

STARTERS

(V) VEGETARIAN
(V+) VEGAN

FALAFEL (V+)

19.-
THE best falafel in town from Palestine Grill, trust us and give it a try. Dip it in hummus and enjoy. P.S. Don't forget to lick your fingers.

Falafel, Hummus, Tahina, Fladenbrot

BEEF TATAR (90/180G)

22.-/33.-

Big or small? Spicy or mild? Last question...have you ever tried a crispy fried egg yolk with it? Best eaten with our sourdough bread and a thick layer of butter.

Rindstatar, knuspriges Eigelb, Butter, Sauerteigbrot

CORN RIBS (V+)

12.-

It's all about the curl, girl! Seasoned, sliced whole cob of corn with a side of chilli-lime mayonnaise.

Maiskolben geschnitten, Chili-Limetten-Mayo

TUNA TATAR

21.-

Hang tight, we are revealing a secret: Federico's tuna tatar is topped with a softshell crab and spiced with ginger and lime. That said, order now!

Thunfischtatar, Ingwer-Limetten-Dressing, Softshell Krabbe, Cayenne, Serrano Chili

OCTOPUS TOSTADA

19.-

A crispy tortilla chip with octopus, avocado, daikon, pickled red onions, saffron aioli, olive crumble. Keep an eye on your food, otherwise it will be gone.

Oktopus, Avocado, Rettich, rote Zwiebeln, Safran Aioli, Oliven

MINI CHICKEN BURGERS

19.-

Ménage à trois on a plate. Tender fried southern-buttermilk-soaked chicken in a buttery brioche bun.

3 Mini Burgers, frittiertes Poulet, Brioche-Brötchen

FRIED CALAMARI

17.-

New Squid Game alert: FLFD finger-licking f***ing delicious. We make sure you have enough garlic mayo to dip ;-)

Frittierte Tintenfischringe, geräucherte Knoblauch-Mayo, Szechuan-Salz

CAULIFLOWER WINGS (V+)

14.-

Crispy and saucy. Guaranteed boneless with Grandma's homemade barbecue sauce.

Panierter Blumenkohl, hausgemachte BBQ-Sauce

VITELLO TONNATO 2.0

24.-

Slow-cooked veal in tuna mayonnaise doesn't have to be boring at all! Add Miso, fried capers and a full day of cooking and the fairytale is good to go.

Kalbsschulter, Miso-Thunfischsauce, Kapern, rote Zwiebeln, Kräuter, Kalbsjus

KING FISH CEVICHE

21.-

Off to a short trip to Veracruz, spicing and shaking things up. The line-up: tomatoes, green olives, jalapeño, red onions, cilantro.

Kingfish, Datteltomaten, grüne Oliven, Jalapeños, rote Zwiebeln, Koriander

SALADS

BURRATA

19.-

With heirloom tomatoes, tomato chutney and basil. No clue what heirloom tomatoes are? It's not that important, you will love it.

Burrata mit Heirloomtomaten, Tomaten-Chutney, Basilikum

CAESAR SALAD

27.-

Craving Caesar's crunchy, cheesy, salty goodness? Well here it is, served with chicken, bacon and parmesan croutons.

Lettich, Caesar Dressing, Poulet, Speck, Parmesan Croutons

SAMIGO SALAD (V+)

23.-

Everybody's favourite. BTW only 350 kcal. Mesclun salad, carrots, coloured beetroot, cucumber, peas, corn, avocado and our infamous dressing.

Add on: chicken +8.-

Provenzalischer bunter Salat, Karotten, farbige Randen, Gurken, Erbsen, Mais, Avocado, Haus Dressing Poulet

+8.-

Alle Preise in CHF inkl. MwSt. Wir sind ein cashless Restaurant, Bezahlungen mit Bargeld sind nicht möglich! Über die Zutaten in unseren Gerichten, die Allergien oder Intoleranzen auslösen können, informieren wir Sie gerne auf Anfrage.

MAINS

FLAT IRON STEAK

37.-

Special people deserve a special cut! Braised shallot, watercress and the world's best salsa verde.

Flat Iron, Schalotten, Brunnenkresse-Salsa Verde

VEGGIE-LAND BURGER (V)

26.-

Doesn't sound like a cheat day, but it is ;-). Patty made of lentils, beetroot, mushrooms, celeriac, tofu, nuts, tomato, potato and moroccan spices. On top: Cheddar cheese, lettuce, tomatoes, caramelised onions and house sauce.

Veggie Patty, Cheddar Cheese, Salat, Tomaten, karamellisierte Zwiebeln, Haussauce

CHICKEN ROLL

27.-

Keep on rolling with our corn-fed happy chicken and sun dried tomato-basil filling. Comes with the Spanish clásico: Romesco sauce.

