



RC

BIJOUX CATERING

Rachid Benboudy

ARABIAN CUISINE

SALADS AND STARTERS

Harira Ramadan Soup
Vegetables and Chickpeas Soup

Sesame and Avocado Hummus
Served with Salad Leaves

Hummus and Kefta
Served with Roasted Onions

Pumpkin salad with Sambuse
Doughnuts filled with Cheese and raw Pumpkin marinated with Ginger, Chili and Cipolotti

Falafel salad
Chickpeas balls served with Salad leaves and Yoghurt dip

Halloumi salad
Fried Sheep and Goat cheese served with Salad leaves and Yoghurt dip

STARTERS COMBINATION

Cold Mezze Plate
Hummus, Tabouleh and Mousaka

Warm Mezze Plate
Fatayer, Falafel, Hummusa and Tabouleh

Libanese Tabouleh
Parsley salad with Couscous, Olive oil and Lemon

Hummus Tahini
Chickpeas, Sesame and Lemon

Mousaka
Eggplant, Chickpeas and Tomatoes

Babaganoush
Smoked Eggplant and Sesame



A collage of Mediterranean mezze dishes. In the foreground, a white bowl is filled with several golden-brown, round falafel balls resting on a bed of green lettuce. To the left, a small white bowl contains a thick, red hummus topped with olive oil and pine nuts. Next to it is a whole head of garlic. In the background, a wooden mortar and pestle sits on a dark surface, surrounded by fresh radishes and other vegetables. The overall lighting is warm and natural, highlighting the textures of the food.

WARM STARTERS MEZZE

Warm Mezze Sambuse
Small doughnuts filled with Cheese

Fatayer
Small doughnuts filled with Spinach

Filo pastry cigars
Dough rolls filled with Cheese

Falafel
Fried Chickpeas balls

Halloumi
Fried Sheep-Cow-Goat cheese

Vegetarian Mograbieh
Chickpeas, Coarse Couscous and Pine Nuts

MAIN COURSES

Vegetarian Couscous

With Carrots, Kohlrabi, Peperoni, Zucchini, Chickpeas and Raisins served with Coriander-Saffron sauce

Couscous with Chicken

Chicken Thighs and Vegetables

Couscous with Lamb

Organic Lamb Ragout and Vegetables

Vegetable Tagine

Artichokes, Potatoes, Peas and Carrots cooked in Saffron sauce served with Arabic Rice

Kefta Tagine with Egg

Beef and Lamb balls cooked in Moroccan Tomato sauce served with Poached organic Egg served with Arabic Rice

Lamb Tagine with Prunes

Organic Lamb stewed with Tomatoes and Saffron served with Arabic Rice

Beef Tagine with Dates

Beef stew braised in Saffron sauce served with Arabic Rice



GRILLED MAIN COURSES

Chicken Brochette served on Ratatouille
with Dates
With Ginger Yoghurt dip

Kefta Brochette with Loubia
Skewer with minced Beef/Lamb, Green
beans in Moroccan Tomato sauce

Merguez with Mograbieh
Three Lamb sausages, Chickpeas, Coarse
couscous and Pine nuts

VEGETARIAN MAIN COURSES

Oriental Vegetarian Plate

Hummus, Tabbouleh and Couscous Salad, Falafel, Filo pastry cigars and Stuffed Tomato

Falafel burger

Hummus, Yoghurt and Tomatoes served with Salad Leaves and French fries

Halloumi burger

Avocado, piquant Salsa and Tomatoes served with Salad Leaves and French fries

DESSERTS

Baklava

Fruit Kebabs

Labneh with fresh figs

Panna-cotta with dates jam

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