

LA CATEDRAL



CÓCTELES ⚡ ANTOJITOS



MEXICO IS IMMENSE, DIVERSE,
AND SURPRISING, AND WE WANTED
THIS MENU TO REFLECT THAT.
THAT'S WHY WE DESIGNED A LIQUID
ROUTE THAT TAKES YOU FROM THE
DESERT TO THE JUNGLE, FROM THE
MOUNTAINS TO THE SEA, PASSING
THROUGH MARKETS, SUGARCANE
FIELDS, AND VILLAGES WHERE
TRADITION IS SAVORED SLOWLY.
EACH COCKTAIL REPRESENTS A
STOP ON THIS JOURNEY, INSPIRED
BY FLAVORS WE'VE TASTED, STORIES
WE'VE BEEN TOLD, AND PLACES THAT
HAVE LEFT THEIR MARK ON US.
FEEL FREE TO EXPLORE, ASK
QUESTIONS, TRY SOMETHING NEW.
THERE IS NO RIGHT WAY: ONLY
EXPERIENCES THAT ARE BEST
ENJOYED WHEN SHARED. THANK YOU
FOR TRAVELING WITH US

118

113

108

103

Longitude West 28

40

35

30

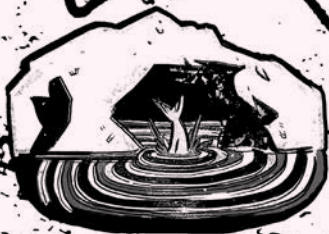
25

20

15



GUANAJUATO



NAYARIT



MICHOACÁN

110

115

120

Longitude West 105

NUEVO LEÓN



TAMAULIPAS



MÉXICO

QUERÉTARO



HIDALGO



TLAXCALA



TABASCO

MORELOS



MORELOS



19
CHF

15 CHF
ALCOHOL
FREE

Flor de Tepoztlán

'Floral, lively, like a walk through the park in spring'

**Elderflower Horchata (Mexican Rice Beverage) + Cempasuchil
+ 'Altos' Blanco Tequila + Hibiscus + Cinnamon**

TABASCO



19
CHF

15 CHF
ALCOHOL
FREE



Tambor del Grijalva
'Tropical and rhythmic like rain on palm leaves'

**Guanabana + Coconut Water +
Allspice + Berraquito Mezcal**

MICHOACÁN



18
CHF

15 CHF
ALCOHOL
FREE

Danza de la Monarca

'Light, fluttering, with golden tartness and delicate elegance'

**Cava + Charred Tomato + Raspberry +
Bitter Aperitivo + Jasmin**

NUEVO LEÓN



El Rugido del Norte

'Strong, proud, with a smoky soul and a heart of Agave'

**'Beu' New Moon Mezcal +
Grapefruit + Honey + Lime + Mint**

TAMAULIPAS



Sirena del Golfo

'Fresh, playful, with a salty breeze and a citrus smile'

**'Altos' Blanco Tequila + Dry Vermouth +
Lime + Azahar Honey + Palo Santo**

GUANAJUATO



Besos en el Callejón

'Sweet, cheeky and a little bit forbidden'

**Strawberry + 'Arsenal' Blanco Tequila +
Burned Basil Soda + Bitter + Pepper Tincture**

TEAYCALA



Volcán Travieso

'Spirited and misterious, with a tingling sharpness'.

**'Arsenal' Reposado Tequila + Prickly Pear +
Sandalwood + Lime + Roasted Corn Tea**

NAYARIT



19
CHF



Canto de Marietas

'Tropical, sunny, like a nap under a palm tree'

**Rum Blend + Mango + Coconut +
Pineapple + Jalapeño + Cilantro**

QUERÉTARO



18
CHF

15 CHF
ALCOHOL
FREE



Gigante de Bernal

'Round, powerful, with green depth and a fresh presence'

Green Apple + Aloe Vera + 'Arsenal' Blanco Tequila +
Hoja Santa + Pumpkin Seeds + Tajin

HIDALGO



19
CHF

Susurro de Basalto

'Dark, mystical, with a mineral whisper'

**'Abasolo' Corn Whisky + Peach +
Sweet Corn + Sherry Blend**

CLÁSICOS

QUINTANA NEGRONI

Gin, Achiote, Carrot, Spices, Orange Liqueur,
White Vermouth, Bitter Bianco
Bitter, Innovative Fr. **20**

ALMENDRA SOUR

Amaretto, Rum, Lime, Fruit Tea, Hint of Coffee Liqueur
Velvety, Electric Fr. **18**

