

CHIFA - IZAKAYA -

LUNCH MENU

STARTERS



POTATO "KATSU"	16
Huancaína, Gruyère, Kalamata Olives V	
TOMATO SALAD	20
Katsubushi, Marinated Tomatoes, Mesclun Greens, Horseradish - GF, x (V)	
DUCK TACOS	20
Pulled Duck, Cheddar Tortillas, Hoisin, Pickles (2x) - x V	

PEPPER LUNCH BY CHIFA

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

FRIED CHICKEN	22	ROASTED SALMON	25
Black pepper gravy		With Tamarindo sauce	
PORK RIBS	23	EGGPLANT A LA PLANCHA	18
"Agrodolce" Sweet and Sour		Ponzu and miso sauce V	
SMOKED TUNA (COLD)	26		
Sesame vinaigrette dressing with furikake			



DULCE

CHEESECAKE	13	CARAMELIZED APPLE TART	13
Fermented Chili Jam, Lotus Crust		Black sesame Miso Tart	



If you have any allergies or dietary restrictions, please inform our staff.

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Declarations - Prices CHF inclusive of MWST x - Alteration possible V - Vegetarian, (V) - Vegan, GF - Gluten-Free Option (Not Suitable for Celiac Disease)*
Tuna - Philippines | Shrimp - Vietnam | Pork - CH/Spain | Duck - China | Salmon - Scotland | Chicken - CH/France | Bread - CH

DEUTSCH

CHIFA - IZAKAYA -

MITTAGSMENÜ

VORSPEISEN



POTATO "KATSU"

Kartoffel, Huancaína, Gruyère, Kalamata-Oliven V

16

TOMATO SALAD

Geräucherter Thunfisch, marinierte Tomaten,
Mesclun-Salat, Meerrettich – GF, x (V)

20

DUCK TACOS

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

20

"PEPPER LUNCH" VON CHIFA

Tagessuppe als Vorspeise. Serviert auf einer heissen Platte mit Reis, Zuckermais und saisonalem Gemüse.

FRIED CHICKEN

22

Gebratenes Hähnchen, Schwarze
Pfeffersauce

PORK RIBS

23

Schweinerippchen,
„Agrodolce“ süss-sauer

SMOKED TUNA (COLD)

26

Geräucherter Thunfisch (kalt),
Sesam-Vinaigrette mit Furikake

ROASTED SALMON

25

Gebratener Lachs,
Tamarindensauce

EGGPLANT A LA PLANCHA

18

Aubergine à la Plancha,
Ponzu und Misoauce – V



DESSERT

CHEESECAKE

13

Käsekuchen, Fermentierte Chili-
Marmelade, Lotuskruste

CARAMELIZED APPLE TART

13

Karamellierte Apfeltarte,
Schwarze-Sesam-Miso Tarte



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Thunfisch – Philippinen | Garnelen – Vietnam | Schwein – Schweiz/Spanien | Ente – China | Lachs – Schottland | Hähnchen – Schweiz/Frankreich | Brot – Schweiz

CHIFA - IZAKAYA -

CHIFA OMAKASE MENU | 88 PER PERSON

Our chef-curated tasting menu: 9 courses
+ Pork Belly sando (+11)
(Price per person - min. 2 people, required tablewise)

SEA.



THE CHIFA

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

SPICY SALMON TARTARE

Black Sesame Tapioca Chip, 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

GARDEN.

POTATO "KATSU"

Huancaina, Gruyere, Kalamata
Olives V

FRIED YUCCA

Fried yucca, sour cream, spicy green
sauce - (V), GF

MISO EGGPLANT

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

TOMATO SALAD

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

SIDES.

GARLIC TALLARIN

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

BRIOCHE PULLAPART

Rocoto Sauce

ARROZ BLANCO

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

LAND.

PAULO COOKS

Ask Us! Special of the Week. 

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 KARAAGE

Crispy chicken, sweet Rocoto, candied
pineapple, sesame and herbs - 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 Beouf (CH) / Porcini Nori Butter
- GF

DULCE.



CHEESECAKE

Fermented Chili Jam, Lotus Crust

PAULO'S DESSERT

Ask Us! Special of the Week. 

CARAMELIZED APPLE TART

Black sesame Miso Tart

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CHIFA

-IZAKAYA-

CHIFA OMAKASE-MENÜ | 88 PRO PERSON

Unser vom Chef zusammengestelltes Degustationsmenü: 9 Gänge
+ Pork Belly Sando (+11)
(Preis pro Person – mindestens 2 Personen, nur tischweise bestellbar)

MEER.



