

APPETIZERS

HERMANOS SIGNATURE CHIPS & DIPS (UNLIMITED CHIPS) \$16

House-fried tortilla chips served with guacamole and pico de gallo. Add nacho cheese for an indulgent twist.

LOADED NACHOS CHILI CON CARNE (UNLIMITED CHIPS) \$24

Hearty tortilla chips layered with chili con carne, nacho cheese, guacamole, pico, jalapeños, and cotija cheese.

MEXICAN CORN RIBS \$13

Charred corn ribs brushed with chipotle aioli and sprinkled with cotija cheese and coriander.

POP AL POLLO (MEXICAN CHICKEN BITES) \$14

Crispy chicken tenders tossed in signature spice shake and drizzled with nacho cheese.

CHICKEN CHICHARRÓN \$13

Ultra-crispy chicken skin, lightly salted and dangerously addictive.

CHIPOTLE CHICKEN WINGS \$15

Crispy wings glazed in chipotle sauce with jalapeños and coriander.

WINGS PLATTER \$28

Trio of wings — cheese, spicy, and chipotle (15 pieces).

TIJUANA TRUFFLE FRIES \$15

Golden fries tossed with truffle oil, cotija cheese, and garlic-lime salt.

CHILI CON CARNE FRIES \$17

Crispy fries topped with chili con carne, melted cheese, and cilantro.

FIESTA FRIES DUO \$13

Potato and sweet potato fries with house seasoning.

CRISPY ONION RINGS \$13

Thick-cut golden onion rings with spicy aioli.

TACOS

STREET-STYLE TACOS (SET OF 2)

AL PASTOR (CHICKEN) \$16

Marinated, char-grilled chicken with cilantro and onion.

CARNITAS (PULLED PORK) \$16

Juicy pork shoulder with pineapple salsa, lime, and cilantro.

BAJA PESCADO (CRISPY FISH) \$18

Crispy white fish, mango salsa, and red cabbage crunch.

SUADERO (BEEF BRISKET) \$18

Slow-braised brisket with guacamole, pickled onion, and coriander.

CHEF'S SIGNATURE TACOS (SET OF 3)

CHORIZO DE CASA \$24

Spiced chorizo with melted cheese, pineapple salsa, and smoky guacamole.

PRAWN AL DIABLO \$26

Tiger prawns tossed in chipotle aioli with mango salsa and red cabbage.

BIRRIA (SIGNATURE BEEF STEW) \$24

Slow-braised beef folded in cheesy tortillas, served with rich consommé.

MUSHROOM VERDE (VEGETARIAN) \$22

Button and portobello mushrooms sautéed with garlic, capsicum, and salsa roja.

TACOS THURSDAY

Every Thursday, enjoy your favorite Street-Style Tacos as a set of 3 instead of 2 — perfect for sharing or doubling down.

QUESADILLA

SUADERO QUESADILLA (BEEF BRISKET) \$18

Slow-cooked beef brisket with smoky salsa roja and melted cheese.

AL POLLO QUESADILLA (CHICKEN) \$18

Char-grilled chicken with jalapeños, cheese, and a touch of lime.

CARNITAS QUESADILLA (PORK) \$18

Juicy pulled pork with roasted capsicum and melted cheese.

MARINATED MUSHROOM (VEGETARIAN) \$18

Sautéed mushrooms with salsa roja and gooey cheese — earthy, bold, and satisfying.

BURRITO WITH FRIES

SUADERO BURRITO (BEEF BRISKET) \$19

Slow-cooked and smoky.

AL POLLO BURRITO (CHICKEN) \$19

Grilled with jalapeños and lime.

CARNITAS BURRITO (PORK) \$19

Juicy pulled pork perfection.

MARINATED MUSHROOM (VEGETARIAN) \$19

Sautéed and cheesy.

FAJITA

FAJITA DE POLLO (CHICKEN THIGH) \$28

250g grilled chicken thigh with capsicums, guacamole, sour cream, and rice.

SIGNATURE PLATTER

A feast of favorites:

- Four Tacos (Chicken, Prawn, Chorizo, and Fish)
- Your choice of pork or beef quesadilla
- Chipotle wings, and Unlimited chips with fresh guacamole.

Perfect for sharing or savoring solo.

\$58 (U.P. \$81)

FOR KIDS JUNIOR FIESTA PLATE \$18

- Cheesy Corn Quesadilla
- 1 Chicken Taco with Fries
- Fruit Juice.

DIPS

GUACAMOLE \$4

Fresh avocado, lime, cilantro & pico de gallo.

CHIPOTLE DIP \$4

Smoky, creamy, and just the right kick.

SPICY SALSA ROJA \$4

Roasted tomatoes blended with chili & garlic.

SPICY AIOLI \$4

Creamy aioli with a fiery twist.

SOUR CREAM \$4

Cool and smooth, the perfect balance to spice.

PICO DE GALLO \$4

Classic tomato salsa with lime, onion & jalapeño.

NACHO CHEESE \$4

Warm, melty cheese with a hint of chili.

HABANERO SAUCE \$4

Bold, fiery, and not for the faint-hearted.

DESSERT

CHURROS \$14

Cinnamon-dusted & served with rich chocolate sauce.

LUNCH PROMO SAT & SUN 1PM - 3PM Main & Drink \$19