

Carina[®]

*“Food for the belly, wine
for the soul.”*

For a good time, our kitchen recommends you
to share around 2 dishes per person and some
good wine of course.

NOT SO HUNGRY?

We think you will be...

Dip of the day – Take a dip in our chef’s world and spread it on our
homemade focaccia. 12 CHF

Arancini – (4 pcs) A Sicilian staple and a Carina classic, fried
Principato di Lucedio saffron risotto rice balls, served with aioli. 12 CHF



Celeriac croquettes – the ultimate comfort food of this autumn,
served with a blue cheese mayo. 12 CHF



ALL THE VEGGIES

Burrata & pears – Big creamy burrata, Williams pears poached in
thyme and rosemary, toasted pine nuts, a drizzle of ponzu glaze and
rocket. 20 CHF



Fennel salad – Thinly sliced fennel, grapefruit segments, crunchy veg’
garnishes, plums, toasted walnuts & grapefruit vinaigrette.
It’s screaming summer! 18 CHF



Padron my French – Charred Padron peppers on a bed of whipped
goat cheese, scorched Walliser apricots. Excusez-moi! 16 CHF



Mushroom cups – Mushroom and walnut duxelle, caramelized
onions, shallot petals & melted blue cheese for the soul, all inside
crunchy filo-pastry cups. Not your everyday mushroom tart. 18 CHF



SOME SIDES

Smashed potatoes – Roasted small potatoes, smashed by hand and
dressed with garlicky butter. 8 CHF



Extra homemade focaccia – a fluffy delight. 4 CHF



ALL THE MEATS (AND SOME FISH TOO)

Duck & apple – Confit duck leg rillettes, apple and beer sitting on a toasted slice of the best sourdough bread in town.

21 CHF



The chicken & the gyoza – Swiss chicken legs stuffed with a flavorful gyoza filling, served with slaw. Made saucy and sexy with a sweet & sour orange glaze.

24 CHF



Kingfish carpaccio – The « king » of fish, literally. Served raw with ponzu mayo, chinotto soy glaze, red onion, chillies and fresh herbs. Mouthwatering!

23 CHF



Radicchio & Bagna cauda – Braised radicchio with a Caesar anchovies dressing, garlicky pangrattato and marinated beetroot for a touch of earth and sweetness. Simple but effective!

23 CHF



Sticky pork ribs – Swiss pork ribs cured in a 5-spices rub. Slow cooked till the meat falls off the bone, drenched in a thick Asian style glaze.

24 CHF



IN BETWEEN

Cheese platter – delicious cheeses from Jumi Käse (CH)

28 CHF



SWEET BITES

Burnt Basque cheesecake - Decadent classic, baked to perfection, smothered in a coulis of blackcurrants.

11 CHF



The famous Carina cannoli – Signature dessert in our establishment, the cannolo siciliano! Filled with sweet ricotta.

8 CHF



Pair it with a **Bed-time Espresso Martini** – decaf take on a classic cocktail.

17 CHF

Allergens & origin of our products



contains gluten



contains nuts



contains dairy



contains soy (soy sauce)



contains sulfites (vinegar)



contains eggs

If you have any allergies, please check with a member of staff so we can accommodate your needs.



our anchovies swim in Spain, our kingfish in Australia.



our chicken and pork wander in Switzerland, our duck in France.