

# SimSim

ORIENTAL URBAN CUISINE

ENGLISH  
MENU



# SimSim

## ORIENTAL URBAN CUISINE

Welcome to SimSim!  
Come in and discover the urban side of the Orient.

At SimSim there's something for everyone –  
regardless of age or dietary needs:  
Lebanese specialities and grilled food  
for vegans, vegetarians and those who are gluten-free.

Indulge your palate with our homemade specialities.  
Fresh ingredients, passion and love  
are the foundation of all our delicious dishes.

We offer oriental food in an urban ambience  
with Swiss quality. Our Chef Mohamed Ali  
and his team are delighted to welcome you to our home.

Enjoy your meal!

### Origin

Beef (CH)

Chicken (CH)

Lamb (NL, may contain antibiotic residues)

Spontaneous daily purchases can influence the country of origin.

### Explanation of symbols



Vegan



Vegetarian



Gluten-free



Gluten-free available on request

Our dishes may contain nuts or traces of nuts. For information on allergens in individual dishes, please contact our team.

All prices are in CHF including VAT.



# MEZZE FOR ALL

Served with flatbread. Gluten-free available. 

## Small Mezze Plate

with cold and warm mezze


with skewers 29

 vegan |  vegetarian 23

## Mezze to share (from 2 people)

Chef Moh's Selection 46 (per person)



with skewers 38 (per person)

 vegan |  vegetarian 29 (per person)

## Mezze Shawarma (from 2 people)

Chef Moh's Selection with Shawarma (Chicken/Lamb)

Chef Moh's Selection 46 (per person)

 vegan |  vegetarian 36 (per person)



# HUMMUS-BAR

Hummus variations à la Chef Moh on a fine, creamy chickpea base.

## Hummus

Classic 12,5

Beetroot 13,5

Avocado 13,5

Truffles 16

Spicy 13,5

Olives 13,5

Hummus Symphony    20

4 types of hummus.

Hummus Beiruti    14

Hummus, parsley, pine nuts & cumin.

Hummus Lahma  15

Hummus with minced beef & pine nuts.

# COLD MEZZE

Babaganoush    14

Smoked eggplant mousse with tahini, garlic & olive oil.

Muhammara    14

Sweet and spicy hazelnut & walnut paste with pomegranate syrup.

Avocado Cream    12

Avocado with lime juice & mint.

Labneh   12,5

Strained yoghurt cream with mint.

Labneh Harra   13

Spicy yogurt cream with mint & harissa.

Feta   12,5

on arugula with tomatoes & olives.

Warak Anap   12

Vine leaves stuffed with herb rice.

## Stuffed dates

with cream cheese filling   12,5

with walnut filling   12,5

We serve a portion of flatbread with all our mezze dishes.

# WARM MEZZE

We serve a portion of flatbread with all our mezze dishes.


<b>Falafel</b>   	14
Chickpea & fava bean balls with spices & garlic.	
<b>Kibbeh</b>	15
Bulgur dough filled with minced beef & herbs.	
<b>Fatayer</b>  	14
Lebanese Dumplings filled with spinach.	
<b>Rakajek Jibn</b> 	14
Filo pastry filled with seasoned melted cheese.	
<b>Musakhan Rolls</b>  	14
Filo pastry filled with oriental vegetables & spicy tahini sauce.	
<b>Musakhan Rolls with Chicken</b>	16
Filo pastry filled with chicken, kiri cheese & sumac onions.	

<b>Batata Harra</b>   	12
Spicy potatoes with coriander.	
<b>Halloumi</b>  	13
Grill Cheese.	
<b>Halloumi Fries</b>  	18
with avocado & sesame sauce.	
<b>Moussaka</b>   	13
Eggplant, onions & peppers with spicy tomato sauce.	
<b>Betenjan</b>  	14
Fried eggplant with peppermint yogurt sauce. <i>Vegan possible.</i> 	
<b>Beef Sambusek</b>	14
Pastry filled with seasoned minced beef.	
<b>Skewers</b>	
Kofta   Chicken	10
Lamb	13

# SPECIALITY PLATE

Vegetarian or vegan options available.  












<b>Appetizer plate</b>	24
2 Rakajek Jibn	
2 Sambusek with Beef	
Hummus Classic	
Muhammara	
Babaganoush	

<b>Flatbread (per person)</b>	3
<b>Pita bread (per person)</b>	4
<b>Gluten-free bread (per person)</b> 	4







# CHEF MOH'S MUST-TRIES



- Kushari**   **21**  
Egyptian national dish.  
Lentil stew with rice, pasta,  
chickpeas, garlic & tomato sauce.
- Hawawshi Vegi**  **21**  
Oven-baked flatbread  
with cheese & spice mix.
- Hawawshi** **23**  
Oven-baked flatbread  
with minced beef.
- Egyptian Hawawshi with Pita** **25**  
Oven-baked pita bread  
with minced beef.
- Mixed Grill**  **31**  
Assorted skewers  
with French fries.
- Moroccan Beef Tajin** **29**  
Braised beef ragout with  
dried fruits & herbs,  
served with rice. *Gluten-free possible.* 
- Moussaka Tajin with rice**   **26**  
Stew with feta cheese  
or vegan feta. *Gluten-free possible.* 
- David-Basha-Köfte** **28**  
Kofta skewers with oriental  
rice & spicy tomato sauce,  
served with tahini. *Gluten-free possible.* 
- Shish Tawook** **28**  
Chicken skewers with  
oriental rice, spicy tomato sauce &  
yogurt sauce. *Gluten-free possible.* 
- SimSim Chicken**  **32**  
Chicken breast with pistachio  
cream sauce, fried potatoes & grilled zucchini.



