

SimSim

CITY

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 13


Beetroot 14




Avocado 14

Truffles 16,5

Spicy 14

Olives 14




Hummus Symphony    20,5
4 types of hummus.

Hummus Beiruti    14,5
Hummus, parsley, pine nuts & cumin.



Hummus Lahma  15,5
Hummus with minced beef & pine nuts.

COLD MEZZE

Babaganoush    14,5
Smoked eggplant mousse with tahini, garlic & olive oil.

Muhammara    14,5
Sweet and spicy hazelnut & walnut paste with pomegranate syrup.






Avocado Cream    12,5
Avocado with lime juice & mint.

Labneh   13
Strained yoghurt cream with mint.

Labneh Harra   13,5
Spicy yoghurt cream with mint & harissa.

Feta   13
on arugula with tomatoes & olives.

Warak Anap    12,5
Vine leaves stuffed with herb rice.

Stuffed dates
with cream cheese filling   13
with walnut filling    13

We serve a portion of flatbread with all our Hummus and Mezze dishes.



WARM MEZZE

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


Falafel   	14,5
Chickpea & fava bean balls with spices & garlic.	
Kibbeh	15,5
Bulgur dough filled with minced beef & herbs.	
Fatayer  	14,5
Lebanese Dumplings filled with spinach & sumac onions.	
Rakajek Jibn 	14,5
Filo pastry filled with seasoned melted cheese.	
Musakhan Rolls  	14,5
Filo pastry filled with oriental vegetables & spicy tahini sauce.	
Musakhan Rolls with Chicken	16,5
Filo pastry filled with chicken, kiri cheese & sumac onions.	

Batata Harra   	12,5
Spicy potatoes with coriander.	
Halloumi  	13,5
Grill Cheese.	
Halloumi Fries  	18,5
with avocado & sesame sauce.	
Moussaka   	13,5
Eggplant, onions & peppers with spicy tomato sauce.	
Betenjan  	14,5
Fried eggplant with peppermint yoghurt sauce. <i>Vegan possible.</i> 	
Beef Sambusek	14,5
Pastry filled with seasoned minced beef.	
Skewers 	
Kofta Chicken	10,5
Lamb	13,5

SPECIALITY PLATE

Vegetarian or vegan options available.  

Appetizer plate	24
2 Rakajek Jibn	
2 Sambusek with Beef	
Hummus Classic	
Muhammara	
Babaganoush	

Flatbread (per person)	3
Pita bread (per person)	4
Gluten-free bread (per person) 	4




All prices are in CHF including VAT.


CHEF MOH'S MUST-TRIES



Kushari  	22
Egyptian national dish. Lentil stew with rice, pasta, chickpeas, garlic & tomato sauce.	
Arais Jibn 	22
Oven-baked flatbread with cheese & spice mix.	
Arais Lahma	24
Oven-baked flatbread with minced beef.	
Egyptian Hawawshi with Pita	26
Oven-baked pita bread with minced beef.	
Mixed Grill 	32
Assorted skewers with French fries.	
Moroccan Beef Tajin	30
Braised beef ragout with dried fruits & herbs, served with rice. <i>Gluten-free possible.</i> 	
Moussaka Tajin with rice  	27
Stew with feta cheese or vegan feta. <i>Gluten-free possible.</i> 	
Pita Falafel  	27
Falafel in pita bread, served with fries or sweet potato fries.	
Pita Halloumi 	27
Halloumi in pita bread, served with fries or sweet potato fries.	



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 	28
Pita Bread Sandwich	30

Angus Beef Shawarma	
Oriental-marinated Angus Beef with onions and tomatoes.	
Plate 	35
Pita Bread Sandwich	37









Veggie Shawarma 	
Tenderly roasted vegetable strips with peppermint yoghurt sauce.	
Plate 	25
Pita Bread Sandwich	27

Vegan Shawarma 	
Tenderly roasted vegetable strips with avocado and sesame sauce.	
Plate 	25
Pita Bread Sandwich	27

Dr. Taha's Shawarma	
Shawarma wrap with truffle hummus & spicy garlic sauce.	
Angus Beef	40
Chicken	35
Vegetarian/Vegan  	33



SALADS

- Fattoush**   15,5
Mixed salad with crispy flatbread croutons on pomegranate balsamic vinegar. *Gluten-free possible.* 
- Falafel Salad**   19,5
Chickpea balls on a mixed salad. *Gluten-free possible.* 
- Halloumi Salad**   19,5
Grilled cheese on Tabbouleh.
- Classic Tabbouleh**    12,5
Salad made with quinoa, tomatoes, finely chopped parsley & lemon, with pomegranate balsamic vinegar.
- Apple Tabbouleh**    17,5
Tabbouleh with apples and pomegranate balsamic vinegar.
- SimSim Salad**  21,5
Fattoush with grilled chicken strips and Parmesan shavings.

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
7-Up	3.3 dl	4.5
Sinalco	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)	1 glass	1
Züriwasser (Tap water)	5 dl	2
Züriwasser (Tap water)	1 Liter	3

APERITIF VIBES

Sprinkled white wine	2 dl	8
Prosecco	1 dl 7.5 dl	8 55
Hugo	2 dl	12
Aperol Spritz	2 dl	12
Mango Spritz	2 dl	12
Giselle	2 dl	12
Pimm's	2 dl	14
Gin Fizz	2 dl	14
Moscow Mule	2 dl	14

BOTTLED BEERS

Almaza Pilsner (LIB) 4.2%	3.3 dl	6
Beirut (LIB) 4.6%	3.3 dl	6
Schneider Weisse (DE) 5.4%	5 dl	8
Hürlimann Lager (ZH) 4.8%	3.3 dl	6
Valaisanne White IPA 6.0%	3.3 dl	7
Feldschlösschen Alcohol-free	3.3 dl	5

HOMEMADE ICED TEAS

SimSim (Saffron)	3 dl 5 dl	6 9
Ginger	3 dl 5 dl	6 9
Hibiscus	3 dl 5 dl	6 9

HOMEMADE SPRITZERS

SimSim Spritz (Saffron)	2 dl	12
Limoncello & Ginger Spritz	2 dl	16
Hibiscus Spritz	2 dl	12

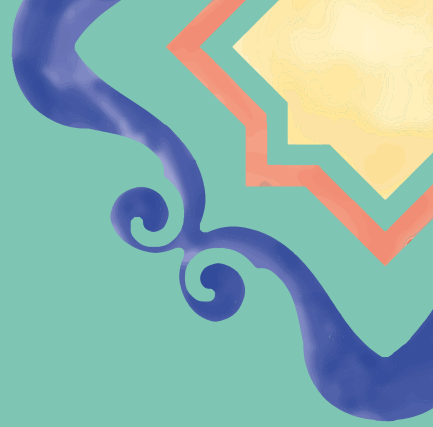


STRONG SPIRITS

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» 45%	14

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

Digestive	
Braulio 21%	4 cl 9
Grappa 41%	2 cl 9
Appenzeller Alpenbitter 29%	4 cl 9
Ksarak 53%	4 cl 11



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Let our Oriental Urban Cuisine enchant you!

www.sim-sim.ch



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