



Meals for heating at home

Full of flavour, all homemade with the best ingredients we can find

Chicken £12 pp (minimum 8 people)

Chicken Basquaise – A rich casserole of chicken, chorizo + tomato (gluten, milk, sulphites)
Chicken Orvieto - A flavour some casserole of chicken, fennel, black olives + lemon (celery)
Chicken Tagine with olives, preserved lemons, coriander + spices (celery, gluten, sulphites)
Chicken cacciatore- A rich Tuscan stew with tomato, pancetta, olives + capers (gluten, sulphites)
Thai chicken curry- Fragrant medium curry with sweet potatoes + sugar snap peas (sesame, soya, fish)
Cazuela of spiced chicken breast roasted with chickpeas, spinach, tomatoes + olives (sulphites)
Parma ham wrapped chicken breast with chunky oven roast Provençale vegetables (sulphites)

Lamb £13 pp (minimum 8 people)

Slow braised lamb in Moroccan spices with celery, carrots, tomatoes + olives (celery, sulphites)
Lamb Provençale- Summery casserole of lamb, tomato, orange, rosemary + red wine (celery, gluten)
Lamb, olive + artichoke Sardinian stew with lemon + parsley (celery, gluten)
Spanish lamb with paprika, peppers, tomatoes + butterbeans (celery, gluten)
Lamb Moussaka- layers of aubergine, tomatoes, potatoes, leeks, thyme + creamy béchamel (celery, milk, egg)

Beef £12 pp (minimum 8 people)

Beef Bourguignon with baby mushrooms, shallots, red wine + thyme (celery, gluten)
Beef en daube- Southern French casserole with tomatoes + red wine (celery, gluten)
Slow braised beef with cinnamon + thyme + pancetta (celery, gluten, sulphites)
Beef with peppers, paprika, saffron, tomatoes + parsley (celery, gluten)
Lasagne al forno - layers of slowly cooked beef, lasagne sheets, tomatoes, + pecorino cheese (celery, milk, gluten)

Fish £12 pp (minimum 8 people)

Salmon en croute- Salmon wrapped in puff pastry with layers of spinach, ricotta & lemon (gluten, milk, egg)
Papadeli fish pie with salmon, smoked haddock, leeks, cream, white wine & parsley (gluten, mustard, crustaceans, milk, celery)
Thai fish curry with prawns, white fish, coconut milk, Asian spices & herbs (crustaceans, soya)
Kedgerree- lightly spiced rice with prawns, salmon, onions + free range eggs (crustaceans, eggs, milk)

Take away – collect from the deli
Min 8 people

Allergen Advice: Please ask if any questions

Caterers

Weddings

Cookery School

Cakes

Hampers

www.papadeli.co.uk

84 Alma Road, Clifton, Bristol, BS8 2DJ

Tel: 0117 9736569

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



Meals for heating at home

Full of flavour, all homemade with the best ingredients we can find

Vegetarian £12 pp (minimum order 8 people)

Butternut squash, spinach, red pepper + goat's cheese lasagna	(gluten, milk)
Vegetable tagine with squash, courgettes, aubergine, chickpeas + coriander	(celery)
Vegetable curry with root vegetables, coconut milk + spinach	(sesame, soya)
Melanzane alla parmigiana- layers of aubergine, parmesan + tomato	(milk)
Macaroni cheese with three Italian cheeses with a summer truffle + herb crust	(gluten, milk)

Sides £3.95 each or choose from our seasonal salad menu- please ask

Honey roast root vegetables	(celery)
Cous cous with roast Mediterranean vegetables & harissa	(wheat, soya)
Ratatouille	(celery)
New potatoes, pancetta, artichokes & herbs	(mustard, sulphite)
Roast new potatoes with lemon & rosemary	(mustard)
Celeriac & parmesan gratin	(celery, milk, mustard)
Mash potato with mustard / pesto	(milk, mustard, nuts)
Champ (spring onion with mash)	(milk, mustard)
Wild rice, peanuts, chilli peppers, coriander	(peanuts, sesame, soya)
Char grilled parmesan polenta	(milk)
Marinated roast mushrooms in a sherry vinaigrette	(mustard, sulphites)

Papadeli main & side or salad = £15.95 take-away

* You can hire our dishes/bowls/platters for £3.00+VAT each which then need to be returned to us clean the following working day, please ask for availability.

Take away – collect from the deli
Min 8 people

Allergen Advice: Please ask if you have any questions