



Mexicana GRILL

COMIDA MEXICANA Y MUCHO MÁS

MENU

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

TUESDAY

TACO TUESDAY

50% off on a selection of tacos

WEDNESDAY

NOCHE DE MARIACHIS

From 7 PM to 10 PM

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



100% Corn Tortilla Chips

Frijoles Refritos con Chorizo

ENTRADAS

Frijoles Refritos 7

Black beans pureed with epazote (a Mexican herb). Served hot. *

Frijoles Refritos con Chorizo 8

Black beans pureed with epazote (a Mexican herb) and Mexican chorizo (spiced pork sausage). Served hot. *

Guacamole Casero 11

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

Panceta Frita en Guacamole 25

Served in a traditional stone mortar, crispy fried pork panceta with a generous portion of guacamole made with avocado, tomatoes, red onions, coriander and lime. Served with corn chips and wheat or corn tortillas.

***Served with 100% corn tortilla chips.**



TOSTADAS

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

Tostada de Aguacate 8 ^{NEW}

Crispy corn tortilla with avocado, salad, sour cream, and cheese.

Tostada de Pollo 9

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

Tostada de Atún Rojo 13

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

Tostada de Pulpo 14 ^{NEW}

With octopus tentacles, avocado, tomatoes, onions, sour cream, mayonnaise, fresh cilantro, and chipotle.

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.

Vegetariano / Vegano 5

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

Cochinita Pibil 6





Pulled pork marinated in orange juice and achiote (Mexican spice), cooked at low temperature.

Served with marinated red onions.

Barbacoa de Res 6

Shredded beef simmered with spices.

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

 Vegan  Vegetarian  Gluten-Free  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).

Bistec 18

Beef cut with a knife, grilled on a plancha and marinated in spices, served with white onions and cilantro.

Lengua 18 ^{NEW}

Traditionally prepared beef tongue.

Al Pastor 19

Pork cut with a knife and marinated in spices, served with white onions, cilantro, and a little pineapple.

Lechón confitado 20

Slow-cooked pulled suckling pig.

Camarones con Chipotle 21

Shrimp sautéed with garlic, onions, white wine, and chipotle pepper.



Vegan



Vegetarian



Gluten-Free



Spicy



TACOS SET OF 2

Tacos de Camaron - Estilo Ensenada 16 ^{NEW}

A variation on the famous Ensenada taco: breaded shrimp served in two wheat tortillas*, with crunchy cabbage, cucumber sticks, cilantro, and jalapeño mayonnaise. Slightly spicy.

Tacos de Pescado - Estilo Baja California 18

Classic version of "Baja California": cod breaded according to the traditional recipe, served in two wheat tortillas, thin slices of carrot and red cabbage, cilantro, and chipotle mayonnaise. Slightly spicy.

**Traditionally served with a wheat tortilla, they are also available with a corn tortilla.*



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.

Dorados con Papas 23

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

Dorados con Pollo 25

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

Dorados con Barbacoa de Res 26

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



Vegan



Vegetarian



Gluten-Free



Spicy



QUESADILLAS

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

  **Sencilla / Nature 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 7**

Melted cheese with grilled chicken breast
cooked on the plancha.

  **Camarones con Chipotle 8**

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).

Flan de Coco 7

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

Piña Asada y Nieve de Coco 8

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

Churros con Chocolate y Cajeta 9

Crispy churros served with warm chocolate sauce and dulce de leche.

Tres Leches 11

Moist cake soaked in three types of milk.



HOUSE MARGARITAS

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
Don Julio tequila, triple sec, lime, hibiscus infusion	
Spicy Margarita	15
Tequila Don Julio, triple sec, lime, Tabasco	



MEZCALITAS DE LA CASA

Mezcalita	16
Mezcal, triple sec, lime, tajin	
Mezcalita Maracuyá	16
Mezcal, triple sec, lime, passion fruit, tajin	
Mezcalita Mango	16
Mezcal, triple sec, lime, mango, tajin	
Mezcalita Jamaica	16
Mezcal, triple sec, lime, Tabasco, tajin	

BOTTLED BEERS

Corona 7.5

33cl

Modelo Especial 8.5

35.5cl

Modelo Negra 8.5

35.5cl

Corona Cero 7

33cl

Pacifico Clara 7.5

35.5cl

DRAFT BEERS

Heineken Extra Cold (Lager)

3dl | 5dl | 1.5l | 3l

5 | 9 | 25 | 45

Birra Moretti (Lager)

3dl | 5dl | 1.5l | 3l

6 | 9.5 | 26 | 47

Erdinger Weissbraü (Wheat)

