

EL BRUNCH

Brunch

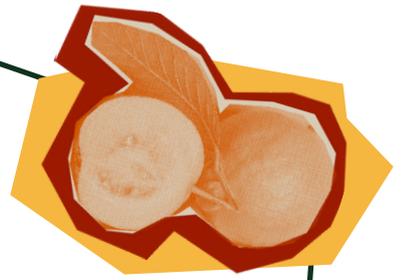
Saturday - Sunday
10:00 - 15:00

**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**   **18.50**
Fried eggs, corn tortillas, beans with tomato sauce and fresh cheese.
- BENEDICTINO LATINO** **22.00**
Brioche with poached eggs, smoked ham and topped with ají amarillo hollandaise sauce.
- 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** *(small bite)* **15.00**
A street food legend from Argentina Casi Casa-style: crusty bread, grilled chorizo, topped with homemade chimichurri.
- EL GORDITO FELIZ** **28.00**
Pork belly burger with Oaxaqueño cheese, cucumber, chorizo mayo, lime and chili.
- 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
Beetroot – dill, coconut yoghurt (3 pce)  	20.00
Line-caught fish pastor-style – pineapple, peanut-chilli-sauce (3 pce) 	23.00

PLATOS FRESCOS

Light & fresh

BOWL SOL TROPICAL  	17.00
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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.

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.