

la MUÑA

ZURICH

LUNCH MENU

CEVICHEs AND CRUDOS

MAGURO CevICHE

Rot Thunfisch - Grüne Shiso, Rote Zwiebeln, Gochujang Miso, Rocoto Sauce 42
Red Tuna - Green Shiso, Red Onions, Gochujang Miso, Sesame, Rocoto Sauce

SUZUKI CevICHE



Wolfsbarsch - Schwarzer Trüffel, Limette, Koriander, Knoblauch Chips, 42
Sesam Sauce
Seabass - Black Truffle, Lime, Coriander, Garlic Chips, Sesame Sauce

SALMON CevICHE

Lachs - Avocado, Meerfenchel, Radieschen, Möhren, Camu-Camu 40
Salmon - Avocado, Samphire, Red Radish, Carrot, Camu-Camu Sauce

GREEN TOUCH

BABY HORENso



Babyblatt Spinat - schwarzer Trüffel, Parmesan, trockenes Miso, Trüffel Sauce 28
Baby Spinach - Black Truffle, Parmesan, Dry Miso, Truffle Sauce

VEGAN CevICHE



Gemüse - Shimeji pilz, Edamame, Avocado, Tamarillo, Aguaymanto Sauce 27
Vegetables - Shimeji mushrooms, Edamame, Avocado, Tamarillo, Aguaymanto Sauce

KAPPA WAKAME



Meeresalgen Salat – Nori, Ingwer, Marinierte Gurke, Wasabi, Sesam Dressing 22
Seaweed Salad – Nori, Ginger, Marinated Cucumber, Wasabi, Sesame Dressing

SUSHI

DRAGON ROLL

Tempura Garnelen - Avocado, Unagi, Sesam, Teriyaki-sauce 47
Tempura Shrimps - Avocado, Unagi, Sesame, Teriyaki-sauce

SPICY TUNA

Thunfisch - Avocado, Shiso, Tempura Flocken 45
Tuna - Avocado, Shiso, Tempura Flakes

AITA MAKI SALMON

Lachstartar, Würzige Mayonnaise, Sushi Reis, Nori, Röstzwiebeln 19
Salmon Tartar, Spicy Mayonnaise, Sushi Rice, Nori, Fried Onion

CHIRASHI

Lachs & Thunfisch – Avocado, Wakame, Ikura, Shiso, Sushi reis, Sesam-sauce 54
Salmon & Tuna – Avocado, Wakame, Ikura, Shiso, Sushi rice, Sesame-sauce

CALIENTE

MISO SOUP

Miso - Wakame, Takuan, Tofu, Frühlingszwiebeln, Sesam 29
Miso - Wakame, Takuan, Tofu, Spring Onions, Sesame

VEGETABLE GYOZA

Gemüse - Aonori Öl, Ponzu sauce 40
Vegetable - Aonori Oil, Ponzu sauce

CHICKEN GYOZA

Poulet- Schwarzer Trüffel, Trüffel- Emulsion 48
Chicken – Black Truffle, Truffle Emulsion, Aonori Oil

CRISPY MAGURO



Thunfisch – Tartar, Jalapeño, Frühlingszwiebel, Würzige Mayonnaise, 42
Knuspriger reis

Tuna Tartar - Jalapeño, Spring Onion, Spicy Mayonnaise, Crispy Rice

CRISPY GUACAMOLE

Guacamole – Avocado, Cashewnüsse, Jalapeño, Knuspriger Reis 32
Guacamole – Avocado, Cashew Nuts, Jalapeño, Crispy Rice

YASAI TEMPURA

Gemüse – Shiso, Pilze, Spargel, Nori, wilder Brokkoli, Ponzu Sauce 35
Vegetables – Shiso, Mushrooms, Asparagus, Nori, Wild Broccoli, Ponzu Sauce

EBI TEMPURA

Garnelen– Pikante Japanische Mayonnaise, Salatherzen 32
Shrimp – Spicy Japanese Mayonnaise, Baby Lettuce

GYUNIKU SUMIBIYAKI

Schweizer Rindsfilet- Pak-choi, Koriander, Röstzwiebeln, Salsa Teriyaki 90
Swiss Beef Filet - Pak-choi, Coriander, Fried Onion, Salsa Teriyaki

DULZOR

CHIQUITOS

Mini-Obst Selektion – Sorbet, Eis (Für zwei personen) 45
Mini Fruit Selection – Sorbet, Ice Cream (for 2 persons)

PEANUT

Erdnuss Ganache Montée – Sablè, Karamell Sauce 24
Peanut Ganache Montée – Sablè, Caramel Sauce

MOCHI SELECTION

Variation von Traditionellen Handgemachten Mochi 24
Variation of Traditional Hand-made Mochi



Vegetarian



Signature Dish



Vegan