



LUNCH MENU

SEA.



SPICY SALMON TARTARE

Black Sesame Tapioca Chip, Aji Amarillo - GF 

23

TUNA CEVICHE

Fresh tuna ceviche, creamy aji amarillo, toasted canchita corn. - GF

29

TIGER PRAWN FOO YUNG

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

28

GARDEN.

POTATO "KATSU"

Huancaína, Gruyere, Kalamata Olives V

18

MISO EGGPLANT

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

21

CHOCLO CON SHIITAKE NITSUKE

Choclo Corn Pie with Acevichada Sauce & Spicy Shiitake Stew - (V), GF 

18

SIDES.

GARLIC NOODELS

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

14

ARROZ BLANCO

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

6.5

LAND.

DUCK TACOS

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

22

TANTAN "BOLOGNESE"

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

26

PORK BELLY SANDO

Crispy Skin, Pickles, Dashi Mayo (2x)

24.5

CHICKEN KARAAGE

Crispy chicken, sweet Rocoto, candied pineapple, sesame and herbs - GF 

28

LOMO SALTADO

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

39.5

DULCE.



CHEESECAKE

Fermented Chili Jam, Lotus Crust

16

CARAMELIZED APPLE TART

Black sesame Miso Tart

16

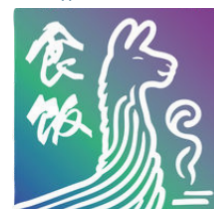
If you have any allergies or dietary restrictions, please inform our staff.

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)*
Shrimp - Vietnam | Pork - CH/Spain | Duck - China | Tuna - Netherlands | Chicken - CH/France | Bread - CH

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DEUTSCH

CHIFA - IZAKAYA -

MITTAGSMENÜ

MEER.



SPICY SALMON TARTARE

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

23

TUNA CEVICHE

SCreme aus Aji Amarillo, gerösteter
Canchita-Mais und frischer Thunfisch – GF

29

TIGER PRAWN FOO YUNG

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

28

GARTEN.

POTATO “KATSU”

Kartoffel, Huancaína, Gruyère,
Kalamata-Oliven V

18

MISO EGGPLANT

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

21

CHOCLO CON SHIITAKE NITSUKE

Hausgemachter Maisauflauf,
serviert mit Acevichada-Sauce und
einem Shiitake-Nikomi. – (V), GF 

18

BEILAGEN.

GARLIC NOODELS

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

14

ARROZ BLANCO

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

6.5

LAND.

DUCK TACOS

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

22

TANTAN “BOLOGNESE”

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

26

PORK BELLY SANDO

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

24.5

CHICKEN KARAAGE

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

28

LOMO SALTADO

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

39.5

DESSERT.



CHEESECAKE

Käsekuchen, Fermentierte Chili-
Marmelade, Lotuskruste

16

CARAMELIZED APPLE TART

Karamellisierte Apfeltarte,
Schwarze-Sesam-Miso Tarte

16

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Garnelen – Vietnam | Schwein – Schweiz/Spanien | Ente – China | Thuna – Niederlande | 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

TUNA CEVICHE

Fresh tuna ceviche, creamy aji amarillo,
toasted cancha corn. - GF

TIGER PRAWN FOO YUNG

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

GARDEN.

POTATO "KATSU"

Huancaína, Gruyere, Kalamata
Olives V

GRILLED ARTICHOKE

Fire-grilled artichoke with garlic confit,
leek leaves and crispy lotus root. - (V), GF

MISO EGGPLANT

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

CHOCLO CON SHIITAKE NITSUKE

Choclo Corn Pie with Acevichada
Sauce & Spicy Shiitake Stew - (V), GF

SIDES.

GARLIC NOODELS

Udon, 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, Tomatoes & rice - 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 

TUNA CEVICHE

SCreme aus Aji Amarillo, gerösteter Canchita-Mais und frischer Thunfisch – GF

TIGER PRAWN FOO YUNG

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

GARTEN.

POTATO "KATSU"

Kartoffel, Huancaína, Gruyère, Kalamata-Oliven V

GRILLED ARTICHOKE

Artischocke vom Holzkohlegrill, Knoblauch-Confit, Lauchblätter und knusprige Lotuswurzel – (V), GF

MISO EGGPLANT

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

CHOCLO CON SHIITAKE NITSUKE

Hausgemachter Maisauflauf, serviert mit Acevichada-Sauce und einem Shiitake-Nikomi. – (V), GF 

BEILAGEN.

GARLIC NOODELS

Udon, 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

DESSERT.



CHEESECAKE

Käsekuchen, Fermentierte Chili-Marmelade, Lotuskruste

PAULOS DESSERT

Fragen Sie uns! Spezialität der Woche. 

