

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

4 types of hummus.

Hummus Beirut   	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. Vegan possible. 

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. <small>Gluten-free possible.</small>	
Moussaka Tajin with rice	27
Stew with feta cheese or vegan feta. <small>Gluten-free possible.</small>	
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

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

Falafel Salad

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

Halloumi Salad

Grilled cheese on Tabbouleh.

Classic Tabbouleh

Salad made with quinoa, tomatoes, finely chopped parsley & lemon, with pomegranate balsamic vinegar.

Apple Tabbouleh

Tabbouleh with apples and pomegranate balsamic vinegar.

SimSim Salad

Fattoush with grilled chicken strips and Parmesan shavings.

EXTRAS

Soup of the day

Gluten-free

Vegetarian

Wheat-free

8

Oriental rice

6

Portion of olives

5

Sweet potato Fries

9

Homemade French Fries

7

Small Portion

10

Large Portion

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
Rhäzünser 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
Grappa 41%	2 cl
Appenzeller Alpenbitter 29%	4 cl
Ksarak 53%	4 cl
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Let our Oriental Urban Cuisine enchant you!

www.sim-sim.ch



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