



Papadeli Autumn Lunch & Supper Parties 2021

Salads all £3.75 per salad per portion minimum order 8 per salad (or ask for full salad list)

Farro, roasted carrots, fennel, leeks, orange and chopped herbs	(gluten)
Roasted spiced cauliflower, spinach, sultanas, coriander, saffron and yoghurt.	(milk)
Charred carrots & fennel with cumin & dill yoghurt, chicory, orange & toasted pumpkin seed	(milk)
Fine green beans, tarragon salmoriglio with cherry tomatoes, capers & shallots	
Bulgar wheat tabbouleh with chopped mixed herbs, red onion, capers & lemon zest	(gluten)
Broad beans, peas & edamame beans with chicory leaves, feta, lemon, chilli & mint	(milk, soya)
Spanish chickpeas with peppers, spicy harissa, apricots, toasted almonds & coriander	(nuts)
Red and golden beetroot with caramelised red onions,, toasted seeds, walnuts and chopped herbs	(nuts)
Jewelled rice salad with dried fruit, chopped herbs and pomegranates	
Cumin scented carrots with lentils and coriander	
Roasted squash, caramelised red onions, baby spinach, feta, toasted seeds and za'atar	(milk)
Imam Beyaldi slow cooked aubergines, chickpeas, tomatoes, coriander, toasted spices & seasoned yoghurt	(milk)
Autumn coleslaw with red and white cabbage, fennel, carrot, walnuts, Dijon dressing and lots of herbs	(mustard)

Tarts – Serves 12 - £35.00 (or ask for full tarts and frittatas list)

Pancetta, caramelised onions and comte	(meat, gluten, eggs, milk)
Butternut squash, walnut, spinach and gorgonzola	(gluten, eggs, milk, nuts)
Spinach, ricotta and pine nut	(gluten, eggs, milk)
Courgette, asparagus, spinach and Pecorino	(gluten, eggs, milk)
Chestnut mushroom, shallot, tarragon and Parmesan	(gluten, eggs, milk)

Frittatas and Tortilla – Serves 12 - £32.00

Mediterranean vegetable and feta and summer herbs frittata	(eggs, milk)
Courgette, pine nut and Parmesan frittata	(eggs, milk)
Tortilla Espanola - A classic Spanish omelette	(eggs)

Mains and cheese & meat boards

Poached salmon with fennel, watercress and lemon and dill crème fraiche £7pp (min 6 portions)	(celery, fish, milk)
Roasted chicken thighs with preserved lemon, pine nuts and honey £6pp (min 6 portions)	(meat, nuts)
Aubergine stuffed with bulghur wheat, tomatoes, feta and Summer herbs £5pp (min 6 portions)	(gluten, milk)
Cheese board with a selection of crackers, pickles and fruits £32 feeds 4	(milk, gluten)
Charcuterie board with breads, chutneys and pickles £30 feeds 4	(meat, gluten)
Papadeli snacks – Torres crisps, Catalan almonds, Forest focaccia, Gordal olives, artisan grissini, Cornish charcuterie salmon pate, Iberico sliced chorizo £36 feeds 6	

Whole cakes serves 14 to 16 (or ask for a full cake and treats list)

Tunisian whole orange & almond with a chocolate ganache (GF) £45	(eggs, milk, nuts, soya)
Chocolate Nemesis (mousse like and super rich) (GF) £45	(eggs, milk, soya)
Papadeli New York style vanilla and raspberry cheesecake £65	(gluten, eggs, milk)
Papadeli lemon tart £35	(gluten, eggs, milk)
Papadeli pecan and maple tart £35	(gluten, nuts, eggs, milk,)
Pear & berry frangipane tart with an apricot glaze £35	(gluten, nuts, milk, eggs)
Giant Papadeli meringues, fruit compote and cream (GF) £3.95pp	(eggs, milk)
Tiramisu £24 minimum 6 people. Additional portions £3.95 pp	(gluten, eggs, milk, soya)
Papadeli brownies – white chocolate & raspberries £18 tray of 8 to 10	(gluten, eggs, milk, soya)

Caterers

Weddings

Cookery School

Cakes

Hampers

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