

M E N U E

Starters

Burrata	18
<i>Served with cherry tomatoes on a bed of arugula with basil oil</i>	
Tuna Ceviche	24
<i>Tuna steak marinated with lime, cucumber, avocado, jalapeño, coriander</i>	
Seasonal green salad	11
<i>Roasted baby corn, confit cherry tomatoes, lime-honey dressing</i>	
LUMA beef tartare CH, 90 g	27
<i>Chipotle mayonnaise, avocado cream, crispy brioche with butter</i>	
<i>with 2 cl brandy to season to your taste + CHF 5.-</i>	
Soup of the Day	14
<i>Served with fresh bread</i>	

Tacos

Classic mexican taco – price per piece

Al Pastor (Cut from a skewer)	7.5
<i>marinated pork neck (CH), grilled pineapple, onions, coriander, lime</i>	
Tinga de Pollo	7.5
<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: 3 pieces as a starter, 7 pieces as a main course

All prices in CHF, including VAT

vegetarian - & - vegan

Quesadillas de hongos 24

blue corn tortilla, cheese, mushrooms,
chile serrano, red onions
Vegan option possible

Vegetable Skillet 24

Seasonal vegetables gratinated with herb butter
served with a side dish of your choice

Gratinated - steak - served - in - a - pan

LUMA Cuscino – pork shoulder cap CH 39

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

Beef Fillet in a Skillet 230g AU 56

with garlic, sage and balsamic vinegar
served with a side dish of your choice

Fish

Grilled sea bass fillet 39

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

Sides - & - Sauces

Sweet potato purée 6 **Tagliatelle** 6

Fries 6 **Herb Butter** 3

Seasonal vegetables 6 **Chimichurri** 3

Meat from the charcoal grill

All dishes are served with seasonal vegetables, a chimichurri, and a side dish of your choice.

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

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

Morucha beef Côte de Boeuf 400g for 2 People. (Dry Aged), SP 84

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

Black Angus Flat Iron 200g, CH 47

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

House-aged Black Angus beef by LUMA (CH) per 100 g 29

*Black Angus beef striploin, aged to perfection. Rich and intense in flavour. Guests may choose their preferred cut directly from the ageing cabinet.
Includes one side dish of your choice (one side per 100 g).*

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

Dessert

Dessert of the Day 12.5

Homemade Dessert

Ice cream in a jar 6

*Dulce de leche ice cream
Mango sorbet
Lemon sorbet*

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