



RC

BIJOUX CATERING

Rachid Benboudy

ARABIAN CUISINE

## SOUPS

### **Shorba**

Traditional Arabic lentil soup

### **Harira**

Maroccan 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

A collage of Mediterranean dishes. In the foreground, a white bowl holds several golden-brown fried falafel balls on a bed of green lettuce. To the left, a small bowl of white hummus is topped with red spices. Above the hummus is a whole head of garlic. In the background, a wooden mortar and pestle sits next to a bowl of red beet dip with chickpeas. A jar of lentil sambousek is also visible. The entire scene is set on a dark, textured surface.

## MEZZE PLATTER AND SPECIALS

### **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

\*vegan

\*\*vegan possible



## 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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