



Mexicana GRILL

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.**



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.

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



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Spicy



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)



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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.



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Spicy



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).



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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).



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Gluten-Free



Spicy



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

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
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

Virgin Mojito 10

15cl / Sparkling water, fresh lime, brown sugar, fresh mint

Virgin Piña Colada 10

25cl / Pineapple juice, coconut cream

Berrylicious 10

30cl / Pineapple, raspberry, strawberry, passion fruit, vanilla & orgeat syrup

Coco Island 10

15cl / Orange juice, pineapple juice, half a banana, coconut ice cream

Crazy Navel 10

30cl / Orange, peach, pineapple, grenadine

Cookie Monster 10

30cl / Milk, cream, caramel & vanilla syrup, chocolate cookie

CHELADAS & MICHELADAS

Chelada 8.50

Beer, lime, salt

Michelada sin Clamato 9

Beer, lime, Worcestershire sauce, Tabasco, salt

Michelada 9.50

Beer, lime, salt, Worcestershire sauce, Clamato, Tabasco

WINES, CIDERS & DIGESTIFS

Malbec 6 | 42

10cl / 70cl

Bulmers 9.50

5,6dl

Aigle les Murailles Blanc 6 | 42

10cl | 70cl

Cajarillo 7

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

Private Events, Groups, and Corporate Outings

Contact: mexicanagrilllausanne@gmail.com

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

