

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!



ENSALADAS

Ensalada con Aderezo de Jamaica 10.50

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

Ensalada de Aguacate 14.50

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

Ensalada con Quesadilla 23.50

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 Gigantes 22.50

Baked tortilla chips with beans, jalapeños and cheese 1

Nachos con Pollo 26.50

Nachos Gigantes with chicken breast strips 1

Nachos con Chorizo 26.50

Nachos Gigantes with spicy chili sausage 1

SOPA

Crema de Maíz 11.50

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

ENTRADAS Y ANTOJITOS

Tortillachips 10.50

A bowl of tortilla chips with three different sauces for dipping - ideal for two people 1, 4
additional guacamole 4.00 1, 3

Guacamole 11.50

Homemade avocado dip with crispy tortilla chips 1, 3

Nachos 14.50

Baked tortilla chips with beans, jalapeños and cheese - ideal for two people
additional guacamole 4.00 1, 3

Flauta 11.50

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

Papas Caseras 9.50

Fried potato wedges with sour cream 1, 4

Elote Cocido 9.50

Organic corn on the cob with butter and salt 1, 4

Torta de Maíz 11.50

Our famous corn casserole baked with cheese 1

Hongos al Chipotle 13.50

Fresh mushrooms in a spicy chili chipotle sauce 1, 3

Chorizo Casero 12.50

Fried chili sausage, a recipe of the house, served with escabeche 1, 3

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

Entradas Mixtas per person 15.50

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

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

FAJITAS

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

Tres Amigos 34.50

With marinated, fried chicken breast, onions and cheese 2

Al Pastor 29.50

With marinated, fried pork strips and pineapple 2, 4

Res 36.50

With argentinian black Angus beef loin strips and onion 2, 4
additionally flambéed with tequila 3.50

Planted y Piña 32.50

With marinated planted chicken and pineapple 2, 4

Chorizo 28.50

With grilled chili sausage 2, 4

Pechuga de Pollo 30.50

With marinated, fried chicken breast 2, 4

Verdura Mixta 27.50

With mixed Mexican vegetable 2, 4

Camarones 36.50

With shrimps fried in garlic 2, 4

COMBO FAJITAS

FOR 2 OR MORE PEOPLE 2, 4

In the pan, we serve argentinian black Angus beef strips, marinated chicken breast, marinated pork strips, organic corn on the cob, papas caseras and mixed Mexican vegetables. Served with various sauces, lettuce, Mexican beans, guacamole and tortillas.

...FILL IT YOURSELF!

per person 39.50

additional shrimps with garlic per person +3.50



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 **4**

Burrito con Cerdo 29.50

With marinated pork strips and chile guajillo sauce **4**

Burrito con Verdura 27.50

With mixed mexican vegetables and salsa casera **4**

Burrito con Planted 31.50

With marinated planted.chicken and tomatillo sauce **4**

Burrito con Pollo 29.50

With marinated chicken breast strips and salsa casera **4**

TACOS NORTEÑOS

Large tortilla stuffed with cheese, bell peppers and filling of choice, served with mixed lettuce and hibiscus dressing.

Pancho Villa 27.00

With marinated, roasted chicken breast strips

Barranca del Cobre 28.00

With spicy marinated pork strips on guajillo adobo sauce

QUESADILLAS

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

Quesadilla con Verdura 26.50

With mixed mexican vegetables

Quesadilla con Pollo 28.50

With marinated, grilled chicken breast

Quesadilla con Planted 29.50

With marinated planted.chicken

Quesadilla con Res 30.50

With argentinian black angus beef loin strips and onions

ESQUINA GRINCA

TEX-MEX CORNER

Hamburguesa 26.50

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

Hamburguesa con Queso 27.50

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

Hamburguesa Mexicana 28.50

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

Wrap de Pollo 26.50

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

Wrap de Chorizo 26.50

Large tortilla filled with fried chili sausage, cheese and chipotle cocktail sauce, with mixed lettuce with hibiscus dressing, guacamole and escabeche

Buffalo Chicken Wings 24.50

Deep fried chicken wings buffalo style served with french 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.

PLATOS TIPICOS

TRADITIONAL DISHES

Pollo Guadalajara 28.00

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

Pechuga de Pollo al Guajillo 29.00

Chicken breast in spicy chili sauce with pico de gallo and corn casserole **1, 4**

Pollo en Mole Poblano 31.00

Tender chicken breast served on mexico's dark, spicy « national sauce », with mexican tomato rice and beans

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**

Tiritas de Cerdo al Chipotle 29.50

Fried pork strips with spicy chile chipotle sauce and corn casserole **1, 4**

Costillas de Puerco Adobadas 34.50

Spicy marinated, roasted pork spare ribs, half of an organic corn on the cob and papas caseras with sour cream **1, 4**

Alambre de Res con Piña 38.50

Argentinian black angus beef loin skewer with pineapple, bell peppers, beans, pico de gallo and corn casserole **1, 4**

Filete Tres Amigos 39.50

Two grilled argentinian black angus beef loin medallions with papas caseras, guacamole, organic corn on the cob, beans and salsa casera **1, 4**

Mar y Tierra 43.50

Argentinian black angus beef loin medallions, giant prawns, chicken breast and grilled chorizo, papas caseras with sour cream and guacamole **1, 4**

Camarones al Mojo de Ajo 38.50

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

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!

 = 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.