



# Mexicana GRILL

COMIDA MEXICANA Y MUCHO MÁS

## MENU & DRINKS

At **Mexicana Grill**, we offer authentic dishes prepared with **fresh, high-quality** ingredients.

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**TUESDAYS**  
**TACO TUESDAY**  
50% off on a  
selection of tacos

**WEDNESDAYS**  
**NOCHE DE MARIACHIS**  
From 7 PM to 10 PM

For allergens or special dietary requirements, please speak to a member of our staff.



## ENTRADAS

### **Frijoles Refritos 6**

Black beans pureed with epazote (a Mexican herb).

Served hot.\*

### **Frijoles Refritos con Chorizo 7**





Black beans puréed with epazote (a Mexican herb) and Mexican chorizo (spiced pork sausage).

Served hot.\*

### **Guacamole Casero 9**

Avocado, tomatoes, red onions, cilantro, and lime.\*

\*Served with 100% corn tortilla chips.

 Vegan  Vegetarian  Gluten-Free  Spicy



## TOSTADAS

100% Corn Fried Tortilla (12 cm) as shown in the photo, garnished according to traditional recipes

### **Tostada de Pollo 8**

Crispy corn tortilla topped with shredded chicken on a bed of lettuce, tangy cream, and cheese.

### **Tostada de Atún Rojo 11**

Crispy corn tortilla with a base of avocado, fresh red tuna, cucumber, watermelon, and red onions.



Vegan



Vegetarian



Gluten-Free



Spicy

# TACOS (INDIVIDUAL)

Warm tortilla (12 cm), choice of wheat or corn,  
with your preferred filling

## **Choripapa 4**

Small cubes of potatoes with  
homemade Mexican chorizo.

## **Aguacate con Chipotle 4**

Slices of avocado, lime juice, chipotle cream,  
red cabbage, and crispy onions.

## **Rajas con Crema y Papas 5**

Mexican poblano peppers, onions, corn,  
potato cubes, and full cream.

## **Vegetarian / Vegan 5**

Grilled zucchini, mushrooms, and onions on a  
layer of red bean puree.





## **Cochinita Pibil 6**

Shredded pork marinated and slow-cooked for  
12 hours. Served with pickled red onions.

## **Barbacoa de Res 6**

Marinated shredded beef served with  
white onions and cilantro.

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## TACOS (SET OF 3)

### **Pollo Asado Con Pico de Gallo 18**

Chicken breast tacos served with pico de gallo (a mix of tomatoes, onions, cilantro, and lime juice).

### **Al Pastor 19**

Knife-sliced marinated pork tacos with spices, served with white onions, cilantro and a touch of pineapple.

### **Camarones con Chipotle 21**

Grilled shrimp sauteed with garlic, onions, white wine, and chipotle.

### **Pescado - Estilo Baja 16**

Battered cod fish tacos served with chipotle mayonnaise, red cabbage, carrots and a thin slice of avocado. (2 units)



Vegan



Vegetarian



Gluten-Free



Spicy



## TACOS DORADOS

3 Rolled Corn Tacos, stuffed and fried garnished with iceberg lettuce, avocado slices, fresh cream, feta and salsa verde.

### **Papas 21**

Stuffed with potatoes, served with green sauce, salad, avocado, tangy fresh cream, and feta.

### **Pollo 23**

Stuffed with shredded chicken, served with green sauce, salad, avocado, tangy fresh cream, and feta.

### **Barbacoa de Res 24**

Stuffed with marinated shredded beef, served with green sauce, salad, avocado, tangy fresh cream, and feta.



## QUESADILLAS

Melted cheese in a wheat or corn tortilla  
grilled on the plancha

  **Sencilla / Simply 4**

Simply melted cheese.

   **Pico de Gallo 5**

Melted cheese with a mix of tomatoes,  
onions, cilantro, and lime juice.

  **Chorizo Mexicano 6**

Melted cheese with homemade Mexican chorizo.

 **Pollo Asado 6**

Melted cheese with grilled chicken breast  
cooked on the plancha.

  **Camarones con Chipotle 7**

Melted cheese with prawns sauteed with  
garlic, onions, white wine, and  
chipotle (smoked Mexican chili).





## ALAMBRES

Grilled mix of peppers and onions on the plancha blended with cheese and your choice of topping, served in a cast-iron dish for 2-3 people to share as tacos.

### **Vegetariano 27**

Peppers, onions, zucchini, and mushrooms grilled on the plancha with cheese.

### **Chorizo Mexicano 33**

Peppers, onions, spiced ground pork, and cheese.

### **Pollo Asado 34**

Peppers, onions, Swiss chicken breast grilled with cheese.

### **Rib-Eye (Entrecôte) 36**

Peppers, onions, Swiss rib-eye steak grilled on the plancha with cheese.

### **Camarones con Chipotle 39**

Peppers, onions, grilled prawns sautéed with garlic, white wine, cheese, and chipotle (smoked Mexican chili).



## POSTRES / DESSERTS

All our desserts are homemade!

### **Arroz con Leche y Cajeta 6**

Rice pudding with cajeta (traditional Mexican caramelized goat's milk).

### **Piña Asada y Nieve de Coco 7**

Roasted cinnamon pineapple served warm, accompanied by coconut sorbet from Artisan Glacier.

### **Flan de Coco 8**

Creamy coconut and vanilla flan topped with shredded coconut and caramelized sugar.

### **Tres Leches 9**

Moist cake soaked in three types of milk.



