



*R*

BIJOUX CATERING

*Rachid Benboudy*

INDIAN CUISINE

## STARTERS

### PAKORA

Mixed with garbanzo cheese batter. Crispy fried in oil

### SHISH KEBAB

Chicken minced with green chilli, butter, onions, cilantro and ginger.

Fried on a spit in tandoor. Available as a mild or savory variant, choose yourself

### JHINGA TANDOORI

Fresh prawn shrimp in masala spice, chopped chilli, lime juice and pepper turned.

Grilled on a spit in tandoor

### SAMOSA

Deep fried dumplings with coriander, potatoes, peas and ajwan (king cumin)

## MAIN COURSES

### MURG MAKHANWALLA

In the Tandoor pre-cooked chicken, the ginger, garlic and some chilli, deggi mirch (special chilli mixture) and tomato puree is zugben. Served in a creamy and slightly spicy butter coconut sauce

### HANDI GOHST LAZIZ

Lamb marinated 24 hours in yogurt. With onions, tomatoes, red chilli and rich spice selection we rounded off ginger. Served with coriander. Spicy in the seasoning

### SHAI KORMA

Lamb pieces in a spicy cashew sauce Mogulart. Nuts, raisins and cream complete this specialty. Mild aroma

### ACHARI GOHST CURRY

Tender lamb is boiled with chilli, onion and fennel seeds, fenugreek, ginger, garlic and tomatoes. Then rounded with sweet and sour mango pies. Rather racy in taste

### MALABA FISH CURRY

Gorgeous fish fillet pieces classic with cream, garlic and chilli sweat. Then enriched with turmeric, black mustard seeds and curry leaves. With some coconut



## **PANIR MASALA**

Panir is an Indian cream cheese in a crumbly consistency. This paneer is served in a light cream sauce Mogulart style with cashews

## **BIRIYANI MURG**

Chicken with rice, nuts, saffron, chili, almonds and cardamom baked underneath a baked dough lid

## **BIRIYANI GOST**

Lamb with rice, nuts, saffron, chili, almonds and cardamom baked underneath a baked dough lid

## **TIKKA MURG**

Delicate chicken pieces grilled without bone in tandoor. Previously turned in traditional Tandoormarinade. The chicken is served on a bed of sautéed colorful vegetables

## **MALAI BOTTI MURG**

Lime juice, white pepper, yogurt, ginger and some garlic are processed into a marinade. Tender pieces of chicken are inserted and slowly grilled in the tandoor. The chicken is served on a bed of sautéed colourful vegetables

## **TANDOORI JHINGA**

Fine prawns marinated with yogurt and a variety of spices. Baked in Tandoor. The shrimps are served on a bed of sautéed colorful vegetables.

## SIDES

### **ROTI**

Whole grain bread baked in Tandoor

### **NAAN**

White bread baked in Tandoor

### **KNOBLAUCH NAAN**

White bread baked in Tandoor with garlic

### **RAITA**

Mild yogurt with cucumbers seasoned with a special Raita seasoning

## DESSERTS

### **KULFI**

Indian parfait with cardamom, almonds and milk

### **GULAB JAMUM**

wheat dough droplets deep fried and inserted in sugar syrup and Indian seasons served with coconut shavings

### **MANGOLASSI**

Yogurt drink with fresh mango



ZURICH  
Switzerland  
Tél. : +41 435 531 207  
info@bijouxcatering.ch

BASEL-MULHOUSE  
Switzerland  
Tél. : +41 44 830 91 21  
info@bijouxcatering.ch

BERN  
Switzerland  
Tél. : +41 44 830 91 21  
info@bijouxcatering.ch

GENEVA  
Switzerland  
Tél. : +41 435 531 207  
info@bijouxcatering.ch



BIJOUX CATERING

*Rachid Benboudy*



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