

EL BRUNCH

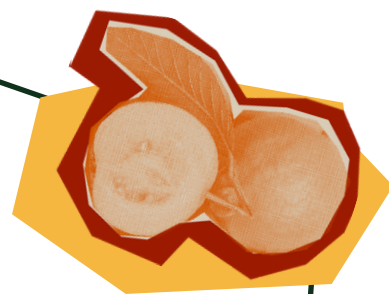
Brunch

Saturday - Sunday
10:00 - 15:00

**CASI
CASA**

EL BRUNCH

Brunch



AREPAS BENDITAS DE LA CASA



18.50

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

HUEVOS RANCHEROS



19.00

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

BENEDICTINO LATINO

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

22.00

PANQUEQUES DEL CIELO



18.00

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

TOSTADAS REINA VERDE



20.00

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

add ham or salmon (*not vegetarian*)

+ 4.50

CHORIPÁN

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

15.00

EL GORDITO FELIZ

Pork belly burger with Oaxaqueño cheese, cucumber, chorizo mayo, lime and chili.

28.00

CHICHARRONES CHIFA



20.50

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

TACOS PARA TODOS

Chicken – coriander, smoked huancaína, avocado (3 pce)



22.50

Beef short ribs – mole poblano, crispy tortilla (3 pce)

22.50



PLATOS FRESCOS

Light & fresh

BOWL SOL TROPICAL

Açaí, mango, pineapple and shredded coconut served with vegan yoghurt and maple syrup.

Add granola (not glutenfree)

17.00

+ 2.00

CEVICHE PERUANO MEDITERRÁNEO

Sea bass, onion, sweet potato, choclo, coriander, cancha and chili.

24.50

BRISA TROPICAL DE MANGO Y COCO

Cold and savoury mango soup with coconut milk, cucumber, cherry tomatoes and vegan mazago with cassava chips.

Add a portion of shrimps:

14.00

+ 10.00

PIQUEOS LATINOS

Latin Snacks

PAN DE QUESO

Traditional Brazilian cheese bread.

12.00

YUCA FRITA

Fried yuca.

10.00

LA TRINIDAD SAGRADA

Tortilla chips with guacamole and pico de gallo.

12.00

PATACONES CON SALSA

Fried green plantain in chimichurri with coriander-lime mayo.

14.00

EMPANADA DE QUESO

Homemade empanada with cheese and potato.

10.00

EMPANADA DE CARNE MECHADA

Colombian-style empanada with pulled beef and potato.

12.00

QUESADILLA VEGANA

White wheat tortilla with a mix of cheeses and rustic latin salsa.

18.00

TEQUEÑOS

Typical Venezuelan snack: deep-fried cheese sticks served with guasacaca sauce or guava jam.

13.00 / 16.00

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 dulce de leche sauce.

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

GUAYABITA MÍA **13.00**

Creamy cheesecake with a tropical guava twist.

GRANIZADO CON FRUTAS **10.00**

Shaved ice with mango, passionfruit and blackberry syrup served with fruits and condensed milk.

Add extra syrup: Mojito, roasted marshmallow or watermelon. every extra: 0.50

SORBET / HELADO ARTESANAL **6.00**

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



 **Glutenfree**  **Vegetarian**  **Vegan**

All prices are in CHF and include 8.1% VAT.

Beef ribs CH / Ojo de Agua AG / Chicken FR / Sea Bass GR / Shrimps AG / Octopus

Mediterranean Sea / Pork CH / Bread CH / Red Snapper LKA / Pulled Beef ES / Zander DE

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