

LA BREA

SoCAL TACOS



DINNER MENU

STARTERS

NACHOS 14
with guacamole & salsa

ELOTE SALAD 13
grilled corn, chipotle cream, feta,
crispy tortilla strips

DIRTY NACHOS
tortilla chips, red & green enchilada
sauce, shredded cheddar, chipotle cream
small (1-2 people) **18**
large (3-4 people) **24**

LA BREA QUESADILLA 15
dry-cured ham, kale, cheddar,
chipotle cream



TACOS

Each portion includes 4 tacos and 1 side

AL PASTOR 32
spit-roasted pork, achiote,
pineapple chutney, cilantro

BAJA FISH 31
fried pike perch, creamy coleslaw,
lemon sour cream

BARBACOA 32
dried chile braised beef, feta,
pickled red onions

LEBANESE FALAFEL 27
homemade falafel, labne drizzle,
sumac & herbs

STICKY ORANGE CHICKEN 29
fried chicken, orange sauce, sesame

PLANT-BASED CHORIZO 26
chorizo-spiced sweet potato &
mushrooms, salsa negra

PORK BELLY MOLE 29
braised pork belly, pickled red onions,
fried plantain, mole negra, sour cream

NORTH INDIAN CURRY 26
cauliflower-potato curry,
cucumber-yoghurt, crispy onions

THE IN-N-OUT 28
homage to our favorite californian burger
grilled beef burger, cheddar, chipotle cream,
fried onions

please note that our beef, pork & chicken come from Switzerland. Fish is sourced from Germany, Shrimps from Vietnam. All prices in CHF, incl. VAT (MwSt.)

MIXED PLATES

*min. 2 people for each platter of our favorite combinations!
Price includes 4 tacos and 1 side per person*

EAST LA 31

al pastor, barbacoa, plant-based chorizo, lebanese falafel

DTLA 32

al pastor, barbacoa, the in-n-out, sticky orange chicken

BEVERLY HILLS 29

lebanese falafel, north indian curry, baja fish, plant-based chorizo

LA BREA AVENUE 32

al pastor, barbacoa, pork belly, plant-based chorizo

SOUL FOOD

Incl. side

ENCHILADA 25

mozzarella cheese and plant-based chorizo, rolled in corn tortillas, smothered in red & green chile sauces

GRINGA 27

it's a quesadilla on steroids! al pastor pork with mozzarella & cheddar cheese melted between two flour tortillas

SHRIMP TOSTADA 25

grilled garlic shrimp, pico de gallo, avocado, cucumber, chipotle cream

BARBACOA TOSTADA 29

crispy flour tortillas, dried chile braised beef, mole negra, avocado, salsa verde, topped with pickled red onions and feta



SIDES

LATIN COLESLAW 6

el salvadorian specialty. tangy slaw with shredded cabbage, carrots, oregano & jalapeño

PAPAS BRAVAS 6

fried potatoes, red & green enchilada sauce and chipotle cream

LEAF SALAD 6

with pumpkin seeds, hibiscus dressing, fried plantain

SWEET CORN CAKE 6

steamed masa harina cake with roasted green chiles