THE CHIFA

Meeresfrüchte-Gebratener Reis, Safran-Kartoffel-Espuma, Onsen-Ei – x V, GF

SPICY SALMON TARTARE

Würziges Lachstatar, Schwarzer Sesam Tapioka Chip, Aji Amarillo – GF 

PULPO GANGNAM STYLE

Baby-Oktopus, Chipotle-Gochujang-Honig, Kartoffeln – GF 

SALMON TIRADITO

Sashimi, Tiger Milk, Aji Amarillo, Kräuter, Süsskartoffel – GF

TIGER PRAWN FOO YUNG

Eieromelette, Kabayaki-Sauce, Pickles – GF, x V

GARTEN.

POTATO “KATSU”

Kartoffel, Huancaína, Gruyère, Kalamata-Oliven V

FRIED YUCCA

Frittierte Yuca, Sauerrahm, pikante grüne Sauce – (V), GF

MISO EGGPLANT

Ganze gegrillte Aubergine, Aka Miso, Zwiebeln, Kräuter – (V), GF

TOMATO SALAD

Geräucherter Thunfisch, marinierte Tomaten, Mesclun-Salat, Meerrettich – GF, x (V)

BEILAGEN.

GARLIC TALLARIN

Spaghetti, Knoblauchconfit, Austern-Buttersauce – V, x (V)

BRIOCHE PULLAPART

Brioche zum Teilen, Rocoto-Sauce

ARROZ BLANCO

Weisser Reis, Knusprige Schalotten, geräucherte Zwiebel-Aioli – V, x (V)

LAND.

PAULO KOCHT

Fragen Sie uns! Spezialität der Woche. 

DUCK TACOS

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

TANTAN “BOLOGNESE”

Rinderragout (CH), Fünf Gewürze, Sesam, Onsen-Ei, Brioche

PORK BELLY SANDO

Schweinebauch-Sandwich, Knusprige Schwarte, Pickles, Dashi-Mayonnaise (2x)

CHICKEN KARAAGE

Knuspriges Poulet, süsser Rocoto, Kandierte Ananas, Sesam und Kräuter – GF 

RIBS A LA BRASA

St. Louis Schweinerippchen, Schwarze Pfeffersauce

LOMO SALTADO

150 g Rinds-Ribeye (CH), Confit-Kartoffeln, Soja, Tomaten & Reis – GF

SHIO-KOJI STEAK

Côte de Bœuf (CH) / Steinpilz-Nori-Butter – GF

DESSERT.



CHEESECAKE

Käsekuchen, Fermentierte Chili-Marmelade, Lotuskruste

PAULOS DESSERT

Fragen Sie uns! Spezialität der Woche. 

CARAMELIZED APPLE TART

Karamellisierte Apfeltarte, Schwarze-Sesam-Miso Tarte





TASTING MENU EXAMPLE

FIRST COURSE



SEASONAL SOUP

Pork and miso soup with spicy cuttlefish

SEASONAL GREENS

Grilled leek, kimchimayo vinaigrette, parsley leaf salad, cilantro, dill & pomegranate

SPECIAL DIMSUM / DUMPLING

Shrimp dumpling with ponzu sauce

SECOND COURSE

FISH TARTARE

Causa with salmon tartare, avocado cream, crispy panko, nori seaweed, shichimi togarashi

SEASONAL CEVICHE

Tuna ceviche, tiger's milk with yellow chili, sweet potato purée, potato paper & cancha corn

THIRD COURSE

SEAFOOD / MEAT WITH TOAST

Chickpea toast, shrimp bolognese, acebichada sauce

PORK BELLY SANDO (EXTRA DISH)

Crispy Skin, Pickles, Dashi Mayo

FOURTH COURSE

MEAT COURSE WITH ROASTED SALAD

Duck magret, orange sauce, roasted broccoli salad, puffed rice, rice crêpes

THE CHIFA

Seafood Fried Rice, Saffron Potato Espuma, Onsen Egg

DESSERT COURSE

SEASONAL DESSERT

Cheesecake, galet cheese, spicy rocoto jam, crushed cookies



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DEUTSCH



DEGUSTATIONSMENÜ BEISPIEL

ERSTER GANG



SAISONALE SUPPE

Schweinefleisch-Miso-Suppe mit würzigem Tintenfisch

SAISONALES GEMÜSE

Gegrillter Lauch, Kimchi-Mayonnaise-Vinaigrette, Petersiliensalat, Koriander, Dill und Granatapfel

