

DOS HERMANOS

MENU

COCKTAILS

COCKTAILS 136 - 145 KR | VIRGIN 89 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. |

MOJITO · 136 🍹

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

MARGARITA · 138 🍹

Calle 23 Blanco, Cointreau, lime juice, syrup, salted rim.

PASSION DAIQUIRI · 138 🍹

Havana club 3y añejo, passionfruit, syrup, lime juice.

PALOMA 🍹

TEQUILA · 138 | MEZCAL · 145

Lime juice, agave syrup & choose between **Calle 23, Reposado** or **Ojo de Tigre, Espadin**. Topped with grape soda.



SNACKS | 45 KR

Nachos | *Totopos*
Svålar | *Pork rind*
Minimajs med ost |
Babycorn with grated cheese
Padrones

DIPP | 30 KR

Guacamole
Salsa Roja
Salsa verde
Pico de gallo
Crème fraiche

STARTERS

All dishes contain coriander & onion.

QUESADILLA CON QUESO | 82 KR

Stekt majstortilla, rostad paprika, cheddar, mozzarella.
Fried tortilla, roasted peppers, cheddar, mozzarella.

TOSTADA | 85 KR

Friterad majstortilla, blomkål, rökt mandel, svål, chili.
Deep-fried corn tortilla, cauliflower, smoked almonds, rind, chili.

PULPO | 135 KR

Bläckfisk, pumpapuré, salsa macha (*chili, vitlök, rostade pumpafrön, sesam*).
Octopus, pumpkin puree, salsa macha (chili, garlic, roasted pumpkin seeds, sesame).

CEVICHE MICHELADA | 140 KR

Torsk, blåmusslor, rödräka, avokado, tomatjuice, pico de gallo, worcestershire, toppas med corona.
Cod, mussels, shrimps, avocado, tomato juice, pico de gallo, worcestershire, topped with corona.

12 CM CORN TORTILLAS.

AL PASTOR | 92 KR

Tacos x 2 - Marinerad fläskkarré, kummin, chili, ananas.
Tacos x 2 - Marinerad pork loin, cumin, chili, pineapple.

CARNITAS | 92 KR

Tacos x 2 - Rimmad oxbringa, sotad habanero, salsa verde.
Tacos x 2 - Braised brisket, burnt habanero, salsa verde.

PESCADO FRITO | 92 KR

Tacos x 2 - Dubbelpanerad friterad torsk, habaneromayo, picklad lök.
Tacos x 2 - Deep-fried cod, habanero mayo, pickled onions.

CALABAZA Y CHIPOTLE | 92 KR

Tacos x 2 - Bakad butternutpumpa, chipotle, vårlök, rostade pumpafrön.
Tacos x 2 - Baked butternut pumpkin, chipotle, spring onions, roasted pumpkin seeds.

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

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.

525 | KR PER PERSON

| Dryckespaket 420 kr per person |

MAIN COURSES

FRIJOLES | 245 KR

Salvadoransk svartböngryta, ris, kokt ägg, pico de gallo, avokado, färskost, crème fraiche, nachos.
Salvadorian black bean stew, rice, boiled egg, pico de gallo, avocado, cheese, sour cream, nachos.

SOPA DE TORTILLA | 245 KR

Tortillasoppa (*tomat, chili, tortilla, kycklingbuljong*) avokado, pico de gallo, riven hårdost, friterad tortilla.
Tortilla soup (tomato, chili, tortilla, chicken broth), avocado, pico de gallo, grated hard cheese, deep-fried tortilla.

EGLEFINO CON CHORIZO | 295 KR

Kolja, blåmusslor, chorizosmör, majs, persilja.
Haddock, mussels, chorizo butter, corn, parsley.

PATO MOLE | 310 KR

Ankröst, molesås (*chili, choklad, tomat, nötter, sesam, nejlika, kanel*), cassavakroetter, äpple, grönkål, karamelliserad lök.
Duck breast, mole sauce (chili, chocolate, tomato, nuts, sesame, carnation, cinnamon), cassava croquettes, apple, kale, caramelized onions.

DESSERT

MANGO | 65 KR

Mangosorbet, färsk mango, tajinsalt.
Mango sorbet, fresh mango, tajin salt.

FLAN DE COCO | 78 KR

Kokosflan, ananas, kanel.
Coconut flan, pineapple, cinnamon.

CHURROS | 89 KR

Churros, dulce de leche glass, bär.
Churros, dulce de leche ice cream, berries.