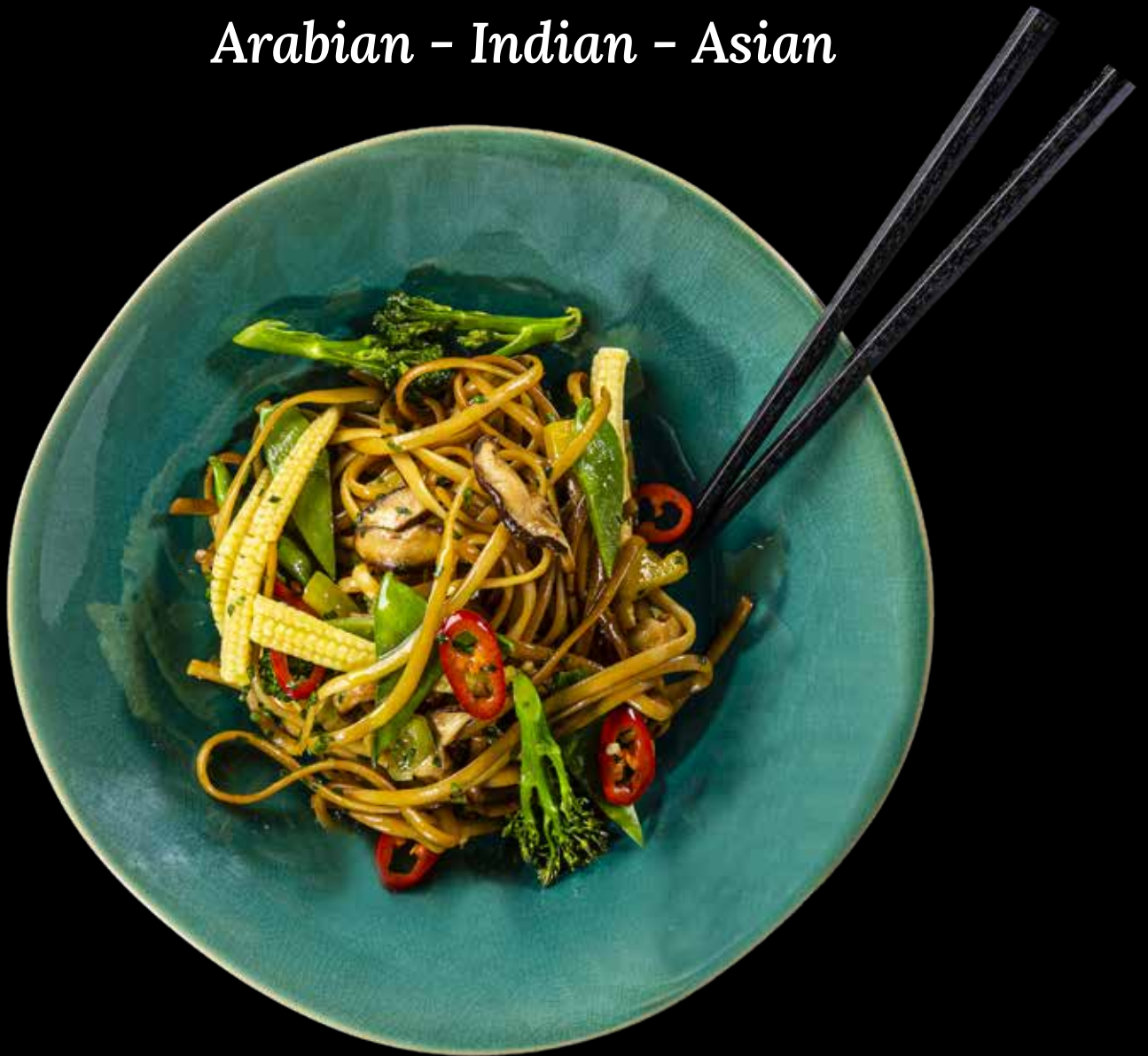


INTERNATIONAL CUISINE MENU

Arabian - Indian - Asian



BIJOUX CATERING
Switzerland





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ARABIAN CUISINE



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

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

Soups

Shorba

Traditional Arabic lentil soup

Harira

Marocaine chicken soup with chickpeas, spiced with harissa

Chickpea Soup

With coriander, baby-spinach, and vegetables

Carrot Soup

With roasted chickpeas and tahini



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





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, degggi 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 car damom baked underneath a baked dough lid

Biriyani Gost

Lamb with rice, nuts, saffron, chili, almonds and car damom 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 Jamun

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

Mangolassi

Yogurt drink with fresh mango





ASIAN CUISINE



Starters

Gyoza with Swiss Chicken

Fried Japanese dumplings with Swiss chicken served with an Asian dip, 4 pieces

Gyoza with Shrimps

Fried Japanese dumplings with shrimps served with an Asian dip, 4 pieces

Gyoza with Vegetables

Fried Japanese dumplings with vegetables served with an Asian dip, 4 pieces

Dim Zuma

Deep fried Dim Sum with shrimps and a hot sweet and sour dip, 5 pieces

In Love with Mongkok

Steamed Momos filled with Swiss beef, spring onions and cur cuma, 4 pieces

Hong Kong Stories

Steamed Momos with glass noodles, edamame, chick peas, leek, ginger and miso broth, 4 pieces

Year of the Rooster

Steamed Baos with Swiss chicken breast, spring onions and fresh ginger, 4 pieces

Edamame Deluxe

Tempura Edamame with Sweet potatoes Sticks served with homemade chipotle mayonnaise dip

Octopus Salad

Octopus salad, seaweed, carrots, radish and beet root

Main Courses

Free Ginger Chicken

Hot Ceylon chicken curry with fresh ginger, roasted sesame seeds and jasmine rice, garnished with a yogurt cucumber dip, peanuts and Poppadum

Welcome to Heaven & Tofu

Rice noodles with vegetables, tofu, mushrooms, peanuts, eggs and fresh herbs.

Beef & Zen (medium hot)

Udo noodles, tender beef, chili, lemongrass, vegetables, mushrooms, peanuts and fresh herbs

Sea Hopper

Fried rice with shrimps, vegetables, eggs, peanuts and red onions

Pho Bo

Vietnamese rice noodle soup with beef, spring onions, bean sprouts and fresh herbs

Tokyo

Grilled Teriyaki salmon steak on a bed of wok vegetables served with jasmine rice

Dream Island

Glass noodles with curry, marinated Swiss chicken breast, fresh vegetables, peanuts, eggs and herbs

My Name is Shrimp (medium hot)

Rice noodles with vegetables, shrimps, sepia, peanuts, herbs and eggs

Duffy's Favourite

Fried duck with eggs, fresh vegetables and herbs

Desserts

Matcha Tiramisu

Semi frozen matcha tiramisu with berries

Sweet Springrollss

Hot banana and jackfruit spring rolls drizzled with honey and chocolate drops

Vitamin Tartar

Mango tartar with yuzu ice cream and fresh wild mint



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