SPEZIAL-DIM-SUM / TEIGTASCHE

Garnelenteigtasche mit Ponzu-Sauce

ZWEITER GANG

FISCHTATAR

Causa mit Lachstatar, Avocadocreme, knusprigem Panko, Nori-Algen und Shichimi Togarashi

SAISONALES CEVICHE

Thunfisch-Ceviche, Tigermilch mit gelber Chili, Süsskartoffelpüree, Kartoffelpapier und Cancha-Mais

DRITTER GANG

MEERESFRÜCHTE/FLEISCH MIT TOAST

Kichererbsentost, Garnelen-Bolognese und Acebichada-Sauce

SCHWEINEBAUCH-SANDO (ZUSATZGERICHT)

Knusprige Kruste, eingelegtes Gemüse und Dashi-Mayonnaise

VIERTER GANG

FLEISCHGERICHT MIT GERÖSTETEM SALAT

Entenbrust, Orangensauce, gerösteter Brokkolisalat, gepuffter Reis und Reis-Crêpes

THE CHIFA

Gebratener Reis mit Meeresfrüchten, Safran-Kartoffel-Espuma und Onsen-Ei

DESSERTGANG

SAISONALES DESSERT

Cheesecake, Galet-Käse, pikante Rocoto-Konfitüre und zerbröselte Kekse



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COCKTAILS & DRINKS

CHIFA COCKTAILS

PISCO SOUR (Citrus)	19
Pisco Acholado · Egg white · Lime - Chuncho x AF	
LIMEÑO (Citrus / spicy) 🌶️	18
Pisco Acholado · Ají Amarillo · Cointreau · Lime · Tumeric syrup	
GUARAPO (Sweet)	18
Pisco Acholado · Passion fruit · Vanilla · Tonic	
CHILCANO (Citrus / spiced)	18
Pisco Acholado · Lime · Ginger Ale x AF	
CAPITÁN (Herbal / bitter) ⚡	18
Pisco Acholado · Vermouth · Cointreau	

BEER

DRAFT BEERS BY DR. GAB'S

LLAMA BLANCA	2.5 5 dl
Blanche	7 9
PEPITE	7 9
Pale ale Gluten free	

BOTTLE BEERS

SWAF by Dr. Gab's	3.3 dl
PALE BEER	7

NON-ALCOHOLIC

PLACEBO by Dr. Gab's	3.3 dl
IPA non alcoholic - AF	7.5



WATER | SOFT DRINKS

WATER STILL SPARKLING	4
Per Guest - Unlimited	
COCA COLA COCA COLA ZERO	5.5
3.3 dl	
URBAN LEMONADE YUZU	7
3.3 dl	
CHICHA MORADA SPRITZ	14
4 dl (OG original available)	
GINGER ALE	5.5
2.5 dl	

HOT DRINKS

ESPRESSO	4.5
DOPPIO ESPRESSO COFFEE CAPPUCCINO	5.5
TEA	5.5
Rose Hibiscus Chamomile Mint Green Black Ginger	



WINE BY THE GLASS

SAKE

NV DASSAI 45	Junmai Daiginjo	15
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SPARKLING

BRUT "BLANC DE BLANCS" <i>DO Baden, Germany (Chardonnay)</i>	F.Keller Kaiserstuhl	11
PROSECCO EXTRA DRY "NUDO" <i>DO Veneto, Italy (Glera)</i>	Colli del Soligo	8,5

WHITE WINE

2023 CAP AU SUD CHARDONNAY <i>DO Languedoc, France (Chardonnay)</i>	Francois Carillon	9
2024 VV RIESLING <i>DO Mosel, Germany (Riesling)</i>	Van Volxem	9
2022 OSSIAN <i>DO Rueda, Spain (Verdejo)</i>	Ossian Vides y Vinos	15

RED WINE

2016 VIÑA CUBILLO <i>DO Rioja, Spain (Tempranillo 70%)</i>	Lopez de Heredia	11
2017 BRUNELLO I'D MONTALCINO <i>DO Toscana, Italy (Sangiovese)</i>	Ridolfi	15
2024 BARDA <i>DO Patagonia, Argentina (Pinot Noir)</i>	Bodegas Chacra	11

NON ALCOHOLIC

NV PASSING CLOUDS (SPARKLING FERMENT)	Muri	11
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WINE MENU

