

DOS HERMANOS

MENU

COCKTAILS

COCKTAILS 135 KR | VIRGIN 69 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.

MEXICAN SOUR 🍹

Abasolo Mexican whisky, lime juice, syrup, yolk & angostura.

PALOMA 🍹

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



SNACKS | 40 KR

Nachos | *Totopos*
Svålar | *Pork rind*
Majs med ost | *Corn with grated cheese*
Padrones

DIPP | 30 KR

Guacamole
Salsa Roja
Pico de gallo
Frijoles

SMALL DISHES

All dishes contain coriander & onion.

QUESADILLA CON POLLO | 65 KR

Stekt tortilla fylld med kyckling, cheddar, mozzarella. Serveras med salsa.
Fried tortilla filled with chicken, cheddar, mozzarella. Served with salsa.

QUESADILLA CON QUESO | 60 KR

En stekt tortilla fylld med rostad paprika, cheddar, mozzarella. Serveras med salsa.
Fried tortilla filled with roasted peppers, cheddar, mozzarella. Served with salsa.

CHILAQUILES | 89 KR

Totopos toppade med anatosalsa, chicharron & riven hårdost. Serveras med frijoles refritos, pico de gallo & crème fraiche.
Totopos topped with anatosalsa, chicharron & grated cheese. Served with frijoles refritos, pico de gallo & sour creme.

SALMON CRUDO | 105 KR

Ceviche på tajingravad lax. Toppas med en sesam- & bengalomayo, friterad vitlök, avocado & korianderkrasse.
Mexican ceviche with tajin salted salmon. Topped with a sesame- & bengalomayo, fried garlic, avocado & coriander cress.

We recommend 4 dishes for two people.

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

MAINS

CHILITO MOLE | 275 KR

Nattbakad oxbringa med molesås på chili, choklad, tomat, nötter, sesam. Serveras med bönris & crème fraiche.
Braised brisket & mole sauce flavored with chili, chocolate, tomato, nuts, sesame seeds. Served with rice & beans & sour cream.

TACOS x 4

All dishes contain coriander & onion.

POLLO Y PIÑA | 146 KR

Kyckling marinerad i chili & kummin. Toppas med tomat- & ananassalsa.
Chicken marinated in chili & cumin. Topped with tomato- & pineapple salsa.

CARNITAS DE REZ | 148 KR

Nattbakad rimmad oxbringa med sotad habanero. Toppas med escabeche [picklad morot, blomkål, lök].
Braised brisket with burnt habanero. Topped with escabeche [pickled carrot, cauliflower onion].

PESCADO FRITO | 150 KR

Dubbelpanerad friterad torsk med jalapenomayo. Toppas med picklad rödkål.
Breaded & deep fried cod with jalapenomayo. Topped with pickled red cabbage.

PORTABELLO | 144 KR

Vitlöksstekt portabellosvamp med tomat, bengalochili. Toppas med salsa & vårlök.
Garlic fried portabello mushrooms with tomato, bengalo chili. Topped with salsa & spring onions.

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.

POZOLE DE MARISCOS | 275 KR

Vitmajsgryta med rödräka, blåmusslor, avokado, pico de gallo på grön tomat & citron. Toppas med rädisor.
White corn stew with shrimps, mussels, avocado, pico de gallo with green tomato & lemon. Topped with radishes.

SIDES 30 KR/ST

GUACAMOLE
SALSA ROJA
PICO DE GALLO
JALAPENOMAYO

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 395 kr per person |

DESSERT

FLAN DE COCO | 65 KR

Crème caramel, med kokos, agavesirap & frukt.
Crème caramel with coconut, agave syrup and fruit.

ESPINO AMARILLO | 55 KR

Hemmagjord havtornssorbet med mango & chili.
Homemade sea buckthorn sorbet with mango & chili.

CHURROS | 85 KR

Med dulce de leche.
With dulce de leche.