MATATLÁN MARTINI

'Huesped' Espadín Mezcal, Dry Vermouth,
Homemade Green Chartreuse, Salty Jalapeño
Herbal, Crisp Fr. **21**

ABASOLO OLD FASHIONED

Abasolo Ancestral Corn Whisky,
Agave Nectar, Ancho Chili, Bitters
Silky, Sophisticated Fr. **20**

MARGARITA CLÁSICA

Altos Tequila, Lime, Blend of Orange Liqueurs
Mexico in a Glass Fr. **18**

PALOMA CLÁSICA

Altos Tequila, Lime, Orange Liqueur,
Green Cardamom, Force Carbonated Grapefruit
Refreshing, Easy drinking Fr. **19**

RUM ESPRESSO MARTINI

Rum, Coffee Liqueur, Tonka, Hazelnut,
Mexican Espresso
Smooth, Awakening Fr. **18**

SPICY MEZCAL MARGARITA

'Huesped' Espadín Mezcal, Fresh Jalapeño,
Blend of Orange Liqueurs, Lime
Delicious, Refreshing Fr. **20**

WINES

RED WINE

Sentimenti - Amor
Tempranillo/Zinfandel
Round, medium bodied



Origin % dl | Fl
Baja California, 14.5% 10.- 65.-
MX

Pinot Noir 2021
Elegant, medium bodied

Maienfelder, 13% 10.- 77.-
GR

Zweigelt 2022
Savoury, Jammy

Stäfa, ZH 13% 10.- 65.-

WHITE WINE

Räuschling 2022
Well Balanced, Fresh

Origin % dl | Fl
Bachmann, 12% 10.- 65.-
ZH

Solaris Cuvée AOC
2022
Fruity, Easy-Drinking

ZH 11.5% 9.- 53.-

SPARKLING WINE

Cava Brut
DO Reserva Heredad
Parellada, Macabeo, Xarelo

Origin % dl | Fl
Catalunya, ES 11% 13.- 78.-

Xampán Extra Brut
Egli - Sentimenti
100% Barbera



Baja California, 12% 16.- 89.-
MX

MEXICAN NATURAL WINES

SANTA 2022

Black Muscat
Generous, Medium-Dry

Origin	%	dl	Fl
Baja California	12,5%	13.-	73.-

AZUL 2022

Grenache
Flavorsome, Tangy

Baja California	12,5%	73.-	
-----------------	-------	------	--

GORDA 2022

Palomino, Chenin &
Sauvignon Blanc
Balanced, Herbaceous

Baja California	13%	15.-	73.-
-----------------	-----	------	------

PETMEX 2022

Cuvée (Petillant Naturel)
Fruity, Delicious

Baja California	12,5%	12.-	73.-
-----------------	-------	------	------

BEER

JUAN CORDERO

Pale Ale

Origin	%	33 cl
--------	---	-------

Tijuana	5,5%	8.90
---------	------	------

LA LUPULOSA

American IPA

Tijuana	7%	8.90
---------	----	------

ROMPEGLAS

IPA

Tijuana	6%	8.90
---------	----	------

TINIEBLA

Belgian White Ale

Tijuana	5%	8.90
---------	----	------

MEXICAN LAGER

Zürich	4,5%	8.00
--------	------	------

ALCOHOL-FREE BEER

	0,5%	7.50
--	------	------

PINEAPPLE TEPACHE

Homemade

Kreis 3, ZH	4,0%	9.-
-------------	------	-----

SOFT DRINKS

	cl	CHF
Homemade Hibiscus Orange Limo	33	5.90
Cola	20	6.-
Cola Zero	33	6.-
Gents Tonic	20	6.-
Salty Grapefruit Lemonade	20	6.-
Sparkling Water	70	6.-

COFFEE

		CHF
Espresso	<i>Beans from Chiapas, MX.</i>	4.30
Doppio		5.-
Kaffee Crème		4.80
Tea Selection	<i>Ask us! We're happy to tell you what we currently have on offer.</i>	6.-



BOILERMAKERS

A no-nonsense combination to start or finish the evening consisting of a delicious cold beverage paired with 15ml of the right spirit.

