

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 daily 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. Brunch lovers don't miss out either - because on weekends there is a creative offer, from sweet to savory, there is something for every taste.

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.



BRUNCH

(Saturday – Sunday, 10am – 3pm)

Gnocchi

fried potato gnocchi, poached eggs, graviera cheese, arugula
19.5

Panseta

pork belly (16h sous-vide cooked), brioche, poached egg,
sriracha-mayo
21.5

Steak Sandwich

flanksteak (beef) in Japanese milk bread, fried onions, miso mayo,
served with purslane salad
27

Chicken Waffle

chicken breaded in cornflakes, homemade waffles,
maple syrup, kimchi mayo
25

Koulouri Thessalonikis

smoked salmon on Greek sesame ring, cream cheese,
caper berries and purslane salad
27.5

Portobello Burger (vegan)

brioche, portobello mushroom, caramelized onions, truffle mayo,
served with sweet potato fries
26

Taco (vegan)

gyros from VegiBoss (based on fava and pea protein), mozzarella,
avocado tzatziki, served with arugula
21

Brunch Bowl

yogurt, granola, seasonal fruits, strawberry tahini

18

Pancakes

dark chocolate ganache, orange tahini sauce and seasonal fruits

19.5

Tsoureki

Greek Easter bread, crème anglaise, fresh berries

17

Greek Waffle

homemade waffles, yogurt ice cream, Greek honey, walnuts

18.5

Small & Tasty

Tsoureki (Greek Easter bread), pancake, jam,
greek honey and Amselspitzbutter

11.5

SALADS

served with our pita

MAZI-Style Greek salad (vegan possible)

... a slightly different greek salad

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

18.5

Seasonal leaf salad (vegan)

with falafel and tahini dressing

17.5

Dakos

Cretan barley rusk with fresh tomatoes, Cretan mizithra cheese
& caper berries

17.5

COLD MEZZE & DIPS

served with our pita

MAZI 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

11.5

Avocado tzatziki (vegan)

soy yogurt with avocado, cucumber and garlic

11.5

Tirokafteri

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

slightly spicy feta-bell peppers-dip

11.5

Melitzano-Salata (vegan)

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

smoked eggplant dip

11.5

Taramas

fish roe cream with pita chips

13.5

Dip-Trilogy

tzatziki, tirokafteri, melitzano-salata

16.5

Dolmades (vegan possible)

vine leaves stuffed with rice, wasabi yogurt

12.5

Radikia (vegan)

dandelion Greek Style

9

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-Sticks

deep fried halloumi cheese with piperies florinis jam

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 yoghurt sauce

14.5

Feta-Sticks

breaded with panko, honey, black sesame

18

Grilled keftedes

beef meatballs with bacon, graviera sauce

17.5

Panko-Garides

shrimps in panko coat with taramas and pickled ginger

21.5

Gigantes (vegan possible)
giant beans with manouri cheese
14.5

Piperies Tiganites (vegan)
roasted pointed peppers with aged balsamic vinegar of the
Costa Lazaridi winery, olive oil and garlic
12.5



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

(available monday - friday from 6pm, saturday - sunday from 3pm)

Mousaka in clay pot

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

29

Giaourtlou kebab

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

32.5

Grilled octopus

grilled octopus, fava mousse, fried capers

34.5

Eggplant Napoleon

grilled eggplant, mastelo cheese from Chios, argula and pistachio pesto

24.5

Koto-Panko

panko-coated chicken breast with corn puree and graviera cheese

32

Panseta-Bites

pork belly glazed in homemade Metaxa BBQ sauce, Greek coleslaw

28.5

Portobello (vegan)

Portobello mushrooms stuffed with soy bolognese and vegan cheese

26.5

Flank-Steak

flank steak tagliata 250 - 300g., with persillade, arugula salad and graviera cheese flakes

39



Grill Party

Skewer of your choice with vegetables, potato wedges, pita bread and dip

Lamb-Kontosouvli, ca. 300g

Chicken-Kontosouvli, ca. 300g

Kefte-Skewer (beef & lamb), ca. 250g

1 skewer 35.5

2 skewers 63

3 skewers 94

4 skewers 120

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 | Bourbon Vanilla | Salted caramel

6

Sorbet (vegan)

Strawberry | Lemon | Mango | Dark Cacao

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 them. In addition, an allergen list is also available and can be handed out upon request.

All prices incl. VAT.