dos hermanos
tapas & bar

APERITIVOS

SANGRIA	homemade, fresh in the bar each day. Enjoy red, rose or white!	GLASS 10 / JUG 25
EL BANDARRA SPRITZ	el bandarra al fresco, cava & soda	10
AGUA DE VALENCIA	fresh orange, gin, vodka, cava & soda	9
PORT TONICO	kopke dry white port, tonic, mint & ice	9

PARA PICAR

GORDAL OLIVES (VG) *		4.5
GILDA DL DIA *	green olives, anchovies & peppers	3.5
PADRON PEPPERS (VG) *		7
PAN CASERO *	homemade sourdough focaccia	4.5
+ OLIVE OIL		5.5
+ ALIOLI		6
PAN CON TOMATE *	coca bread, vine tomato & garlic	7
IBÉRICO HAM CROQUETAS *		7
CHORIZO IBÉRICO BELLOTA *		9
SALCHICHÓN IBÉRICO BELLOTA *		9
5J ACORN-FED IBÉRICO HAM	(50g)	25
TABLA DE EMBUTIDOS	premium Spanish cured meats & artisan bread	22
TABLA DE CHARCUTERIA	premium Spanish cured meats, artisan cheese & bread	25

COCAS & TORTILLAS

COCA (VG) *	aubergine & treacle	10
COCA	sobrasada, local honey & Mahon cheese	13
TORTILLA (V) *		10
TORTILLA Y CHORIZO		14

PESCADOS y MARISCOS fish & shellfish

TUNA TARTARE	ajo blanco & guacamole	18
CALAMAR *	squid ink alioli & lemon	14
GRILLED OCTOPUS	potato mash, capers & ajada	19
GAMBAS ROJAS	chilli & garlic	20

tapas creativas

Especiales en Dos Hermanos

Producing a limited variety of unique seasonal dishes, authentic Iberian flavours, with a personal & distinctive touch.

Ask our team for details.

CARNE meat

TXISTORRA	mojo verde & honey mustard glaze	13
CORN-FED CHICKEN THIGHS	mojo picón & picada	14
PINTXOS MORUNOS	Ibérico pork skewer & mojo verde	16
FILLET OF BEEF	potatoes a lo pobre & jus	20
IBÉRICO PORK NECK (2 PAX)	PX jus	35
TXULETON (2 / 3 PAX)	aged sirloin on the bone & red wine jus	60

VERDURAS vegetables

COURGETTE FLOWER (V) *	tempura, goats cheese & local honey	13
BABY BEETROOT SALAD (V) *	ajo blanco & dill	8.5
BULL HEART TOMATO (V) *	manchego pesto	9
PATATAS BRAVAS (V) *		9

club del día

WEEKDAYS
12PM - 5PM (last orders @ 4:15pm)
ALL DAY SUNDAY

CHOOSE ANY 3 DISHES MARKED WITH *
FOR £25

INC. 125ML HOUSE RED / WHITE / ROSÉ / COFFEE / SOFT DRINK / HALF LAGER

POSTRES desserts

CARAMEL FLAN & VERMOUTH *		8.5
FLAT WHITE PEACH (V) *	lemon verbena & vanilla chantilly	8.5
DARK CHOCOLATE MOUSSE (V) *	salted caramel, toasted nuts & olive oil	9
DOS HERMANOS CHURROS (V) *	chocolate ganache	10
CHEESE BOARD		20

DESSERT WINES & SHERRIES

MICAELA PEDRO XIMÉNEZ 13
very smooth without cloying sweetness, this is an elegant PX aged for 5 years in bota

MICAELA MANZANILLA 12.5
crisp. bone-dry sherry with a distinctive almond character and sea-salt tang

ARIYANAS DAVID DULCE 9
unfortified, sweet red wine, 100% Merlot, aged for 4 months in French oak barrels

ARIYANAS TERRUNO PIZARROSO 10
unfortified, sweet white wine, 100% Moscatel de Alejandria, aged for 8 months in French oak barrels

Please inform our team of any food allergies.

A discretionary 12.5% service charge will be added to your bill. 100% of all tips go to the team.

una pasión