

Appetizers

Cheese Crisp - No.3
A large crisp flour tortilla topped with melted cheese.

With Shredded Beef or Chicken

Mini Chimis - No.4
Bite sized beef or chicken chimis with sour cream, piquillo sauce and guacamole on the side, with lettuce and tomato.

Queso Suizo (Two persons) - No.5
Our unique melted cheese, served on a skillet with flour tortillas.

With Chorizo

Queso a La Parrilla (Family Size) - No.6
A family size serving of melted cheese on a table grill, with flour tortillas.

With Chorizo or mushrooms

Bowl of Chips and three salsas are complimentary with one free refill, thereafter.

Quesadilla Especial - No.10
Four corn tortillas filled with cheese, served with lettuce and guacamole.

With Chorizo

Champiñones Suizos - No.11
Melted cheese served on a skillet with sautéed mushroom and flour tortillas.

Quesadilla Suiza - No.12
A large flour tortilla stuffed with melted cheese, served with lettuce, guacamole and sour cream.

Shredded Beef or Chicken Fajita Style (Steak or Chicken)

Guacamole - No.13
Served with fresh tomatoes, cucumbers and tortilla chips.

Chicken & Pork

Chuleta Suiza - No.31
Two flour tortillas stuffed with cheese and thin pork loin, topped with more cheese and our roasted piquillo sauce. Guacamole on the side, accompanied with lettuce, refried beans and rice.

Pechuga Suiza - No.32
Two flour tortillas stuffed with cheese and grilled thin chicken breast, topped with more cheese and our roasted piquillo sauce. Guacamole on the side, accompanied with lettuce, charro beans and rice.

Chilaquiles Suizos - No.33
Home made crisp corn tortillas chips with chicken, sour cream and melted cheese, topped with our enchilada sauce (Red or Green).

Chicken Melt - No.34
Diced chicken breast sautéed with bacon, placed on a flour tortilla with melted cheese. Topped with avocado and tomatoes, served with lettuce, charro beans and rice.

Enchiladas Suizas - No.35 or 36
Three fresh handmade corn tortillas filled with chicken, beef or cheese, covered with our enchilada sauce (Red or Green), melted cheese and sour cream, served with charro beans and rice.

Chicken Enchiladas con Mole
Three fresh handmade corn tortillas filled with chicken, covered with Mole sauce, melted cheese, lettuce and sour cream, served with charro beans and rice.

Platón de Chuleta con Chilaquiles Suizos - No.38
Thin boneless pork loin grilled and diced, served on two corn tortillas, with a side of chilaquiles, served with lettuce, charro beans and rice.

Chuleta Tacos - No.47
Diced grilled pork loin, served on two corn tortillas with cilantro, onion, lettuce on the side, accompanied with refried beans and rice.

Alambre Chicken Tacos - No.48
Diced chicken breast sautéed with bacon, onions and bell peppers, served on two corn tortillas accompanied with lettuce, refried beans and rice.

Chicken Flautas - No.54
Three corn tortillas filled with chicken, rolled and fried, topped with sour cream and roasted piquillo sauce on the side, served with lettuce, guacamole, charro beans and rice.

Beef

Bistek Suizo - No.40
Two flour tortillas stuffed with cheese and charbroiled beef steak, topped with more cheese and our roasted piquillo sauce. Guacamole on the side, accompanied with lettuce, charro beans and rice.

American Sirloin al Carbon - No.41
American Sirloin charbroiled steak, served with our roasted piquillo sauce on the side, lettuce, fries, charro beans and rice.

Platón de Bistek con Chilaquiles Suizos - No.44
Diced charbroiled beef, served on two corn tortillas with a side of chilaquiles, charro beans and rice.

Carne Asada con Enchilada - No.45
A thin sirloin steak grilled and served with one cheese enchilada, lettuce, guacamole, sliced jalapeño and piquillo sauce on the side, accompanied with refried beans and rice.

Bistek Tacos - No.46
Diced charbroiled beef steak, served on two corn tortillas with cilantro and onion on the side, accompanied with refried beans and rice.

Alambre Beef Tacos - No.48
Diced sirloin of beef sautéed with bacon, onions and bell peppers, served on two corn tortillas with lettuce, refried beans and rice.

