

DIM SUM MONDAY

Jeden Montag
18:00 – 23:00

YUMA RESTAURANT, LOUNGE, BAR
dinner

WEEKEND BRUNCH

Samstag & Sonntag
10:00 – 15:00

EDITION # 15 · APRIL 2024

WWW.YUMA-ZURICH.CH

YUMA BITES**All over the World****LEBANESE MEZZE**   AFHN

15.5
hummus bowl, cucumber, tomato, spinach,
chickpeas, falafel, pita
*Hummus Bowl, Gurke, Tomate, Spinat,
Kichererbsen, Falafel, Pita*

CRISPY SALMON SUSHI ROLL ACDF

8 pc. 18.9
cucumber, chives, miso mayo, jalapeño,
pickled ginger, soy sauce
*Gurke, Schnittlauch, Miso Mayo, Jalapeño,
eingelegter Ingwer, Soja Sauce*

BEEF SUSHI ROLL ACF

8 pc. 18.9
avocado, cream cheese,
black truffle, pickled ginger, soy sauce
*Avocado, Frischkäse, schwarzer Trüffel,
eingelegter Ingwer, Soja Sauce*

PASSION FRUIT CEVICHE DFN

18.9
salmon sashimi, tomato, radish,
red onion, cilantro, chives, sesame
*Lachs, Tomate, Radiesli, rote Zwiebel,
Koriander, Schnittlauch, Sesam*

BURNT AUBERGINE WITH TAHINI  GHN

15.5
aubergine, tahini yoghurt sauce, pomegranate,
feta cheese, hazelnut
*Aubergine, Tahini Joghurt Sauce, Granatapfel,
Feta, Haselnuss*

CRISPY TUNA POKE TACOS GF

2 pc. 16.9
wakame salad, cucumber, avocado,
cilantro, sesame
*Wakame Salat, Gurke, Avocado,
Koriander, Sesam*

THREESOME TACOS CDN

3 pc. 18.9
beef, salmon, pulled mushroom,
iceberg lettuce, avocado tomato salsa, cilantro
*Rind, Lachs, Kräuterseitling, Eisbergsalat,
Avocado Tomaten Salsa, Koriander*

SUMMER CHICKEN SALAD  FGH

16.9
AS MAIN COURSE / ALS HAUPTGANG
28.5
honey ginger chicken, iceberg lettuce, cucumber,
sprouts, pomelo, chives, pomegranate, cashew nuts
served with sriracha yoghurt dressing
*Honig Ingwer Poulet, Eisbergsalat, Gurke, Sprossen,
Pomelo, Schnittlauch, Granatapfel, Cashewkerne
mit Sriracha Joghurt Dressing*

**GUA BAO BURGER**

Ein Snack, der aus dem chinesischen Fuzhou stammt.
Bekannt wurden die gedämpften Brottaschen als taiwanische Variante eines Hamburgers.

PULLED PORK ACEF

2 pc. 16.9
pork, bulgogi sauce, homemade kimchi,
mint, cilantro, crushed peanuts
*Schwein, Bulgogi Sauce, hausgemachtes Kimchi,
Minze, Koriander, Erdnuss*

BEEF ME UP! ACF

2 pc. 16.9
beef, truffle teriyaki sauce, homemade kimchi,
mint, cilantro, crispy onion
*Rind, Trüffel Teriyaki Sauce, hausgemachtes Kimchi,
Minze, Koriander, knusprige Zwiebel*

STICKY PORK BELLY ACEF

2 pc. 16.9
crispy pork belly, homemade kimchi,
mint, cilantro, peanuts
*Knuspriger Schweinebauch, hausgemachtes Kimchi,
Minze, Koriander, Erdnuss*

MISO CHICKEN ACFN




2 pc. 16.9
chicken, miso, homemade kimchi,
mint, cilantro, sesame
*Poulet, Miso, hausgemachtes Kimchi,
Minze, Koriander, Sesam*

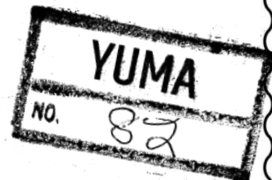
PULLED MUSHROOMS   AFHN

2 pc. 16.9
king oyster mushrooms, bbq hoisin sauce,
homemade kimchi, mint, cilantro, cashew nuts
*Kräuterseitling, BBQ Hoisin Sauce,
hausgemachtes Kimchi,
Minze, Koriander, Cashewkerne*

CRISPY SHAWARMA   AFN

2 pc. 16.9
planted chicken, homemade kimchi,
vegan feta, mint, sesame
*Planted Poulet, hausgemachtes Kimchi,
veganer Feta, Minze, Sesam*

 Vegetarian dishes – Vegetarische Gerichte  Vegan dishes – Vegane Gerichte  Spicy dishes – Scharfe Gerichte
All prices in CHF including VAT – Alle Preise in CHF inklusive MwSt.





