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BIJOUX CATERING

Switzerland

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





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