



**DOS HERMANOS**  
Mat & Under Bar

# Pre-drinks



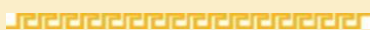
See the board or ask the staff!

All cocktails are made with freshly squeezed juice,  
fresh fruit and home-made syrups.

Choose between Margarita, Mojito or Daiquiri.

*We also make amazing non-alcoholic cocktails with Seedlip Distilled Non-Alcoholic Spirit*

## Snacks/Sides



Tortilla frita (nachos).....	38:-
Frijoles Guisados.....	48:-
Arroz Rojo.....	48:-
Maiz Encremado.....	48:-
Chicharrón.....	48:-

## Dipp



Guacamole.....	40:-
Pico de gallo(hot).....	30:-
Salsa verde (hot).....	30:-
Salsa roja.....	30:-
Mole sauce (hot).....	40:-



## Starters

**Tostada con Aguachile**.....**98:-**

Blue corn tortilla, salmon, scallop, avocado, almond vinaigrette, coriander.

**Taco de Jaiba**.....**105:-**

Soft shell crab, avocado, mayonnaise, coriander.

**Enchilada de Huitlacoche**.....**92:-**

Tortillas, corn mushroom, cheese, tomato salsa, chanterelle, cress.

**Empanada de Pollo Pibil**.....**86:-**

Corn pasty, chicken, tomato salsa, kale, oregano

**Tamal de Chicharrón**.....**86:-**

Tamal, pulled pork, pasilla chili, banana leaf.

**Chilaquiles**.....**84:-**

Totopos, quail egg, tomato, rose hip salsa, cheese flakes.

## Main Courses

**Perca Entera**.....**275:-**

Deep fried whole sea bass, chili, shrimp broth, mussels, corn vinaigrette, coriander, goa-cress.

**Pata Negra Racks**.....**275:-**

Racks, corn gnocchi, chili, chicken broth, oregano, spring onion.

**Res y Mole**.....**264:-**

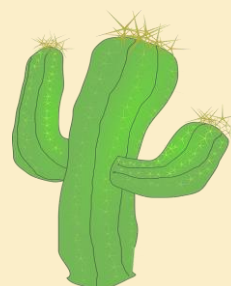
Beef cheek, pinto beans, chili, nuts, chocolate, cinnamon, rice, cress.

**Sopa Azteca**.....**230:-**

Chicken soup, avocado, chili, cream cheese, tortilla, pork rind, coriander.

**Frijoles con Masita**.....**225:-**

Bean stew, zucchini, avocado, corn croquettes, sour cream.



## Sparkling

### Casa Valduga Brut 130

Chardonnay, Pinot Noir

Vale dos Vinhedos, Brasil ..... 585:-

## Vino Blanco/ White wine

### Anden

Sauvignon Blanc

Mendoza, Argentina ..... 82:-/ 330:-

### Albali

Verdejo

Rueda, Spain ..... 96:-/ 385:-

### Phebus

Torrontés

Mendoza, Argentina ..... 395:-

### Casa Valduga

Chardonnay

Vale dos Vinhedos, Brasil ..... 520:-



## Vino Tinto/ Red wine

### Viña Maipo

Cabernet Sauvignon, Syrah

Valle Central, Chile ..... 82:-/ 330:-

### The Big Top

Zinfandel

California, USA ..... 96:-/ 380:-

### L.A.Cetto

Cabernet Sauvignon

Baja California, Mexico ..... 420:-

### L.A. Cetto

Petite Sirah

Baja California, Mexico ..... 460:-

### Long Barn

Pinot Noir

Kalifornien, USA ..... 120:-/ 480:-

### Catalpa

Malbec

Mendoza, Argentina ..... 115:-/460:-

### Casa Valduga

Cabernet France

Vale dos Vinhedos, Brasil ..... 530:-

## Sodas

Pepsi/ Pepsi Max, Zingo ..... 29:-

Sparkling water ..... 29:-

Bundaberg Ginger Beer ..... 34:-

Mango juice ..... 34:-

Jarritos (Mexican soda) ..... 45:-

*In different flavors*

## Cerveza sin Alcohol

### Liberis

Non Alcoholic IPA, Germany ..... 55:-

### N.A.P.A

Non Alcoholic Pale Ale, Sweden ..... 55:-

### San Miguel 0,0

Spain ..... 29:-

### Clausthaler

Non Alcoholic Shandy, Germany ..... 45:-

## Chelada..... 89:-

Corona, lime juice, salt rim.

## Michelada..... 125:-

Corona, lime juice, salt, chili,  
Worcestershire, tomato juice.

## Lageritas

### Lagerita Tequileña..... 120:- / 245:-

Tequila, lime juice, simple syrup,  
Corona, salt rim.

### Lagerita Mezcalisada..... 125:- / 255:-

Mezcal, lime juice, agave syrup,  
Samuel Adams, salt rim.

## Margarita Pitcher

Tequila, triple sec,  
freshly squeezed lime juice,  
simple syrup.

465:-

For 4 persons



## Cervezas

### Pabst Blue Ribbon

Lager 4,5%, USA..... 74:-

### Lagunitas New Dogtown,

Pale Ale 5,9%, USA..... 78:-

### Lagunitas

IPA 6,2%, USA..... 84:-

### Lagunitas Daytime

Ale 4,6%, USA..... 78:-

### Samuel Adams Boston

Lager 4,7%, USA..... 76:-

### Sweet Water,

Extra Pale Ale 5,7%, USA..... 82:-

## Cervezas de latinamerica

*Limited stock on some!*

### Corona Extra

Lager 4,5%, Mexico..... 68:-

### Dos Equis XX

Lager 4,5%, Mexico..... 76:-

### Negra Modelo

Lager 5,4%, Mexico..... 78:-

### Modelo Especial

Lager 4,5%, Mexico..... 74:-

## 3-Course menu

375:- per person

### Starter

#### **Tostada con Aguachile**

Blue corn tortilla, salmon, scallop, avocado, almond vinaigrette, coriander.

(Tequila Fortaleza blanco 84:- 2cl )

•

#### **Tamal de Chicharrón**

Corn dumpling, pulled pork, pasilla chili, banana leaf.

(Mezcal Del Maguey Chichicapa 82:- 2cl)

### Main Course

#### **Perca Entera**

Deep fried whole sea bass, chili, shrimp broth, mussels, corn vinaigrette, coriander, goa-cress.

(Mezcal Del Maguey Tobala 115:- 2cl)

•

#### **Res y Mole**

Beef cheek, pinto beans, chili, nuts, chocolate, cinnamon, rice, cress.

(Tequila Fortaleza Reposado 88:- 2cl )



### Dessert

Home-made ice cream or sorbet with seasonal sides.

Ask your waiter.



## Juan Rules!

Let the chef decide!

The menu consists of 4 courses including dessert.

*It's recommended that everyone at the table orders this menu as some dishes are served as sharing plates.*

**465:- per person**

*(Drink pairing 365:- per person)*