



SPEISEKARTE
ENGLISH





COCKTAILS

Mojito <i>Havana Club, fresh mint, lime, cane sugar</i>	14.00
Mojito de Fresa <i>Havana Club, fresh mint, strawberries, cane sugar</i>	14.00
Caipirinha <i>Cachaca, lime, cane sugar</i>	14.00
Caipirinha de Fresa <i>Cachaca, strawberries, cane sugar</i>	14.00
Caipiroska (Blanca / Roja) <i>Vodka (white or red), lime, cane sugar</i>	14.00
Piña Colada <i>Bacardi, Coconut cream, pineapple juice</i>	15.00
Fresa Colada <i>Bacardi, Coconut cream, Strawberries</i>	15.00
Margarita <i>Tequila, Curacao Triple sec, lime juice</i>	15.00
Margarita Fresa <i>Tequila, Curacao Triple sec, lime juice, strawberry nectar</i>	15.00
Margarita mango <i>Tequila, Curacao Triple sec, lime juice, mango nectar</i>	15.00
Banana Daiquiri <i>Bacardi, lime juice, sugar syrup, fresh banana</i>	15.00
Tequila Sunrise <i>Tequila, orange juice, grenadine syrup</i>	15.00
Daiquiri (Hemingway) <i>Havana Club, lime juice, cane sugar</i>	15.00
May - Tai <i>Bacardi(Dark), apricot liqueur, lime juice, orange juice</i>	15.00
La Fruta <i>Passion liqueur, orange juice, pineapple juice</i>	15.00
Sex en la playa <i>Vodka, apricot liqueur, cranberry juice, orange juice</i>	15.00
La Pisina <i>Bacardi, Cream of Coconut, Blue Curacao, Pineapple Juice</i>	15.00
Long Island Ice Tea <i>Vodka, rum, tequila, gin, triple sec, lemon juice, Coca Cola</i>	18.00
Hugo Cubano <i>Elderflower syrup, prosecco, mint, lime, orange slice</i>	13.00
Non-alcoholic COCKTAILS	
La Fruta Fresca <i>Mango, fresh banana, pineapple juice, orange juice, cane sugar</i>	13.00
LA BOMBA FRECSA <i>Mango, strawberries, banana, pineapple juice, orange juice, cane sugar</i>	13.00
Mojito Virgen <i>Ginger ale, fresh mint, lime, cane sugar</i>	12.00
Mojito Virgen de Fresa <i>Ginger ale, fresh mint, strawberries, cane sugar</i>	12.00
Caipirinha Fit <i>Ginger ale, lime, cane sugar</i>	12.00
Caipirinha Fit de Morango <i>Ginger ale, strawberries, cane sugar</i>	12.00
Piñita Colada <i>Coconut cream, pineapple juice</i>	12.00
Fresita Colada <i>Coconut cream, strawberries, pineapple juice</i>	12.00





ENSALADA / SALATE / SALADE

Ensalada Verde 11.00

Fresh green salad with avocado

Ensalada Mixta 12.50

Mixed Salad, different types of Salad, Avocado, Cucumber, Corn, Champignons, Carott salad

Ensalada de Pollo 20.50

Typical mexican Salad with fried chicken on an Aderezo-Chipotlesauce served on Iceberg Salad

Ensalada Caesar 19.00

Caesar Salad is an internationally known salad in US American cuisine, which is attributed to the Italian-American Cesare Cardini. The main ingredient is romaine lettuce, which is served with a special dressing and croutons, Sliced bacon and parmesan is served. In addition with juicy chicken breast strips

Ensalada de Camarones 22.50

Fried shrimps an Balsamico Dressing served on fresh Iceberg Salad

Ceviche de Camarones 19.00

Creation of Shrimps, Shrimps, Jalapenos, Onions, spicy Tomato sauce, Limejuice

Ensalada El Mex 16.50

Mixed Salad, with Mango, Pineapple, Avocado, Cherry tomatoes, Cucumber, red Onions, Potatoes slices and Sauer cream Dip

NACHOS

Guacamole con Totopos 15.00

The most famous Dish of Mexico. The over backed Tortilla chips with Cheese are served with Guacamole, the famous avocado mousse

Tres Salsas para picar 16.00

The over backed Tortilla chips with Cheese are served with three different types of sauces, Salsa roja, Guacamole, Sour cream

