



MARGARITAS

THERE'S NO WAY AROUND IT!

We mix up a heavenly cocktail with tequila, triple sec, lemon juice, ice cubes and crushed fruit.

Margarita glass 14.50

Pitcher 28.50

1-Litre Pitcher 52.00

Strawberry, raspberry, mango
and lime flavors are always available!

All fruit margaritas are also available without alcohol.

ASK FOR THE DAILY SPECIAL!



COMBO FAJITAS

FOR 2 OR MORE PEOPLE 2, 4

In the pan, we serve argentinian black angus beef loin stripes, marinated chicken breast, shrimps fried in garlic, corn on the cob and mixed mexican vegetables. Served with various sauces, lettuce, mexican beans, guacamole and tortillas.

...FILL IT YOURSELF!

per person 39.50

ABC

OF OUR MEXICAN CUISINE

Adobo Marinade made of herbs, chili and honey.

Al Pastor «Shepherd-style». Huge mexican skewer with cooked pineapples. Established by Lebanese immigrants.

Avocado Goes back to the native word ahuacatl, which is similar to «butter of the forest».

Burrito «Little donkey» or wheat-tortilla filled with all kinds of ingredients. Baked in the oven.

Casera «Home-made» very tasty tomato sauce.

Chile-Chipotle Smoked Jalapeño-Chili.

Chile-Guajillo Dried Chili, red-colouring, tasty and medium hot.

Cilantro Coriander, fresh herb in many dishes and sauces.

Enchilada Corn-tortilla «en-chile-ada» – meaning drawn through chili sauce.

Epazote Also known as goosefoot or mexican grape tea. A fragrant herb, used as medicinal plant and spice.

Escabeche Pickled vegetables. Suitable to cheese and grilled meat.

Fajitas Originally invented by cowboys from the texan and mexican boarder region. Sliced meat with flour tortillas.

Guacamole Goes back to the native word ahuacamolli. Means avocado dip.

Jalapeño Inhabitants of Jalapa – but also the most famous chile of Mexico.

Mole Poblano Mexico's national sauce with at least 30 different ingredients, including cocoa and dried chili.

Pico de Gallo Rooster's beak, also called Salsa Mexicana because it contains the colours of the Mexican flag, red(tomato), white (onion) and green (coriander).

Taco Stuffed tortilla typically from a street kitchen.

Tomatillo Green tomato which is not a tomato but a physalis.

Tortillas Thin flat breads made from white- or corn flour.



ENSALADAS

🥗 Ensalada con Aderezo de Jamaica 10.50

Mixed lettuce with homemade hibiscus dressing and spicy peanuts **1, 3**

🥗 Ensalada de Aguacate 13.50

Mixed lettuce with homemade hibiscus dressing, spicy peanuts, with avocado and pineapple **1, 3**

🥗 Ensalada con Quesadilla 23.00

Mixed lettuce with pineapple, avocado and a large tortilla filled with melted cheese

🥗 Ensalada con Flautas 25.50

Mixed lettuce with pineapple, avocado and two crispy baked tortilla rolls filled with vegetables and cheese

Ensalada con Pollo 26.50

Mixed lettuce with pineapple, avocado and marinated chicken breast from the grill **1, 3**

NACHOS

🔥🥗 Nachos 14.50

Baked tortilla chips with beans, jalapeños and cheese - ideal for two people **1**

additional guacamole **3.50 1, 3**

🔥🥗 Nachos Gigantes 22.00

Baked tortilla chips with beans, jalapeños and cheese **1**

🔥🥗 Nachos con Pollo 26.50

Nachos Gigantes with chicken breast strips **1**

ENTRADAS Y ANTOJITOS

Entradas Mixtas per person 14.50

Mixed appetizer plate with a flauta, pork spare ribs, buffalo chicken wings, guacamole, tortilla chips and salsas for 2 or more people

🥗 Tortillachips 9.50

A bowl of tortilla chips with three different sauces for dipping - ideal for two people **1, 4**

additional guacamole **3.50 1, 3**

🥗 Flauta 10.50

Crispy tortilla roll filled with vegetables and cheese served with guacamole and salsa casera

🥗 Quesadilla 12.50

Large tortilla stuffed with melted cheese and epazote

🥗 Elote Cocido 9.50

Corn on the cob with butter and salt **1, 4**

Costillas de Puerco Adobadas 16.50

Tender pork spare ribs, strongly marinated in adobo and oven roasted **1, 3**

Buffalo Chicken Wings 13.50

Spicy deep-fried chicken wings **3**

Camarones al Ajillo 16.50

Fried jumbo shrimps in garlic **1, 3**

🥗 Crema de Maíz 11.50

Our famous and very popular soup made with fresh corn kernels **1**

FAJITAS

Soft tortillas with guacamole, salsa casera, sour cream, beans and lettuce, served in a hot pan.