DIM SUM COLLECTION

Eine unserer Spezialitäten sind die hausgemachten Dumpling Kreationen mit vielfältigen Füllungen. Es wird angenommen, dass «Steamed Dumplings» vor über 1'800 Jahren in der östlichen Han-Dynastie entstanden sind.

OUR CLASSICS CHF 14.8

RED CURRY CHICKEN ABEFGN 4 pc.
chicken, red curry, spring onion
Poulet, rotes Curry, Frühlingslauch

TOM KHA GAI CHICKEN AFGH 4 pc.
chicken, coconut, ginger, lemongrass
Poulet, Kokos, Ingwer, Zitronengras

TANDOORI CAULIFLOWER V AHN 4 pc.
cauliflower, sesame, tandoori
Blumenkohl, Sesam, Tandoori

CREAMY SPINACH AFGN 4 pc.
spinach, ricotta, parmesan cheese
Spinat, Ricotta, Parmesan

MISO PRAWN ABDEFH 4 pc.
Krevette, Miso Paste

RAINBOW SELECTION

ABDEFGN

6 pc. CHF 22.9

6 different flavours & colours
6 verschiedene
Geschmacksrichtungen und Farben

creamy spinach
pink hummus V
forest mushroom
red curry chicken
black pepper beef
miso prawn

NEW STYLES CHF 15.8

PINK HUMMUS V AN 4 pc.
chickpeas, beetroot, sesame oil
Kichererbsen, Rande, Sesamöl

CRISPY ZÜRİ AFG 4 pc.
veal, mushrooms, potato, chives
Kalb, Pilze, Kartoffel, Schnittlauch

GYOZA MISO SHIITAKE AFHN 4 pc.
fried dumplings
Shiitake, Miso, Sesam

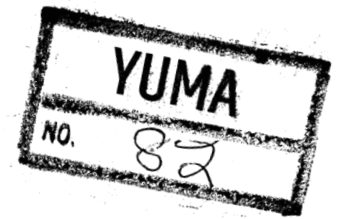
BLACK PEPPER BEEF ADFN 4 pc.
beef, chicken, black pepper
Rind, Poulet, schwarzer Pfeffer

FOREST MUSHROOM AEGH 4 pc.
mushrooms, ricotta, parmesan cheese
Pilze, Ricotta, Parmesan

GYOZA PEKING DUCK AFN 4 pc.
fried dumplings
Ente, BBQ Hoisin Sauce, Ingwer



SALAD & POKE BOWLS



1001 NIGHT SALAD V AFHN 27.5
falafel, hummus, broccoli, radish, tomato,
chickpeas, pomegranate, cashew nuts
*Falafel, Hummus, Brokkoli, Radiesli, Tomate,
Kichererbsen, Granatapfel, Cashewkerne*

GREEN CHICKEN SALAD AFHN 28.5
chicken, iceberg lettuce, avocado,
cucumber, wakame, edamame, sesame
served with green yoghurt dressing
*Poulet, Eisbergsalat, Avocado,
Gurke, Wakame, Edamame, Sesam
mit grünem Joghurt Dressing*

HOMEMADE SAUCE & DRESSING
YUMA house dressing CFGN
sriracha yoghurt dressing FG
black sesame dressing V AFN
green yoghurt dressing G
truffle teriyaki sauce V F

CRISPY TOFU POKE V FN 27.5

crispy tofu, sushi rice, teriyaki, edamame, avocado,
cucumber, broccoli, spinach, sesame
*Knuspriger Tofu, Sushi Reis, Teriyaki, Edamame, Avocado,
Gurke, Brokkoli, Spinat, Sesam*

THE CLASSIC

HAWAIIAN CITRUS-SALMON POKE

DFN

salmon sashimi, sushi rice, avocado, mango, cucumber,
wakame salad, radishes, pickled ginger, pomegranate seeds,
sesame
*Lachs Sashimi, Sushi Reis, Avocado, Mango, Gurke, Wakame
Salat, Radiesli, eingelegter Ingwer, Granatapfelkerne, Sesam*

32.5


BIG DISHES

SIGNATURES

KOREAN POPCORN CHICKEN  AFN 34.5
soy sauce, chili, spring onion, sesame
Poulet, Soja Sauce, Chili, Frühlingslauch, Sesam

BLACK PEPPER BEEF CUBES F 39.5
beef filet with black pepper sauce
Rindsfilet mit schwarzer Pfeffer Sauce

GRILLED SEA BASS DFN 36.5
herb salad, pickles, lime, sesame
Kräutersalat, Pickles, Limette, Sesam

SMASHED CHEESEBURGER  A 34.5
plant based patty, cheddar cheese,
guacamole, tomato, cucumber
*Patty auf pflanzlicher Basis, Cheddar Käse,
Guacamole, Tomate, Gurke*