Nachos Norteños 18.00

Frijoles the most famous bean mousse of Mexico. In this dish we spread the frijoles over the Nachos that are then overbacked with cheese. On the side the famous Guacamole sauce. A dish that is a must for every Mexican Restaurant





Starters

Tapas

16.00

As an Entree or an Apéro, over backed Tortilla chips with cheese, with different types of Tapas

Garlic – Chili Bread

11.50

Crispy Garlic and Chilibread

Chiles Jalapeños

19.50

Jalapenos are the green mexican pepperoncini, that are filled and fried with a type of cream cheese served on a bouquet of Iceberg Salad with an Aderezo Chipotle sauce

Alitas de Pollo

24.50

Spicy marinated chicken wings, garnished with different types of salads Potato slices, Sour Cream und Mango-Chili Dip

Empanadas rellenas de Carne

22.50

The dumplings, which are widely spread in South America, are served with beef, potatoes, tomatoes and onions and served with chimichurri sauce and guacamole

Brocheta de pollo en salsa de piloncillo

19.50

5 pieces of grilled chicken marinated with a sweet-hot chili sauce on a pike, served on a Corn tortilla with Mexican Vegetable Rice, Corncob and Sweet Chili Sauce

Selection de Entradas

30.00

A creation of all our Tapas, let yourself be surprised!



QUESADILLA



Quesadilla tradicional 25.00

Wheat tortilla filled with Cheddar cheese, Tomato sauce, Champignons, served with Sour cream, Frijoles (mex. Bean mousse), Guacamole and a Salad Bouquet



Quesadilla de Verdura 26.00

Wheat tortilla stuffed with cheddar cheese, vegetables, tomato sauce, mushrooms, Served with Sour cream, Frijoles, Guacamole and salad basket



Quesadilla de Chorizo 26.50

Wheat tortilla filled with Cheddar cheese, Tomato sauce, Champignons and Chorizo, served with Sour cream, Frijoles (mex. Bean mousse), Guacamole and a Salad Bouquet

Quesadilla de Atun 26.50

Wheat tortilla filled with Cheddar cheese, Tomato sauce, Champignons and Tuna, served with Sour cream, Frijoles (mex. Bean mousse), Guacamole and a Salad Bouquet

Quesadilla de Pollo 26.50

Wheat tortilla filled with Cheddar cheese, Tomato sauce, Champignons and Chicken, served with Sour cream, Frijoles (mex. Bean mousse), Guacamole and a Salad Bouquet

Quesadilla de Camarones 29.50

Wheat tortilla filled with Cheddar cheese, Tomato sauce, Champignons and Crevettes, served with Sour cream, Frijoles (mex. Bean mousse), Guacamole and a Salad Bouquet

Quesadilla de Res 28.50

Wheat tortilla filled with Cheddar cheese, Tomato sauce, Champignons and Beef, served with Sour cream, Frijoles (mex. Bean mousse), Guacamole and a Salad Bouquet

Quesadilla Vegano 27.50

Wheat tortilla filled with vegan cheese, tomato sauce, mushrooms and vegan pulled pork, served with sour cream, frijoles, guacamole and salad basket.





PLATOS FUERTES/MAIN DISHES

Frijoles a la Guajillo 24.50

Mexican peasant specialty

White beans soaked in water overnight are cooked with bacon, tomatoes and tender Mexican herbs according to an old recipe and then filled hot into the homemade golden-brown crusty bread. served with spring onions, paprika, radish, rice and salt

Pechuga de Pollo al Tequila 31.50

Grilled Chicken breast, flambé with Tequila, served with a Chili-creme sauce, on the side, Mexican vegetable rice, vegetables and Champignons

Cordón azul a la Mexicana (el Clásico) 32.00

Chicken Cordon bleu filled with Cheddar cheese and Chorizo, garnished with Pepperoncini and Onions, Served with Frijoles, Sour Cream, Corncob and a side dish of your choosing

Tampiquena/Specialty from Tampiquena 42.00

Beefsteak (180 gr.) served with Chili butter, on the side Vegetable-Enchiladas, Onions, Frijoles (mex. Bean mousse) and Mexican vegetable rice

Pollo con Mole 29.50

Two Chicken breasts: One with the original Mexican Mole Poblano and the other one with Salsa verde, made out of green Tomatoes, Pepperoncini and Pumpkin seeds, on the side, Mexican vegetable rice and Frijoles (mex. Bean mousse)

