

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 \$4.50

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

Cheese Crisp – No. 3

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

With shredded beef or chicken add \$1.99

Queso Especial (two people) – No. 5

Melted cheese served on a skillet with flour tortillas.
\$5.50

Add chorizo + \$0.99

Queso a La Parrilla – No. 6

A family size serving of melted cheese on a table grill, with
flour tortillas.
\$9.49

Add chorizo + \$0.99

Taquillos de Pescado – No. 7

Fried codfish with jalapeño cream cheese, cabbage and
avocado, wrapped in a flour tortilla and served with
coleslaw and chipotle ranch.
\$9.99

Baja Shrimp Cocktail – No. 8

Boiled and chilled shrimp with our tangy cocktail sauce, tomatoes,
onions, jalapeño and cilantro.
\$8.99

Quesadilla Especial – No. 10

Three corn tortilla layered with cheese and topped with
roasted piquillo sauce, served with coleslaw and
guacamole.
\$6.99

Add chorizo + \$0.99

Champiñones Suizos – No. 11

Melted cheese served on a skillet with sautéed
mushroom and flour tortillas.
\$6.99

Shredded Beef Quesadilla – No. 12

A large flour tortilla stuffed with melted cheese and
shredded beef, served with coleslaw, guacamole, sour
cream and roasted piquillo sauce.
\$9.49

Guacamole – No. 13

Served with fresh tomatoes, cucumbers and tortillas chips

\$6.50

Consumer Advisory

Please be aware that consuming raw or undercooked proteins, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Soups & Salads

Sopa de Tortilla – No. 1

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

With sour cream and avocado + \$1.99

Consome de Pollo – No. 2

Our chicken soup filled with chicken, celery, rice and carrots.
\$4.50

Caesar Salad

Fresh romaine with parmesan cheese, black olives, croutons, a presto stuffed artichoke and Caesar dressing.
\$8.00

La Parrilla Suiza Salad

Fresh, crisp greens tossed in our house dressing with chopped bacon, cherry tomatoes, blue cheese, tangerine strips and candied pecans.
\$8.00

Chicken Cobb Salad

Fresh, crisp greens with carrots, cherry tomatoes, sweet corn, cucumbers and diced chicken tossed with your choice of house or chipotle ranch dressing.
\$9.50

Combination Plates

All combos are accompanied by our traditional charro beans, Mexican rice and coleslaw.

Bistek con Enchiladas Suizas – No. 14

Two enchiladas suizas and two charbroiled beef tacos.
\$10.99

Pechuga Suiza con Alambre de Res – No. 15

One pechuga suiza and two beef or chicken tacos sautéed with bacon, bell peppers and onions.
\$10.99

Platillo Mixto con Bistek – No. 16

Melted cheese with chorizo and grilled peppers topped with avocados, served with two charbroiled beef tacos.
\$10.99

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

Two beef or chicken tacos sautéed with bacon, bell peppers and onions, served with a side of chilaquiles (red or green).
\$10.99

Mar y Tierra – No. 18

Top sirloin steak cooked to order, accompanied with our crazy shrimp, served with rice and veggies.
\$18.99

Beef Tamales – No. 20

Two tamales covered with enchilada sauce, sour cream and melted cheese, served with rice, coleslaw and refried beans.
\$10.99

Platón de Chuleta con Chilaquiles Suizos – No. 38

Thin, boneless pork, grilled and diced, served on two corn tortillas with a side of chilaquiles (red or green).
\$10.99

Platón de Bistek con Chilaquiles Suizos – No. 44

Diced, charbroiled beef cooked to order, served on two corn tortillas with a side of chilaquiles (red or green).
\$10.99

Veggie Dishes

Fajitas Vegetarianas – No. 21

Grilled bell peppers, onions, mushrooms, tomatoes and sweet corn, served on a sizzling skillet with a side of beans, coleslaw, guacamole and flour tortillas.
\$10.99

Chile Relleno – No. 22

Two green chiles stuffed with cheese, cooked in egg batter, topped with our tomatoes chile sauce and melted cheese, served with refried beans, rice and coleslaw.
\$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 and served with rice and coleslaw.
\$10.25

Green Corn Tamale y Cheese Enchilada – No. 25

Two corn tamales covered with tomatillo sauce, sour cream and cheese, served with rice, coleslaw and refried beans.
\$10.99

Enchiladas

Served with charro beans, rice and coleslaw

Shrimp Enchiladas – No. 27

Three fresh handmade tortillas filled with shrimp and covered with enchilada sauce (red or green), melted cheese and sour cream.
\$11.49

Chicken Enchiladas con Mole

Three fresh handmade tortillas filled with chicken and covered with mole sauce (red or green), melted cheese and sour cream.
\$10.49

Enchiladas Suizas – No. 35

Three fresh handmade tortillas filled with chicken, beef or cheese, covered with our enchilada sauce, melted cheese and sour cream.
\$10.49

Enchiladas Verdes – No. 36

Three fresh handmade tortillas filled with chicken, beef or cheese, covered with tomatillo sauce, melted cheese and sour cream.
\$10.49

Chilaquiles Suizos – No. 33

Small pieces of fried corn tortillas with chicken, cheese and sour cream, topped with our enchilada sauce (red or green).
\$8.99

WE USE ONLY LOW FAT CANOLA OIL

Fajitas Sizzling Skillets

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

Chicken or Steak
\$ 13.99

Shrimp
\$15.99

Flat Tacos

Two flour tortillas stuffed with cheese, guacamole, tomatoes and your choice of meat, topped with more cheese, smothered with our roasted piquillo sauce served with coleslaw, rice and beans.