Maispoularde, Tomaten-Basilikum-Füllung, Romesco Sauce

CHEESEBURGER

27.-

You did something today to deserve a cheeseburger. We're sure of it. Bun – sauce – caramelised onions – cheese – patty – tomato – lettuce – bun – done!

Swiss Prime Beef, Cheddar, Salat, Tomato, karamellisierte Zwiebeln, Haussauce

VEGETABLE TAJINE (V+)

25.-

Kuss-Kuss ;-). with fennel, carrots, peppers, zucchini, aubergine, tomatoes with saffron and spices. Soy yogurt with mint as a side.

Gemüse-Tajine, Couscous, Minz-Soja-Joghurt

SALMON-COD FISH CAKES

29.-

Crispy deliciousness with warm "tartar-sauce", vermouth, capers and cornichons – come to Mamma.

Kabeljau-Lachs Hacktätschli, warme Remoulade, Wermut, Kapern, Cornichon

SIDES

FRENCH FRIES

7.-

Pommes Frites

MIXED SALAD

7.-

Gemischter Salat, Haus-Dressing

ROASTED POTATOES

7.-

Bratkartoffeln

SEASONAL VEGETABLES

7.-

Gemüse der Saison

SWEETS

PANNA COTTA

12.-

Craving a delicious and fresh dessert? It's a perfect mix of white chocolate, marinated strawberries and mint.

Weisse Schokolade, Erdbeeren, Minze

VEGAN PAVLOVA (V+)

14.-

Shifted between empires and kingdoms, our legend is served with mango salad and basil-yogurt sorbet. Thanks to ballerina Anna for the great dessert.

Aquafaba Meringue, Mangosalat, Basilikum-Joghurt-Sorbet

GLACE SCOOP

PRO HUGEL 5.-

Life is too short to not get a double scoop: pistachio, chocolate, stracciatella, fior di latte (V+): caramel miso, basil yogurt, strawberry sorbet

Kugel Glace: Pistazie, Schokolade, Stracciatella, Fior di Latte (V+): Basilikum-Joghurt, Karamell-Miso, Erdbeersorbet

SEXY SURPRISE

18.-

by Amorana

PIZZA >>>

PIZZA

MONDAY - SUNDAY, 11.30AM

The reason why the Samigo Pizza is best in town: 48 hrs pizza dough, super thin crust, fluffy spiderweb-like rim, original ingredients and the most authentic pizzaiolos straight out of Napoli ;-)

MARCHERITA (V) San Marzano pelati, fior di latte and fresh basil <i>San Marzano Pelati, Fior di Latte, Basilikum</i>	23.-	PROSCIUTTO E FUNCHI San Marzano pelati, fior di latte, ham, mushrooms <i>San Marzano Pelati, Fior di Latte, Hinterschinken, Champignon</i>	26.-
MARINARA (V+) San Marzano pelati, garlic, oregano <i>San Marzano Pelati, Knoblauch, Oregano</i>	19.-	SPICY SALAMI San Marzano pelati, fior di latte, spicy salami, basil <i>San Marzano Pelati, Fior di Latte, scharfe Salami, Basilikum</i>	26.-
NAPOLI SBAGLIATO San Marzano pelati, fior di latte, anchovies, taggiasca olives, capers, basil <i>San Marzano Pelati, Fior di Latte, Sardellen, Taggiasca Oliven, Kapern, Basilikum</i>	24.-	BUFALINA (V) Yellow and red Piennolo tomatoes, buffalo mozzarella, fior di latte, basil pesto <i>Gelbe und rote Pelati, Büffelmozzarella, Fior di Latte Basilikum-Pesto</i>	27.-
GRILL VEGETABLE (V) San Marzano pelati, fior di latte, grilled vegetables, basil <i>San Marzano Pelati, Fior di Latte, Grillgemüse, Basilikum</i>	24.-	CALZONE San Marzano pelati, fior di latte, salami, ricotta, pepper, <i>San Marzano Pelati, Fior di Latte, Salami, Ricotta, Pfeffer</i>	26.-
		PARMA San Marzano pelati, fior di latte, parma ham, rocket, parmesan flakes <i>San Marzano Pelati, Fior di Latte, Parma-Rohschinken, Rucola, Parmesan-Flocken</i>	28.-
		TRUFFLE (V) Truffle cream, fior di latte, truffle pecorino, summer truffle, basil <i>Trüffelcreme, Fior di Latte, Trüffel-Pecorino, Sommertrüffel, Basilikum</i>	34.-

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DRINKS

Don't be shy & ask for our daily special margarita!