



CITY
SimSim
ORIENTAL URBAN CUISINE

WELCOME

SimSim

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WELCOME TO THE SIMSIM WORLD

SINCE OUR FOUNDING IN 2018, WE HAVE WON THE HEARTS OF OUR GUESTS IN OERLIKON WITH AUTHENTIC LEBANESE CUISINE. NOW WE ARE READY TO SHARE OUR PASSION AND CRAFTSMANSHIP IN KREIS 6 WITH THE OPENING OF SIMSIM CITY.

UNDER THE VISIONARY LEADERSHIP OF OUR HEAD CHEF MOHAMMED ALI, WHO HAS SIGNIFICANTLY INFLUENCED ORIENTAL CUISINE IN ZURICH OVER THE LAST 15 YEARS, THE CONCEPT OF SIMSIM WAS BORN. HE AND HIS TEAM ARE MASTERS AT GIVING CLASSIC DISHES OF LEBANESE, EGYPTIAN, AND MOROCCAN CUISINE A MODERN TOUCH AND SERVING YOU A PIECE OF THE ORIENT RIGHT IN THE CITY.

OUR DOORS ARE OPEN TO ALL WHO WANT TO EXPERIENCE THE NUANCES OF ORIENTAL GASTRONOMY IN A NEW LIGHT.

SIMSIM IS MORE THAN JUST A RESTAURANT – IT'S A MEETING PLACE FOR ALL WHO CRAVE AUTHENTIC, LOVINGLY PREPARED ORIENTAL DISHES. IN A NEIGHBORHOOD AS DYNAMIC AS ITS RESIDENTS, WE OFFER YOU A CUISINE THAT HONORS AND CELEBRATES EVERY TASTE.

EMBARK ON AN EXHILARATING VOYAGE THROUGH THE RICH LANDSCAPES OF MIDDLE EASTERN CULINARY ARTISTRY AT SIMSIM CITY, WHERE EVERY DISH IS A MOSAIC OF SPICES AND TRADITION, WAITING TO TRANSPORT YOUR PALATE TO THE HEART OF VIBRANT CULTURES.

DECLARATION OF MEAT ORIGIN:

BEEF (CH)
CHICKEN (CH)
LAMB (NL)
ANGUS BEEF (CH & IRL)

SYMBOLS EXPLANATION

 = VEGAN
 = VEGETARIAN
 = GLUTEN-FREE

FOR INFORMATION ON ALLERGENS IN INDIVIDUAL DISHES, PLEASE ASK OUR TEAM.

ALL PRICES ARE IN CHF INCL. VAT

MEZZE

MEZZE FOR EVERYONE

SMALL PLATE WITH COLD & HOT MEZZE

SERVED WITH FLATBREAD

WITH SKEWERS 29

VEGAN  OR VEGETARIAN  23

MEZZE TO SHARE, FROM 2 PERSONS

SERVED WITH FLATBREAD

CHEF MOH'S SELECTION 46 PER PERSON

WITH SKEWERS 37 PER PERSON

VEGAN  OR VEGETARIAN  28 PER PERSON

 GLUTEN-FREE POSSIBLE

COLD MEZZE

HUMMUS

CLASSIC    12,5

BEETROOT    13,5

AVOCADO    13,5

TRUFFLES    16

SPICY    13,5

OLIVES    13,5

HUMMUS SYMPHONY    19

SELECTION OF 4 HUMMUS VARIANTS

HUMMUS BEIRUTI    14

HUMMUS, PARSLEY, PINE NUTS & CUMIN

STUFFED DATES (4 PCS) 12,5

JUICY DATES STUFFED WITH CREAM CHEESE  

JUICY DATES STUFFED WITH WALNUTS    12,5

BABAGANOUSH    14

SMOKED AUBERGINE MOUSSE WITH TAHINI, GARLIC & OLIVE OIL

MUHAMMARA    14

SWEET & SPICY HAZELNUT & WALNUT PASTE WITH POMEGRANATE BALSAMIC

AVOCADO CREAM    12

AVOCADO WITH LIME JUICE & MINT

LABNEH   12,5

STRAINED YOGURT WITH MINT

LABNEH HARRA   13

STRAINED YOGURT WITH MINT & HARISSA (SPICY)