Chuleta Suiza – No. 31
Thin boneless pork steak.
\$9.49

Pechuga Suiza – No. 32
Grilled chicken breast.
\$9.49

Bistek Suizo – No. 40
Charbroiled beef steak.
\$9.49

Two Tacos

Served with refried beans, rice, a cilantro and onion relish and coleslaw.

Two Tacos – No. 46
Diced charbroiled steak \$9.49
With cheese add \$0.99

Two Tacos – No. 47
Diced grilled pork loin \$9.49
With cheese add \$0.99

Two Alambre Tacos – No. 48
Beef or Chicken diced and sautéed with bacon, Onions, and bell pepper \$ 9.49
With cheese add \$0.99

Three Tacos

Shrimp Tacos – No. 30
Three flour tacos filled with sautéed shrimp, Bacon tomatoes, bell pepper and onions, Served with rice coleslaw, and roasted Piquillo sauce
\$ 12.99

Chicken Flautas – No. 54
Three corn tortillas filled with chicken, rolled And fried, topped with sour cream and roasted Piquillo sauce, served with rice, coleslaw, Guacamole and charro beans.
\$ 9.99

Tacos Dorados – No. 56
Three fried, corn taco shells filled with shredded Or grounded beef, lettuce tomatoes and cheese, Served with guacamole, roasted piquillo sauce And charro beans
\$8.99

Parrilladas

All parrilladas are served on a table grill and accompanied by our traditional charro beans and fresh handmade corn tortillas.

Parrillada de Pollo – No. 37
Breast of chicken diced and sautéed with bacon. onions and pepper,
\$12.49

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,
\$13.50

Parrillada Suiza – No. 42
Top sirloin with chorizo and melted cheese.
\$13.99

Parrillada de Filete – No. 43
Diced beef sautéed with bacon, onions and bell peppers.
\$12.49

Parrilla Suiza Melts

Two flour tortillas filled with melted cheese, and chicken or shrimp Sautéed with bacon, avocado and tomatoes, topped with more cheese and with roasted piquillo sauce. Served with charro beans, rice and coleslaw.

Chicken Melt – No. 34 \$ 9.49
Shrimp Melt - No. 34a \$9.99

Side Orders

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

Bowl of chips and three salsas are complementary with one free refill, thereafter \$1.99

Burritos

All burritos are served with charro beans, rice and coleslaw and a side of house tangy jalapeño sour cream

Burrito – No. 51

Seasoned shredded beef or chicken

\$8.99

Enchilada Style (red or green) add \$1.99

Carne Asada Burrito – No. 53

Diced charbroiled beef.

\$10.49

Enchilada Style (red or green) add \$1.99

Alambre Burrito – No. 58

Beef or chicken, sautéed with bacon, onions and bell pepper.

\$9.99

Enchilada Style (red or green) add \$1.99

Bean Burrito – No. 60

Filled with refried beans and cheese.

\$6.50

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 topped with our jalapeño sour cream and melted cheese.

\$9.99

Enchilada Style (red or green) add \$1.99

Specialties

Camaron Loco (Crazy Shrimp) – No. 29

Grilled shrimp, onions, bell peppers, tomatoes and chiles, covered with spicy red sauce, served on table grill with rice and flour tortillas.

\$15.99

American sirloin al Carbon – No. 41

Charbroiled top sirloin steak cooked to order and served with rice, fries, coleslaw, roasted piquillo sauce and side of charro beans.

\$12.99

Carne Asada y Enchilada – No. 45

Thin sirloin steak grilled and served with one cheese enchilada, refried beans, coleslaw, guacamole, strips of jalapeño and flour tortillas.

\$12.99

BBQ Baby Back Ribs – No. 61

Served with coleslaw, charro beans and veggies.

Full rack \$18.49

Half rack \$ 10.99

Salmon Ranchero – No. 62

Salmon (6oz) with our ranchero salsa, served with rice and veggies.

\$12.99

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

Desserts

Deep Fried Ice Cream \$4.50

Flan \$4.50

Sopapillas \$4.99

Cheese Cake \$4.99

With strawberry sauce, berries

And whipped cream.

Beverages

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

Includes one complementary refill

Gratuity on parties of 6 or more, 15% added. Thank you!!