



at home dining

geneva

Eat Me's menu is a collection of food souvenirs – a sampling of our most memorable food discoveries from around the world. Our concept is based on small plates, ideal for sampling and sharing. For our at home dining service, we offer the best of Eat Me with slightly modified portion sizes that are best suited for in-home dining.

the world on small plates

A selection of dishes in our signature small plate format... ideal sharing (or not!)

HMMMMMUS CHF 12
Delicate chickpea purée topped with herbs, olive oil and served with artisanal pita bread

BETTER THAN BUTTER CHF 18
Burrata seasoned with extra virgin olive oil, served with a crumble of black olives & rosemary, marinated cherry tomatoes and basil jelly

TRAVELING CEVICHE CHF 22
Sea bream ceviche with our homemade "leche de tigre" infused with Mezcal, topped with pineapple, avocado, cocoa nibs, fresh red chili peppers and chipotle-corn flour chips

LA SIERRA CHF 18
Causa of Agrida potatoes and puffed quinoa, sweet potatoes sautéed with honey, blanched Vitelotte potatoes, huancaina and Andean chimichurri sauces, rocoto chili gel, peanuts, salad of Botija olives, "cancha" corn nuts, and queso fresco

EN ATTENDANT TARTARE CHF 18
Beef tartare seasoned with smoked salt from Guérande, served on a cream of goat cheese and horseradish, and topped with pickled mustard seeds, roasted hazelnuts, and an estragon coulis; served with sliced toast

BONE-IN SHANGHAI CHF 26
Six pork spare ribs marinated and slow cooked in our tangy Asian sauce, served with our sweet-chili sauce

WHAT A JERK! CHF 18
De-boned chicken ballotine marinated in a blend of Jamaican spices, served with its crispy skin, smoked pineapple purée, charred baby corn and "jerk" sauce

LE SOUK ET LE ZAALOUK CHF 22
Slow cooked lamb shoulder marinated in harissa and cinnamon-infused almond milk, eggplant zaalouk seasoned with prune dusted sesame seeds, roasted almonds, and candied lemon zest

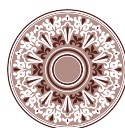
BARBACOA MARQUITOS "KIT OF 5" CHF 36
Compose your own tacos so they are perfectly fresh when you are ready to eat... 5 mini corn tortillas, our signature barbacoa beef, chipotle salsa, queso fresco. Heating and assembly is required

desserts

Our favorite desserts served the same as in the restaurant

CARAMEL LOVERS IN NYC CHF 12
Vanilla cheesecake served with a side of salted-butter caramel

MRS. MAPLE'S PECAN PIE CHF 14
Decadent pie of pecans caramelized in maple syrup, served with a side of crème fraiche



wines

Need a bottle to go with your meal? We are offering special take-away prices on some of our most popular wines

SPARKLING
Italy: SETTEANIME, Prosecco CHF 52
France: PERRIER JOUËT Brut, Champagne CHF 99

ROSÉ
France: ALLEGRIA, Dolce Vita, Syrah-Grenache CHF 39

WHITE
New Zealand: VILLA MARIA, Sauv. Blanc CHF 39
Switzerland: DOMAINE DES MUSES, Petite Arvine CHF 69

RED
Argentina: MENDEL, Lunta, Malbec CHF 52
Italy: SAN LAZZARO, Clandestino, Sangiovese CHF 59

If you are looking for a specific bottle from our full wine list, please inquire with our staff

To Order:

🌐 Online in 2 clicks: www.eat-me.ch
📞 Phone: +41 22 736 19 97

Pre-orders accepted

Download our digital loyalty app to earn special rewards



Tuesdays & Wednesdays
12h00 – 13h30 & 18h45 – 21h30

Thursdays & Fridays
12h00 – 13h30 & 18h45 – 22h30

Saturdays
18h45 – 22h30