



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 for sharing (or not!).

We recommend 2 plates and a dessert for a fulfilling meal per person.

BETTER THAN BUTTER CHF 18
Burrata Genevoise 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 "leche de tigre" infused with Mezcal and topped with pineapple, avocado, cocoa nibs, fresh red chili peppers and chipotle-corn flour chips

PERUVIAN HIGHLANDS CHF 18
Peruvian causa served with quinoa salad, Aji Amarillo peppers, avocado purée, fried & pickled onions, puffed amarante, queso fresco and a gel of spicy rocoto

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

NEW AGE GYOZA CHF 22
Four homemade gyozas stuffed with Asian marinated veal brisket, served with a cream of roasted cashews, pineapple chutney and a teriyaki demi-glace

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

SAILING THE SPICY SEA CHF 24
Octopus tentacle cooked at low temperature then seared for a crispy, tender finish, served with a potato cream spiced with turmeric and za'atar, zitoun mchermel and chermoula crumble

AROMAS DE BRASAS CHF 24
Slowed cooked beef marinated and smoked in Peruvian "anticucho" spices, sweet potato purée

BARBACOA MARQUITOS KIT CHF 36
Compose your own tacos so they are perfectly fresh when you are ready to eat... Six 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



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, Emma, Prosecco CHF 52
France: PERRIER JOUËT Brut, Champagne CHF 99
France: RUINART, Blanc de Blancs, Champagne CHF 109

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

WHITE
New Zealand: VILLA MARIA, Sauvignon Blanc CHF 39
Switzerland: Domaine des LOLLIETS, Chasselas CHF 39
Russia: BURNIER, Chardonnay CHF 49
South Africa: TERRE BRÛLÉE, Chenin Blanc CHF 55
France: Domaine FOUASSIER, Sancerre CHF 69

RED
Chile: Viña LAS NIÑAS, Carménère CHF 39
Switzerland: CHAFALET, Les Noces Noires, Pinot Noir CHF 49
Argentina: MENDEL, Lunta, Malbec CHF 52
France: A. JAUME, Gigondas, Grenache-Syrah CHF 59
Italy: SAN LAZZARO, Clandestino, Sangiovese CHF 59
Italy: Cantina MOROS, Salice Salentino Riserva CHF 69

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

Order for Take Away
with 10% rebate on food

- 🌐 Online in 2 clicks: eat-me.ch
- ☎ By telephone: +41 22 736 19 97

Pre-orders accepted



Order for Delivery

- 🚗 Via [Uber Eats](#)
- 🚗 Via [Hop](#)

Tuesdays through Saturdays
18h00 – 21h30
Sundays & Mondays Closed