





MENU LA LATINA

“LA LATINA” INVITES YOU ON A JOURNEY THROUGH THE CITIES THAT SHAPE IBERO-AMERICAN GASTRONOMIC CULTURE.

INSPIRED BY MEXICAN CANTINAS, HEIRS TO SPANISH TAVERNS, OUR “LATIN CANTINA” IS A WARM, SOCIAL PLACE WHERE DISHES ARE MEANT TO BE SHARED.

CIUDAD DE MÉXICO

  **ESQUITES 11**
BUTTERED SAUTÉED CORN KERNELS, SERVED WITH FETA, MAYONNAISE AND LIME




   **SOPES DE COCHINITA PIBIL 13 (2 PIECES)**
9 CM CORN CAKES TOPPED WITH MARINATED PORK, SERVED WITH REFRIED BEANS, SOUR CREAM, GREEN SALAD, CHEESE, AND PICKLED RED ONIONS. **VEGETARIAN VERSION 9.**

   **FLAUTAS DE PAPAS 15 (3 PIECES)**
ROLLED AND FRIED TORTILLAS FILLED WITH POTATOES, SERVED WITH PASILLA SALSA, SOUR CREAM, FETA CHEESE, AND GREEN SALAD.

  **GRINGAS 16 (8 PETITES PIÈCES À PARTAGER)**
WHEAT TORTILLAS WITH AL PASTOR-STYLE MARINATED AND GRILLED PORK, MELTED CHEESE, WHITE ONIONS, CILANTRO, AND ROASTED PINEAPPLE.

CHOICE OF TACOS: CAMPECHANOS, POLLO ASADO, AL PASTOR, OR BISTEC, SERVED WITH SALSA VERDE OR CHILE DE ÁRBOL, AND ROASTED PINEAPPLE. 17 | 18 | 19 | 21 (3 PIECES)



100% CORN TORTILLAS (12 CM) WITH YOUR CHOICE OF FRESHLY GRILLED MARINATED SWISS MEAT FILLING: MEXICAN CHORIZO & BEEF MIX, CHICKEN, PORK, OR BEEF.

   **CEVICHE MEXICANO 29**
LIME-MARINATED SEA BASS WITH TOMATOES, ONIONS, CILANTRO, A TOUCH OF CHILI, AND CHUNKS OF MANGO. A SIGNATURE RECIPE FROM MEXICO'S COASTAL BEACHES.

BURRITO AL PASTOR OR RIB-EYE (200 GR.) 25 | 28
30 CM ROLLED WHEAT TORTILLA FILLED WITH GRILLED BEEF RIBEYE OR AL PASTOR PORK, REFRIED BEANS, GUACAMOLE, HOMEMADE RED SALSA, WITH AN OPTIONAL CHEESE UPGRADE

ENSALADA DE GAMBAS CON SALSA DE PIÑA Y MANGO 26
FRESH PRAWN SALAD WITH A FRUITY, EXOTIC VINAIGRETTE.

  **NACHOS MEXICANA 24**
A GENEROUS, FULLY LOADED VERSION WITH HOMEMADE GUACAMOLE, MELTED CHEESE, PICO DE GALLO, AND JALAPEÑOS.

  **TRADITIONAL STONE MORTAR 54**
WITH YOUR CHOICE OF FILLING, FOR A MINIMUM OF 2 PEOPLE. SERVED WITH 8 CORN OR WHEAT TORTILLAS, WHITE ONIONS, CILANTRO, LIME WEDGES, PICO DE GALLO, AND HOUSE SALSAS. OPTIONAL: HOMEMADE GUACAMOLE +9.-
CHOICE OF FILLINGS: COCHINITA PIBIL, CARNITAS, BEEF BARBACOA (+5.-), OR GRILLED CHICKEN (+9.-).