ORANGE WINE

PERU

NV SOPHIA L'ORANGE <i>Inca (Albilla)</i>	Bodegas Murga	69
2021 CAMPANITA <i>Inca(Quebranta)</i>	Bodegas Murga	65
2021 AGATHODEMON <i>Inca (Negra Criolla)</i>	Bodegas Murga	70
2021 BLEND <i>Inca (Quebranta,Negra Criolla)</i>	Joyas de Murga	65
2022 MOLLAR <i>Inca (Mollar)</i>	Joyas de Murga	68

ROSÉ WINE

SPAIN

2022 DIDO LA SOLUCIO ROSA <i>DO Montsant (Grenache Noir, G.Blanc)</i>	Venus La Universal	64
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SWITZERLAND

NV BRUT ROSÉ <i>DO Graubünden (Pinot noir)</i>	Weingut Obrecht	98
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WINE MENU

WHITE WINE

FRANCE

2023 SANCERRE <i>DO Sancerre (Sauvignon Blanc)</i>	Domaine de Nozay	65
2023 CAP AU SUD CHARDONNAY <i>IGP Pays d'Oc (Chardonnay)</i>	Francois Carillon	50
2022 MÂCON-PIERRECLOS „PREMIER JUS DE CHAVIGNE“ <i>DO Burgund (Chardonnay)</i>	Guffens-Heynen	165

SPAIN

2023 DIDO BLANC <i>DO Montsant (Grenache blanc)</i>	Venus la Universal	64
2022 OSSIAN <i>DO Rueda (Verdejo)</i>	Ossian Vides y Vinos	85

ARGENTINA

2024 MAINQUE CHARDONNAY <i>Patagonia (Chardonnay)</i>	Bodegas Chacra	120
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GERMANY

2021 GEISBERG RIESLING KABINETT <i>Rheingau (Riesling)</i>	Weingut Van Volxem	75
2022 SILVANER „SUR LIE“ <i>Franken (Silvaner)</i>	Weingut Richard Östreicher	69
2024 VV RIESLING <i>DO Mosel, Germany (Riesling)</i>	Weingut Van Volxem	59

USA

2023 CHARDONNAY <i>Napa Valley AVA (Chardonnay)</i>	Kongsgaard Wines	275
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WINE MENU

RED WINE

ARGENTINA

2024 BARDA <i>Patagonia (Pinot Noir)</i>	Bodegas Chacra	61
2024 LUNITA <i>Patagonia (Pinot Noir)</i>	Bodegas Chacra	120

CHILE

2021 SYRAH PEREIRA VINEYARD <i>DO Valle del Maipo (Syrah)</i>	Garage Wine Co.	69
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FRANCE

2019 CHATEAU LESPULT-MARTILLAC <i>DO Pessac-Léognan (Merlot, Cabernet Sauvignon)</i>	Chateau Lespault-Martillac	70
2021 PAVILLON ROUGE <i>DO Margaux (Cabernet Sauvignon)</i>	Chateau Margaux	390

ITALY

2023 TEROLDEGO „FORADORI“ <i>DO Vigneti delle Dolomiti (Teroldego)</i>	Azienda Agricola Foradori	68
2021 CONCERTO DI FONTERUTOLI <i>DO Toscana (Cabernet Sauvignon)</i>	Marchesi Mazzei	130
2017 BRUNELLO I'D MONTALCINO <i>DO Brunello di Montalcino(Sangiovese Grosso)</i>	Ridolfi	85
2022 GALATRONA <i>DO Toscana (Merlot)</i>	Fattoria Petrollo	210

SPAIN

2016 VIÑA CUBILLO <i>DO Rioja (Tempranillo)</i>	Lopez de Heredia	62
2012 VIÑA TONDONIA <i>DO Rioja (Tempranillo)</i>	Lopez de Heredia	110



CHAMPAGNE RARITIES

LE MONT BENOIT <i>Champagne AOC, Villers-aux-Noeuds (Pinot Meunier / Pinot Noir/ Chardonnay)</i>	EMMANUEL BROCHET	155
SELECTED <i>Champagne AOC, Villers-aux-Noeuds (Pinot Meunier / Pinot Noir)</i>	EMMANUEL BROCHET	145
CHAMPVOISY <i>Champagne AOC, Champvoisy (Vallée de la Marne) (100% Pinot Meunier)</i>	AURORA CASANOVA	115
INITIAL <i>Champagne AOC, Avize / Cramant / Oger (Grand Cru) (100% Chardonnay)</i>	JACQUES SELOSSE	385
ROSÉE DE SAIGNÉE <i>Champagne AOC, Vertus (Premier Cru) (100% Pinot noir)</i>	LARMANDIER BERNIER	205