Chile con Carne 29.50

Spicy Beef pieces with Beans in a hot Tomato chili sauce, served with Mexican vegetable rice, Corncob and Tortillas, on the side Sour Cream and Salsa Roja
This dish is also hot, in the homemade golden brown Crust bread available bottled. +4.00

Puntas de Res a la Mexicana 33.00

Grilled Beef pieces with Tomatoes Onions and Chile Serrano, on the side, Mexican vegetable rice and a Corncob

Guachinango a la plancha 32.00

Roasted sea bream fillet with tender Herbs and flambé with Tequila, served with a Chili-creme sauce, on the side, Mexican vegetable rice, vegetables and Champignons

Camarones en la Salsa Margeritas 33.00

Grilled crevettes with Salsa Margaritas served with Mexican vegetable rice, vegetables and Champignons.

Selección combinada típica mexicana 42.50

A selection of our typical Mexican specialties, that we select for you in Our card. Tacos de Pollo, Enchiladas de Verdura, Quesadilla Tradicional, Frijoles a la Guajillo, Fajitas de Res and Chili con Carne.

Our Selección is served with wheat tarts, Mexican vegetable ice cream, Frijoles, Guacamole, Salsa Blanca, Salsa Roja and a roasted corncob





TROCITOS

Especialidad de la Casa,

*Served with Wheat Tortillas, Rice and Frijoles,
served in a pan at your table.
Garanted a fantastic meal!!!!*

Trocitos de Res al Guajillo 36.00

*juicy pieces of Beef grilled with Chill peppers, Tomatoes and spicy Onions.
seasoned with mexican spices*

Trocitos de Pollo 32.50

*Juicy chicken breast diced with peppers, tomatoes and spicy
Onions and refined with Mexican spices.*

Trocitos de Puerco 30.50

*Succulent pork back roasted with peppers, tomatoes and spicy
Onions and refined with Mexican spices.*

Trocitos de Pescado 33.00

*Juicy sea bream fillets roasted with peppers,
tomatoes and spicy onions and refined with Mexican spices.*

Trocitos de Camarones 35.50

*Juicy giant prawns roasted with peppers, tomatoes and spicy
Onions and refined with Mexican spices.*



HAMBURGUESAS

Our hamburger with fresh ingredients are made by according own recipe and prepared with love. All our Burgers are served with Country Cuts, Chiles Jalapenos, Salsa Blanca, Salsa Roja and a Corncob



Mexico Taco Burger (Vegi) 22.50

Juicy vegetable cereal burger, topped with cheddar cheese, iceberg salad, Tomato slices, onion slices, peperoni strips and Salsa de la Casa

Hamburguesa Mexicana 22.50

spicy juicy Beef Paddys, topped with iceberg Salad, Tomato slices, Onions, Pepperoncini slices and Salsa de la Casa

Hamburguesa con Pollo 22.50

Chicken cutlet topped with Cheddar cheese, Iceberg Salad, Tomato slices, Onions, Pepperoncini slices and Salsa de la Casa

Hamburguesa con Queso 24.50

spicy juicy Beef Paddys, topped with Iceberg Salad, Tomato slices, Onions pickle slices and Salsa de la Casa

Hamburguesa de la Casa 26.50

From juicy beef, mild jalapeños and cheddar cheese made burgers, wrapped by tender crispy bread, Filled with colorful and crisp leaves salad, tomato slices, Onion salice, peperoni strips and salsa de la Casa

Hamburguesa de Pollo Grande 28.50

Two juicy chicken burgers made with juicy chicken meat, topped with double cheddar cheese, iceberg lettuce, tomato slices, onion slices, cucumber slices, peperoni strips and salsa de la casa.

