

Food & Drinks

THIS IS WHAT YOUR EVENT COULD LOOK LIKE

These menus are here to inspire you for your event at Cinchona Bar. They show how your food experience could look but nothing is set in stone. We can tailor everything to your wishes: fully vegetarian, themed in one colour, more options, fewer options, bold flavours... whatever fits your night. Our events team is happy to guide you and create a menu that feels just right for your occasion.

DRINKS

You stay flexible — we pour what you like.

- Drinks charged by consumption
- No drink packages

BBQ BUFFET – SUMMER MODE ACTIVATED

Available from April from CHF 82 per person.

Salads & Bowls

- Watermelon salad with feta
- Asparagus salad with young broccoli
- Mediterranean couscous salad
- Mixed leaf salad with lemon dressing

From the Grill & Oven

- Crispy grilled corn on the cob
- Baked potatoes with herb quark
- Stuffed portobello mushrooms with ricotta & vegetables

Meat & Signature Items

- NENI Wagyu Kebab
- Chicken Shawarma
- Veal bratwurst

Served with pita, sourdough bread, zhug, BBQ sauce, mango aioli

Dessert

- Lemon cake

APERIO RICHE – THE PERFECT WARM-UP

From CHF 54 per person 7 bites: ideal for standing receptions, mingling, and casual get-togethers.

What's circulating through the room:

- Falafel (vegan)
- Beef cigars with tahini & harissa
- Mini pulled beef burger
- Beetroot & labneh salad with pistachios (vegetarian)
- Mini KFC Salad
- Chicken Shawarma
- Artichoke with caper dressing (vegetarian)

FLYING DINNER – WHEN YOU WANT IT ALL

From CHF 99 per person a flying menu is served throughout the space.

Starters

- Falafel (vegan)
- Beef cigars
- Mini pulled beef burger
- Beetroot salad (vegetarian)
- Mini KFC Salad

Intermediate

- Chicken Shawarma
- Artichoke with caper dressing (vegetarian)

Main

- Tomato risotto (vegetarian)
- Beef entrecôte with hollandaise, broccolini & roasted potatoes

Dessert

- Brownie with mango–thyme coulis
- Vegan raspberry mousse slice