

The art of Greek hospitality:

WELCOME TO MAZÌ

The MAZÌ in Morgarten is like a colorful mosaic of flavors that will take you on a culinary journey. Here, traditional dishes are reinterpreted in a modern and exciting way. We take our inspiration from the season and the weather and let this flow directly into our menu. Whenever possible, we work with local products in organic quality.

MAZÌ means “together” in Greek. And that's the way it should be!
Let's «MAZÌ» have a wonderful time at Morgarten.

ORDER - RECOMMENDATION FOR TWO:

Two to three starters and two mains to share.
With the appropriate side dishes each main course becomes (especially the fish and meat dishes) a feast for the taste buds.



STARTERS

Dips & olives

tzatziki, melitzanosalata, fava, olives, olive oil,
grilled bread and pita-bread
18.50

MAZÌ Mezze *(from 2 person)*

kolokitho-keftedes, panko feta-sticks, Kalamata olives,
halloumi-sticks, chickpea-beetroot-falafel, dolmades,
taramas on roasted bread, olive oil and Fleur de Sel
served on the Étagère
24.50 per person

Seasonal bulgur salad *(vegan)*

butternut-squash, pistachio, avocado, lime
18.00

Beetroot salad *(vegan possible)*

manouri cheese, orange, walnuts, leaf salad, pickled onions
19.00

MAZÌ-Style Greek Salad *(vegan possible)*

cherry tomatoes, feta mousse, koulouri "Thessalonikis", pointed
peppers, olives, cucumbers, capers, onions, oregano, olive oil
18.50

Grilled cabbage *(vegan)*

carrot puree, tahini dressing, hazelnuts
15.50

extra bread

grilled bread and pita, oregano, olive oil
3.50

Lavraki ceviche

sea bass, avocado, mango, chili, fennel, lime, coriander

23.00

Calamari “carbonara”

calamari, carbonara-foam, bottarga

16.50

Shrimp “saganaki”

feta coated jumbo shrimps, tomato bisque, basil

28.00

MAINS

Chilopites *(vegan possible)*

traditional Greek pasta, tomato sauce, galo mizithra,
olives, sun-dried tomatoes, capers
25.50

Mushroom trachanoto

fermented sourdough pasta, wild mushrooms, truffle, cacao, hazelnuts
30.00

Risotto „spanakorizo“ *(vegan possible)*

spinach, dill, lemon foam
27.50

Mousaka in clay pot

oven casserole with eggplants, zucchini, potatoes and minced beef,
baked with bechamel sauce
32.00

Safran-Giouvetsi

beef short ribs, saffron, hazelnut, buffalo milk kritharaki
(Greek pasta in rice shape)
38.50

Octopus stifado

grilled octopus, fava, pickled onions, caper berries
34.50

Lavraki

sea bass fillet, fennel, roasted kale, lemon foam
37.50

Kotopoulaki

roasted whole baby chicken glazed with honey marinade,
fresh herbs and lemon vinaigrette

36.50

Braised pork neck

root vegetables, jus, leek kataifi

32.00

Leg of lamb ca. 500g

...slow cooked for 16 hours

fresh herbs, lemon vinaigrette

58.00

SIDES

grilled kale (*vegan*) 5.50

baby potatoes with feta foam (*vegan possible*) 8.00

bulgur salad (*vegan*) 6.50

MAZI fries (*vegan*) 7.50

oven roasted vegetables (*vegan*) 8.00

DESSERT

Lava Cake

chocolate soufflé,
vanilla- or Greek yogurt ice cream
14.5

Revani

greek semolina cake, coconut ganache, mango sorbet
13.50

„Burnt“ Cheesecake

with homemade jam
10.50

Food-Lexikon

Tzatziki: Yogurt-cucumber-garlic dip

Melitzanosalata: smoked eggplant dip

Fava: widespread dip from Santorini, made from yellow flat peas

Kolokitho-Keftedes: fried zucchini-feta-balls

Dolmades: vine leaves stuffed with rice

Taramas: fish roe cream

Koulouri: sesame bread ring

Tahini: paste made of ground sesame seeds

Manouri: Greek double cream cheese from sheep and goat milk

Galo-Mizithra: Greek cream cheese

Declaration of origin

Chicken: Switzerland

Pork: Switzerland

Beef: Switzerland

Lamb: Switzerland / * if no CH Lamb available: Ireland

Fish: Greece

Calamari / Squid: Greece

Octopus: Morocco

Shrimps: Vietnam

Allergies

If you have any questions about allergens, our staff will be happy to answer them.

All prices incl. VAT.