

La Parrilla Suiza



Margaritas

A perfect compliment to our Mexico City style food

House Margaritas

We proudly pour Tequila Sauza
Glass \$ 5.50 Sm.Pitcher \$15.00 Lg.Pitcher \$25.00

Cadillac Margarita

The original with 1800 Reposado Tequila,
Grand Manier and fresh lime juice
Glass \$7.50 Sm.Pitcher \$20.00 Lg.Pitcher \$30.00

La Viuda Fresa

A berry delight! Tres Generaciones Plata 100%
Blue Agave and fresh strawberries
Glass \$7.50 Sm.Pitcher \$20.00 Lg.Pitcher \$30.00

The Widow of Oz

Three perfect ingredients! Tres Generaciones Plata
100% Blue Agave, melon liqueur and Sweet & Sour
Glass \$7.50 Sm.Pitcher \$20.00 Lg.Pitcher \$30.00

Cocktails

We proudly feature a full service bar, offering many
Of these specialties, or may we pour yours...

Piña Colada With Bacardi Rum \$6.75
Strawberry Daiquiri with Bacardi Rum \$6.75
Long Island Ice Tea \$7.25

Wines

Glass 1/2 Carafe Carafe

White

Chablis \$3.00 \$6.50 \$12.00
Chardonnay \$3.75 \$8.50 \$15.00

Blush

Vin Rose \$3.00 \$6.50 \$12.00
White Zinfandel \$3.75 \$8.50 \$15.00

Red

Burgundy \$3.00 \$6.50 \$12.00
Cabernet Sauvignon \$3.75 \$8.50 \$15.00

Merlot

\$3.75 \$8.50 \$15.00
Glass Small Large
Pitcher Pitcher

Sangria \$3.75 \$8.50 \$15.00

Beers

Mexican

Tecate, Dos Equis, Negra Modelo, Bohemia,
Pacifico, Corona, Corona Light, Carta Blanca,
Modelo Especial, Dos Equis Lager \$4.55

Michelada \$5.00

Domestic

Coors, Coors Light, Miller, Miller Genuine
Draft, Miller Lite, Budweiser, Bud Light,
Michelob, Michelob Ultra \$3.50

Non-Alcoholic

O'Douls, Sharps \$3.50

Appetizer & Soups

Sopa de Tortilla a la Suiza – No. 1

Our famous corn tortilla soup, a pleasant blend
of melted cheese on top of fresh fried corn
tortilla strips in a Mexican soup broth
\$4.50

With sour cream and avocado add \$ 1.99

Consome de Pollo – No. 2

Chicken soup served with rice, celery
fresh chicken and carrots.
\$4.50

Cheese Crisp – No. 3

A golden fried tortilla topped with melted cheese.
\$5.99

With shredded beef or chicken add \$1.99

Queso Suizo (one person) – No. 4

Melted cheese served with flour tortillas.
\$5.50

Queso Especial (two people) – No. 5

Melted cheese served with flour tortillas.
\$6.49

Queso a La Parrilla (family size) – No. 6

melted cheese served on a table grill,
with flour tortillas.
\$9.49

Chiles Chilangos – No. 7

Six jalapeño peppers filled with cream cheese,
covered with potato breading and fried to a golden
brown, served with sour cream and lettuce.
\$5.50

Orden de Cebollitas al Carbon – No. 8

Grilled green onions.
\$2.50

Quesadilla Especial – No. 10

Melted cheese served between four corn
tortillas with guacamole.
\$6.99

With chorizo add \$0.99

Champignonnes Suizos – No. 11

Mushrooms with melted cheese on top,
served with four flour tortillas.
\$6.99

Shredded Beef Quesadilla – No. 12

A large flour tortilla filled with shredded beef
a melted cheese, served with lettuce,
guacamole and sour cream.
\$9.49

Guacamole – No. 13

Served with fresh tomatoes, cucumbers and chips.
\$6.50

Fajitas

Marinated steak, chicken breast or shrimp charbroiled with bell peppers and onions and served with guacamole, sour cream, refried beans and flour tortillas.

Chicken or Steak
\$13.99

Shrimp
\$15.99

Steak, Chicken and Shrimp
\$18.99

Combination Plates

All combinations are accompanied by our traditional charro beans, Mexican rice, lettuce and tomatoes. All tacos are served with fresh, handmade corn tortilla.

