

INTERNATIONAL  
CUISINE MENU

*Arabian - Indian - Asian*



BIJOUX CATERING

*Switzerland*





# INTERNATIONAL CUISINE MENU

***Arabian Cuisine***  
page 4

***Indian Cuisine***  
page 8

***Asian Cuisine***  
page 12



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# ARABIAN CUISINE



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## **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



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# INDIAN CUISINE



RC  
8

## 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



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# ASIAN CUISINE



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## 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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