

LA CENA

Dinner

Monday - Sunday
18:00 - 22:00

**CASI
CASA**



LA CENA

Dinner

PIQUEOS LATINOS

Latin snacks

EMPANADAS DE MANDIOCA

Homemade empanadas in two variations:  
cheese and potato / chorizo and potato

10.00 / 12.00

CHORIPÁN

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

14.00

LA TRINIDAD SAGRADA

Tortilla chips with guacamole and pico de gallo.

12.00

ENTRADAS

Starters

PULPO AL FUEGO

Grilled octopus with lettuce, refried beans, smoked paprika aioli.

23.00

AREPA DEL BOSQUE

Corn arepa with avocado, oyster mushroom ragout, lime and coriander cress.

16.00

CHICHARRONES CHIFA

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

18.00

ACOMPañANTES

Side dishes

BRÓCOLI SALVAJE

Wild broccoli with nori seaweed mayo.

10.00

PIMIENTOS DEL PADRÓN

Grilled Padrón peppers.

8.00

RIBS DE MAÍZ

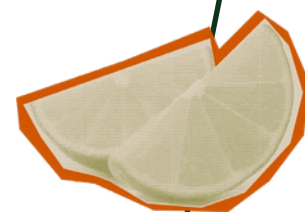
Corn ribs with paprika.

9.00


COCONUT RICE

Portion of coconut rice

9.00



PAPAS FRITAS   **8.00**
Pommes frites.

PATACONES   **9.00**
Fried green plantain.

YUCA FRITA   **10.00**
Fried yuca.

TACOS PARA TODOS

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**

PLATO PRINCIPAL

Main dishes

OJO DE AGUA RIB EYE  **48.00**
Rib-eye «Ojo de Agua» with grilled lemon and chimichurri.

SUPER POLLO DE LA CASA  **34.00**
Grilled chicken with coriander, mole poblano and sesame.

SECRETO DEL ASADOR  **34.00**
Sliced Iberico pork secreto from Thurgau with grilled lemon served with chimichurri.

ENCOCADO DE PESCA FINA **42.00**
Sea bass with bisque foam and coconut rice.

EL GORDITO FELIZ **26.00**
Pork belly burger with Oaxaqueño cheese, cucumber, chorizo mayo, lime and chili.

EL CAMOTE   **22.00**
Vegan sweet potato with black garlic-mayonnaise sauce, peanut crumble, coriander, jalapeño, cabbage salad and corn tortilla.

TAMAL CON QUESO   **22.00**
Served with pumpkin seed mole and macha sauce.

POSTRES

Dessert

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.