 **PLATO ESTRELLA / SIGNATURE**

 **PIQUANTE / SPICY**

 **VEGETARIAN**

 **SIN GLUTEN / GLUTEN FREE**

PRICES IN CHF | VAT INCLUDED

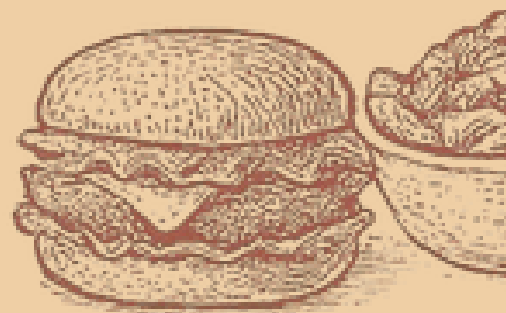
LIMA, PERÚ



- YUCAS CON SALSA HUANCAÍNA 7** (5 PIECES)
FRIED CASSAVA STICKS SERVED WITH A SPICY CHEESE DIP
- TEQUEÑOS PERUANOS CON SALSA VERDE 8** (6 PIECES)
CRISPY FRIED PASTRY STICKS FILLED WITH SWISS CHEESE,
SERVED WITH GARLIC CILANTRO MAYONNAISE.
- PAPAS FRITAS DE CAMOTE CON SALSA VERDE PERUANA, HUANCAÍNA O CREMA DE ROCOTO 8 | 13**
SWEET POTATO FRIES SERVED WITH YOUR CHOICE OF MILDLY SPICY PERUVIAN SAUCES.
- ALITAS ACEVICHADAS 16** (6 PIECES)
CRISPY CHICKEN WINGS COATED IN A TANGY, LIGHTLY SPICY CITRUS SAUCE INSPIRED BY PERUVIAN CEVICHE.
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- CEVICHE PERUANO 33**
RAW SEA BASS MARINATED IN LIME JUICE AND LECHE DE TIGRE, WITH RED ONIONS AND CORN KERNELS.
SERVED WITH SWEET POTATO AND FRIED PLANTAIN. MILDLY SPICY
- CEVICHE MIXTO DE ROCOTO O AJÍ AMARILLO 35** (PREPARATION TIME: 15 MINUTES)
OCTOPUS, BABY SQUID, SHRIMP, AND LIME-MARINATED SEA BASS, WITH LECHE DE TIGRE, RED ONIONS, FRESH
CILANTRO, GRILLED CORN, SWEET CORN KERNELS, AND SWEET POTATO
- ENSALADA "SOLTERITO DE QUINOA" 23**
QUINOA, AVOCADO, CORN, ONIONS, CHERRY TOMATOES, BABY POTATOES, PARSLEY, LIME JUICE, FETA CHEESE,
AND BLACK OLIVE MAYONNAISE.
- ARROZ CHAUFA 27** (PREPARATION TIME: 15 MINUTES)
CHINESE-PERUVIAN STYLE FRIED RICE WITH YOUR CHOICE OF CHICKEN, TOFU, OR PRAWNS (+5.-).
- LOMO SALTADO 38** (PREPARATION TIME: 15 MINUTES)
STIR-FRIED SWISS BEEF TENDERLOIN STRIPS WITH VEGETABLES, SOY SAUCE, AND FRENCH FRIES.

LOS ÁNGELES - NORTEAMÉRICA

MINI HAMBURGUESAS 21 (3 PIECES)
DELICIOUS MINI BURGERS ON BREADSTORE BUNS,
WITH CARAMELIZED ONIONS, HOMEMADE SAUCE, AND MELTED CHEESE



HAMBURGUESA BACON CHEESE 27
100% BEEF BURGER ON A BREADSTORE BUN, WITH CRISPY BACON, PREMIUM CHEDDAR CHEESE, TOMATOES,
AND LETTUCE. SERVED WITH SWEET POTATO FRIES

- PORK RIBS (350 GR.) 29**
SLOW-COOKED AT LOW TEMPERATURE WITH A BEER-BASED SAUCE AND OUR MEXICAN CHEF'S SECRET
INGREDIENTS. SERVED WITH RICE OR FRENCH FRIES

S PLATO ESTRELLA / SIGNATURE **P** PIQUANTE / SPICY **V** VEGETARIAN **GF** SIN GLUTEN / GLUTEN FREE

LALATINA.CH

PRICES IN CHF | VAT INCLUDED

DESSERTS

ALL OUR DESSERTS ARE HOMEMADE



ALFAJORES 3.5

TRADITIONAL ARGENTINE SHORTBREAD COOKIES FILLED WITH A CREAMY DULCE DE LECHE CENTER AND DUSTED WITH A DELICATE LAYER OF POWDERED SUGAR. A CLASSIC SOUTH AMERICAN SWEET.