Hamburguesa Grande 30.50

Two juicy Beef Paddys topped with double Cheddar Cheese, Iceberg Salad, Tomato slices, Onions, Pepperoncini slices and Salsa de la Casa





FAJITAS

*Wheat tortillas, which you can fill yourself
All our fajitas are served with wheat tortillas,
Mexican vegetable rice, Frijoles, Guacamole, sour cream
and a roasted corncob*

Fajitas de Res

With Beef strips, Pepperoncini and Onions

36.00

Fajitas de Puerco

With Pork strips, Pepperoncini and Onions

30.50

Fajitas de Pollo

With Chicken strips, Pepperoncini and Onions

34.00

Fajitas Vegano

With vegan pulled pork, Paprica and Onions

35.00

Fajitas de Verdura

*With seasonal Vegetables, Champignon,
Pepperoncini and Onions*

29.50

Fajitas de Camarones

With crevettes, Pepperoncini and Onions

36.00

Fajitas de Pescado

With sea bream fillet, pepperoni and onions

35.00

Selección combinada de Fajitas

With beef, chicken, crevettes, hot peppers and onions

39.50







TACOS

Rolled Corn Tortillas are made with both Sauce Mole Poblano (original Mexican chocolate sauce) and Salsa Roja, garnished with Cheddar cheese, Onions and Salad on the side, we will serve Frijoles and Guacamole

Tacos de Res 29.50
Filled with Beef strips, Tomatoes and Onions

Tacos de Puerco 27.50
Filled with Pork strips, Tomatoes and Onions

Tacos de Pollo 28.50
Filled with Chicken, Tomatoes and Onions

Tacos de Verdura 26.50
Filled with fresh Vegetables

Tacos de Pescado 30.50
Filled with sea bream fillet, tomatoes and onions

Tacos de Camarones 32.00
Filled with Crevettes, Tomatoes and Onions





TACOS

A classic of Mexican cuisine!

TACOS CLÁSICOS

Soft corn tortillas filled with your choice of juicy meat, garnished with fresh lettuce, diced tomatoes, onions and cheddar cheese, served with sour cream, homemade guacamole and corn on the cob.

Delicious fillings of your choice:

Beef, chicken, pork, veggie, vegan pulled pork, fish or shrimp.



Taco Chilango

31.00

A soft tortilla with the perfect blend of melted Cheddar cheese, your favourite meat, pico de gallo, lettuce and lime.