Tres Amigos 34.50

With marinated, fried chicken breast, onions and cheese **2**

Pechuga de Pollo 29.50

With marinated, fried chicken breast **2, 4**

🥗 Planted y Piña 31.50

With marinated planted chicken and pineapple **2, 4**

Res 36.50

With argentinian black angus beef loin strips and onion **2, 4**

🥗 Verdura Mixta 27.50

With mixed mexican vegetable **2, 4**

Camarones 36.50

With shrimps fried in garlic **2, 4**

ENCHILADAS

Corn tortillas with filling of choice, baked with sauce and cheese, served with beans and tomato rice.

Verdes de Res 33.00

With argentinian black angus beef loin strips and a mild peanut tomatillo sauce **1, 4**

🔥 Rojas de Res 33.00

With argentinian black angus beef loin strips and a spicy chile guajillo sauce **1, 4**

Verdes de Pollo 29.50

With chicken breast strips and a mild peanut tomatillo sauce **1, 4**

🔥 Rojas de Pollo 29.50

With chicken breast strips and a spicy chile guajillo sauce **1, 4**

🥗 Verdes con Verdura 27.00

With mixed mexican vegetables and a mild peanut tomatillo sauce **1, 4**

BURRITOS

Large tortilla stuffed with bell peppers and filling of choice, gratinated with salsa and cheese.

🔥 Burrito con Res 33.00

With argentinian black angus beef loin strips and chile chipotle sauce

🥗 Burrito con Verdura 27.50

With mixed mexican vegetables and salsa casera

Burrito con Pollo 29.50

With marinated chicken breast strips and salsa casera

QUESADILLAS

Large tortilla stuffed with melted cheese and filling of choice, served with guacamole, lettuce and pico de gallo.

🥗 Quesadilla con Verdura 25.50

With mixed mexican vegetables

Quesadilla con Pollo 27.50

With marinated, grilled chicken breast

Quesadilla con Res 29.50

With argentinian black angus beef loin strips and onions

🥗 Quesadilla con Planted 28.50

With marinated planted chicken

PLATOS FUERTES

MAIN COURSE

Pollo Guadalajara 28.00

Tender chicken breast strips with aromatic tomato cream sauce, with mexican tomato rice **1**

🔥 Carne con Chile 31.00

Swiss beef cubes braised with beans and chickpeas, served with pico de gallo, mexican tomato rice and tortillas **2, 4**

Costillas de Puerco Adobadas 33.00

Spicy marinated, roasted pork spare ribs, half of a corn on the cob and country fries **1, 4**

Filete Tres Amigos 39.50

Two grilled argentinian black angus beef loin medallions with country fries, guacamole, half of a corn on the cob, beans and salsa casera **1, 4**

Camarones al Mojo de Ajo 38.50

Fried jumbo shrimps with garlic, and mexican tomato rice **1, 4**

ESQUINA GRINCA

TEX-MEX CORNER

Hamburguesa 25.50

170g swiss beef burger with chipotle cocktail sauce and country fries

Hamburguesa con Queso 26.50

170g swiss beef burger topped with cheddar cheese and mozzarella, with chipotle cocktail sauce and country fries

Hamburguesa Ranchera 27.50

170g swiss beef burger topped with cheddar cheese and mozzarella, with bacon, chipotle cocktail sauce and country fries

🔥 Hamburguesa Mexicana 27.50

170g swiss beef burger topped with jalapeños, cheddar cheese and mozzarella, with chipotle cocktail sauce, guacamole and country fries

Wrap de Pollo 25.50

Large tortilla filled with grilled chicken breast, cheese and chipotle cocktail sauce, with mixed lettuce with hibiscus dressing, guacamole and salsa casera

Buffalo Chicken Wings 24.50

Deep fried chicken wings buffalo style served with country fries **3**

All our sauces are fresh and homemade, according to traditional mexican recipes.

All jumbo shrimps are bred and certified according to swiss food regulations (LMV), feel free to ask for the designation of origin of our products.

All prices in Swiss Francs incl. VAT.

🥗 = vegetarian

🌿 = vegan

🥗🌿 = vegan possible

🔥 = spicy

1 gluten-free

2 gluten-free possible

3 lactose-free

4 lactose-free possible

Our expert service team will be happy to advise you on food allergies and the exact ingredients of our dishes.