LAGER & MEZCAL

Mexican Lager & Beu 'New Moon'

15 CHF

IPA & TEQUILA

Insurgente 'Rompeolas' & OCHO Blanco

16 CHF

WHITE ALE & SOTOL

Insurgente 'Tinieblas' & Sotoleros Ensemble

17 CHF

TEPACHE & TEQUILA

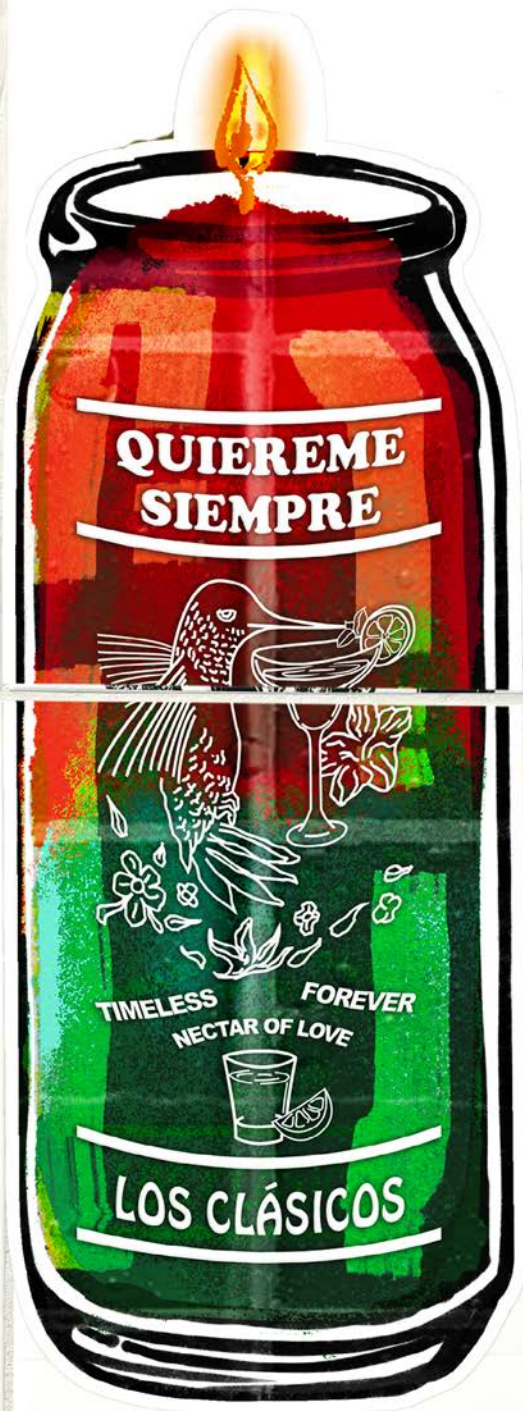
Pineapple Tepache & 'Siete Leguas' Blanco

18 CHF

PALE ALE & RAICILLA

Insurgente 'Juan Cordero' & Raicilla 'Verde'

19 CHF



**QUIEREME
SIEMPRE**



**TIMELESS FOREVER
NECTAR OF LOVE**



LOS CLÁSICOS



COCKTAIL

INGREDIENTS & ALLERGENS

MORELOS

Tequila Blanco
Elderflower Syrup
Jasmin Rice
Sunflower Seeds
Salt
Cempasuchil Liqueur
Hibiscus
Chile de Arbol
Orange Peel



TABASCO

Guanabana puree
Coconut water
All Spice
Sugar
Berraquito Mezcal

MICHOACAN

Cava
Soda
Grilled Tomato
Raspberry Puree
Sugar
Bitter Aperitivo
Jasmin Tea
White Vinegar
Citric + Malic Acid
Achiote Liqueur

NUEVO LEON

Mezcal
Lime Juice
Grapefruit Syrup
Peppermint Distillate
Honey
Mint
Citric Acid



TAMAULIPAS

Tequila Blanco
Dry Vermouth
Lime Juice
Honey
Palo Santo
Orange Blossoms

GUANAJUATO

Strawberry
Tequila Reposado
Vanilla
Bitter Bianco
Basil
Red Pepper
Citric Acid

TLAXCALA

Tequila Reposado
Sandalwood
Dried Corn
Lime Juice
Prickly Pear
Apricot Tea
Amylase
Corn Tortilla
Sugar

NAYARIT

Rum
Pineapple Puree
Bio Mango Juice
Coriander
Jalapeño
Coconut Flakes
Citric Acid

QUERETARO

Tequila Blanco
Pumpkin Seeds
Green Apple Puree
Salt
Sugar
Aloe Vera
Mexican Pepperleaf

HIDALGO

Corn Whiskey
Corn
Sugar
Creme de Pêche
Amontillado Sherry



Whether you came for healing, desire, luck,
or just a damn good drink, we hope you found
exactly what you didn't know you needed.

And if something strange happens later tonight?
Don't blame the bartender. Blame the spirits!

~ *Con Cariño*, LA CATEDRAL