FETA   12,5

ON RUCOLA WITH TOMATOES & OLIVES

WARM MEZZE

TA'AMIA (4 PCS)    14

HANDMADE EGYPTIAN FALAFEL MADE FROM FAVA BEANS, WITH SPICES AND GARLIC

KIBBEH (4 PCS) 15

BULGUR DOUGH FILLED WITH MINCED BEEF & HERBS

FATAYER (4 PCS)   14

LEBANESE DUMPLINGS STUFFED WITH SPINACH

RAKAJEK JIBN (4 PCS)  14

PASTRY ROLLS FILLED WITH A MIX OF FOUR DIFFERENT CHEESES

RAKAJEK DEGEGE (4 PCS) 14

PASTRY ROLLS FILLED WITH TENDER CHICKEN & KIRI CHEESE

MUSAKA    13

EGGPLANT, ONIONS & PEPPERS WITH SPICY TOMATO SAUCE

BATATA HARRA    12

SPICY POTATOES WITH CORIANDER

HALLOUMI   13

GRILLED HALLOUMI CHEESE

HUMMUS LAHMA  15

HUMMUS WITH MINCED BEEF & PINE NUTS

BETENJAN    14

FRIED EGGPLANT WITH MINT YOGHURT SAUCE (VEGAN POSSIBLE)

FOOL    14

FAVA BEANS WITH TAHINI SAUCE, OLIVE OIL & LEMON JUICE

WARAK ANAP (4 PCS)   12

VINE LEAVES STUFFED WITH HERB RICE

BEEF SAMBUSEK (4 PCS) 14

PASTRY FILLED WITH SEASONED MINCED BEEF

HALLOUMI FRIES   18

WITH AVOCADO & SESAME SAUCE

SKEWERS 

KOFTA / CHICKEN 10

LAMB 13

FLATBREAD 3 PER PERSON

GLUTEN-FREE FLATBREAD 4 PER PERSON

ALL PRICES ARE IN CHF INCL. VAT

























SPECIALTIES

RECOMMENDATIONS OF THE CHEF

KUSHARI  	21
EGYPTIAN NATIONAL DISH. LENTIL STEW WITH RICE, HÖRNLI, CHICKPEAS, GARLIC, TOMATO SAUCE & ROASTED ONIONS	
HAWAWSHI VEGGIE 	21
OVEN-BAKED FLATBREAD WITH CHEESE & A SPICE MIXTURE	
HAWAWSHI	23
OVEN-BAKED FLATBREAD WITH BEEF MINCE	
HAWAWSHI WITH PITA	25
OVEN-BAKED PITA BREAD WITH BEEF MINCE	
GRILL MIX 	31
VARIOUS SKEWERS WITH FRENCH FRIES	
MOROCCAN BEEF TAGINE 	29
SLOW-COOKED BEEF STEW WITH DRIED FRUITS & HERBS JUS, SERVED WITH RICE	
MOUSAKA TAGINE WITH RICE (VEGI OR VEGAN)	26
STEW WITH FETA CHEESE, SERVED WITH RICE   OR WITH VEGAN FETA  	
PITA FALAFEL  	26
FALAFEL SANDWICH IN PITA BREAD WITH YOUR CHOICE OF REGULAR FRIES OR SWEET POTATO FRIES	
PITA HALLOUMI 	26
HALLOUMI SANDWICH IN PITA BREAD WITH FRENCH FRIES OR SWEET POTATO FRIES OF YOUR CHOICE	

EXTRAS

SOUP OF THE DAY   	8
RICE PORTION   	6
YOGURT SAUCE  	4
SESAME AVOCADO SAUCE   	5
PITA BREAD  	3
OLIVES PORTION   	5
SWEET POTATO FRIES WITH YOGHURT SAUCE   	9
HOMEMADE FRENCH FRIES   	
SMALL	7
BIG	10

