

# MEMORIES MENU



Hello beautiful person, welcome to Elisaburg, your neighborhood kookie bar,  
we are happy to have you here with us :)  
What you are reading is our Memories menu; a menu that, like Elisaburg, wants  
to collect moments experienced inside (and outside of) these walls.

Through frequent visits, you may recognise that we strive to be active in the  
reinforcement of minorities and small businesses.  
That's why the folder of this menu was developed by an Ukrainian guy at the  
beginning of 2022 during the Russian-Ukrainian war.  
Sit back, take a deep breath and let us immerse you in the magical world of  
Elisaburg with its delicious cocktails and unique ambiance.  
Your Elisaburg Team

[www.elisaburg.ch](http://www.elisaburg.ch)

SCAN  
FOR  
📷





The famous ones, as our signatures cocktails.

# SIGNATURES COCKTAILS

## SPICY MEZCAL

25

Fluffy, spicy, sweet-sour and salty, an experience for your taste buds.

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## ELISA'S NEW YORK SOUR

21

A sweet and sour gin cocktail, totally transparent, with a red wine foam on the top.

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## RED BASIL SMASH

20

Our Signature Basil Smash served in an elegant glass, with red glitters and swiss dried flowers on the top.

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## APHRODITE

21

Our unique twist on the Porn Star Martini, get ready to be mesmerized.

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## CHERRY BLOSSOM NEGRONI

20

A beautiful twist on a Negroni that we created for the Elisaburg Love Mobile Bar @StreetparadeofficialZurich.

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## GOLDEN HANDS

25

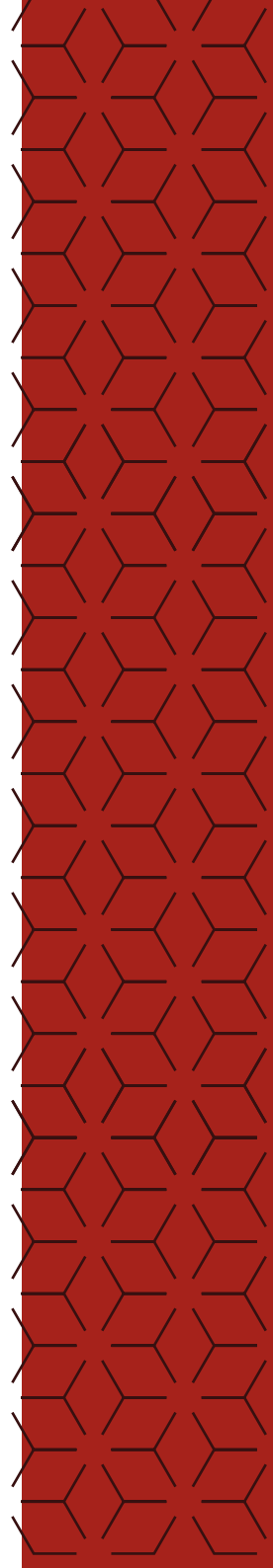
The perfect marriage between Apple "Schorle", Strawberries and Red Peppers. Sustainability and inclusion in liquid form.



ELISABURG  
x  
**gartENGOLD**



The crazy ones, as our special menu.



# ASK FOR OUR SPECIAL MENU



## FLUFFY MENU

Every Year we try to create menus that are more unique than rare. Our first menu was called Aurora and it was a fluffy teddy bear. Why a teddy bear you may ask? Simple! We wanted to create a multi-sensory experience where every cocktail had to be as fluffy as Aurora. Aurora is now retired (lucky her) to the moon.

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## MOON MENU

Our 2023 project, a hand-designed menu with the collaboration of two amazing artists who created the design, layout and hand painted our Moon.

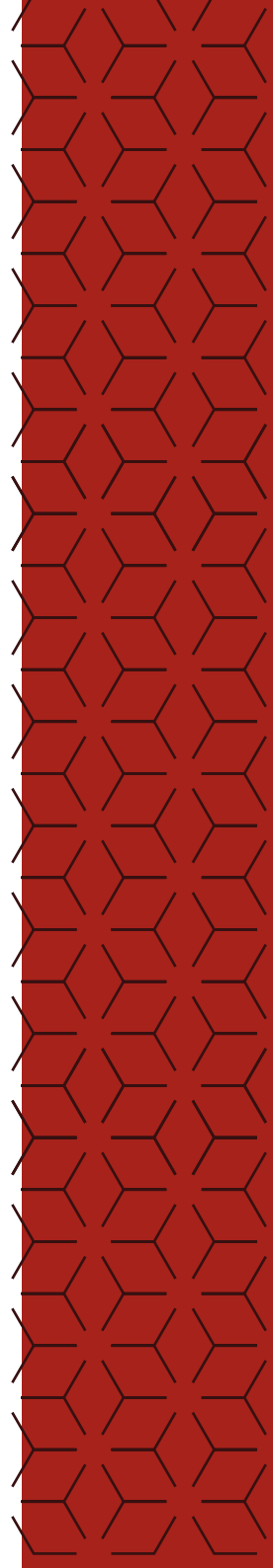
The uniqueness lies not only in the cocktails presented in the moon menu but also is the fact that the glasses in which the cocktails are served are handmade by an Italian female artist.  
(Hip Hip Hurra for Minorities!)