«(KFC)»    AFN 28.5
KOREAN FRIED CAULIFLOWER
soy sauce, chili, herb salad,
lime, sesame
*Blumenkohl, Sojasauce, Chili, Kräutersalat,
Limette, Sesam*

ADD A SIDE:

SWEET POTATO FRIES   7.5
Süßkartoffel Pommes

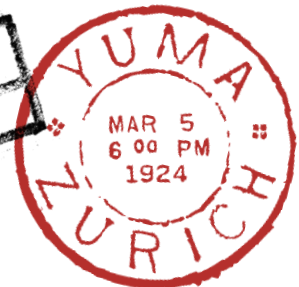
TRUFFLE PARMESAN FRIES  10.5
Pommes mit Parmesan und Trüffel

GRILLED VEGETABLES   7.5
Grilliertes Gemüse

FRIED RICE  ABDFN 7.5
Gebratener Reis

JASMINE RICE   5.5
Jasmin Reis

SUMMER SALAD  7.5
Gemischter Salat



DESSERT

CHOCOLATE LAVA CAKE ACGHN 13.5
with black sesame ice cream
mit schwarzem Sesam Glacé

YUMA'S SUMMER PAVLOVA CG 11.5
mixed berries, mascarpone, vanilla
gemischte Beeren, Mascarpone, Vanille

MOCHI ICE CREAM CG 11.5
mixed berries, mango, chocolate
Gemischte Beeren, Mango, Schokolade

BURNT CHEESECAKE ACGH 12.5
with mixed berries
mit gemischten Beeren




ICE CREAM CG per scoop/ pro Kugel 4.5
vanilla, black sesame^N
Vanille, schwarzer Sesam^N

SORBET per scoop/ pro Kugel 4.5
acai, raspberry
Acai, Himbeer



LEGEND OF ALLERGENIC SUBSTANCES / LEGENDE DER ALLERGENEN STOFFE

A	GLUTEN CONTAINING CEREAL / GLUTENHALTIGE GETREIDE	D	FISH / FISCHE	H	NUTS / SCHALENFRUCHTE (NÜSSE)	N	SESAME / SESAM	P	LUPINS / LUPINEN (HULSENFRUCHTE)
B	CRUSTACEANS / KREBSTIERE	E	PEANUTS / ERDNUSSE	L	CELERY / SELLERIE	O	SULFUR OXIDE, SULFITES SCHWEFELOXID, SULFITE	R	MOLLUSCS / WEICHTIERE
C	EGGS / EIER	F	SOYBEANS / SOJABOHNEN	M	MUSTARD / SENF				
		G	MILK (LACTOSE) / MILCH (LAKTOSE)						

 Vegetarian dishes – *Vegetarische Gerichte*  Vegan dishes – *Vegane Gerichte*  Spicy dishes – *Scharfe Gerichte*
All prices in CHF including VAT – *Alle Preise in CHF inklusive MwSt.*



