











**COMIDA MEXICANA Y MUCHO MÁS** 

# **MENU & DRINKS**

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

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.

Prices in CHF - VAT included VAT No.: CHE-335.252.466 Origin of our meats: Switzerland



## **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.











## **TOSTADAS**

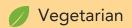
100% Corn Fried Tortilla (12 cm) as shown in the photo, garnished according to traditional recipes

## 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.







## **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.

### 

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 (7)

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

#### (g) Cochinita Pibil 6 (7)

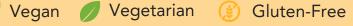
Shredded pork marinated and slow-cooked for 12 hours. Served with pickled red onions.

### Barbacoa de Res 6 (T)

Marinated shredded beef served with white onions and cilantro.

#### T EVERY TUESDAY TACO TUESDAY | 50% off on a selection of tacos









## 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.

## (g) 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)











## **TACOS DORADOS**

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

### **// (3)** 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.

#### (3) 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.











# **MARGARITAS & MEZCALITAS**

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

## **MEXICAN BEERS**

Corona	7.5	Pacifico Clara	7.5
33cl		35.5cl	
Modelo Especial	8.5	Modelo Negra	8.5
35.5cl		35.5cl	





# LES COCKTAILS CLASSIQUES

15
15
15
15
15

# **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**

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

## **CHELADAS & MICHELADAS**

Chelada	8.50	Michelada	9.50
Beer, lime, salt		Beer, lime, salt, Worce sauce, Clamato, Tabas	
Michelada sin Clamato	9		
Beer, lime, Worcestershire sa Tabasco, salt	auce,		

# WINES, CIDERS & DIGESTIFS

Malbec	6   42	Bulmers	9.50
10cl / 70cl		5,6dl	
Aigle les Murailles Blanc	6   42	Cajarillo	7
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	

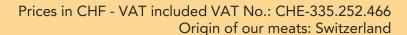
## **HOT DRINKS**

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
Don Julio Blanco 2cl / 70cl	7   160
	7   160
2cl / 70cl	·
2cl / 70cl  Don Julio Reposado	·
2cl / 70cl  Don Julio Reposado  2cl / 70cl	7   180
2cl / 70cl  Don Julio Reposado  2cl / 70cl  Patrón Silver	7   180
2cl / 70cl  Don Julio Reposado  2cl / 70cl  Patrón Silver  2cl / 70cl	7   180 8   180
2cl / 70cl  Don Julio Reposado  2cl / 70cl  Patrón Silver  2cl / 70cl  Don Julio 70	7   180 8   180





#### **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

Private Events, Groups, and Corporate Outings Contact: mexicanagrilllausanne@gmail.com

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

