

DOS HERMANOS

MENU

COCKTAILS

COCKTAILS 140 - 148 KR | VIRGIN 95 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 · 140 🍹

Flor de Cana extra dry 4y, mint, lime juice, syrup, soda.

MARGARITA · 142 🍹

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

PASSION DAIQUIRI · 140 🍹

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

PALOMA 🍹

TEQUILA · 142 | MEZCAL · 148
Lime juice, agave syrup & choose between **Tequila Don Julio, Reposado** or **Mezcal San Cosme, Espadin**. Topped with grape soda.



SNACKS | 48 KR

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

DIPP | 32 KR

Guacamole
Salsa Roja
Pico de gallo
Crème fraiche

STARTERS

QUESADILLA | 88 KR

Stekt majstortilla, rökt cheddar, mozzarella, persilje-jalapenocrema.
Fried tortilla, smoked cheddar, mozzarella, parsley-jalapeno crema.

TORTA MEXICANA | 96 KR

Briochebröd, pibilgrissida, svarta bönor, avokado, salsa roja.
Brioche bread, pibil pork, black beans, avocado, salsa roja.

PINCHO IBERICO | 115 KR

Spett på Ibericokarré, agaveglaze, citrongräs, chili, mandelcrunch, tortilla.
Iberico skewers, agave glaze, lemongrass, chili, almond crunch, tortilla.

CEVICHE | 125 KR

Tonfisk, rödlök, krossad rostad ris, chili, koriander, tomat, lime, myntamayo.
Tuna, red onion, crushed roasted rice, chili, coriander, tomato, lime, mint mayo.

MAIN COURSES

FRIJOLES | 245 KR

Salvadoransk svartbönssoppa, ris, pico de gallo, avokado, zucchini, färskost, crème fraiche, nachos.
Salvadorian black bean soup, rice, pico de gallo, avocado, zucchini, cheese, sour cream, nachos.

CHILITO | 295 KR

Långbakad högrek, molesås (*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.

COCHINITA PIBIL | 93 KR

Tacos x 2 – Långkokt rimmad fläksida, anato, grapefrukt, chili, kummin.
Tacos x 2 – Braised pork belly, anato, grapefruit, chili, cumin.

QUESABIRRIA | 97 KR

Tacos x 2 – Långbakad högrek, cheddar, mozzarella, salsa roja, chipotle.
Tacos x 2 – Braised prime rib, cheddar, mozzarella, salsa roja, chipotle

PESCADO FRITO | 97 KR

Tacos x 2 - Dubbelpanerad friterad kummel, escabechemayo (*morot, blomkål, lök*).
Tacos x 2 - Deep-fried hake, escabeche mayo (carrot, cauliflower, onion).

REPOLLO | 93 KR

Tacos x 2 – Stekt spetskål, friterad vitlök, bengalochili, tomat, färskost.
Tacos x 2 - Fried cabbage, fried garlic, bengalochili, tomato, cream cheese.

- All dishes contain coriander & onion.

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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.

550 | KR PER PERSON

| Dryckespaket 425 kr per person |

DESSERT

CHOCOLATE | 78 KR

Hemmagjord chokladglass, bär, våffla, dulce de leche.
Homemade chocolate ice cream, berries, waffle, dulce de leche.

FLAN DE COCO | 78 KR

Kokosflan, agave, passionsfrukt, vit choklad.
Coconut flan, agave, passion fruit, white chocolate.

PALETA | 70 KR

Hemmagjord rabarberpinnglass, tajin.
Homemade rhubarb stick ice cream, tajin.



NEW BAR IN LUND @DOSQUETRESLUND