Bistek con Enchiladas Suizas – No. 14

Two soft corn tortillas covered with sauce, sour cream and melted cheese, served with two charbroiled beef tacos.
\$10.99

Pechuga Suiza con Alambe de Res – No. 15

Breast of chicken with melted cheese served with between two flour tortillas and two tacos of beef or chicken sautéed with bacon, bell peppers and onions.
\$10.99

Platillo Mixto con Bistek – No. 16

Melted cheese with Mexican sausage and grilled bell peppers, topped with avocado, served with two charbroiled beef tacos.
\$10.99

Alambre de Res o Pollo con Chilaquiles Suizos – No. 17

Triangles of fried corn tortilla covered with our enchilada sauce (red or green), sour cream and melted cheese, served with two beef or chicken tacos sautéed with bacon, onions and bell peppers.
\$10.99

Tierra y Mar – No. 18

Top sirloin steak cooked to order, served alongside our Crazy Shrimp layered over a bed of rice, with corn on the cob.
\$18.99

Beef Tamale y Cheese Enchilada – No. 20

Served with lettuce, refried beans and rice.
\$10.99

Vegetarian Dishes

Fajitas Vegetarianas – No. 21

Grilled bell peppers, onions, mushrooms, tomatoes and sweet corn, served with refried beans, guacamole and flour tortillas.
\$10.99

Chile Relleno – No. 22

One green chile filled with cheese, cooked in egg batter, topped with sauce and cheese, and one cheese enchilada, served with lettuce, refried beans and rice.
\$10.99

Burrito Vegetariano Estilo Enchilada – No. 24

Grilled bell peppers, onions, mushrooms, tomatoes and sweet corn, wrapped in a flour tortilla, covered with enchilada sauce (red or green) topped with cheese and sour cream, served with rice.
\$10.25

Green Corn Tamale y Cheese Enchilada – No. 25

served with lettuce, refried beans and rice.
\$10.99

Seafood

Shrimp Melt

Shrimp grilled placed on a flour tortilla, covered with cheese, avocados, bacon and tomatoes, served with charro beans and rice.
\$9.50

Shrimp Alambre – No. 28

Grilled shrimp cooked with sautéed onions, bell peppers, tomatoes and our own red Mexican salsa, served with rice and handmade flour tortillas.
\$15.99

Tacos de Pescado – No. 26

Three tacos of codfish topped with cabbage, lettuce, tomatoes and avocado slices, served with rice.
\$9.99

Camaron Loco (Crazy Shrimp) – No. 29

Grilled shrimp, onions, bell peppers, tomatoes and chiles, covered with spicy red sauce, served with rice and flour tortillas.
\$15.99

Shrimp Enchiladas – No. 27

Filled with shrimp and covered with enchilada sauce (red or green), topped with cheese and sour cream.
\$11.49

Tacos de Camaron – No. 30

Three flour tortilla tacos filled with sautéed shrimp, bacon, tomatoes, bell peppers and onions, served with rice and lettuce.
\$12.99

Chicken and Pork

Enchiladas con Mole

Three fresh handmade corn tortillas filled with chicken, covered with Mole sauce and cheese, served with charro beans and rice.

\$10.49

Chuleta Suiza – No. 31

Thin pork filet and cheese between two flour tortillas, cut and served with lettuce, charro beans and rice.

\$8.99

Pechuga Suiza – No. 32

Breast of chicken and cheese between two flour tortillas, cut and served with lettuce, charro beans and rice.

\$8.99

Chilaquiles Suizos – No. 33

Small pieces of fried corn tortilla with chicken, cheese and sour cream, topped with our enchilada sauce (red or green) and served with charro beans.

\$8.99

Platon de Chuleta con Chilaquiles – No. 38

Thin boneless pork steak grilled and diced served on two corn tortillas with chilaquiles, charro beans and rice.

\$10.99

Chicken Melt – No. 34

Breast of chicken diced and grilled, served on a flour tortilla, covered with cheese, avocados, bacon and tomatoes, served with charro beans and rice

\$8.99

Enchiladas Suizas – No. 35

Three soft, fresh handmade corn tortillas, stuffed with chicken or cheese, covered with our original enchilada sauce, sour cream and cheese, served with charro beans and rice.

\$10.49

Enchilada en Salsa Verde – No. 36

Three soft, fresh handmade corn tortillas, stuffed with chicken or cheese, covered with green salsa and sour cream. Topped with cheese and served with charro beans and rice.

\$10.49

Parrillada de Pollo – No. 37

Breast of chicken diced and sautéed with bacon, onions and bell pepper, served on a table grill with charro beans and fresh handmade corn

tortillas

\$12.49

Beef & Mexican Sausage

Parrillada Mixta – No. 39

Mixed grill of charbroiled beef strips two quesadillas and a bell pepper stuffed with cheese. Accompanied by chorizo and grilled green onions, all served on a table grill with charro beans and tortillas

\$13.50

Bistek Suizo – No. 40

Thin beef filet with cheese between two flour tortillas, cut and served with lettuce, charro beans and rice.

\$8.99

American sirloin al Carbon – No. 41

American sirloin charbroiled, served with charro beans, rice, fresh handmade corn tortilla and French fries.

\$12.99

Parrillada Suiza – No. 42

Top sirloin with chorizo and melted cheese, served on a table grill with charro beans and fresh, handmade corn tortillas.