Taco Yucatan

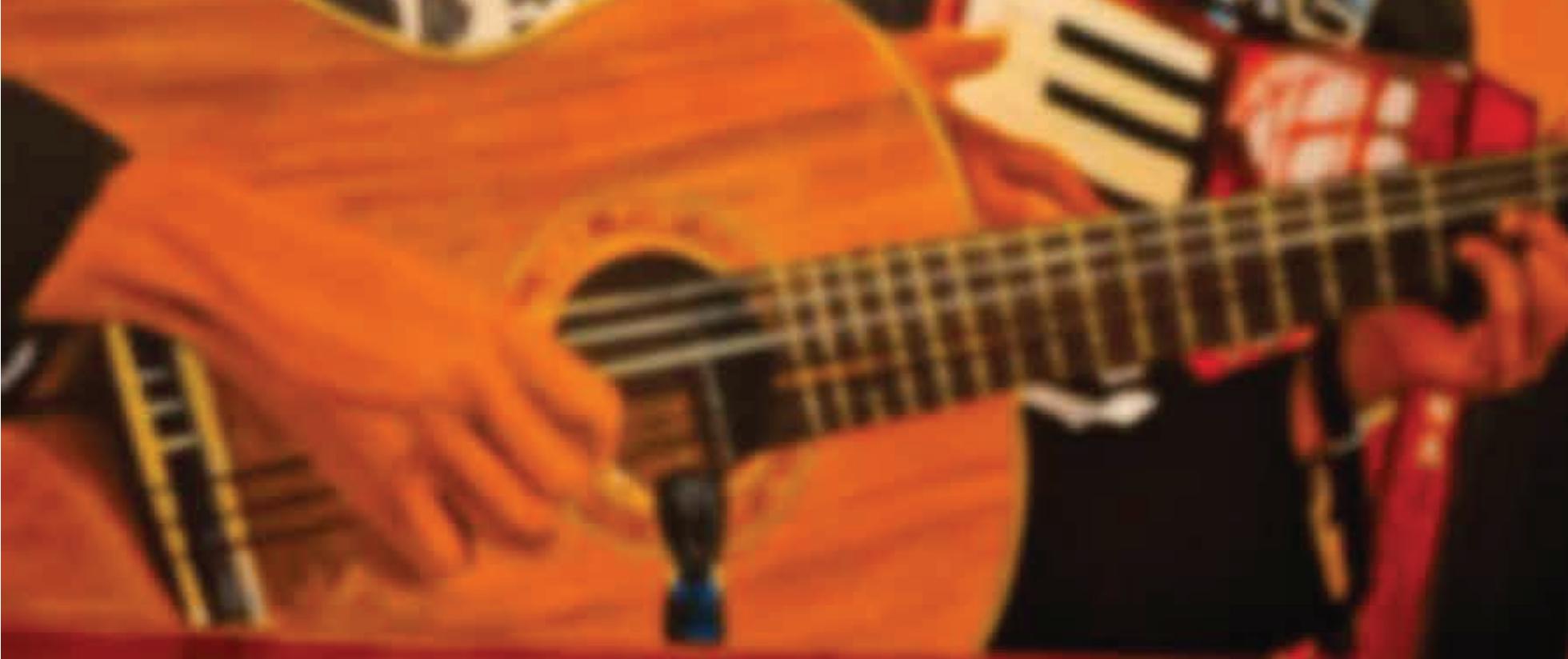
31.00

Enjoy soft tortilla spread with homemade guacamole, filled with your favourite meat, Salsa Yucatan, lettuce and lime.

Taquesa

33.00

This hearty taco includes freshly grated cheddar cheese and the signature and the typical creamy Queso Blanco, grilled between two flour tortillas and filled with freshly grilled marinated meat, fresh lettuce, fresh diced tomatoes and grated cheddar cheese. and grated cheddar cheese





ENCHILADAS

Filled Corn Tortillas are made with both Sauce Salsa Verde and Salsa Roja, garnished with Cheddar Cheese, Onions and Salad on the side, we will serve Frijoles and a Corncob

Enchilada de Res **29.50**

Filled with Beef strips, Tomatoes and Onions

Enchilada de Puerco **27.50**

Filled with Pork strips, Tomatoes and Onions

Enchilada de Pollo **28.50**

Filled with Chicken, Tomatoes and Onions

Enchilada de Verdura **26.50**

Filled with fresh Vegetables

Enchilada Vegano **29.50**

Filled with fresh Vegetables

Enchilada de Pescado **21.00**

Filled with sea bream fillet, tomatoes and onions

Enchilada de Camarones **32.50**

Filled with Crevettes, Tomatoes and Onions





SPARE RIBS

Juicy Pork-Spare-Ribs heartily grilled in the oven, with different types of homemade Marinades, our Spare Ribs are served with Sour Cream, Corn cob and a side dish of your choosing

Side dishes: Country Cuts, Golden Texas Fries, French Fries or baked potatoes



Spare Ribs a la Mexicana 33.50

Juicy Pork-Spare-Ribs, with an orange, Tomatoes, Chiles and Tequila Marinade.

Spare Ribs BBQ 33.50

Juicy Pork-Spare-Ribs, with our homemade BBQ Marinade

Spare Ribs BBQ Hot 33.50

Juicy Pork-Spare-Ribs, with our homemade spicy BBQ Marinade

Plato Combinado Ribs&Wings 38.50

The Highlight! The best of both sides. Spare Ribs with our BBQ Marinade and golden Wings, rounded off with Chiles Jalapenos







ASADOS / GRILL

Bisteca de Res (carne de costilla) 34.00
Rib-Eye Steak

Pechuga de Pollo 29.50
Chicken Breast

Pinchos de Camarones-Calamare 35.00
Crevettes-Calamares Pike

Filete de Salmón 33.00
Salmon steak

Acompañado / Side Dishes:

For all our Grill specials, you can select two of the following side dishes.

Salad, Vegetables, Vegetables Enchilada, Corncob, Baked-Potatoes, Country Cuts, French Fries, Mexican Vegetables rice

Salsas / Sauces:

Chili-Butter,

Mole Poblano (original Mexican chocolate sauce), Salsa Verde or Salsa Roja

LONG DRINKS

Cuba Libre	4 cl	14.00
Whiskey Cola	4 cl	14.00
Bacardi Cola	4 cl	14.00
Gin Tonic	4 cl	14.00
Vodka Orange	4 cl	14.00
Vodka Lemon	4 cl	14.00
Vodka Redbull	4 cl	14.00
Malibu Ananas	4 cl	14.00
Campari Orange	4 cl	10.50