YUMA COCKTAILS

Refreshing drinks – but watch out – they’ve got power

CANS – continental drinks served in a tin can

YUMA CAN

gin, homemade herbal syrup, lemon juice, cucumber lemonade

YES WE CAN

lemongrass rum infusion, fresh lemon juice, sugar syrup, apple juice

MULES around the world

ASIAN MULE

vodka infused kaffir, lemon juice, ginger beer

YUMA MULE

vodka, pomegranate syrup, lemon juice, rooibos tea, ginger beer

AFRICAN MULE

turmeric chili infused gin, lemon juice, ginger beer

Every can & mule
17 Franks



EXTRAORDINARY

EXQUISSELLE

giselle, lemon juice, ginger beer, mint, cucumber
17.0

GIN & JUICE

gin, lemon juice, elderflower liqueur, adam&uva
17.0

YUMA SPRITZ

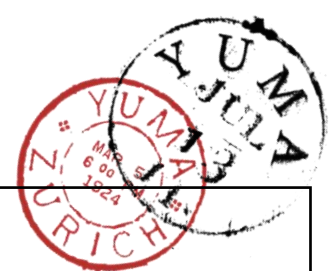
aperol, passionfruit, prosecco
16.0

BOOMBERRY

tanqueray black currant, grenadine, bitter lemon & petazeta
19.0

RUBY

aperol, vodka, lemon juice, elderflower syrup, egg white, grapefruit juice
17.0



WINE BY GLASS

WHITE

RIESLING KABINETT

Weingut Schätzel
10 cl 9.5

HENRI BLANC DE NOIR

Pinot Noir
Henri Badoux
10 cl 9.5

K NAlA

Verdejo, Sauvignon Blanc
Naia Bodegas
10 cl 9.0

ROSÉ

MILVUS

Garanoir
Cultweine SA
10 cl 9.5

SPARKLING

PROSECCO LUNA BLU

10 cl 9.0

RED

PRIMITIVO ORION

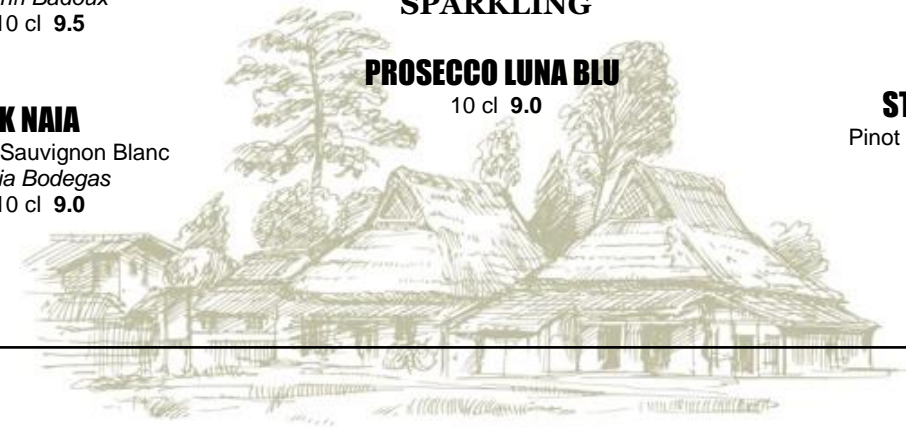
Dario Ermacora
10 cl 9.5

THE HYPE

Carbernet Sauvignon, Merlot
689 Cellars
10 cl 9.0

STICKSTOFF

Pinot Noir, Dornfelder
10 cl 9.5





WINE IN BOTTLES



SPARKLING

75 cl

PROSECCO LUNA BLU **65.0**
Glera

PROSECCO LUNA ROSE **72.0**
Glera, Pinot Noir

WHITE

75 cl

SWISS

HENRI BLANC DE NOIR **72.0**
Pinot Noir
Henri Badoux

ITALY

JULIET **78.0**
Chardonnay
Dario Ermacora

SPAIN

K NAIA **62.0**
Verdejo, Sauvignon Blanc
Naia Bodegas

AUSTRIA

TATI`S WERK WEISS **65.0**
Grüner Veltliner, Muskateller
Weingut Neururer

GERMANY

RIESLING KABINETT **65.0**
Weingut Schätzel

SOUTHAFRICA

SAUVIGNON BLANC **62.0**
Rustenberg

ROSÉ

SWISS

MILVUS **66.0**
Garanoir
Cultweine SA

FRANCE

APHÉLIE ROSÉ IGP **68.0**
Caladoc, Cinsault, Grenache
Aureto

SPAIN

DOLCE & GABBANA **79.0**
Nerello Mascalese
Donnafugata

RED

75 cl

SWISS

HENRI GAMARET/GARANOIR **72.0**
Henri Badoux

STICKSTOFF **65.0**
Pinot Noir, Dornfelder

FRANCE

BAD BOY **68.0**
Merlot, Cabernet Franc
Thunevins

G D'ESTOURNEL **88.0**
Merlot, Cabernet Sauvignon, Cabernet Franc
Chateau Cos d'Estournel

ITALY

PRIMITIVO ORION SALENTO IGT BIO **64.0**
Dario Ermacora

HAVE A DREAM **62.0**
Sangiovese
Rock Wines

ROMEO **78.0**
Cabernet Sauvignon, Syrah,
Petit Verdot, Primitivo
Dario Ermacora

USA

THE HYPE **60.0**
Cabernet Sauvignon, Malbec
689 Cellars

SPAIN

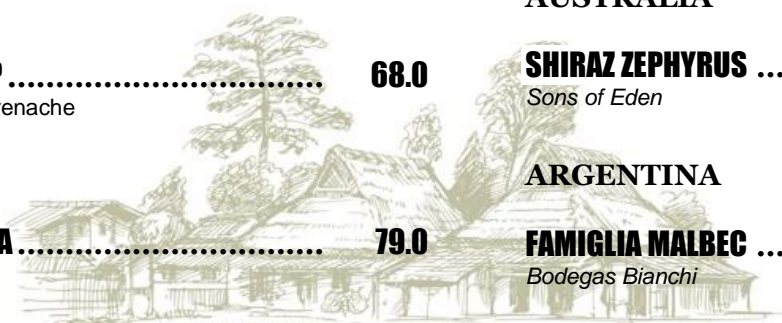
MARTINET BRU **70.0**
Garnacha, Syrah, Merlot, Cabernet Sauvignon
Mas Martinet

AUSTRALIA

SHIRAZ ZEPHYRUS **78.0**
Sons of Eden

ARGENTINA

FAMIGLIA MALBEC **65.0**
Bodegas Bianchi



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