

SOUPS

Shorba

Traditional Arabic lentil soup

Harira

Maroccaine chicken soup with chickpeas, spiced with harissa

Chickpea Soup

With coriander, baby-spinach, and vegetables

Carrot Soup

With roasted chickpeas and tahini

SALADS

Pickled Beetroot and Chickpeas Salad

With goat cheese

Fattoush Salad

Refreshing cucumber-tomato salad with herbs and toasted pita bread

Tabbouleh

Classic Middle East bulgur salad with parsley and tomato

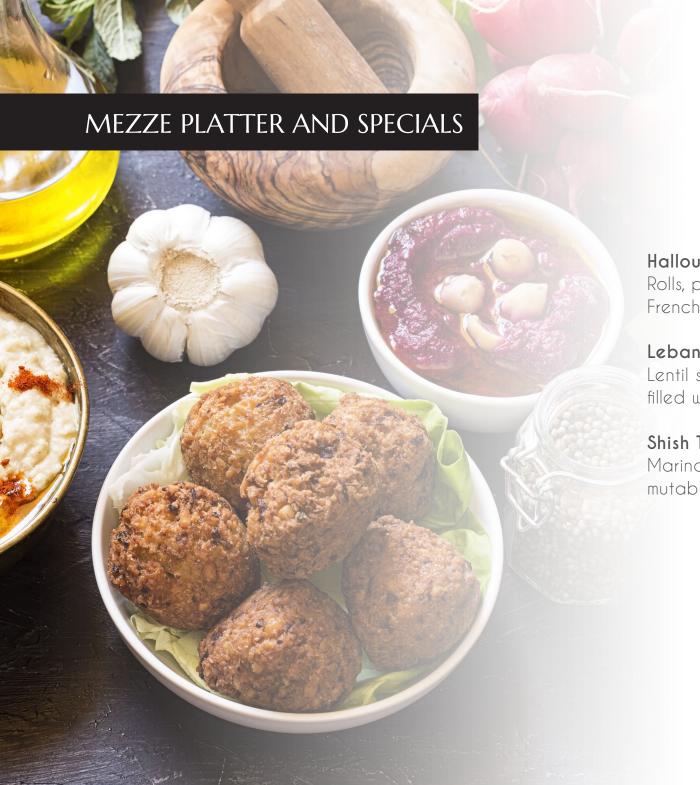
Fennel Yogurt Salad

Topped with sumac marinated prawns

Lebanese Spinach Salad

With walnut, roasted cauliflower, tomato, pomegranate seed served with toasted manakish Bread





Halloumi Burger

Rolls, parsley, onions, sumac, tzatziki salad, French fries

Lebanese Mezze Plate

Lentil sambousek, organic falafel, beet dip filled with vine leaves

Shish Taouk Platter

Marinated oriental skewers, tzatziki, hummus, mutabbal, batata hara, fresh chili

MAIN COURSES

Bulgur Kibbeh with Tzatziki

Minced beef filling, walnuts, deep fried (3 pieces)

Köfte with Tahini Sauce

Minced beef and lamb balls (4 pieces)

Chicken Breast Skewers

Served with Apricot Harissa Dip, roasted hazelnuts, and honey (3 pieces)

Köfte Skewers with Fig and Chili Dip

Minced beef (3 pieces)

Merguez Lamb Sausages with Tzatziki Spicy

(2 pieces)

Beef Sambousek with Labneh

Fried dumplings with minced beef filling (4 pieces)

Hummus Belhame

Chickpea puree, tahina, minced beef, roasted pine nuts.

Date wrapped in Veal Bacon

Served with ginger yogurt dip (6 pieces)

Lebanese Samke Hara

Tomatoes, onions, garlic, hot peppers, fresh coriander

Tajine with Chicken

Lemon and olives

HOT AND COLD MEZZE

Hummus *

Chickpea sauce

Muhammara *

Walnut pepperoni

Turkish Tabbouleh *

Bulgur, cucumber, tomatoes, parsley

Lebanese Moussaka *

Chickpeas, tomatoes, eggplants

Mutabal *

Eggplant jam and tahina

Tzatziki

Cream yogurt, cucumber, dill, garlic

Olive Rennet

Cream yogurt, walnut, eggplant

Goat's Cream Cheese Schnabel Geiss

Apricot harissa dip, olive oil, roasted pine nuts, pepper

Falafel with Tahina **

Deep fried dumplings with lentil filling (3 pieces)

Fatayer with Tzatziki **

Deep fried dough donuts with spinach filling (3 pieces)

Halloumi with Tomato and Pepperoni Sauce

Sheep, cow, and goat cheese, marinated and roasted

Batata Harra with Ginger Yogurt Dip **

Fried potatoes and fresh chili

HOMEMADE DESSERTS

Baklava

Honey, walnuts, almonds, and pistachios

Marble Brownie

With sour cream ice cream

Yogurt Panna Cotta

The light variation of Italian classic Panna Cotta

Labneh

With Greek honey and walnuts

Saffron-Halva

Persian sweet delight with saffron and rose water



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