CHIFA
-IZAKAYA-

STARTERS

POTATO "KATSU" 16
Huancaina, Gruyere, Kalamata Olives V

TOMATO SALAD 20
Smoked Tuna, Marinaded Tomatos, Mesculn Greens, Horseradish - GF, x (V)

CHICKEN WINGS 16
Dashi Mayo, Pickles (7x) - GF

PEPPER LUNCH BY CHIFA

Start with a daily soup. Served on hot plate with rice, sweet corn and seasonal vegetables.

FRIED CHICKEN "SHIJUAKAY" 21
CHIFA Black Bean Five Spice Gravy

PORK NECK STEAK 23
Pineapple "Agrodolce" Sweet and Sour

TOKYO MEATBALL STEAK 25
Black Peppercorn Gravy

ROASTED SALMON 25
White Pepper Cream sauce

EGGPLANT A LA PLANCHA 18
Ponzu and miso sauce V

DULCE

CHEESECAKE 13
Fermented Chili Jam, Lotus Crust

APPLE 13
Black sesame Miso Tart

If you have any allergies or dietary restrictions, please inform our staff.
Please note: While we offer gluten-free options, our kitchen is not a gluten-free environment.
It is not suitable for individuals with celiac disease or severe gluten intolerance.
Declarations - Prices CHF inclusive of MWST x - Alteration possible V - Vegetarian, (V) - Vegan, GF - Gluten-Free Option (Not Suitable for Celiac Disease)*
Beef - CH/Spain | Shrimp - Vietnam | Pork - CH/Spain Duck - China | Salmon - Scotland | Chicken - CH/France | Bread - CH

CHIFA
-IZAKAYA-

SEA.

THE CHIFA 28
Seafood Fried Rice, Saffron Potato Espuma, Onsen Egg - x V, GF

SPICY SALMON TARTARE 23
Crispy Sushi Rice, Aji Amarillo - GF

PULPO GANGNAM STYLE 25
Baby Octopus, Chiptole Gochujang Honey, Potatoes - GF

SALMON TIRADITO 29
Sashimi, Tiger Milk, Aji Amarillo, Herbs - GF

TIGER PRAWN FOO YUNG 29
Egg Omelette, Kabayaki Sauce, Pickles - GF, x V

SIDES.

GARLIC NOODLES 14
Garlic Confit, Oyster Butter Sauce - V, x (V)

BRIOCHE PULLAPART 7
Rocoto Sauce

ARROZ BLANCO 6.5
Crispy Shallots, Smoked Onion Aioli - V, x (V)

GARDEN.

POTATO "KATSU" 18
Huancaina, Gruyere, Kalamata Olives V

TOPINAMBUR 18
Grilled Jerusalem Artichoke "Yakisoba style" , Citrus Puree - (V), GF

MISO EGGPLANT 24
Whole Grilled Eggplant, Aka Miso, Onions, Herbs - (V), GF

TOMATO SALAD 24
Smoked Tuna, Marinaded Tomatos, Mesculn Greens, Horseradish - GF, x (V)

LAND.

PAULO COOKS MP
Ask Us! Special of the Week.

WINGS 18
Dashi Mayo, Pickles (7x) - GF

DUCK TACOS 22
Pulled Duck, Cheddar Tortillas, Hoisin, Pickles (2x) - x V

TANTAN "BOLOGNESE" 24.5
Beef Ragu, Five Spice, Sesame, Onsen Egg, Brioche

PORK BELLY SANDO 24.5
Crispy Skin, Pickles, Dashi Mayo (2x)

CHICKEN SZECHUAN 26
Chicken a la Brasa, Wild Mushrooms, Aji Amarillo, Szechuan DemiGlace (3x) - GF

MISO PORK NECK 31.5
ChaShu, Aka Miso, Ramen Egg, Daikon Radish - GF

LOMO SALTADO 39.5
LUMA Beef, Confit Potatoes, Soy & Tomatos - GF

SHIO-KOJI STEAK 115/550G
Cote de Beouf / Porcini NoriButter- GF

DULCE.

CHEESECAKE 16
Fermented Chili Jam, Lotus Crust

CHOCOLATE PUDDING 16
Creme Chantilly, Sansho Pepper - GF

APPLE 16
Black sesame Miso Tart

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