APERITIFS - APERITIVOS

	Vol.%		
Martini Bianco	15	4 cl	8.50
Campari	23	4 cl	8.50
Cynar	16.5	4 cl	8.50
Pastis	45	4 cl	8.50
Baileys	17	4 cl	8.50
Ramazotti	40	4 cl	8.50
Averna	32	4 cl	8.50
Grappa	40	4 cl	8.50
Amaretto	28	4 cl	8.50
Aperol	11	4 cl	8.50
<i>Sparkling white wine</i>			8.00
Aperol Spritz	11		12.00
<i>(Prosecco, Soda, Orange)</i>			





SPRITOUSEN

	Vol.%		
Havana Rum Blanco	37.5	4 cl	12.00
Havana Rum añejo	40	4 cl	12.00
Bacardi Premium Black	37.5	4 cl	12.00
Bacardi Rum White	37.5	4 cl	12.00
Cachaca	40	4 cl	12.00
Black Label	40	4 cl	14.00
Ballantines	40	4 cl	12.00
Jack Daniel	40	4 cl	14.00
Chivas Regal	40	4 cl	14.00
Jeam Beam	40	4 cl	14.00
Canadian Club	40	4 cl	14.00
Hennessy Cognac	40	4 cl	12.00
Vodka White	40	4 cl	12.00
Vodka Red Liqueur	24	4 cl	12.00
Vodka Blue Liqueur	20	4 cl	12.00
Malibu Coconut Liqueur	21	4 cl	12.00
Passion Fruit Liqueur	18	4 cl	12.00
Batida de Coco	16	4 cl	12.00
Absolut Vodka	40	4 cl	14.00
Gin	37.5	4 cl	12.00
Bombay Sapphire Gin	47	4 cl	14.00
Hendrick's Gin	44	4 cl	14.00
Monkey 47 Gin	47	4 cl	14.00
Sierra Tequilla Silver	38	4 cl	08.00
Sierra Tequilla Reposado (Gold)	38	4 cl	08.00
Jose Cuervo Tequilla Silver	38	4 cl	09.00
Jose Cuervo Tequilla Gold	40	4 cl	09.00
Gran Orendain Tequilla Blanco	38	4 cl	11.00
Gran Orendain Tequilla Anejo	40	4 cl	11.00

CERVEZA-BIER

Calanda (Open)	25 cl	5.00
Heineken	25 cl	6.00
Corona (Mexico)	33 cl	8.00
Presidente (Dom. Rep.)	35 cl	8.00
Desperados (Tequila Bier)	33 cl	8.00
Erdinger (White beer)	33 cl	8.00
Smirnoff Ice	27.5 cl	8.00

MINERAL

Open

Coca Cola	30 cl	4.50	33 cl	5.00
Coca Cola	25 cl	3.50	33 cl	5.00
Fanta Orange			33 cl	5.00
Sprite	30 cl	4.50	33 cl	5.00
Schweppes	25 cl	4.50	20 cl	5.00
Rivella			33 cl	5.00
Mineral	30 cl	4.50	33 cl	4.50
Mineral	25 cl	3.50	33 cl	4.50
Mineral	50 cl	6.00	50 cl	6.80
Sanbitter			20 cl	5.00
Apple Juice			33 cl	5.00
Redbull			25 cl	6.00

JUGOS - JUICES

Mango	25 cl	6.50
Tropical (Peach, Banana, Apple, Pineapple)	25 cl	6.50
Guava	25 cl	6.50
Ananassaft	20 cl	6.00
Orangensaft	20 cl	6.00

FRAPPE

8.00

Vanilla, Chocolate, Strawberry, Mocca, Straciatella,
Pistache, Lemon, Mango, Coconut and Caramel.

COFFEE AND TEA

Kaffee	4.50
Espresso	4.50
Tee	4.50
Cappuccino/Schale/Latte macchiato	5.00



GEBURTSTAG

An Ihrem Geburtstag speisen Sie bei
und kostenlos!

Auf Reservation mit Identitätskarte.

HOCHZEITSTAG

An Ihrem Hochzeitstag speist eine
Person vom Ehepaar kostenlos!

Auf Reservation und mit Familienbüchlein.

POLTERABEND

Die Junggesellin oder der Junggeselle
speist bei uns kostenlos!

Auf Reservation und mit Standesamtdokument.



TÄGLICH GEÖFFNET
www.elmexicano.ch • info@elmexicano.ch