\$13.99

Parrillada de Filete – No. 43

Diced beef sautéed with bacon, onions and bell peppers, served on a table grill with charro beans and fresh, handmade corn tortillas.

\$12.49

Platon Bistek con Chilaquiles – No. 44

Diced charbroiled beef, served on two corn tortillas with chilaquiles, charro beans, rice and corn on the cob.

\$10.99

Carne Asada y Enchilada – No. 45

Thin sirloin steak grilled and served with one cheese enchilada, refried beans, rice, lettuce, strips of green chile, avocado and flour tortillas.

\$12.99

Desserts

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|----------------------|--------|
| Deep Fried Ice Cream | \$4.50 |
| Flan | \$4.50 |
| Vanilla Ice Cream | \$2.50 |
| Sopapillas (4) | \$4.99 |
| Chocolate Cake | \$4.99 |
| Cheese Cake | \$4.99 |

Beverages

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|-----------------|--------|
| Coffee, ice Tea | \$2.25 |
| Milk | \$2.25 |
| Coca-cola | \$2.25 |
| Diet Coke | \$2.25 |
| Sprite | \$2.25 |
| Dr. Pepper | \$2.25 |
| Fanta Orange | \$2.25 |
| Pink Lemonade | \$2.25 |
| Barq's Rootbeer | \$2.25 |

Tacos & Specialties

Bistek Tacos – No. 46

Diced charbroiled beef, served on two corn tortillas with lettuce, refried beans and rice.
\$9.49

Served with cheese add \$0.95

Chuleta Tacos – No. 47

Thin boneless pork steak, grilled and diced, served on two corn tortillas with lettuce, refried beans and rice.
\$9.49

Served with cheese add \$0.95

Alambre Tacos – No. 48

Beef or chicken, diced on sautéed with bacon, onions and bell peppers, served on two corn tortillas with lettuce, refried beans and rice.
\$9.49

Served with cheese add \$ 0.95

Grilled Chicken, Beef or Shrimp Salad – No. 49
green leaf lettuce, celery, cucumbers, baby corn, tomatoes, kidney beans, cheese and grilled chicken, beef or shrimp with a side of dressing.
Beef or Chicken \$ 9.50
Shrimp \$9.99

Brocheta – No. 50

A skewer of beef, chicken or shrimp with red and green bell pepper, onion and bacon, served over a bed of rice. Garnished with lettuce, tomato, avocado and lemon.
Beef or Chicken \$9.99
Shrimp \$11.99

Burrito – No. 51

A large flour tortilla filled with shredded seasoned beef or chicken, served with lettuce, refried beans and rice.
\$8.99

Enchilada Style (red or green) add \$1.99

Chimichanga – No. 52

A large flour tortilla filled with shredded seasoned beef or chicken, deep-fried and served with rice, beans and sour cream.
\$9.99

Enchilada Style (red or green) add \$1.99

Carne Asada Burrito – No. 53

A large flour tortilla filled with diced charbroiled beef a charro beans, served with rice.
\$10.49

Enchilada Style (red or green) add \$1.99

Chicken Flautas – No. 54

Three corn tortillas filled with chicken, rolled and fried, served with lettuce, sour cream, beans, rice and guacamole.
\$9.99

Alambre Ranchero- No. 55

Diced beef sautéed with bacon, onions, bell peppers and three special sauces, served with refried beans, rice and three corn tortillas.
\$10.99

Tacos Dorados – No. 56

Three shredded beef or ground beef served on corn tortilla with lettuce, tomato avocado and rice.
\$8.99

Alambre Burrito – No. 58

A large flour tortilla filled with beef or chicken, sautéed with bacon, onions and bell pepper, served with lettuce, refried beans and rice.
\$9.99

Enchilada style (red or green) add \$1.99

Nopalitos Campesinos – No. 59

Diced pork cooked in a tomatillo sauce with diced nopalitos (cactus), served with charro beans, rice and corn tortillas.
\$9.50

Bean Burro – No. 60

A flour tortilla filled with refried beans and cheese, served with rice and lettuce.
\$6.50

Enchilada Style (red or green) add \$ 1.99

Side Orders

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|------------------------------|--------|----------------------------------|--------|
| Red or Green Corn tamale (1) | \$3.50 | Guacamole | \$2.50 |
| Corn Tortilla (3) | \$0.99 | Chiles Toreados | \$2.25 |
| Flour Tortilla (3) | \$1.50 | Chilaquiles (red or green sauce) | \$3.50 |
| Charro Beans | \$1.50 | Enchilada (red or green sauce) | \$3.50 |
| Refried Beans | \$1.50 | Side or one, cheese or chicken | |
| Mexican Rice | \$1.50 | Chile Relleno (side of one) | \$4.49 |
| Sour Cream | \$1.29 | Dinner Salad | \$2.99 |
| Chicken or Beef Taco(1) | \$2.99 | | |

• We Use Only Low Fat Canola Oil. Prices may not be up to date