

DOS HERMANOS

MENU

COCKTAILS

COCKTAILS 140 - 150 KR | VIRGIN 100 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 · 142 🍹

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.

COLLINS · 148 🍹

Tito's corn vodka, cucumber, lime juice, syrup, 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



PALOMA 🍹

TEQUILA · 150 | MEZCAL · 150
Lime juice, agave syrup & choose between **Tequila Don Julio, Reposado** or **Mezcal Ojo De Tigre Espadin/Tobala** Topped with grape soda.

STARTERS

QUESADILLA | 88 KR

Stekt majstortilla, rökt cheddar, mozzarella, jalapenocremé, chilisalt.
Fried tortilla, smoked cheddar, mozzarella, jalapeno cremé, chili salt.

ELOTE LOCO | 88 KR

Hel majskolv, brynt smör, riven hårdost, tajinsalt.
Corn on the cob, browned butter, grated cheese, tajin salt.

TORTA MEXICANA | 96 KR

Briochebröd, al pastor pluma, guacamole, svarta bönor.
Brioche bread, al pastor pluma, guacamole, black beans.

CEVICHE | 125 KR

Lax, gurka, friterad vitlök, bengalochilimayo, lime.
Salmon, cucumber, deep fried garlic, bangalochili 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.

POLLO FRITO | 275 KR

Friterad kyckling, chili, vitlök, timjan, friterad minimajs, dipp x 3 (salsa roja, guacamole, coleslaw).
Deep fried chicken, chili, garlic, thyme, fried baby corn, dip x 3 (salsa roja, guacamole, chili coleslaw).

PLUMA AL PASTOR | 97 KR

Tacos x 2 – Pluma, chili, tomat, ananas, kummin, achiote.
Tacos x 2 – Pluma, chili, tomato, pineapple, cumin, achiote.

QUESABIRRIA | 97 KR

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

MERLUZA | 97 KR

Tacos x 2 – Vitlöksstekt kummel, persilja, limezest, olivolja, vitlök.
Tacos x 2 – Garlic fried hake, parsley, lime zest, olive oil, garlic.

COLIFLOR PASTOR | 93 KR

Tacos x 2 – Ungsbakad blomkål, chili, ananas, kummin, tomat, achiote.
Tacos x 2 – Baked cauliflower, chili, pineapple, cumin, tomato, achiote.

- All dishes contain coriander & onion.

CHILITO | 295 KR

Långbakad högre, 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.

- All dishes contain coriander & onion.

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

SORBET | 78 KR

Hemmagjord ananassorbet, vanilj, citron.
Homemade pineapple, vanilla, lemonsorbet.

FLAN DE COCO | 78 KR

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

RUIBARBO | 78 KR

Smördeg, rabarber, hibiskusgrädde.
Puff pastry, rhubarb, hibiscus cream-.



NEW BAR IN LUND @DOSQUETRESLUND