SHAWARMA

SERVED WITH A SMALL SALAD AND YOUR CHOICE OF A SIDE DISH: FRENCH FRIES, SWEET POTATO FRIES, OR RICE

CHICKEN SHAWARMA	
ORIENTAL-STYLE CHICKEN STRIPS WITH HUMMUS	
PLATE 	27
PITABREAD SANDWICH	29
ANGUS BEEF SHAWARMA	
ORIENTAL MARINATED ANGUS BEEF CUT INTO STRIPS WITH ONIONS & TOMATOES, SERVED WITH HUMMUS	
PLATE 	34
PITABREAD SANDWICH	36
VEGI SHAWARMA 	
FINELY FRIED VEGETABLE STRIPS WITH YOGURT-MINT SAUCE	
PLATE 	24
PITABREAD SANDWICH	26
VEGAN SHAWARMA  	
FINELY ROASTED VEGETABLE STRIPS WITH AVOCADO-SESAME SAUCE	
PLATE 	24
PITABREAD SANDWICH	26
CHEF MOH'S SHAWARMA 	
WITH TRUFFLE HUMMUS AND A SPICY RICE BED. (CHOICE OF CHICKEN STRIPS, ANGUS BEEF, VEGAN, OR VEGETARIAN)	
ANGUS BEEF	39
CHICKEN	34
VEGI/VEGAN	32

SALADS

FATTOUSH  	15
MIXED SALAD WITH CRISPY FLAT BREAD CROUTONS ON POMEGRANATE BALSAMIC	
TA'AMIA SALAT   	19
HANDMADE EGYPTIAN FALAFEL MADE FROM FAVA BEANS ON MIXED SALAD	
HALLOUMI SALAD  	19
GRILLED CHEESE ON TABOULÉ	
APFEL-TABOULÉ   	17
A MIXTURE OF QUINOA, APPLES, TOMATOES, PARSLEY & LEMON	
CLASSIC TABOULÉ   	12
FINELY CHOPPED PARSLEY WITH QUINOA, TOMATO & LEMON WITH POMEGRANATE BALSAMIC VINEGAR	
SIMSIM SALAD	21
FATTOUSH, GRILLED CHICKEN STRIPS WITH PARMESAN SHAVINGS	

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DRINKS

SOFT

ARKINA BLUE 4 DL 8 DL	4.5 8
RHÄZÜNSER GREEN 4 DL 8 DL	4.5 8
RIVELLA BLUE RED 3.3 DL	4.5
PEPSI PEPSI-ZERO 3.3 DL	4.5
7-UP 3.3 DL	4.5
SINALCO 3.3 DL	4.5
ZÜRIWASSER (TAP WATER) GLASS	1
ZÜRIWASSER (TAP WATER) 5 DL	2
ZÜRIWASSER (TAP WATER) 1LT	3
TONIC WATER 2.5 DL	5
BITTER LEMON 2.5 DL	5
GINGER ALE 2.5 DL	5
GINGER BEER 2 DL	5
APFELSCHORLE (APPLE JUICE WITH SODA) 3.3 DL	4.5
GAZOSA LEMON RASPBERRY 3.5 DL	5.5
GAZOSA TANGERINE 3.5 DL	5.5
ORANGE JUICE 3 DL	5
MANGO JUICE 3 DL	5

APÉRO

SPRINKLED WHITE WINE 2 DL	7
HUGO 2 DL	12
APEROL SPRITZ 2 DL	12
SIMSIM SPRITZ 2 DL	12
SAFFRON, LIME & GINGER	
HIBISKUS SPRITZ 2 DL	12
MANGO SPRITZ 2 DL	12
GISELLE 2 DL	12
PROSECCO 1 DL 7.5 DL	8 55

HANDCRAFTED ICED TEA

	3DL	5DL
SIMSIM (SAFFRON)	6	9
INGWER	6	9
HIBISCUS	6	9

BEER

LEBANESE BEER

ALMAZA PILSNER 4.2% - 3.3 DL	6
BEIRUT 4.6% 3.3 DL	6

SWISS BEER

HÜRLIMANN LAGER 4.8% - 3.3 DL (ZURICH)	6
VALAISANNE WHITE IPA 6.0% 3.3 DL	7
FELDSCHLÖSSCHEN NON-ALCOHOLIC 3.3	5

GERMAN BEER

SCHNEIDER WEISSE 5.4% 5 DL	8
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FOR THE STRONG ONES

SPIRITS 4 CL

ABSOLUT VODKA 40%	13
HAVANA CLUB RUM 40%	13
BALLANTINE'S WHISKEY 40%	13
HENDRICK'S GIN 40%	14
MEZCAL 'OJO DE LOBO' 45%	14

APERITIF 4 CL

CAMPARI 23%	9
MARTINI BIANCO 23%	9

DIGESTIVE 4 CL

BRAULIO 21%	9
GRAPPA 41%	9
APPENZELLER ALPENBITTER 29%	9
KSARAK 53%	11

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CHECK OUT OUR CATERING OFFERS AND PARTY OPTIONS

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