paraiso

SMALL BITES

Nocellara olives V/GF 8
salted mandarin, parsley

Zucchini flower fritters 11
mint, whipped goat's cheese

Anchovy toast 12
tomato, basil, sourdough 2pcs

FROM THE GARDEN

Grilled corn salad VA*/GF 16
avocado, jalapeño, lime, coriander, tomato, feta

Grilled nectarines GF 17
buffalo mozzarella, hot honey

Kohlrabi aguachile V/GF 16
mint, buckwheat

FROM THE FIRE

Paraiso grilled vegetables VA*/GF 33
tahini, zhoug, whipped feta

Spatchcock chicken GF 38
rosemary, grilled lemon

Grilled Seabass GF 36
vongole, coconut-lime broth

Butcher cut pork chop GF 35
ajvar, green pepper jus

Rib cap steak café de Paris GF 44
+ 1pc Langustine GF +14

SIDES

Paraiso lobster rice GF 38
saffron, shellfish broth

Crispy potatoes garlic, sage V/GF 8

Broccolini seame & bonito GF 9

Tomato salad yuzu, basil V/GF 8

COAL-FIRED SKEWERS

Lion's mane shawarma GF 12
zhoug, tahini yoghurt 2pcs

Octopus skewer sambal butter, charred lemon 2pcs GF 13

Piri-piri chicken skewer GF 11
spring onion, ahi verde 2pcs

CRUDO & CO

Melon carpaccio V/GF 17
pistachio, basil, rocket

+ with prosciutto GF +6

Kingfish crudo GF 27
elderflower, tomato essence, kaffir lime and prawn oil

Carne crudo GFA* 28
yuzu, fermented pepper, chives, charred sourdough

DESSERTS

Grilled pineapple GF 15
coconut sorbet, rum caramel, macadamia & sesame

Marinated strawberries VA*/GF 15
basil sour cream ice cream, champagne jelly

Calamansi-meringue tarte 15

Ice cream 6
Vanilla, chocolate GF
Basil-sour cream GF
Coconut-lime sorbet, V/GF
Strawberry sorbet V/GF

Beef/Chicken/Pork (CH), Octopus (GR), Lobster (CA), Langoustine (ISL), Kingfish (JP), Clams/Anchovy (IT)

GLUTEN (GF): Produced without gluten. May contain trace amounts of gluten.

VEGAN (V): 100% plant-based / vegan.

VA / GFA):** Can also be prepared vegan or gluten-free. May contain trace amounts of gluten.

For detailed information about potential allergens in individual dishes, please do not hesitate to ask our staff. We will be happy to assist you.

paraiso

WATER FLATRATE PER PERSON 5
with and without bubbles

APÉRO & COCKTAILS

STUBI REFRESHER 0% 12
Bio-Apple juice, fresh cucumber, mint, wild linden flower lemonade

PEACH PARAISO 0% 13
Volée peach apéritif naturel (0%), lavender-hydrolat, ginger ale

BASIL SAKE SMASH 16
Gin, Sake, Basil, Yuzu

YUZU GARDEN SPRITZ 16
Yuzu Sake, elder flower, Prosecco, cucumber, mint

PARAISO No.1 17
Mandarine infused whisky, Amaretto, jasmin, cardamom bitters

NEGRONI 16
Berto bitter, gin, vermouth rosso

SOFTDRINKS

Homemade hibiscus-apple ice tea 30cl	6.5
Organic-applejuice / Appleschorle 30cl	6.5
Redcurrant schorle 30cl 6	6.5
Les Pétillantes organic orange lemonade 33cl	7
Urban Kombucha passionfruit 33cl	7
Hofgarten Rhubarbschorle 33cl	7
Goba Cola / Zero 33cl	7
Thomas Henry Tonic	6.5

OPEN WINE AND BEER

SPARKLING

Spumante Extra Dry, Rivolto, Zanotto	10
Adank's Brut, Hansruedi Adank, Graubünden	16

WHITE WINE

Chasselas, Henri Cruchon, Le Chapitre, Waadt	10
Riesling, Immich-Batterieberg, Detonation trocken, Mosel	11
Sauvignon Blanc, Regis Minet, Pouilly Fumé VV, Loire	14

RED WINE

Cuvée, Mas de Boislauzon, Côtes du Rhône Villages	10
Pinot Noir, Hansruedi Adank, Graubünden	12
Nebbiolo, Bruno Rocca, Langhe Nebbiolo Fralu, Piemont	14

ROSÉ 1/3/5DL

L'été avec Deux Frères, Deux Frères, Provence	12

BEER BY THE GLASS 7/9
Einsiedler Lager