3dl | 5dl | 1.5l | 3l

6 | 9.5 | 27 | 49

PANACHÉ | MONACO 2.5DL | 5DL 6 | 9





CLASSIC COCKTAILS

Pisco Sour 16

Pisco, egg white, lime or passion fruit, Angostura bitters

Piña Colada 16

White rum, dark rum, pineapple juice, coconut cream

Alebrije Sour 16

Cantera Verde gin (Mexico), lime, lychee liqueur,
hibiscus, egg white

Classic mojito or fruit mojito 16

Rum, fresh mint, fresh lime, soda water

Options: strawberry, raspberry, passion fruit, mango

Classic caipirinha or fruit caipirinha 16

Cachaça, fresh lime, brown sugar, fruits of choice: strawberry,
raspberry, passion fruit, mango

SIGNATURE SANS ALCOOL 3DL

Limonada Coco

7

Lime juice, agave syrup, coconut milk, still or sparkling water

Mangonada Coco

7

Mango, agave syrup, coconut milk, still or sparkling water

Passionada Coco

7

Passion fruit, agave syrup, coconut milk, still or sparkling water

Horchata Chocolatada

7

Traditional rice drink with vanilla and cinnamon, reimaged with a touch of chocolate.



NON-ALCOHOLIC COCKTAILS

Virgin Piña Colada	11	Crazy Navel	11
JPineapple juice, coconut cream, agave syrup		Orange, peach, pineapple, grenadine	
Virgin Pisco Sour	11	Berrylicious	11
Lime or passion fruit, egg white, icing sugar		Pineapple, raspberry, strawberry, passion fruit, vanilla syrup and orgeat	
Virgin Mojito	11	Coco Island	11
Lime, mint, soda, cane sugar Options: passion fruit or strawberry		Orange juice, pineapple juice, ½ banana, coconut ice cream	

CHELADAS & MICHELADAS

Chelada	8.50	Michelada	9.50
Beer, lime, salt		Beer, Worcestershire sauce, Clamato, Tabasco, salt, lime	
Michelada sin Clamato	9		
Beer, Worcestershire sauce, Tabasco, salt, lime			

MORAND PREMIUM SYRUPS 5 DL

Lime, passion fruit, mango, peach, lemon, grenadine, strawberry, mint, blackcurrant, elderflower	5
For children 3 dl	3

SANGRÍA 2.5DL | 1L

8 | 34

SPRITZES

Aperol, Campari, Martini Bianco, Hugo, Amore, Limoncello, Tropical **11**

MEXICANA SPRITZ

Aperol, passion fruit, vanilla syrup, Prosecco, sparkling water **14**

FROZEN COCKTAILS

Frozen Margarita lime **12**

Frozen Margarita Passion fruit **12**

WINES

Aigle les Murailles Blanc **7 | 45**

1cl | 70cl

Malbec **7 | 45**

1cl / 70cl

DIGESTIFS

House Carajillo: espresso, Licor 43 **7**

Served "on the rocks" (over ice) or "shaken"

Limoncello 4 cl **7**

Baileys 4 cl **7**

Amaretto 4 cl **7**

CIDER

5,6dl / Bulmers **9.5**

HOUSE NON-ALCOHOLIC 3 DL

Agua de Jamaica 6

Hibiscus flower infusion

Tamarindo 6

Tamarind, water, sugar

Horchata 6

Rice drink, cinnamon, vanilla, milk

Naranjada 6

Orange juice, still or sparkling water

Limonada 6

Lemon juice, agave syrup, still or sparkling water

Thé Froid Maison 6

Black tea infusion, Morand peach syrup, lime

HOT DRINKS

Ristretto 4 **Espresso** 4

Hot tea 4 **Café** 4

Green, mint, black



MEXICAN SHOTS & BOTTLES

Jose Cuervo Especial 6 | 120

2cl / 70cl

Cazadores Blanco 6 | 120

2cl / 70cl

Cazadores Reposado 6 | 120

2cl / 70cl

Don Julio Blanco 7 | 160

2cl / 70cl

Don Julio Reposado 8 | 180

2cl / 70cl

Don Julio 1942 25 | 600

2cl / 70cl

Mezcal Amaras Espadin Joven 6 | 140

2cl / 70cl

Mezcal La Escondida 8 | 160

2cl / 70cl

OPEN 7 DAYS A WEEK FROM 6:30 PM

Reservations only on mexicanagrill.ch
Privatizations, groups, and corporate outings
mexicanagrilllausanne@gmail.com

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

