



MEXICAN POP-UP RESTAURANT

STARTER

NACHOS 🍌	12.50
Cheese, guacamole & tomato salsa	
QUESADILLAS 🌱	11.00
Cheese & sour cream dip	
CORN-LIME-SOUP 🍌 🌱 🥥	8.00
Corn, coconut milk & lime, served with corn bread	
FRIJOLE SALAD 🍌 🌱 🥒	9.50
Mixed beans, corn & peppers, served with corn bread	

FAJITAS

CHICKEN 🌱 🍌	25.00
Chicken breast [CH] with peppers [mild]	
BEEF 🍌 🌱	23.50
Minced beef [CH] [mild]	
PLANT-BASED 🍌 🌱 🥒	22.50
Pea protein [mild]	
TRES AMIGOS 🍌 🌱	23.50
Chicken, beef & plant-based	

All fajitas served with 3 wheat tortillas (gluten free options available), lettuce, corn, salsa, guacamole & sour cream.

EXTRA

TORTILLA 🍌 🌱	4.00
2 Tortillas [gluten-free options available]	
JALAPEÑOS 🍌 🌱 🥒	2.00
Green jalapeño slices	
CHEESE 🌱 🍌	2.50
Grated cheddar	
FRIJOLE PASTE SPICY 🍌 🌱 🥒	4.00
Black beans, lime & coriander	

SWEETS

HORCHATA ICE CREAM 🍌 🌱 🥥	8.00
Almond-rice ice cream & warm cinnamon syrup	
LIME SORBET 🍌 🌱 🥒	8.00
with chocolate sauce	
CHAMPURRADO 🌱 🍌	6.50
Creamy warm chocolate, whipped cream & cinnamon	
BROWNIE 🌱	8.50
with whipped cream & chocolate sauce	

🍌 VEGAN 🌱 VEGETARIAN 🥥 LACTOS-FREE 🍌 GLUTEN-FREE

INFORMATION ABOUT ALLERGENS IS AVAILABLE UPON REQUEST FROM OUR STAFF.
ALL PRICES ARE IN SWISS FRANCS AND INCLUDE 7.7% VAT.

SOFTDRINKS

VALSER 3.3DL | 7.5DL 5.00 | 9.50

Water still/sparkling

BOTTLE 3.3DL 5.00

Apfelschorle, Coca Cola, Cola Zero, Rivella rot

EL TONY MATE 3.3DL 6.00

GAZOSA 3.5DL 6.00

Limone, Orange, Mirtillo, Pompelmo

HOMEMADE ICE TEA 3.5DL 6.00

Lemon-Ginger, Hibiscus-Cassis

TAP WATER 1L 5.00

BEER

SOL 3.3DL 6.50

DESPERADOS 3.3DL 6.50

CALANDA 3.3DL 6.00

Edelbräu, Radler, Senza

EICHHOF 3.3DL 6.00

non-filtered, dark

HOT DRINKS

COFFEE | ESPRESSO 4.90

CAPPUCCINO 5.50

SIROCCO TEA 5.50

Moroccan Mint, Piz Palü, Ceylon Sunrise,
Japanese Sencha, Camomile Orange Blossoms,
Verbena, Rooibos Tangerine

MEXICAN COFFEE 9.00

Tequila, Kahlúa, Gran Marnier, cream & cinnamon

VINO ROJO

SARDON 1DL | 7.5DL 8.00 | 54.00

Spain, Quinta Sardonía, Castilla y León DO 2018

Bouquet of black cherries, blueberries, blackberries and subtle spice. Juicy and powerful on the palate without being heavy. The finish is velvety and fruit-forward.

Grape varieties: Tempranillo, Cabernet Sauvignon, Syrah, Malbec, Grenache

BEAUTIFUL THINGS 1DL | 7.5DL 11.00 | 75.00

Spain, Bodegas Paco Garcia, Rioja DOCa 2015

Bouquet of dark berries, with notes of vanilla & almonds.

The palate is full-bodied, very assertive, perfectly structured and has a lasting finish. Grape varieties: Tempranillo, Graciano

VINO BLANCO

TEMPRANILLO BLANCO 1DL | 7.5DL 7.50 | 52.50

Spain, Bodegas Paco Garcia, Rioja DOCa 2019

Unique bouquet of citrus, pineapple and banana.

Very structured on the palate with a lasting finish.

Grape varieties: Tempranillo Blanco

MIXED

CAZUELA VOLADORA 3DL | 5DL | 1L 15.00 | 22.00 | 40.00

Tequila, grapefruit soda & juice, citrus fruit

MEZCAL SOUR 15.00

Mezcal, agave syrup, lime juice

All mixed drinks can be made alcohol free.

PUR 4CL

ESPOLON 8.00

Tequila Blanco/Reposado, 40% Vol.

METEORO 8.50

Mezcal Espadin, 45% Vol.

KAHLÚA ON ICE 8.00

Mexican coffee liqueur, 20% Vol.