

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:
chorizo and potato/cheese and potato

12.00 / 10.00

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.

10.00

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.

9.00

PIMIENTOS DEL PADRÓN

Grilled Padrón peppers.

7.00

RIBS DE MAÍZ

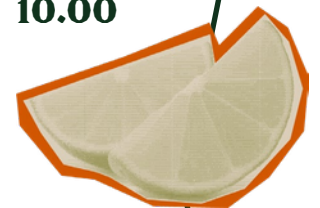
Corn ribs with paprika.

9.00

RICE

White rice

7.00



PAPAS FRITAS

Pommes frites.

8.00

PATACONES

Fried green plantain.

8.00

YUCA FRITA

Fried yuca.

9.00

TACOS PARA TODOS

GRAN FIESTA DE TACOS

52.00

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

PLATO PRINCIPAL

Main dishes

OJO DE AGUA RIB EYE

46.00

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

32.00

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

ENCOCADO DE PESCA FINA

42.00

Line-caught fish in coconut béchamel with puffed 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

20.00

Served with pumpkin seed mole and macha sauce.

POSTRES

Dessert

VOLCÁN DE DULCE DE LECHE **12.00**

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

TAMALES ANDINOS **14.00**

Sweet tamales with lúcuma (creamy Andean fruit) ganache and a hint of chili oil.

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 LECHES **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 CH

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

CEVICHE DE VERANO

Summer Ceviche

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SELECCIÓN CEVICHE

Ceviche Selection

CEVICHE ECUATORIANO

24.00

Sea bass, avocado, peanut, red onion, coriander, chifles and choclo.

CEVICHE PERUANO ALPINO

24.00

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

TIRADITO ALPINO

24.00

Alpine salmon, avocado, jalapeño, red onion with maracuja-amarillo leche de tigre.

CAMARÓN SUIZO

25.50

Shrimps Aguachile, chicory leaves, cucumber, coriander and red onion.

CEVICHE PACHAMAMA VERDE

22.00

Lupins, avocado, peanut, red onion, coriander, chifles.

CEVICHE FURIA MARINA

26.00

Pike perch, shrimp, octopus, sea bass, red onion with maracuja-amarillo leche de tigre.



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DELICIAS PARA NIÑOS

Kids' Selection

POLLO CON TODO

Rice, beans, cucumber, avocado, tomato and chicken.

14.00

PLATO VEGETARIANO

Rice, beans, cucumber, avocado, tomato and sweet potato.

14.00

For Lunch,
Dinner & Brunch



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