Vegan



Vegetarian



Gluten-Free



Spicy





## MARGARITAS & MEZCALITAS

<b>Margarita</b>	<b>15</b>
Tequila Don Julio, triple sec, lime	
<b>Margarita Maracuya</b>	<b>15</b>
Tequila Don Julio, triple sec, lime, passion fruit	
<b>Margarita Mango</b>	<b>15</b>
Tequila Don Julio, triple sec, lime, mango	
<b>Margarita Jamaica</b>	<b>15</b>
Tequila Don Julio, triple sec, lime, hibiscus infusion	
<b>Mezcalita</b>	<b>16</b>
Mezcal, triple sec, lime	
<b>Mezcalita Maracuya</b>	<b>16</b>
Mezcal La Escondida, passion fruit, Chile Guajillo	
<b>Mezcalita Mango</b>	<b>16</b>
Mezcal La Escondida, mango , Chile Guajillo	
<b>Mezcalita Jamaica</b>	<b>16</b>
Mezcal La Escondida, hibiscus infusion, Chile Guajillo	

# MEXICAN BEERS

**Corona** 7.5

33cl

**Modelo Especial** 8.5

35.5cl

**Pacifico Clara** 7.5

35.5cl

**Modelo Negra** 8.5

35.5cl





## LES COCKTAILS CLASSIQUES

**Piña Colada** 15

25cl / White rum, dark rum, pineapple juice, coconut cream

**Mojito** 15

15cl / Rum, fresh mint, brown sugar, fresh lime,  
sparkling water

**Fruit Mojito** 15

15cl / Rum, fresh mint, brown sugar, fresh lime, choice of fruit:  
strawberry, raspberry, passion fruit, mango

**Caipiriñha** 15

15cl / Cachaça, fresh lime, brown sugar

**Fruit Caipiriñha** 15

15cl / Cachaça, fresh lime, brown sugar, choice of fruit:  
strawberry, raspberry, passion fruit, mango



# SIGNATURES

**Sierra Madre** 17

15cl / Mezcal La Escondida, triple sec, cucumber, pineapple, lime

**Sonora** 17

15cl / Pampero rum, melon liqueur, lime

**Viva La Vida** 17

15cl / Pisco Capel, fresh-pressed watermelon juice, egg white, lime

**Zacatlan** 17

15cl / Bombay gin, egg white, green apple, lime

**Holbox** 17

15cl / Tequila Don Julio, triple sec, passion fruit, blue Curaçao, lime

**Pisco Sour** 17

Pisco, lime juice, sugar syrup, egg white, Angostura bitters



## NON-ALCOHOLIC COCKTAILS

<b>Virgin Mojito</b>	<b>10</b>	<b>Coco Island</b>	<b>10</b>
15cl / Sparkling water, fresh lime, brown sugar, fresh mint		15cl / Orange juice, pineapple juice, half a banana, coconut ice cream	
<b>Virgin Piña Colada</b>	<b>10</b>	<b>Crazy Navel</b>	<b>10</b>
25cl / Pineapple juice, coconut cream		30cl / Orange, peach, pineapple, grenadine	
<b>Berrylicious</b>	<b>10</b>	<b>Cookie Monster</b>	<b>10</b>
30cl / Pineapple, raspberry, strawberry, passion fruit, vanilla & orgeat syrup		30cl / Milk, cream, caramel & vanilla syrup, chocolate cookie	

## CHELADAS & MICHELADAS

<b>Chelada</b>	<b>8.50</b>	<b>Michelada</b>	<b>9.50</b>
Beer, lime, salt		Beer, lime, salt, Worcestershire sauce, Clamato, Tabasco	
<b>Michelada sin Clamato</b>	<b>9</b>		
Beer, lime, Worcestershire sauce, Tabasco, salt			

## WINES, CIDERS & DIGESTIFS

<b>Malbec</b>	<b>6   42</b>	<b>Bulmers</b>	<b>9.50</b>
10cl / 70cl		5,6dl	
<b>Aigle les Murailles Blanc</b>	<b>6   42</b>	<b>Cajarillo</b>	<b>7</b>
10cl   70cl		Espresso, licor 43	



# TRADITIONAL MEXICAN NON-ALCOHOLIC DRINKS

**Agua de Jamaica** 5

3dl / Hibiscus flower infusion

**Tamarindo** 5

3dl / Tamarind, water, sugar

**Horchata** 5

3dl / Rice water, cinnamon, vanilla, milk

**Naranjada** 5

3dl / Orange juice, agave syrup, still or sparkling water

**Limonada** 5

3dl / Lemon juice, agave syrup, still or sparkling water

## HOT DRINKS

**Ristretto** 3.80      **Espresso** 3.80

**Hot Tea** 4      **Coffee** 3.80

Green, mint, black



# MEXICAN SHOTS & BOTTLES

**Jose Cuervo Especial** 6 | 120

2cl / 70cl

**Espolón Blanco** 6 | 120

2cl / 70cl

**Cazadores Blanco** 6 | 120

2cl / 70cl

**Cazadores Reposado** 6 | 120

2cl / 70cl

**Tequila 1921** 7 | 140

2cl / 70cl

**Don Julio Blanco** 7 | 160

2cl / 70cl

**Don Julio Reposado** 7 | 180

2cl / 70cl

**Patrón Silver** 8 | 180

2cl / 70cl

**Don Julio 70** 12 | 300

2cl / 70cl

**Mezcal La Escondida** 8 | 220

2cl



## **OPEN 7 DAYS A WEEK FROM 6:30 PM**

**Starting Sunday, November 24, the restaurant will be open from 1:00 PM to 11:00 PM every Sunday.  
NON-STOP Kitchen**

Reservations exclusively at [mexicanagrill.ch](http://mexicanagrill.ch)

Private Events, Groups, and Corporate Outings

Contact: [mexicanagrilllausanne@gmail.com](mailto:mexicanagrilllausanne@gmail.com)

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**Ask for our Loyalty Card and enjoy  
10% off the menu all year round**

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