chorizo, roasted tomato salsa, chives, lime & chili.*

### CEVICHE DE ATÚN | 100 KR

Tonfiskceviche med vårlök, vitlök, lime, bengalochili, sesamcremé & avokado.  
*Tuna ceviche with spring onions, garlic, lime, bengalo chili, sesame cream & avocado.*

## TACOS

4 ST x 10 CM TORTILLAS

*All dishes contain coriander & onion. All tacos are served with pico de gallo.*

### AL PASTOR | 176 KR

Fläskkarré marinerad i ananas, kummin, chili.  
*Pork loin marinated in pineapple, cumin & chili.*

### BEEF CHIPPO | 174 KR

Pulled beef på högre med chipotlesalsa, tomat & vitlök.  
*Pulled beef with chipotle salsa, tomato & garlic.*

### CAMARON | 178 KR

Vitlöksstekta räkor med sotad habaneromayo. Toppas med tajinsaltad gurka.  
*Garlic fried shrimp with blackened habanero mayo. Topped with tajin salted cucumber.*

### QUESO FRITO | 168 KR

Panerad friterad ost med guacamole. Toppas med salsa roja.  
*Breaded & deep fried cheese with guacamole. Topped with salsa roja.*

| *We work with many different ingredients, so if you got any allergies let us know. |*

## SPARKLING

**CAVA ESTRELLA DE ORO** | 90 KR / 370 KR

Spanien

## VINO BLANCO

**LOS ARBOLES** | 82 KR / 330 KR

Chardonnay | Mendoza, Argentina

**VINA CARTÍN** | 110 KR / 455 KR

Albariño | Rias Baixas, Spanien

**BERRES IMPULSE** | 122 KR / 495 KR

Riesling | Mosel, Tyskland

**LONG BARN** | 420 KR

Chardonnay | California, USA

**L.A CETTO** | 490 KR

Chardonnay | Baja California, Mexico

## VINO TINTO

**LOS ARBOLES** | 82 KR / 330 KR

Cabernet Sauvignon | Mendoza, Argentina

**CORRALILLO** | 98 KR / 395 KR

Syrah | Aconcagua, Chile

**LONG BARN** | 110 KR / 440 KR

Pinot Noir | California, USA

**L.A CETTO** | 490 KR

Petite Sirah | Baja California, Mexico

**CATALPA** | 650 KR

Malbec | Mendoza, Argentina

**L.A CETTO** | 855 KR

Nebbiolo | Baja California, Mexico

## SODAS

**LOKA** | 29 KR

**COLA ZERO** | 35 KR

**GINGER BEER** | 35 KR

**MANGOJUICE** | 34 KR

**SPARKLING YUZO** | 40 KR

**JARRITOS (MEXIKANSK LÄSK)** | 45 KR

Finns i olika smaker

## CERVEZAS SIN ALCHOL

**BECK'S BLUE** | 37 KR

Lager 0,3% Tyskland

**BROOKLYN SPECIAL EFFECTS** | 58 KR

Hoppy Lager 0,5% Sverige

**CORONA EXTRA** | 58 KR

Lager 3,2% México



## 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 | 140 KR

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

### PASSION LAGERITA | 160 KR

Tequila Reposado, vanilla, lime juice, syrup, Sour beer passionfruit/vanilla & salted rim.

## PITCHERS | RECOMMENDED FOR 4 PEOPLE

### MARGARITA | 485 KR

Tequila, Cointreau, syrup & lime juice.

### MOJITO | 485 KR

Rom, mint, lime juice, syrup & soda.

### LAGERITA TEQUILEÑA | 355 KR

Tequila, lime juice, Corona & salted rim.

### LAGERITA MEZCALISADA | 395 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 4,2% México

### MODELO ESPECIAL | 78 KR

Lager 4,5% México

### NEGRA MODELO | 78 KR

Mörk Lager 5,4% México

### GOOSE ISLAND | 84 KR

IPA 5,9% USA

### JUNGLE JUICE 0,44 WITH SALTED RIM | 105 KR

Sour Ale Pineapple/Guava 4,3%, Remmarlöv

### SOUR PASSIONFRUIT & VANILLA | 95 KR

Berliner Weisse 3,6%, Remmarlöv

### SOUR RASPBERRY & MANGO | 95 KR

Berliner Weisse 4,0%, Remmarlöv



## CLASSICOS

All dishes contain coriander & onion.

### CHILITO MOLE | 275 KR

Långbakad högrek 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 svartbönssoppa 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.*

## 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 |

## DESSERT

### FLAN DE COCO | 65 KR

Crème caramel, med kokos, agavesirap & frukt.

*Crème caramel with coconut, agave syrup and fruit.*

### SORBET | 45 KR

Hemmagjord sorbet, fråga efter smak.

*Homemade sorbet, ask for flavor.*

### CHURROS | 75 KR

Med dulce de leche.

*With dulce de leche.*

