



## **Salads Spring/Summer 2020**

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- Charred carrots & fennel with cumin & dill yoghurt, chicory, orange & toasted pumpkin seed (milk)
  - Fine green beans, tarragon salmoriglio with cherry tomatoes, capers & shallots (mustard, sulphates)
  - Ribboned courgette, rocket, goat's cheese, sun blushed tomatoes, mint and lemon (milk)
  - Roasted butternut squash with caraway, roasted red onions, toasted seeds, ricotta and chilli (milk)
  - Toasted cous cous, peaches, heritage tomatoes, red onion, mint, pomegranate, feta, basil & lemon dressing (gluten, milk)
  - Bulgar wheat & burnt aubergine tabbouleh with chopped mixed herbs, red onion, capers & lemon zest (gluten, sulphates)
  - Charred broccoli with toasted garlic breadcrumbs, chilli, parsley & olive oil (gluten)
  - Spanish tuna with tomatoes & peppers, cornichons, capers, lemon & radicchio leaves (fish, sulphates)
  - Penne, wild garlic pesto, Vinci olives, roasted tomato, green beans, baby mozzarella and basil (gluten, milk, sulphates)
  - Summer ratatouille- grilled aubergine & peppers with tomatoes, courgettes, Kalamata olives & salsa verde (sulphates)
  - Judion butterbeans, roasted peppers, tomatoes, chorizo, chilli, parsley and orange (milk, nuts)
  - Carrot & beetroot slaw with lemon, ginger, toasted sesame seeds, Dijon mustard dressing & parsley (mustard, sesame)
  - Roasted sweet potatoes with Thai green dressing, snaps & mange touts, ginger, spring onions & coriander (mustard, sesame)
  - Tender stem broccoli, quinoa, lemon, pickled red cabbage, mint, basil & gordal olives (mustard, sulphates)
  - New potatoes, poached salmon & watercress crème fraiche with lemon, spring onions, capers, black pepper & tarragon (fish, milk, mustard, sulphates)
  - Cucumber, shaved fennel, orange segments & parsley with poppy seeds, orange & pomegranate dressing (mustard)
  - Sugar snap peas, green beans & buffalo mozzarella with rocket, lemon, dried chilli & extra Virgin olive oil (milk)
  - Charred Summer vegetables with garlic & saffron "aioli" dressing, lemon, basil & rocket (eggs, mustard)
  - Papadeli panzanella- roasted peppers, tomatoes, vinci olives, basil, red onions with toasted sour dough & Sherry vinaigrette (gluten, sulphates)
  - Chipotle slaw- sweetheart cabbage, carrots & spring onions with corn, avocado, apples, chipotle sour cream, lime & coriander (milk, mustard)
  - Broad beans, peas & radishes with chicory leaves, feta, lemon, chilli & mint (milk)
  - Spanish chickpeas with peppers, spicy harissa, apricots, toasted almonds & coriander (nuts, soya)
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**Great accompaniments to main dishes or on their own - To take-away £3.25 per portion  
Based on a large serving spoon per portion Minimum 8 people per salad**

Allergen advice : Please ask for further information.

Caterers

Weddings

Cookery School

Cakes

Hampers

[www.papadeli.co.uk](http://www.papadeli.co.uk)

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"We were so happy with the untiring efforts of your crew, their friendliness and flexibility and fabulous flavours of every dish" - M