PANNACOTTA MANGO Y COCO 6

LIGHT COCONUT PANNA COTTA SERVED WITH A SMOOTH MANGO COULIS. A DELICATE, EXOTIC DESSERT THAT BRINGS TOGETHER ITALY AND THE TROPICS.

TARTA DEL DÍA 6

CAKE OF THE DAY, INSPIRED BY THE MOMENT AND MADE WITH SEASONAL FRUIT. A HOMEMADE SURPRISE THAT'S ALWAYS DELICIOUS AND MADE WITH LOVE.

TARTA DE MARACUYÁ 7

FRESH PASSION FRUIT TART WITH A CRISP BISCUIT BASE AND A SMOOTH, LIGHTLY TANGY CREAM.

PIÑA ASADA Y NIEVE DE COCO 8

WARM CINNAMON-ROASTED PINEAPPLE SERVED WITH COCONUT SORBET. AN IRRESISTIBLE HOT-AND-COLD CONTRAST.

TRES LECHES 11

SOFT SPONGE CAKE SOAKED IN THREE KINDS OF MILK (WHOLE MILK, EVAPORATED MILK, AND SWEETENED CONDENSED MILK), TOPPED WITH HOMEMADE WHIPPED CREAM

ICE CREAM 4

VANILLA
CHOCOLATE
CARAMEL
STRACCIATELLA
PISTACHIO

SORBETS 4

PASSION FRUIT
COCONUT
MANGO
PINEAPPLE
LIME

COFFEE

ESPRESSO 4
COFFEE 4
DOUBLE ESPRESSO 7

YOUR CHOICE OF DESSERT IS ON US ON YOUR BIRTHDAY!

(VALID FOR LUNCH ONLY, MONDAY TO FRIDAY.)

GLASS & BOTTLE WINES



WHITE WINES

BONNES TERRES - CHASSELAS 6 | 40

THE KIND OF BOTTLE YOU OPEN BY THE SHORES OF LAKE GENEVA... AND SOMEHOW FINISH BEFORE YOU EVEN REALIZE IT.

PINOT GRIS - LA CÔTE AOC 75CL 7 | 45

FROM THE VINEYARDS OF LA CÔTE, IT OFFERS A DELICATE FRESHNESS THAT LETS GOOD COMPANY TAKE CENTER STAGE.

CHARDONNAY - LA CÔTE AOC 75CL 7 | 45

GROWN BETWEEN THE LAKE AND THE VINEYARDS, THIS ELEGANT CHARDONNAY PAIRS JUST AS BEAUTIFULLY WITH A MEAL AS WITH GREAT CONVERSATION.

RED WINES

CAMINO DEL MONTE - RIOJA 75CL 8 | 40

IN RIOJA, THEY SAY IT'S IMPOSSIBLE TO STOP AFTER JUST ONE GLASS OF THIS WINE. WE'VE NEVER MANAGED TO PROVE THEM WRONG.

DOÑA PAULA - MALBEC 75CL 7 | 40

BORN AT THE FOOT OF THE ANDES, THIS MALBEC IS A STAPLE OF ARGENTINE ASADOS; BOLD, ELEGANT, AND MADE FOR SHARING.

ROSÉ WINES

LES CHAUMES - ŒIL DE PEDRIX 75CL 6 | 40

IN SWITZERLAND, IT'S OFTEN THE FIRST GLASS OF THE SUNNY SEASON AND RARELY THE LAST.

BARON DE LEY- RIOJA 75CL 7 | 50

ON THE TERRACES OF LOGROÑO, IT'S ENJOYED WITH TAPAS; AT LA LATINA, IT'S ALL ABOUT SHARING GREAT MOMENTS.