



Papadeli Picnics 2020

Nothing is frozen, we use the best ingredients we can find and everything is made to order by hand.
We make it, you serve it. It couldn't be simpler.

Please pre order

How to order :

Please email us on info@papadeli.co.uk to place your order giving us 48 hours notice. We will prepare everything ready for collection from Papadeli. Please let us know what time you would like to collect To avoid waiting when you arrive.

Papadeli Picnic (2 people min) - £16 per person

A wedge of Westcombe Cheddar
Magno Alejandro sliced chorizo 100g
A loaf of Bertinet ciabatta
Mixed Papadeli salad pots (choose 2 salad from list on the right)
Tortilla Espanola
Papadeli brownies with raspberries
Pipers crisps
Organic Luscombe farm juices

Add

Salmon and chive tartlet (2) £3
Vegan mushroom, puy lentil and rosemary rolls £3
Vegan arancini ball with wild mushrooms £3
Gordal olives £3
Spanish almonds £4.95
Cornish Charcuterie salmon and horseradish pate £7.25
Ortiz sardinallas £3.95
Cornish charcuterie duck rillete £7.25
Cornish charcuterie salmon and lemon pate £7.25
Papadeli sausage rolls with pork, chorizo and fennel £3
Vegetarian sausage rolls with chestnut mushrooms and lentils £3

Add a bottle of something to your picnic-

Costa Cruz 2018 Spain, £10.00 - Either red or white – Great Papadeli house wine, easy drinkers and perfect picnic wines
Moretti or Estrella Galicia £2 per bottle
Luscombe Elderflower bubbly 750ml £4.50

All packed in a recyclable Papadeli carrier with recyclable/compostable disposables.

Please note any dietary requirements when placing your order and we can advise

Papadeli salads (choose 2)

If you would like to order any of these salads separately or in addition then add £3.25 per salad per portion

- Pea, edamame bean, fresh chilli, lemon, mint, feta and rainbow radishes
- Tomato, orzo, vegan basil mayo, parsley, olive red onion
- Butterbean, piquillo, roasted squash, red cabbage and rosemary vinaigrette
- Bulgar wheat & burnt aubergine tabbouleh, chopped herbs, red onions, capers & lemon
- Marinated grilled vegetables with basil and lemon and grilled halloumi
- Green bean, carrot ribbon, ginger and toasted sesame
- Farro, roasted honey glazed carrots, toasted hazelnuts, chopped herbs and lemon infused olive oil
- Greek salad - tomatoes, cucumber, feta cheese, red onion & Kalamata olives