CARAMELIZED APPLE TART

Karamellisierte Apfeltarte, Schwarze-Sesam-Miso Tarte

MP

22

26

24.5

28

28

39.5

16

MP

16

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COCKTAILS & DRINKS

CHIFA COCKTAILS

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

BEER

DRAFT BEERS BY DR. GAB'S

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

BOTTLE BEERS

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

PLACEBO by Dr. Gab's IPA non alcoholic - AF	3.3 dl 7.5
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WATER | SOFT DRINKS

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

HOT DRINKS

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

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Declarations - Prices CHF inclusive of MWST - Drinks subject to change and availability.
x - Alteration possible, AF - Alcohol free

WINE BY THE GLASS

SAKE

NV NIGORI (UNFILTERED) 1.8 DL	Kizakura	18
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SPARKLING

BRUT "BLANC DE BLANCS" <i>DO Baden, Germany (Chardonnay)</i>	F.Keller Kaiserstuhl	11
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WHITE WINE

2024 VV RIESLING <i>DO Mosel, Germany (Riesling)</i>	Van Volxem	9
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2023 SANCERRE <i>DO Sancerre, France (Sauvignon Blanc)</i>	Domaine de Nozay	12
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RED WINE

2024 ALTUS MALBEC <i>Mendoza, Argentina (Malbec)</i>	Gualtallary Wines	10
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NON ALCOHOLIC

NV PASSING CLOUDS (SPARKLING FERMENT)	Muri	11
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Declarations - Prices CHF inclusive of MWST - Wines subject to change and availability.
Standard 1dl wine in wine glasses unless stated otherwise.

WINE MENU

NON ALCOHOLIC

DENMARK

NV PASSING CLOUDS (FERMENT)	Muri	45
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SAKE

JAPAN

NV DASSAI 45 7.2 DL	Junmai Daiginjo	85
NV DASSAI 23 7.2 DL	Junmai Daiginjo	145
NV NIGORI (UNFILTERED) 1.8 DL	Kizakura	18

SPARKING

SWITZERLAND

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

2023 PET NAT ITALIA <i>Inca (Italia)</i>	Bodegas Murga	60
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FRANCE

NV CHAMPAGNE EXTRA BRUT BLANC DE NOIRS <i>DO Champagne , France (Pinot noir)</i>	Alexandre Bonnet Les Riceys	130
NV LES MAILLONS BLANC DE NOIRS EXTRA BRUT <i>DO Champagne , France (Pinot noir)</i>	Ulysse Colin	410

SPAIN

2015 CORPINNAT „ILL LUSTROS“ BRUT NATURE <i>DO Penedés , Spain (Macabeo, Xarel·lo)</i>	Gramona	125
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GERMANY

BRUT “BLANC DE BLANCS” <i>DO Baden, Germany (Chardonnay)</i>	F.Keller Kaiserstuhl	69
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WINE MENU

WHITE WINE

FRANCE

2023 SANCERRE <i>DO Sancerre (Sauvignon Blanc)</i>	Domaine de Nozay	65
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SPAIN

2023 VINO DE MOLINO REAL SECO “MOUNTAIN BLANCO” <i>D.O. Sierras de Málaga (Moscatel de Alejandría)</i>	Telmo Rodriguez	66
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2022 OSSIAN <i>DO Rueda (Verdejo)</i>	Ossian Vides y Vinos	85
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ARGENTINA

2015 ADENTRO TORRONTES <i>Salta (Torrantes)</i>	Finca de Rias de las Arcas	62
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GERMANY

2024 VV RIESLING <i>DO Mosel, Germany (Riesling)</i>	Weingut Van Volxem	59
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USA

2023 CHARDONNAY <i>Napa Valley AVA (Chardonnay)</i>	Kongsgaard Wines	275
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Standard 0.75l wine bottles unless stated otherwise

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

FRANCE

L'ÉTÉ AVEC DEUX FRÈRES IGP BIO <i>Alpes de Haute Provence (Grenache,Syrah)</i>	Deux Frères	68
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WINE MENU

RED WINE

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

SPAIN

2012 VIÑA TONDONIA <i>DO Rioja (Tempranillo)</i>	Lopez de Heredia	110
2020 MATALLANA DO BIO <i>DO Ribera del Duero (Tempranillo, Garnacha, Bobal)</i>	Telmo Rodriguez	130

SWITZERLAND

2022 ZWEIFELT AOC BIO <i>DO Zürich (Zweigelt)</i>	Weingut Besson-Strasser	72
2023 PINOT NOIR EICHHOLZ JENINS AOC <i>DO Graubünden (Pinot noir)</i>	Annatina Pelizzatti	84

ITALY

2021 CONCERTO DI FONTERUTOLI <i>DO Toscana (Cabernet Sauvignon)</i>	Marchesi Mazzei	130
2021 RUIT HORA BOLGHERI <i>DO Bolgheri, Italy (Merlot, Cabernet Sauvignon)</i>	Caccia Al Piano	85
2022 GALATRONA <i>DO Toscana (Merlot)</i>	Fattoria Petrola	210

ARGENTINA

2024 ALTUS MALBEC <i>Mendoza, (Malbec)</i>	Gualtallary Wines	59
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