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	12
PORT TONICO	kopke dry white port, tonic, mint & ice	9

PARA PICAR

GORDAL OLIVES (VG) *		4.5
GILDA DL DIA *		3.5
PADRON PEPPERS (VG) *		6
HOMEMADE SOURDOUGH		4
+ OLIVE OIL		5
+ ALIOLI (V)		5
+ BUTTER DEL DIA	(ask for details)	5
PAN CON TOMATE *	coca bread, vine tomato & garlic	6
IBÉRICO HAM CROQUETAS *		6
CHORIZO IBÉRICO BELLOTA *		7
FUET Y PICOS *	mini Catalonia cured sausages & breadsticks	7
5J ACORN-FED IBÉRICO HAM	(50g)	20
TABLA DE EMBUTIDOS	premium Spanish cured meats & artisan bread	18
TABLA DE CHARCUTERIA	premium Spanish cured meats, artisan cheese & bread	20

COCAS & TORTILLAS

COCA (VG) *	spinach, pine nuts & PX balsamic reduction	9
COCA *	pulled lamb shoulder, pomegranate molasses & shallots	13
TORTILLA CLÁSICA (V) *	caramelised onion, potatoes, eggs & alioli	8.5
TORTILLA Y CHORIZO *	caramelised onion, potatoes, eggs, chorizo & alioli	12

PESCADOS Y MARISCOS fish & shellfish

CALAMAR *	crispy fried squid, squid ink alioli & lemon	13
STONE BASS & XO-CHORIZO *	grilled stone bass, haricot beans & XO-chorizo	16
TUNA TARTARE	tuna, red onion, guacamole & crostinis	18
CHARGRILLED OCTOPUS	saffron potato mash, capers & ajada	19
WILD TIGER PRAWNS (4)	4 wild tiger prawns with chilli & garlic	22

tapas creativas

Especiales en Dos Hermanos
Ask our team about our seasonal specials.

CARNE meat

TXISTORRA *	thin Basque chorizo, mojo verde & honey mustard glaze	13
CORN-FED CHICKEN THIGHS *	mojo picón & picada	13
MORCILLA & CHICKPEA STEW *	smoked pancetta & Burgos black pudding	13
PORK BELLY	salt-aged roasted pork belly, Swiss chard & jus	17
LAMB RUMP	chargrilled lamb rump & Puy lentil stew	20
IBÉRICO PORK NECK (2/3 PAX)	chargrilled Ibérico pork neck & PX jus	35
GALICIAN BLOND BEEF (3 PAX)	cut of the day, ask for details	60

VERDURAS vegetables

DELICA PUMPKIN (VG) *	roasted Delica pumpkin with piquillo pepper hummus	8.5
HISPI CABBAGE *	chargrilled Hispi cabbage, Picos blue cheese & caramelised walnuts	9
PATATAS BRAVAS (V) *	Agria potatoes, brava sauce & alioli	6
HEN OF THE WOOD MUSHROOM	celeriac purée, egg yolk & Galmesán crisp	11
COURGETTE FLOWER (V)	stuffed with goat cheese in tempura & local honey	13
TOMATO SALAD (V)	black Ibérico tomatoes, stracciatella, piparra & fino balsamic vinegar	8

club del día

Tuesday to Thursday 12 - close
Friday and Saturday 12 - 4.15
Sunday 12 - close

CHOOSE ANY 3 DISHES MARKED WITH *

for £20

POSTRES desserts

DARK CHOCOLATE TART (V) *	olive oil dark chocolate tart & burnt meringue	7.5
TOCINO DE CIELO (V) *	served with David Dulce reduction	8
DOS HERMANOS CHURROS (V) *	chocolate ganache	9
TARTA DE MANZANA (V)	apple tart with crème fraîche ice cream	7.5
CHEESE BOARD	Spanish cheeses, pickled figs, quince & olive torta	18

DESSERT WINES & SHERRIES

MICAELA PEDRO XIMÉNEZ	13
MICAELA MANZANILLA	12.5
ARIYANAS DAVID DULCE	9
ARIYANAS TERRUNO PIZARROSO	10

Our kitchen handles the majority of the 14 allergens. While we take precautions to minimise the risk of cross-contamination, we cannot guarantee an entirely allergen-free environment. Please speak to our team about your requirements before placing an order.

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

una pasión