



HERMANOS WELCOMES YOU.

HISTORY AND CULINARY BACKGROUND

WE OPERATE OUT OF A VINTAGE TRAILER SERVING A FRESH TAKE ON TRADITIONAL MEXICAN TACOS. ALL TACOS ARE SERVED ON A 15CM GLUTEN FREE SOFT SHELL CORN TORTILLA. OPTIONS OF MEAT, FISH AND VEGAN.

WE ARE BASED AND OPERATE OUT OF FARNHAM. WE STARTED HERMANOS AFTER TRAVELLING AND COOKING THROUGH MEXICO IN 2018. WE ARE TRYING TO RECREATE THE SAME STREET FOOD DINING EXPERIENCE IN THE U.K. WE STRIVE TO USE THE BEST PRODUCE WE CAN FIND AND STICK TO OUR AUTHENTIC RECIPES LEARNT ABROAD.

WE HAVE YEARS OF HOSPITALITY EXPERIENCE BETWEEN US, RANGING FROM RUNNING BUSY LOCAL PUBS TO TRAINING AND WORKING IN MICHELIN STAR RESTAURANTS. WE ARE VERY EQUIPPED FOR ANY EVENT.



MENU

12 HOUR BRAISED BRISKET WITH
FRESH PINEAPPLE

SLOW ROAST PORK SHOULDER WITH
'MOJO' SALSA VERDE

SMOKY CHIPOTLE CHICKEN WITH
PICKLED RED ONIONS

ROASTED SQUASH WITH SALSA
MACHA (GF) (V)

ALL SERVED WITH BURNT TOMATO SALSA, PICO DE
GALLO, FRESH LIME AND A SELECTION OF
HOMEMADE HOT SAUCES.

ANY QUESTIONS DON'T HESITATE TO CONTACT US.
YOU CAN ALSO CHECK OUR REVIEWS ON FACEBOOK & GOOGLE AND
PHOTOS ON INSTAGRAM UNDER @HERMANOSMEXICAN.

LOOK FORWARD TO HEARING FROM YOU

KIND REGARDS

JAMES ROLFE & RUPERT BARTER