

EL BRUNCH

Brunch

Saturday – Sunday
10:00 – 15:00

**CASI
CASA**

EL BRUNCH

Brunch

We recommend
choosing 2–3 dishes

AREPAS BENDITAS DE LA CASA



Corn arepa with melted cheese and poached egg, served with avocado and criollo sauce.

16.50

HUEVOS RANCHEROS



Fried eggs, corn tortillas, beans with tomato sauce and fresh cheese.

16.50

BENEDICTINO LATINO

Brioche with poached eggs, smoked ham and topped with ají amarillo hollandaise sauce.

19.50

PANQUEQUES DEL CIELO



Fluffy pancakes with dulce de leche, caramelized nuts and vanilla cream.

15.50

TOSTADAS REINA VERDE



Sourdough toast bread with avocado, poached egg, fresh cheese and Peruvian chili. (optional vegan)

add ham or salmon (*not vegetarian*)

18.50

+ 4.50

CHORIPÁN (small bite)

A street food legend from Argentina Casi Casa-style: crusty bread, grilled chorizo, topped with homemade chimichurri.

14.00

EL SEÑOR CUBANO

Grilled sandwich with pork belly, smoked ham, queso fresco, cucumber with mustard and chorizo sauce.

22.50

OJO DE AGUA RIB EYE



Rib-eye «Ojo de Agua» with grilled lemon and chimichurri.

48.50

CHICHARRONES CHIFA



Crispy pork bites with sweet potato and jalapeño prepared in Peruvian style.

18.50

SANCOCHO SOUP

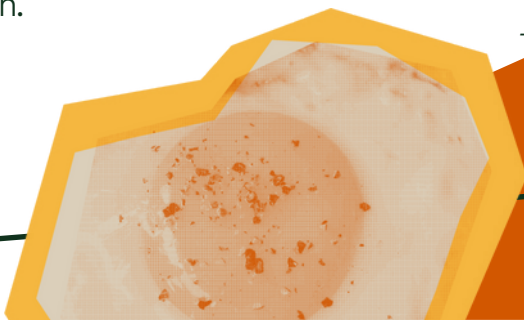


Cassava, potato, corn and plantain.

Add a portion of rice on the side

17.00

+ 5.00



TACOS PARA TODOS

Chicken – coriander, smoked huancaína, avocado (2 pce)		18.00
Beef short ribs – mole poblano, crispy tortilla (2 pce)		18.00
Beetroot – dill, coconut yoghurt (2 pce)	 	15.50
Line-caught fish pastor-style – pineapple, peanut-chilli-sauce (2 pce)		18.50

PLATOS FRESCOS

Light & fresh

BOWL SOL TROPICAL  	15.50
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Açaí, mango, pineapple and shredded coconut served with vegan yoghurt and maple syrup.

Add granola (not glutenfree)

+ 2.00

CEVICHE PERUANO MEDITERRÁNEO 	24.50
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Sea bass, onion, sweet potato, choclo, mango, coriander, cancha and chili.

PIQUEOS LATINOS

Latin Snacks

PAN DE QUESO DE MIMO  	12.00
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Traditional Brazilian cheese bread.

YUCA FRITA  	10.00
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Fried yuca.

LA TRINIDAD SAGRADA  	12.00
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Tortilla chips with guacamole and pico de gallo.

PATACONES  	9.00
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Fried green plantain.

EMPANADAS DE MANDIOCA  	10.00 / 12.00
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Homemade empanadas in two variations:
cheese and potato / chorizo and potato

Ask us for our spicy sauce – EL FUEGO, baby!

POSTRES

Desserts

VOLCÁN DE DULCE DE LECHE

13.00

Warm dulce de leche lava cake with hazelnut-mascarpone ice cream.

CHURROS CON CANELA

11.00

Crispy churros with cinnamon and chocolate sauce.

attention: there is chipotle chili cover, for kids we suggest to order it from the kids menu.

SUEÑO DE TRES LECHE

13.00

Sponge cake soaked in three kinds of milk – a latin classic.

GUAYABITA MÍA

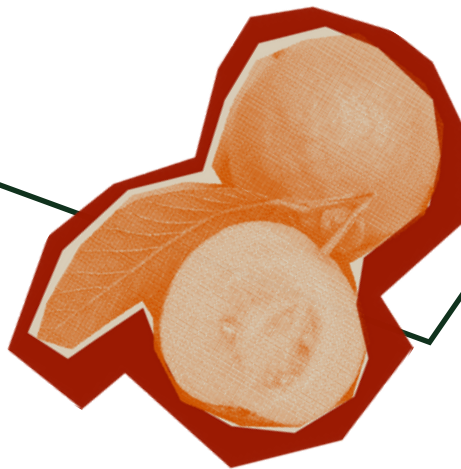
13.00

Creamy cheesecake with a tropical guava twist.

SORBET / HELADO ARTESANAL

5.50

Ask us for today's flavours. (without crumble vegan)



Glutenfree



Vegetarian



Vegan

All prices are in CHF and include 8.1% VAT.

Beef CH / Ojo de Agua AG / Chicken FR / Sea Bass GR / Shrimps AG / Octopus
Mediterranean Sea / Pork CH / Bread CH / Mussels CL / Calamar AG

For information regarding allergies and intolerances, please ask our staff.