

EN

The MAZÌ im Morgarten is as multifaceted and uncomplicated as the entire neighbourhood. In the middle of the city and yet far away from the hustle and bustle.

At lunchtime during the week you'll find weekly changing menus and modern Greek street food. In the evening we offer you a foray through our modern interpreted Greek cuisine with a cold beer, a bottle of wine or a delicious cocktail. We take our inspiration from the season and the weather and let this flow directly into our menu. We always try to work with local and even bio products.

MAZÌ means "together" in Greek. And that's the way it should be!
Let's «MAZÌ» have a good time at Morgarten.



SALADS

served with our pita

MAZI-Style Greek salad

... a slightly different greek salad

cherry tomatoes, feta mousse, koulouri "Thessalonikis", pointed peppers, olives, cucumbers, capers, onions, oregano, olive oil

16.5

Seasonal leaf salad

with metsovone (smoked hard cheese)

21.5

Prawn and Cabbage salad

with homemade miso mayonnaise

19.5

Radikia (vegan)

Dandelion Greek style

8

Couscous salad (vegan)

fresh herbs, seasonal vegetables

9.5

COLD MEZZE & DIPS

served with our pita

MAZÌ apéro *(vegan)*

three kinds of olives, dried tomatoes, olive oil

12

Elies *(vegan)*

three different Greek varieties of olives

7

Taramas

Fish roe mousse, pâte brisée, lemon jelly

13.5

Tzatziki

... the original recipe from "OH MY GREEK!"

Greek yogurt dip with cucumber and garlic

12.5

Tirokafteri

...after tzatziki probably the most popular dip of the greeks

slightly spicy feta-bell peppers-dip

12.5

Melitzano-Salata *(vegan)*

... according to the recipe of the monks of Athos

smoked eggplant dip

12.5

Dip-Trilogy

tzatziki, tirokafteri, melitzano-salata

16.5

Dolmades *(vegan possible)*

vine leaves stuffed with rice, wasabi yogurt

12.5

WARM MEZZE

served with our pita

MAZÌ Fries (*vegan*)

french fries with salt & dried oregano

8

Keftedes (beef from Züri-Oberland)

greekstyle meatballs, tomato sauce,
gratinated with graviera cheese

18.5

Ladotyri Saganaki

fried olive oil cheese from Mytilinis,
with homemade ginger-strawberry jam

16.5

Gigantes

baked giant beans on a tomato salsa with loukaniko and garden
vegetables, gratinated with feta cheese

18.5

Bougiourdi

baked feta cheese, tomatoes, bell peppers, olive oil

14.5

Halloumi fries

deep fried halloumi, sweet chili sauce

15.5

Falafel (*vegan*)

deep fried chickpea and beetroot balls, tahini-sauce

13.5

Kolokitho-Keftedes

deep fried zucchini balls with feta-cheese,
served with greek yoghurt

14.5



MAZÌ MEZZE à discretion

served exclusively for the entire table

A foray into the most popular warm & cold vegetarian mezze, carefully selected by our chefs using the best seasonal ingredients.

49 per person

TRADITIONAL & MODERN

Mousaka in clay pot

oven casserole with eggplants, zucchini, potatoes and minced beef,
baked with bechamel sauce

27.5

Giaourtlou kebab

kefte (beef/lamb) on a spicy tomato sauce with Greek yogurt & pita

29.5

Grilled octopus

grilled octopus on fava mousse with fried capers

32

Kavourmas

braised, pulled meat (pork & beef), eggs, potato sticks

25.5

Chicken roulade

stuffed with dried tomatoes, Manouri cheese, trahana cream

32

Aubergine Napoleon

Mastelo cheese from Chios, rocket and pistachio pesto

22.5

FROM THE GRILL

(Mon - Fri from 6pm, weekend available throughout)

Calamari

with rocket-fennel salad

27

Chicken skewer

from Züri-Oberland

18.5

Lamb skewer

from the Swiss alp lamb*

21.5

Loukaniko

Greek farmer's sausage (pork/beef)

slightly piquant according to our own recipe

18.5

Panseta Lollipops

(pork belly, 13h sous-vide cooked)

with pommes allumettes and vegetable pickles

26.5



Mixed grill platter

Lamb skewer, chicken skewer, loukaniko & panseta

with two dips

64

**if no CH-lamb available, alternative from Ireland*

DESSERT

Portokalopita

Greek orange filo pastry cake
with vanilla ice cream

12

Lava Cake

with homemade nutella powder
& vanilla ice cream

14.5

Baklavas

homemade

8.5

Yogurt foam

served with candied grapes

7.5

Ice Cream & Sorbet

by Schokolato from Zurich

Ice Cream

Chocolate | Vanilla | Yoghurt with red fruits | Pistachios | Salted caramel

6

Sorbet (*vegan*)

Dark chocolate | Strawberry | Mango | Lemon

6

Declaration of origin meat / fish

Beef: CH / DE

Lamb: CH / IRL

Pork: CH

Chicken: CH

Seafood: VNM / IND

If you have any questions about allergens, our staff will be happy to answer

All prices incl. VAT.