

# APPETIZERS

## HERMANOS SIGNATURE CHIPS & DIPS

### (UNLIMITED CHIPS)

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)

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

## MEXICAN CORN RIBS

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

## POP AL POLLO (MEXICAN CHICKEN BITES)

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

## CHICKEN CHICHARRÓN

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

## CHIPOTLE CHICKEN WINGS

Crispy wings glazed in chipotle sauce with jalapeños and coriander.

## WINGS PLATTER

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

## TIJUANA TRUFFLE FRIES

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

## CHILI CON CARNE FRIES

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

## FIESTA FRIES DUO

Potato and sweet potato fries with house seasoning.

## CRISPY ONION RINGS

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.

# 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)

# 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.

# FOR KIDS

## JUNIOR FIESTA PLATE

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

\$18

# DIPS

## GUACAMOLE

\$4

## CHIPOTLE DIP

\$4

## SPICY SALSA ROJA

\$4

Fresh avocado, lime, cilantro & pico de gallo.

## 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