Ask for our Special Menu, we will be more than happy to explain it to you (some better and some worse) but definitely in a unique and personal way :)]

2024 SPECIAL MENU IS COMING...



The happy ones, as our evergreen cocktails.



# COCKTAILS

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**Mezcal Sour** 23

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**Kei Ahnig** 19

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**Espresso Martini** 19

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**Margarita** 19

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**Moscow Mule** 19

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**Negroni** 18

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**Amaretto Sour** 18

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**Virgin Cocktail** 16



If no drink seems to spark your interest,  
then simply let us know :)

Not only we can also make countless of other  
classical cocktails but we will be more than  
happy to create a tailor-made cocktail for you



Longdrinks, the ones everyone know.



# LONGDRINKS

Longdrinks are:

Spirits (Vodka, Gin, Rum, etc. etc...) mixed together with

Fillers (Soft Drinks, Juices, Soda, etc. etc...)

Here a few examples just to give you some ideas to create your own:

## **GIN TONIC**

16

Tanqueray Dry + Thomas Henry Tonic

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## **WHISKEY SODA**

18

Bulleit Bourbon + Sparkling Mineral Water

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## **TURBO TONY**

18

Stoli Red Vodka + El Tony Mate

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## **VODKA GINGER ALE**

16

Stoli Red + Thomas Henry Ginger Ale

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## **COGNAC COLA ZERO**

25

Remy Martin 1786 Accord Royal + Coca Cola Zero

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## **MEZCAL + CITRO**

19

Beu New Moon Espadin + Elmer Citro

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## **PISCO + GINGER BEER**

17

Barsol Quebranta + Thomas Henry Ginger Beer



Aperitivo, the ones you want to start with.

## APERITIVO

Mezcal Spritz 18

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Negroni Sbagliato 16

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Aperol Spritz 14

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Lillet Wild Berry 14

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Campari Spritz 14

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Ginger Spritz 15

ELISABURG



Amari, the ones you want after dinner.



Shots, the ones you want to Party with.

## AMARI 4CL

Montenegro 23% 9

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Averna 29% 9

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Fernet 39% 9

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Appenzeller 29% 8

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Limoncello 30% 9

## SHOTS 2CL

Berliner Luft 18% 5

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Mini Bier 31% 6

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Hierbas Ibiza 26% 6

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Ingwerer 20% 6

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Chartreuse Verte 54% 8

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Tequila Don Julio Blanco 38% 8

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Tequila Don Julio Reposado 38% 9



Beer & Wine, the ones you can always have.

## BEER

Appenzeller Lager - Draft Beer 5.5/8.5

BrewDog Punk IPA 33cl 8

Birra Moretti 33cl 7

Birra Moretti Zero 33cl 7

Vilter Passionfruit 8

## WINES 1,5DL

Staatschreiber, Cuvée (CH) - White 14

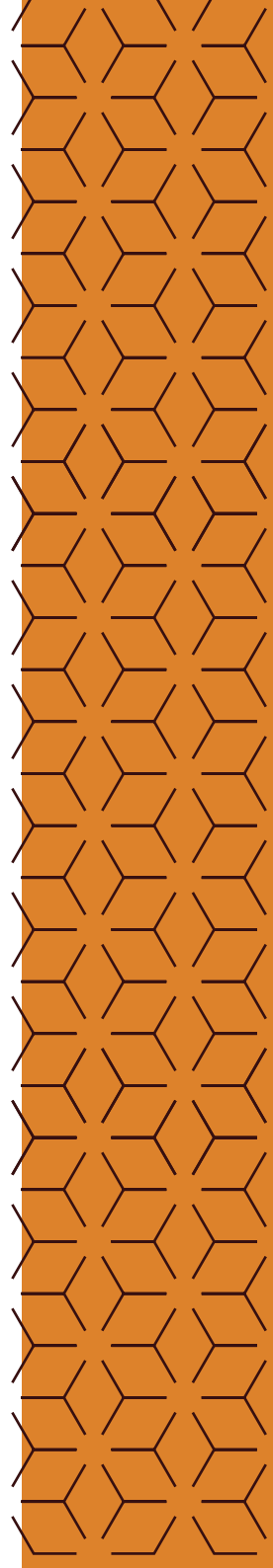
Primitivo (IT) - Red 14

Senza Parole (IT) - Rosé 14

Nudo (IT) - Prosecco 14



Softs, as our very welcome softies friends.