# SHAWARMA

Served with a small salad, hummus and a side dish of your choice: French fries, sweet potato fries or oriental rice.

- Chicken Shawarma**  
Oriental-Style Chicken Strips.  
Plate  **27**  
Pita Bread Sandwich **29**

- Beef Shawarma**  
Oriental-marinated shredded beef  
with onions and tomatoes.  
Plate  **29**  
Pita Bread Sandwich **31**

- Veggie Shawarma**  **24**  
Tenderly roasted vegetable strips  
with peppermint yogurt sauce.  
Plate  **24**  
Pita Bread Sandwich **26**


- Vegan Shawarma**  **24**  
Tenderly roasted vegetable strips  
with avocado and sesame sauce.  
Plate  **24**  
Pita Bread Sandwich **26**






# SALADS

**Fattoush**   15

Mixed salad with crispy flatbread croutons on pomegranate balsamic vinegar. *Gluten-free possible.* 

**Falafel Salad**   19

Chickpea balls on a mixed salad. *Gluten-free possible.* 

**Halloumi Salad**   19

Grilled cheese on Taboulé.

**Apple Tabbouleh**    17

Salad made with quinoa, apples, tomatoes, parsley & lemon.

**Classic Tabbouleh**    12

Finely chopped parsley with quinoa, tomatoes & lemon, with pomegranate balsamic vinegar.

# EXTRAS

**Soup of the day**    8

**Oriental rice**   6

**Portion of olives**    5

**Sweet potato fries**    9

**Homemade French Fries**    7



Small Portion 7  
Large Portion 10

**Yoghurt sauce**   4

**Avocado Sauce**    5  
with Sesame.

**Tahini**    5

**Spicy Tahini**    5

**Thoom**   5  
Arabic garlic sauce.

**Spicy Thoom**  5



# SOFT SIPS

Arkina blau	4 dl   8 dl	4.5   8
Rhazünser grün	4 dl   8 dl	4.5   8
Rivella blau   rot	3.3 dl	4.5
Coca-Cola	3.3 dl	4.5
Coca-Cola Zero	3.3 dl	4.5
Tonic Water	2.5 dl	5
Bitter Lemon	2.5 dl	5
Ginger Ale	2.5 dl	5
Ginger Beer	2 dl	5
Apfelschorle	3.3 dl	4.5
Gazosa	3.5 dl	5.5
Limone   Lampone   Mandarino		
Orange juice	3 dl	5
Mango juice	3 dl	5
Züriwasser (Tap water)	5 dl	2
Züriwasser (Tap water)	1 Liter	3

# APERITIF VIBES

Sprinkled white wine	2 dl	7
Hugo	2 dl	12
Aperol Spritz	2 dl	12
Mango Spritz	2 dl	12
Giselle	2 dl	12
Prosecco	1 dl   7.5 dl	8   55

# DRAFT BEERS

Feldschlösschen		
Original 4.8%	3 dl   5 dl	4.5   7
Dunkel 5.5%	3 dl   5 dl	5   7.5

# BOTTLED BEERS

Beirut (LIB) 4.6%	3.3 dl	6
Schneider Weisse (DE) 5.4%	5 dl	8
Feldschlösschen Alcohol-free	3 dl	5

# HOMEMADE ICED TEAS

SimSim (Saffron)	3 dl	6
Ginger	3 dl	6
Hibiscus	3 dl	6

# HOMEMADE SPRITZERS

SimSim Spritz (Saffron)	2 dl	12
Lime & Ginger Spritz	2 dl	12
Hibiscus Spritz	2 dl	12

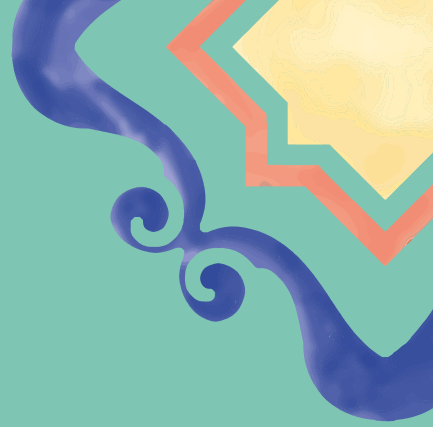


# STRONG SPIRITS

Spirits 4 cl	
Absolut Vodka 40%	13
Havana Club Rum 40%	13
Ballantine's Whiskey 40%	13
Hendrick's Gin 40%	14
Mezcal «Ojo de Lobo» 40%	14

Aperitif 4 cl	
Campari 23%	9
Martini Bianco 23%	9

Digestive 4 cl	
Braulio 21%	9
Ksarak 53%	11



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Let our Oriental Urban Cuisine enchant you!

[www.sim-sim.ch](http://www.sim-sim.ch)



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