

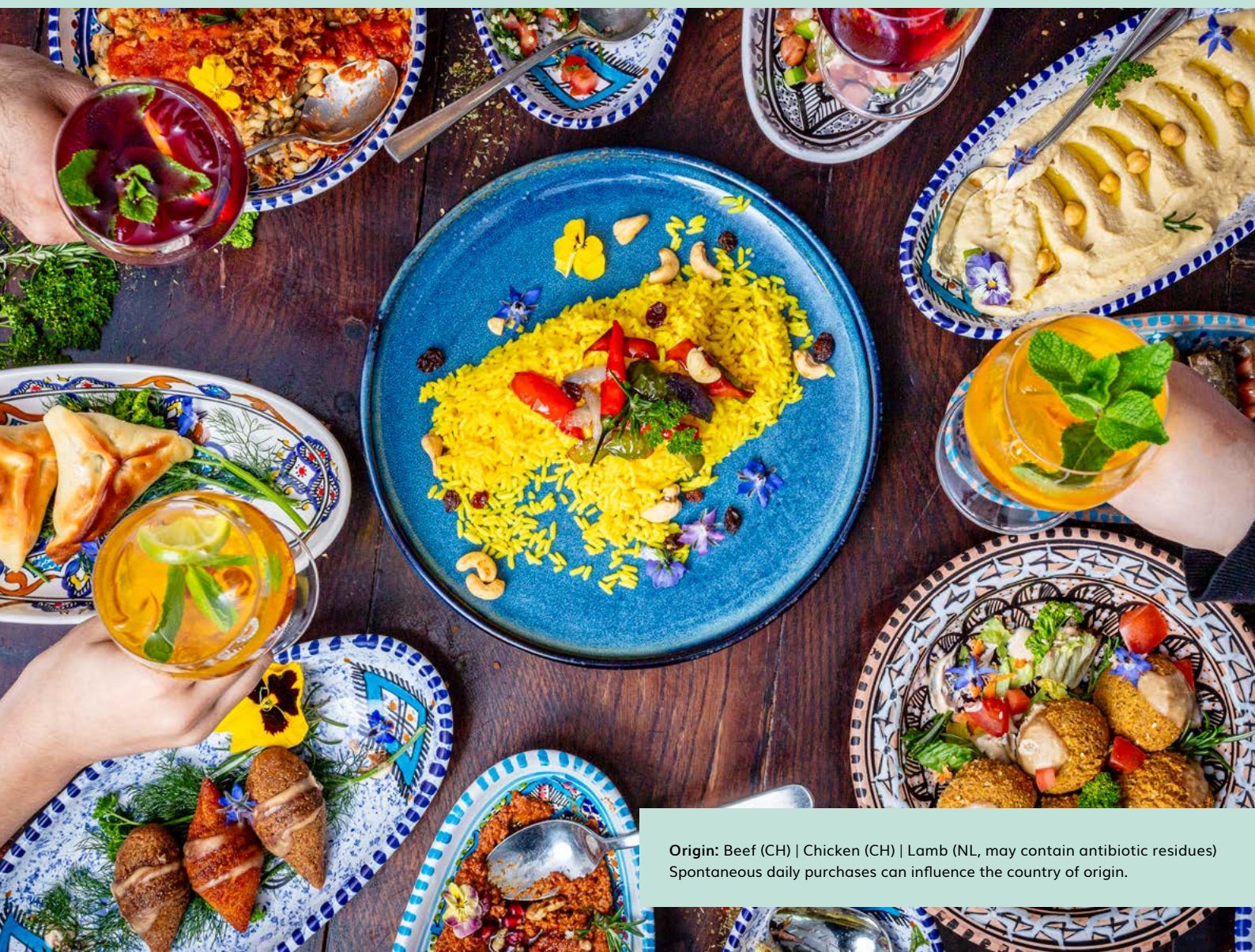
SimSim

CITY

ORIENTAL URBAN CUISINE

ENGLISH

LUNCH MENU



Origin: Beef (CH) | Chicken (CH) | Lamb (NL, may contain antibiotic residues)
Spontaneous daily purchases can influence the country of origin.

COLD MEZZE

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.	
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

WARM MEZZE

Falafel   	14,5
Chickpea & fava bean balls with spices & garlic.	
Kibbeh	15,5
Bulgur dough with minced beef & herbs.	
Fatayer  	14,5
Lebanese Dumplings filled with spinach & sumac onions.	
Halloumi  	13,5
Grill Cheese.	
Halloumi Fries  	18,5
with avocado & sesame sauce.	
Rakajek Jibn 	14,5
Filo pastry filled with 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.	
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

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

 Vegan  Vegetarian  Gluten-free

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)



HOUSE SPECIALS

Kushari   22

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.

Mixed Grill  32

Assorted skewers with French fries.

Chicken Shawarma  28

Oriental-Style Chicken Strips.

Angus Beef Shawarma  35

Oriental-marinated Angus Beef with onions and tomatoes.

Veggie Shawarma   25

Tenderly roasted vegetable strips with peppermint yoghurt sauce.

Vegan Shawarma  

Tenderly roasted vegetable strips with avocado and sesame sauce.

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

SALADS

Fattoush   15,5

Mixed salad with crispy flatbread croutons. *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, parsley & lemon, with pomegranate balsamic vinegar.

Apple Tabbouleh    17,5

Tabbouleh with apples and pomegranate balsamic vinegar.

EXTRAS

Soup of the day    5

Oriental rice   6

Portion of olives    5

Yoghurt sauce   4

Avocado Sauce    5

Tahini    5

Spicy Tahini    5

Thoom   5

Spicy Thoom   5

Sweet potato Fries    9

Homemade French Fries   

Small Portion | Large Portion

7 | 10

All prices are in CHF including VAT.

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
Zürwasser (Tap water)	1 glass	1
Zürwasser (Tap water)	5 dl	2
Zürwasser (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