## SOFTS

In case you prefer alcohol free drinks, we have a wide selection. Let us know, if you would like something sweet, sour, without sugar, spicy, sparkling, neat, bitter, etc, etc, etc.. We are more than happy to create something towards your liking. In case you're looking for a soft drink:

<b>Coca-Cola</b>	<b>5</b>
.....	
<b>Coca-Cola Zero</b>	<b>5</b>
.....	
<b>Rhazünser, Mineral mit Kohlensäure</b>	<b>5</b>
.....	
<b>Arkina, Mineral ohne Kohlensäure</b>	<b>5</b>
.....	
<b>Phil's Fruity Ice Tea</b>	<b>6</b>
.....	
<b>Gartengold Apfelschorle</b>	<b>7</b>
.....	
<b>El Tony Mate</b>	<b>7</b>



Mama Rita our unique 70+ year old chef



Maurizio (the one in the middle),  
our trusted pizzaiolo with incredible creations @BVTEGAR

# FOOD, BÖDELE ISCH WICHTIG

BVTEGAR × ELISABURG

Pizza by the Slice: 100h dough 🍕, 100% homemade 🍳,

🌱 only the best ingredients for you

**Nuvola Verde** **ROSSA**  16.5 .-

Afraid of missing out on cheese or meat? No worries. This amazing creation has nothing "da invidiare" to a non vegan pizza. Homemade Confit Tomatoes with Thyme, homemade organic Basil Espuma on Coconut basis and homemade Garlic Crunches.

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**Scandalosa** **BIANCA** 12.5 .-

A scandalous reinterpretation of the Hawaiian Pizza, with a pink dough, homemade Pineapple Jam, Prosciutto Cotto Gran Biscotto, fresh Straciatella Cheese and handpicked Swiss Flowers from Ticino.

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**Luna di Miele** **ROSSA** 12 .-

"Honeymoon" for your taste buds. Nduja Spilinga Sausage from Calabria (a bit spicy), fresh Mascarpone, homemade Rucola Powder and homemade Organic Honey Caviar.

*We recommend 2 slices for a happy tummy :)*

More amore?  
Scan me!



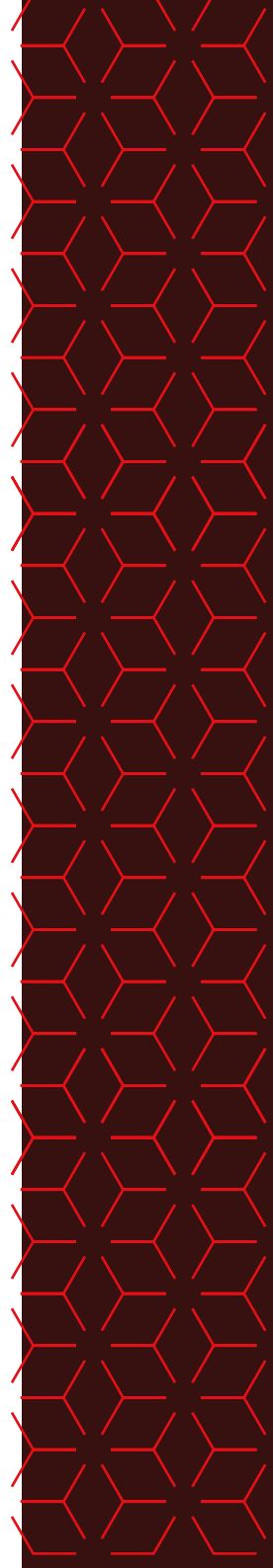
**ROSSA** = with 100 handpicked San Marzano - Rosso means Red

**BIANCA** = without tomato sauce as base - Bianca means white

All our Pizzas are topped with a cold pressed **EXTRA VIRGIN OLIVE OIL** made with 100% Italian Olives

*Die Bottega Della Pizza hat bis 22:00 Uhr geöffnet.*

Über Zutaten in unseren Gerichten, die Allergien oder Intoleranzen auslösen können, informieren Sie unsere Mitarbeitenden auf Anfrage gerne. Alle Preise verstehen sich in Schweizerfranken (inkl. MwSt. 8.1%)



## OUR TEAM



*“Willkomme i de Familie.”*

Elisaburg is more of a family than a team. We are certainly a smiley bunch, having good days, yet every now and then we can also have bad days. We try to respect each other's state of mind in order to create a healthier society. This of course does not mean that we will not be kind and caring - sometimes we can all just have the blues. We try to break the toxic patterns imposed for years within the society of gastronomy, our goal is the well-being of our clients as much as of our team. For years now Elisaburg has selected a kind, polite and unique clientele who have become part of the extended family of this quirky little neighbourhood bar. If you want you can be part of it too, with your ups and downs, during your good days and during your “not so good” days, there is only one request: Respect each other and refrain from putting yourself above others - we will always be here for you :)

A warm hug.

Team Elisaburg

# ELISABURG

