

Philosophy

A passion for top-quality meat

At LUMA, it's about more than just meat – it's about careful selection, highest quality, and responsible sourcing. Only animals raised with respect and care on carefully chosen farms are used, where animal welfare, nutrition, and living conditions are a top priority. The animals grow up in humane environments, fed natural diets, with plenty of space to move and thrive.

What makes LUMA truly special is its unique aging process: after slaughter, selected cuts are dry-aged on the bone for weeks, enhanced by a special noble mold. This traditional yet innovative method results in exceptionally tender, flavorful, and aromatic meat, with a distinctive nutty note that turns every cut into a memorable culinary experience

LUMA stands for conscious enjoyment, masterful craftsmanship, and rare taste experiences – a true expression of respect for the product, the animal, and everything that ends up on your plate.

M E N U E

Starters

Esquite Sopa	14
<i>mexican street food soup grilled corn, mayonnaise, chili, lime</i>	
Tuna Ceviche	21
<i>Tuna steak marinated with lime, cucumber, avocado, jalapeño, coriander</i>	
Trío de Sopas (V)	19
<i>three small homemade corn cakes, topped with beans, red salsa, vegan "cheese"/crema, and grilled oyster mushrooms (pleurotus)</i>	
Seasonal green salad	11
<i>Roasted baby corn, confit cherry tomatoes, lime-honey dressing</i>	
LUMA beef tartare CH, 90 g	19
<i>Chipotle mayonnaise, avocado cream, crispy brioche with butter</i>	
<i>with 2 cl brandy to season to your taste + CHF 5.-</i>	

Tacos

Classic mexican taco – price per piece

Al Pastor (Cut from a skewer)	8.5
<i>marinated pork neck (CH), grilled pineapple, onions, coriander, lime</i>	
Tinga de Pollo	6.9
<i>Chicken breast (CH) in a spicy chipotle tomato sauce, pickled red onions, coriander</i>	
Suadero Res	7.5
<i>slow-cooked beef brisket (CH), onion, coriander, lime</i>	

Recommendation: 2–3 pieces as a starter, 6–7 pieces as a main course

All prices in CHF, including VAT

vegetarian

Enfrijoladas (V) 24

blue corn tortilla, jackfruit, vegan crème fraîche, red onions, bean cream

Quesadillas de hongos 24

blue corn tortilla, Queso Oaxaca (cheese), mushrooms, chile serrano, red onions

Gratinated - steak - served - in - a - pan

LUMA Cuscino – pork shoulder cap CH 42

Juicy grilled meat, gratinated with a homemade garlic chili butter, served with vegetables and a side dish of your choice.

Fish

Grilled sea bass fillet 39

Served with mango jus, vegetables and a side dish of your choice.

Grilled octopus 44

Pico de Gallo, avocado, lime, served with vegetables and a side dish of your choice

Sides - & - Sauces

Sweet potato purée 6 **Rice with bean purée** 6

Fries 6 **Beef demi-glace jus** 3

Roasted potatoes 6 **Garlic-chili butter** 3

Seasonal vegetables 6 **Coriander foam sauce** 3

Meat from the charcoal grill

All dishes are served with seasonal vegetables, a demi-glace jus, and a side dish of your choice.

Morucha beef Côte de Boeuf 400g for 1-2 p. (Dry Aged), SP 94

Beef ribeye perfectly aged. Intense in flavor.
The origin of this unique breed is the Black Iberian Cattle.

Black Angus Flat Iron 200g, CH 52

Juicy, flavorful shoulder cut with pronounced marbling.
Robust taste, ideal for grilling.

LUMA pork ribs 500g including bones, CH 47

Tender, juicy pork from the upper back, grilled over an open flame, pure and unmarinated for a natural, intense flavor.

Pata Negra Secreto BELLOTA 250g, SP 59

Rare, heavily marbled cut from Spain, hardly available here. Long-grained, juicy, with a natural nutty flavor.

LUMA Cuscino (pork shoulder cap) 200 g, CH 39

Tender grilled pork shoulder cap with jus, vegetables, and a side of your choice.

All cuts of meat from the grill and the Dry Ager are sourced from LUMA

Dessert

Pastel de Elote  12.5

Homemade sweet corn cake with dulce de leche ice cream

Cheesecake cream  9.5

With mango gel on a crumble

Ice cream in a jar 6

Dulce de leche ice cream
Mango sorbet
Lemon sorbet

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