



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 12

SAUTÉED CORN KERNELS IN BUTTER, SERVED WITH FETA CHEESE AND LIME.



QUESO FUNDIDO CON FRIJOLES, GUACAMOLE Y TOTOPOS 13

MELTED CHEESE WITH RED BEANS AND HOUSE-MADE GUACAMOLE,
SERVED WITH 100% CORN CHIPS (GLUTEN-FREE).



GRINGAS 16

WHEAT TORTILLAS FILLED WITH MARINATED, GRILLED PORK AL PASTOR-STYLE, MELTED CHEESE,
WHITE ONIONS, CILANTRO, AND ROASTED PINEAPPLE (8 SMALL PIECES, PERFECT FOR SHARING).



TACOS AL PASTOR OU BISTEC

SALSA VERDE O CHILE DE ÁRBOL Y PIÑA ASADA 19 | 21

12 CM CORN TORTILLAS FILLED WITH MARINATED, GRILLED BEEF OR PORK (3 PIECES).

BURRITO AL PASTOR OU RIB-EYE (200 GR.) 25 | 27

30 CM ROLLED WHEAT TORTILLA, FILLED WITH GRILLED BEEF STEAK OR AL PASTOR PORK,
REFRIED BEANS, GUACAMOLE, HOUSE-MADE RED SAUCE, WITH OPTIONAL CHEESE.

ENSALADA DE GAMBAS CON SALSA DE PIÑA Y MANGO 26

FRESH SHRIMP SALAD WITH A FRUITY, EXOTIC VINAIGRETTE.



NACHOS MEXICANA 24

A GENEROUS, FULLY LOADED VERSION WITH HOUSE-MADE GUACAMOLE, MELTED CHEESE, PICO DE
GALLO, AND JALAPEÑOS.



MORTIER TRADITIONNEL 54

WITH YOUR CHOICE OF FILLING, FOR 2 PEOPLE MINIMUM. SERVED WITH 8 CORN OR WHEAT TORTILLAS, WHITE ONION,
CILANTRO, LIMES, PICO DE GALLO, AND SAUCES. OPTION: HOUSE-MADE 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 6

FRIED CASSAVA STICKS SERVED WITH A SPICY CHEESE DIP.

TEQUEÑOS PERUANOS CON SALSA VERDE 7

SMALL FRIED STICKS OF CRISPY DOUGH FILLED WITH CHEESE, SERVED WITH GARLIC CILANTRO MAYONNAISE (5 PIECES).

PAPAS FRITAS DE CAMOTE CON SALSA VERDE PERUANA, HUANCAÍNA O CREMA DE ROCOTO 7 | 13

SWEET POTATO FRIES SERVED WITH A CHOICE OF PERUVIAN SAUCES, MILDLY SPICY.

ALITAS ACEVICHADAS 14

CRISPY CHICKEN WINGS COATED IN A LEMONY, LIGHTLY CHILI-SPICED SAUCE INSPIRED BY PERUVIAN CEVICHE (6 PIECES).

CEVICHE TRADICIONAL 19 | 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. LIGHTLY SPICED.

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 SHRIMP (+5.-).

LOMO SALTADO 36 (PREPARATION TIME: 15 MINUTES.)

WOK-SEARED STRIPS OF SWISS BEEF FILLET WITH VEGETABLES, SOY SAUCE, AND FRENCH FRIES.



LOS ÁNGELES - NORTEAMÉRICA

PAPAS FRITAS SENCILLAS O CON SALSA CHEDDAR 6 | 10

CLASSIC FRIES OR FRIES TOPPED WITH MELTED CHEESE (BACON +5.-)

NUGGETS DE POLLO 9

HOUSE-MADE BREADED CHICKEN PIECES (CH) WITH A CHOICE OF HOUSE-MADE SAUCE (5 PIECES).

ALITAS DE POLLO CON SALSA CASERA 12

CHICKEN WINGS MARINATED IN A HOUSE-MADE BOURBON SAUCE (6 PIECES).

MINI HAMBURGUESAS 21

DELICIOUS MINI BURGERS TO SHARE, WITH CARAMELIZED ONIONS, HOUSE-MADE SAUCE, AND MELTED CHEESE (3 PIECES).

ENSALADA « CAESAR » 24

ROMAINE LETTUCE, BREADED CHICKEN, PARMESAN CHEESE, CROUTONS, AND CAESAR DRESSING.

HAMBURGUESA BACON CHEESE 25

100% BEEF BURGER ON A BUN, WITH CRISPY BACON, CHEDDAR CHEESE, TOMATOES, AND LETTUCE. SERVED WITH SALAD AND FRIES.

RIBS DE PORC (350 GR.) 29

SLOW-COOKED AT LOW TEMPERATURE WITH A BEER-BASED SAUCE AND OUR MEXICAN CHEF'S SECRET INGREDIENTS. SERVED WITH RICE OR FRIES.

RIB-EYE 200GR. (ENTRECOTE, CH) CON PAPAS FRITAS 33

GRILLED RIBEYE STEAK SERVED WITH FRIES OR SWEET POTATO FRIES.



S PLATO ESTRELLA / SIGNATURE

P PIQUANTE / SPICY

V VEGETARIAN

GF SIN GLUTEN / GLUTEN FREE

LALATINA.CH

PRICES IN CHF | VAT INCLUDED