

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 regularly 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

Halloumi, dried fruits

18.5

Radikia (vegan)

Dandelion Greek style

9

Couscous salad (vegan)

fresh herbs, seasonal vegetables

9.5

Beetroot salad

Petimesi dressing (grape syrup), green apple,
grilled Manouri cheese

19.5

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

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

Ladotyri Saganaki

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

16.5

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-feta-balls, greek yoghurt

14.5

Feta-Sticks

breaded with panko, honey, black sesame

16.5

Salsiccia-Bonbon

pork sausage baked in filo dough, yogurt sauce

17

Chicken-Loukoumades

chicken dough balls, sriracha mayonnaise, hazelnut

16.5



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, fava mousse, fried capers

32

Kavourmas

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

25.5

Aubergine Napoleon

Mastelo cheese from Chios, rocket and pistachio pesto

22.5

Shrimp-Saganaki

shrimps, tomato sauce, feta, au gratin

23

FROM THE GRILL

(Monday - Saturday from 6pm)

Grilled Keftedes

meatballs (beef and pork), graviera sauce
17.5

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

Oyster mushrooms

butter, thyme
14.5

Kontosouvli

Pork skewer (approx. 300g) with vegetables, served with pita bread,
potatoes and tirokafteri

1 skewer 29.5

2 skewers 55

3 skewers 79.5

4 skewers 99



Mixed grill platter

Lamb skewer, chicken skewer, loukaniko & keftedes
with two dips

64

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 | Pistachios

6

Sorbet (*vegan*)

Strawberry | Lemon

6

Declaration of origin meat / fish

Beef: CH

Lamb: CH / *if no CH lamb available: 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.