

LA CENA

Dinner

Monday - Sunday
18:00 - 22:00

**CASI
CASA**

LA CENA

Dinner

PIQUEOS LATINOS

Latin snacks

EMPANADA DE QUESO   **10.00**


Homemade empanada with cheese and potato.

EMPANADA DE CARNE MECHADA  **12.00**

Colombian-style empanada with pulled beef and potato.

PATACONES CON SALSA   **14.00**

Fried green plantain in chimichurri with coriander-lime mayo.

TEQUEÑOS  **13.00 / 16.00**

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

CHORIPÁN **15.00**

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

LA TRINIDAD SAGRADA  **12.00**

Tortilla chips with guacamole and pico de gallo.

ENTRADAS FRIAS

Cold starters

CEVICHE ECUATORIANO  **26.50**

Shrimps, tomatoes, red onions, coriander, orange and chifles.

CEVICHE PERUANO MEDITERRÁNEO  **24.50**

Sea bass, onions, sweet potato, choclo, aji amarillo, coriander, cancha and chifles.

CEVICHE DE PALMITO   **22.50**

Palm heart ceviche in passion fruit leche de tigre sauce with avocado, cherry tomatoes, red onions, coriander and cassava chips.

BRISA TROPICAL DE MANGO Y COCO   **14.00**

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

Add a portion of shrimps:

+ 10.00



ENTRADAS CALIENTES

Warm Starters

PULPO AL FUEGO

25.00

Grilled octopus with lettuce, refried beans, and Chipotle mayo.

QUESADILLA VEGANA

18.00

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

CHICHARRONES CHIFA

20.50

Crispy and tender bites with sweet potato, jalapeño and salsa macha.


TACOS PARA TODOS

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

22.50

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

22.50

Chile poblano – Roasted Poblano, pickled vegetables (3 pce)  

20.00

Zander pastor-style – pineapple, peanut-chilli-sauce (3 pce)

23.00

ACOMPañANTES

Side dishes

VERDURAS EN SU PRIME

10.00

Seasonal grilled vegetables.

RIBS DE MAÍZ

11.00

Corn ribs with paprika.

COCONUT RICE

9.00

Portion of coconut rice

PAPAS FRITAS

8.00

Pommes frites.

YUCA FRITA

10.00

Fried yuca.

PIMIENTOS DEL PADRÓN

10.00

Fried Padrón peppers.

PLATO PRINCIPAL

Main dishes

EL GORDITO FELIZ

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

30.00

OJO DE AGUA RIB EYE 200GR

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

49.00

SECRETO DEL ASADOR 225GR

Sliced Iberico pork secreto from Thurgau with grilled lemon served with chimichurri.

38.00

CHICHARRÓN DE MAR

Fried fish and shrimps with coconut rice, patacones, limes and passion fruit sauce.

42.00

LOMO SALTADO

Stir-fried beef tenderloin, onions, tomatoes, ají amarillo peppers, soy sauce, vinegar, beef jus served with rice and fried potatoes.

48.00

SÚPER POLLO DE LA CASA

Grilled chicken with coriander, Casi Casa mole, sesame, rice and pico de gallo.

40.00

EL CAMOTE

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

24.00

SECO LATINO

Rice, black beans, yellow fried plantain, quinoa, avocado, pico de gallo and sour cream.

24.00

Add a fried egg:

+ 3.00

SALSAS DE LA CASA

Vegan – Mini trinidad, Chimichurri, Salsa latina or Guasacaca  

each 3.50

With lactosa/Mayo – Huancaína or Chipotle mayo  

each 4.50

Leche de tigre – Rocoto, Maracuya, Classic or vegan 

each 5.00

Spice – Peanut-chilli-sauce, jalapeño or passion fruit  

each 4.50

Spice - Casi Casa mole (not vegetarian and not glutenfree)

each 4.50

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 coated in chipotle and cinnamon sugar with dulce de leche.

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

FLAN DE COCO

13.00

Creamy custard coconut dessert with fresh coconut and fruits.

GUAYABITA MÍA

13.00

Creamy cheesecake with a tropical guava twist.

SORBET

6.00

Lulo, Guanabana, Mango or Pineapple sorbet.
(without crumble vegan)

HELADO ARTESANAL

6.00

Chocolate, Hazelnut and Mascarpone or Lucuma and Vanilla.

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



 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.