EL MENÚ

Tres Amigos
Mexican Bar und Restaurant

MARGARITAS

THERE'S NO WAY AROUND IT!

We mix tequila, triple sec, lime juice and fruit puree together to make a heavenly cocktail.

Margarita glass 15.50

Carafe 29.50

1-liter carafe 54.00

The following flavors are always available:

strawberry, raspberry, mango, and lime. All fruit margaritas are also available in **non-alcoholic** versions.



ASK ABOUT TODAY'S SPECIALS!

COMBO FAJITAS

OUR FAJITA EXPERIENCE (FOR 2 OR MORE PEOPLE) 2, 4

In the giant skillet, we serve Argentine black angus beef sirloin strips, marinated chicken breast strips, marinated pork strips, corn on the cob, and a Mexican mixed vegetable medley. Served with a variety of sauces, shredded lettuce, Mexican beans, guacamole, and wheat tortillas.

...TO FILL YOURSELF!

per person 42.50

plus shrimp sautéed in garlic per person +3.50

ENTRADAS Y ANTOJITOS

Tortilla Chips 10.50
A bowl of chips with three different dipping sauces, perfect for two people 1, 4
Guacamole on the side **4.00** 1, 3

Flauta 11.50
Tortilla roll filled with vegetables and cheese, baked until crispy, served with salsa casera and guacamole

Quesadilla 13.50
Large wheat tortilla filled with melted cheese and epazote

Elote Cocido 9.50
Boiled corn on the cob with butter and salt 1, 4

Buffalo Chicken Wings 14.50
Spicy, marinated chicken wings 1, 3

Camarones al Ajillo 16.50
Pan-fried jumbo shrimp with garlic 1, 3

Chorizo Casero 12.50
Pan-fried chili sausage based on a family recipe 1, 3

For 2 or more people

Entradas Mixtas per person 15.50
Assorted appetizer platter with flauta, chorizo, buffalo chicken wings, guacamole, tortilla chips, and salsas

Costillas de Puerco Adobadas 17.50
Tender pork spare ribs, marinated in a robust adobo sauce, roasted in the oven 1, 3

Torta de Maíz 11.50
Our famous corn casserole baked with cheese 1

Crema de Maíz 11.50
Our well-known and very popular cream soup made from fresh corn kernels 1

NACHOS

Nachos 15.50
Tortilla chips topped with beans, jalapeños, baked with melted cheese – perfect for two people 1
Guacamole on the side **4.00** 1, 3

Nachos Gigantes 23.50
Tortilla chips topped with beans, jalapeños, and baked with melted cheese 1

Nachos con Pollo 27.50
Nachos gigantes with chicken breast strips 1

Nachos con Chorizo 26.50
Nachos gigantes with spicy chili sausage 1

ENSALADAS

Ensalada con Aderezo de Jamaica 11.50
Mixed green salad with homemade hibiscus flower dressing and spicy peanuts 1, 3

Ensalada de Aguacate 14.50
Mixed green salad with homemade hibiscus flower dressing and spicy peanuts, with avocado and pineapple 1, 3

Ensalada con Quesadilla 24.50
Avocado salad with a large wheat tortilla filled with melted cheese and epazote

Ensalada con Flautas 25.50
Mixed green salad with pineapple, avocado, and two crispy baked tortilla rolls filled with vegetables and cheese

Ensalada con Pollo 27.50
Mixed green salad with pineapple, avocado, and marinated grilled chicken breast 1, 3

ABC
of Mexican cuisine & declaration of origin

ENCHILADAS

Corn tortillas with various fillings, baked with sauce and cheese, served with beans and tomato rice.

Verdes de Res 33.00
With Argentine beef round strips in a mild peanut-tomatillo sauce 1, 4

Rojas de Res 33.00
With Argentine beef round strips in a spicy chile guajillo sauce 1, 4

Verdes de Pollo 29.50
With chicken breast strips in a mild peanut-tomatillo sauce 1, 4

Rojas de Pollo 29.50
With chicken breast strips in a spicy chile guajillo sauce 1, 4

Verdes con Verdura 27.00
With a Mexican mixed vegetable medley served with a mild peanut-tomatillo sauce 1, 4

BURRITOS

A large wheat tortilla filled with rice, beans, bell pepper mix and shredded lettuce, baked with salsa and cheese.

