

CHIFA - IZAKAYA -

LUNCH MENU



STARTERS

- POTATO "KATSU"** 16
Huancaína, Gruyere, Kalamata Olives V
- TOMATO SALAD** 20
Smoked Tuna, Marinated Tomatoes, Mesclun 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 RIBS** 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)*
Tokyo Meatball Beef - CH & Spain | Shrimp - Vietnam | Pork - CH/Spain Duck - China | Salmon - Scotland | Chicken - CH/France | Bread - CH



CHIFA -IZAKAYA-

DINNER MENU

SEA.



THE CHIFA

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

SPICY SALMON TARTARE

Crispy Sushi Rice, Aji Amarillo - GF 🌶️

PULPO GANGNAM STYLE

Baby Octopus, Chiptole Gochujang Honey, Potatoes - GF 🌶️

SALMON TIRADITO

Sashimi, Tiger Milk, Aji Amarillo, Herbs, Sweet potato - GF

TIGER PRAWN FOO YUNG

Egg Omelette, Kabayaki Sauce, Pickles - GF, x V

SIDES.

GARLIC TALLARIN

Spaghettj, Garlic Confit, Oyster Butter Sauce - V, x (V)

BRIOCHE PULLAPART

Rocoto Sauce

ARROZ BLANCO

Crispy Shallots, Smoked Onion Aioli - V, x (V)

GARDEN.

POTATO "KATSU"

Huancaína, Gruyere, Kalamata Olives V

TOPINAMBUR

Fire Roasted Jerusalem Artichoke "Yakisoba style", Citrus Puree - (V), GF

MISO EGGPLANT

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

TOMATO SALAD

Smoked Tuna, Marinated Tomatos, Mesculin Greens, Horseradish - GF, x (V)

LAND.

PAULO COOKS

Ask Us! Special of the Week. ❤️

WINGS

Dashi Mayo, Pickles (7x) - GF

DUCK TACOS

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

TANTAN "BOLOGNESE"

Beef Ragu (CH), Five Spice, Sesame, Onsen Egg, Brioche

PORK BELLY SANDO

Crispy Skin, Pickles, Dashi Mayo (2x)

CHICKEN SZECHUAN

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

RIBS A LA BRASA

St Louis Pork Ribs, Black Pepper Gravy

LOMO SALTADO

150g Beef Ribeye (CH), Confit Potatoes, Soy, Tomatos & rice - GF

SHIO-KOJI STEAK

Cote de Beuf (CH) / Porcini Nori Butter - GF

DULCE.



CHEESECAKE

Fermented Chili Jam, Lotus Crust

CHOCOLATE PUDDING

Creme Chantilly, Sansho Pepper, Ice Cream - GF

APPLE

Black sesame Miso Tart

28

23

25

29

28

14

7

6.5

18

18

21

24

MP

18

22

26

24.5

26

28

39.5

115/550G

16

16

16



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