



PIZCA EXPERIENCE · OPEN FIRE CATERING

Open *Fire.*

Full immersive fire experience. Seated.

Four menus. Rising *fire*.

More fire with every step — El Disco to start, the full repertoire to finish.



01 • EL DISCO

The entry. Cast-iron disco as protagonist — the dish itself is the spectacle.



02 • LA PARRILLA

Classic grill: cuts, sausages, shared boards.



03 • EL ASADOR

The whole-piece menu. Costillar or cabrito on the cross. Slow fire over hours.



04 • GRAND ASADO

★ THE SIGNATURE

The signature. Whole piece + cuts + disco + grill. The full repertoire.

A STARTING POINT, NOT A LIMIT

Choose one — then tell us about your table, and we shape it from there. The menu's where we start, never where you're stuck.

El *Disco*.

01

IDEAL FOR Relaxed chalet dinners · unhurried evenings



I TO START

TO OPEN

Empanadas, baked

Beef or vegetarian.

II THE FIRE

FROM THE DISCO

YOUR CHOICE

Pollo al disco ·OR· Bondiola al disco

Chicken or pork shoulder, slow-cooked in the 90 cm disco until deep golden and tender.

ON THE TABLE

Bread & two seasonal salads

III TO FINISH

DESSERT

Signature chocolate & dulce de leche cake

🌿 Vegetarian path available

CHF 90 / guest

La Parrilla.

02

IDEAL FOR Dinner parties · social celebrations



I TO START

TO OPEN

Empanadas, baked

Beef or vegetarian.

OFF THE GRILL, TO START

OPTIONAL ADD-ON · CHF 15

Bone marrow & tartar on charred focaccia

Roasted marrow and hand-cut beef tartar, spread over wood-charred focaccia.

II THE FIRE

THE MAIN

Entraña

Seared hot and fast.

Tira de asado

Slow over coals until it falls from the bone.

ON THE TABLE

Bread & two seasonal salads

III TO FINISH

DESSERT

YOUR CHOICE

Grilled fruit with mascarpone cream ·OR· Signature chocolate & dulce de leche cake

🌿 Vegetarian path available.

CHF 130 / guest

El Asador.

03

IDEAL FOR Milestone celebrations · corporate retreats



I TO START

TO OPEN

Empanadas, baked

Beef or vegetarian.

OFF THE GRILL, TO
START

OPTIONAL ADD-ON · CHF 15

Bone marrow & tartar on charred focaccia

Roasted marrow and hand-cut beef tartar, spread over wood-charred focaccia.

II THE FIRE

THE WHOLE PIECE

CHOOSE ONE

Cabrito

Whole Goat, opened flat over a patient fire.

OR

Costillar

Whole beef rib rack, low and slow over wood smoke — carved tableside.

ON THE TABLE

Bread & two seasonal salads

III TO FINISH

DESSERT

YOUR CHOICE

Grilled fruit with mascarpone cream ·OR· Signature chocolate & dulce de leche cake

🌿 Vegetarian path available.

CHF 145 / guest

Grand *Asado*.

04

IDEAL FOR The occasion that deserves everything



I TO START

TO OPEN

Empanadas, baked

Beef or vegetarian.

FROM THE DISCO

Mollejas al disco

Sweetbread bites.

A PREMIUM PLATE

Bone marrow & tartar on charred focaccia

Roasted marrow and hand-cut beef tartar, spread over wood-charred focaccia.

II THE FIRE

THE WHOLE PIECE

CHOOSE ONE

Cabrito

Whole Goat, opened flat over a patient fire.

— OR —

Costillar

Whole beef rib rack, low and slow over wood smoke — carved tableside.

THE CUT

Entraña

ON THE TABLE

Bread & two seasonal salads

III TO FINISH

DESSERT

Grilled fruit with mascarpone cream ·OR· Signature chocolate & dulce de leche cake ·OR· Crepes with dulce de leche

Sugar burnt to order.

🌿 Vegetarian path available.

CHF 180 / guest

SUGGESTED FOR 15 OR MORE GUESTS

For smaller groups, the menu is adapted

WHAT'S INCLUDED

The fine print, in plain *language.*

SERVICE

The food always comes to the table, on us. Add service staff only if you want dedicated servers elevating the night.

ADD-ONS

Add what the night needs.

-  Atmosphere & styling
-  Live music
-  Service staff
-  Sommelier
-  Bar service

WINE PAIRING

The Pairing CHF 100 / btl

Handpicked bottles, matched to your menu.

Bespoke Priced to your selection

Built with our sommelier, who's **at your table on the night.**

 EVERY BOTTLE HANDPICKED BY OUR SOMMELIER

SETUP FEE

CHF 300

MINIMUM GUESTS

No minimum

NEXT STEPS

So, what *now*?

THE FOUR, SIDE BY SIDE

El Disco	Slow-cooked meat in the cast-iron disco.	CHF 90 / guest
La Parrilla	The classic grill — cuts over live coals, brought to the table.	CHF 130 / guest
El Asador	Whole goat or beef rib rack, slow over fire and carved at your table.	CHF 145 / guest
Grand Asado	Everything we do on one table: whole piece, cuts, disco and grill.	CHF 180 / guest

HOW IT WORKS

1

REACH OUT

Book Now on our website, or contact us directly.

2

PICK YOUR MENU

Choose one of the four.

3

WINE & ADD-ONS

Choose your wine pairing and add-ons.

4

SECURE YOUR DATE

5

SIT BACK

Let us handle the rest.



BOOK NOW

Let's build your *fire*.

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