Pollo 29.50
With marinated chicken breast strips and salsa casera 4

Res 34.50
With pan-seared Argentine black angus beef strips and chile chipotle sauce 4

Verdura 27.50
With a Mexican vegetable medley and salsa casera 4

Planted 32.50
With spicy planted.nature and tomatillo sauce 4

Camarones 32.50
Served with garlic-sautéed shrimp and salsa casera 4

QUESADILLAS

Large wheat tortilla filled with melted cheese, served with guacamole, crisp leaf lettuce, and pico de gallo.

Pollo 28.50
With marinated, pan-fried chicken breast strips

Res 32.50
With Argentine black angus beef strips and onions

Verdura 26.50
With a mix of Mexican vegetables

Planted 32.00
With spicy planted.nature

Camarones 31.50
Served with shrimp sautéed in garlic

FAJITAS

Soft wheat tortillas with guacamole, salsa casera, sour cream, beans, and shredded lettuce, served straight from the hot skillet.

Tres Amigos 35.50
With marinated, pan-fried chicken breast, onions, and cheese 2

Al Pastor 29.50
With marinated, pan-fried pork strips and pineapple 2, 4

Pechuga de Pollo 32.00
With marinated, pan-fried chicken breast 2, 4

Planted y Piña 33.50
With marinated planted.nature and pineapple 2, 4

Chorizo 28.50
With pan-fried chili sausage 2, 4

Res 38.50
With Argentine black angus beef strips on onions 2, 4

Verdura Mixta 28.50
With a mix of Mexican vegetables 2, 4

Camarones 36.50
Served with shrimp sautéed in garlic 2, 4

PLATOS FUERTES

MAIN COURSES

Pollo Guadalajara 29.50
Tender chicken breast strips in a flavorful tomato cream sauce, served with Mexican tomato rice 1

Carne con Chile 32.50
Swiss beef cubes braised with beans and chickpeas, served with pico de gallo, Mexican tomato rice, and wheat tortillas 2, 4

Tiritas de Cerdo al Chipotle 29.50
Pan-fried pork strips with a spicy chile-chipotle sauce and corn casserole 1, 4

Costillas de Puerco Adobadas 36.50
Spicy marinated, pan-fried pork spare ribs, half a corn cob, and french fries 1, 4

Filete Tres Amigos 39.50
Two Argentine beef tenderloin medallions grilled with french fries, guacamole, half a corn cob, beans, and salsa casera 1, 4

Mar y Tierra 46.50
Argentine black angus grilled beef tenderloin medallions, jumbo shrimp, grilled chicken breast, and chorizo, served with Mexican tomato rice and guacamole 1, 4

Camarones al Mojo de Ajo 38.50
Giant shrimp sautéed with garlic, served with Mexican tomato rice 1, 4

ESQUINA GRINGA

THE TEX-MEX CORNER

Hamburguesa 27.50
Swiss black angus beef burger, with chipotle cocktail sauce and french fries

Hamburguesa con Queso 28.50
Swiss black angus beef burger, topped with cheddar and mozzarella, served with chipotle cocktail sauce and french fries

Hamburguesa Ranchera 29.50
Swiss black angus beef burger, topped with cheddar and mozzarella, fried bacon, chipotle cocktail sauce, and french fries

Hamburguesa Mexicana 29.50
Swiss black angus beef burger topped with cheddar and mozzarella, jalapeños, chipotle cocktail sauce, guacamole, and french fries

Hamburguesa Pollo 29.50
Marinated, pan-fried chicken breast baked with cheddar and mozzarella, jalapeños, chipotle cocktail sauce, guacamole, and french fries

Buffalo Chicken Wings 26.50
Spicy, marinated chicken wings, with french fries 3

Wrap de Pollo 27.50
Large wheat tortilla filled with grilled chicken breast, cheese, and chipotle cocktail sauce, served with a mixed green salad topped with hibiscus flower dressing, guacamole, and salsa casera

Wrap de Chorizo 27.50
Large wheat tortilla filled with pan-fried chili sausage, cheese, and chipotle cocktail sauce, served with a mixed green salad topped with hibiscus flower dressing, guacamole, and salsa casera

All of our sauces are freshly prepared in-house - inspired by Mexican cuisine.

All prices are in swiss francs and include VAT.





= vegetarian = vegan = vegan option available = spicy

1 gluten-free 2 gluten-free option available 3 lactose-free 4 lactose-free option available

Our knowledgeable service team will be happy to advise you on food allergies and the specific ingredients in our dishes.