Tacos Dorados - No.56
Three fried corn taco shells filled with shredded or ground beef, lettuce, tomatoes and cheese, served with piquillo sauce, guacamole and charro beans on the side.

Parrilladas

All Parrilladas are served on a table grill and accompanied by our traditional charro beans and fresh handmade corn tortillas.

La Parrilla Suiza #1 Choice!

Parrillada de Pollo - No.37
Chicken Breast diced and sautéed with bacon, onions and bell peppers.

Parrillada Mixta - No.39
Mixed grill of charbroiled beef strips, with two cheese quesadillas and a bell pepper stuffed with cheese, accompanied by chorizo and grilled onions.

Parrillada Suiza - No.42
Delicious Top Sirloin with chorizo and melted cheese.

Parrillada de Filete - No.43
Diced beef sautéed with bacon, onions and bell peppers.

Combination Platters

All combinations are accompanied by our traditional charro beans, rice and lettuce.

Bistek con Enchiladas Suizas - No.14
Two cheese enchiladas served with two charbroiled beef tacos.

Pechuga Suiza con Alambre Tacos - No.15
Two flour tortillas stuffed with cheese and grilled thin chicken breast topped with more cheese. Served with two beef or chicken tacos sautéed with bacon, bell peppers and onions.

Platillo Mixto con Bistek - No.16
Two Bistek tacos served on two corn tortillas, accompanied with melted cheese, chorizo, grilled bell peppers and topped with avocado.

Alambre Tacos con Chilaquiles Suizos - No.17
Two beef or chicken tacos sautéed with bacon, onions and bell peppers, served with a side of chilaquiles (Red or Green).

Mar y Tierra - No.18
Top Sirloin steak cooked to order, accompanied with our crazy shrimp, served with steamed veggies.

Beef Tamal con Enchilada Suiza - No.20
One Beef tamal covered with enchilada sauce, sour cream and melted cheese, accompanied with one cheese enchilada.

♦♦♦ We use only low fat canola oil ♦♦♦

Soups & Salads

Sopa de Tortilla a la Suiza - No.1
Our famous corn tortilla soup with a pleasant blend of melted cheese on top fresh fried corn tortilla strips in a Mexican soup broth.

Bowl Cup

With sour cream and avocado add

Consomé de Pollo - No.2
The unique and traditional Parrilla Chicken soup served with rice, celery and fresh carrots.

Bowl Cup

With avocado slices add

La Parrilla Suiza Salad
Fresh green leaf lettuce, tossed in our house dressing with chopped bacon, cherry tomatoes, blue cheese, tangy strips and candied pecans.

With charbroiled Beef or Chicken add

Caesar Salad
Fresh romaine lettuce with parmesan cheese, black olives, croutons, a pesto stuffed artichoke and Caesar dressing.

With Chicken or Steak add

Chicken Cobb Salad
Fresh iceberg lettuce with carrots, cherry tomatoes, sweet corn, cucumbers and diced chicken tossed with your choice of our house or chipotle ranch dressing.

Taco Salad - No.49
Iceberg lettuce, celery, cucumbers, sweet corn, tomatoes, kidney beans, cheese with a side of dressing and served in a crisp flour tortilla shell.

Beef or Chicken

Veggie Dishes

♥ All healthy veggie dishes are accompanied by our traditional refried beans, rice and lettuce.

Veggie Fajitas - No.21
Grilled sautéed zucchini, bell peppers, onions, mushrooms, tomatoes and sweet corn, served on a skillet. Accompanied with lettuce, sour cream, guacamole and flour tortillas. (Rice not included)

Chile Relleno con Enchilada - No.22
Chile Pobano stuffed with cheese, cooked in egg batter, topped with our special chile relleno sauce and melted cheese, accompanied with one cheese enchilada.

Green Corn Tamal con Enchilada - No.25
One corn tamal covered with green tomatillo sauce, sour cream and cheese, accompanied with one cheese enchilada.

Once You Try One of the Favorites... You will love them!



LA BARRILLA SUIZA

Authentic Mexican City Cuisine

LA BARRILLA SUIZA

Authentic Mexican City Cuisine