

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.

16.00

HUEVOS RANCHEROS

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

16.00

BENEDICTINO LATINO

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

19.00

CEVICHE PERUANO

Pike perch from Switzerland, onion, sweet potato, choclo, mango, coriander, cancha and chili.

24.00

TOSTADAS CASSAVA

Cassava toast bread with queso fresco, served with guava jam and corn butter.

16.00

PANQUEQUES DEL CIELO

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

15.00

TOSTADAS REINA VERDE

Sourdough toast bread with avocado, poached egg, fresh cheese and Peruvian chili. (optional vegan)
add ham or salmon *(not vegetarian)*

18.00

+ 4.50

CHORIPÁN

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.

20.00

TAMAL CON QUESO

Served with pumpkin seed mole and macha sauce.





20.00



TACOS PARA TODOS

GRAN FIESTA DE TACOS

Taco tasting plate 8 pieces to share (2 of each)

Chicken – coriander, smoked huancaína, avocado (2 pce) 	17.50
Beef short ribs – mole poblano, crispy tortilla (2 pce) 	17.50
Beetroot – dill, coconut yoghurt (2 pce)  	15.00
Line-caught fish pastor-style – pineapple, peanut-chilli-sauce (2 pce)	18.00

PLATOS FRESCOS

Light & fresh plates

ENSALADA ANDINA  	16.50
Quinoa, avocado, sweet corn, cherry tomatoes, coriander served with a passion fruit vinaigrette.	
BOWL SOL TROPICAL  	15.00
Açaí, mango, pineapple and shredded coconut served with vegan yoghurt and maple syrup.	

PIQUEOS LATINOS

Latin Snacks

PAN DE QUESO  	9.00
Traditional Brazilian cheese bread.	
YUCA FRITA  	9.00
Fried yuca.	
LA TRINIDAD SAGRADA  	10.00
Tortilla chips with guacamole and pico de gallo.	
PATACONES  	8.00
Fried green plantain.	
EMPANADAS DE MANDIOCA  	12.00 / 10.00
Homemade empanadas in two variations: chorizo and potato/cheese and potato	

POSTRES

Desserts

VOLCÁN DE DULCE DE LECHE

12.00

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

CHURROS CON CANELA

10.00

Crispy churros with cinnamon and coffee-chocolate sauce.
attention: there is chipotle chilli on it, for kids we suggest to order it without

SUEÑO DE TRES LECHE

12.00

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

GUAYABITA MÍA

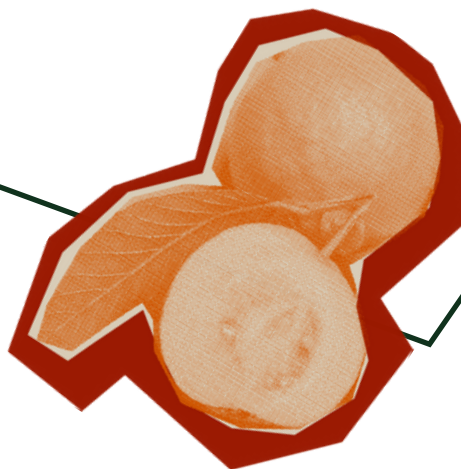
12.00

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 CH or FR / Sea Bass FR/GR / Shrimps CH / Salmon CH / Octopus Mediterranean Sea / Pork CH / Pike Perch CH / Bread CHs

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