



## Salads Autumn/Winter 2019

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| -Black turtle beans, roasted butternut squash, rose harissa, sticky figs, orange & coriander                        | (9,13)     |
| -Roasted sweet potatoes with crispy chorizo, feta & winter greens   | (4)        |
| - Puy lentils, roasted peppers, cherry tomatoes, green beans, smoked garlic, sherry vinegar & lots of chopped herbs | (9,14)     |
| -Turmeric roasted cauliflower & potatoes with Gordal olives, feta, red onion & chives                               | (7,9,14)   |
| -Baked mixed beetroot with goat's cheese, toasted seeds, tarragon, orange & balsamic                                | (7)        |
| -Toasted cous cous with honey roasted root vegetables, black onion seeds & parsley                                  | (2)        |
| - Roasted squash, caramelised chunky red onions toasted seeds, pomegranate molasses, chilli & roasted garlic        | (12,14)    |
| -Thai brown rice salad with tender stem broccoli, spring onions, toasted peanuts, soy, honey and sesame dressing    | (11,12,13) |
| -Stewed mixed peppers, radicchio leaf & spelt with black olives & oregano salmoriglio                               | (2,14)     |
| -Glazed button mushrooms with pearl barley, garlic, parsley & sherry vinaigrette                                    | (2,9,14)   |
| -Orzo pasta with roasted pumpkin, Abbot's Leigh goat's ricotta, toasted pumpkin seeds & chervil                     | (2,7)      |
| -Winter coleslaw- cabbage, celeriac, carrots, onions, & apples with chervil & grainy mustard mayo                   | (1,4,9)    |
| -Bulgar wheat with charred broccoli, chilli, orange & coriander with goat's cheese & dried cranberries              | (2,7,14)   |
| -Puy lentils with roasted Mediterranean vegetables, chorizo, baby spinach and feta                                  | (2),7      |
| -Charred aubergine with Spanish chickpeas, saffron & orange yoghurt, chilli, ripped basil & red chicory             | (7)        |
| -Cypriot style potato & tuna salad with Kalamata olives, capers, coriander & spring onions                          | (5,14)     |
| - Brown rice, chickpea, honeyed harissa squash, kale, coriander, orange and pumpkin seeds                           | (13)       |
| -Celeriac, squash, toasted hazelnuts, crispy sage, orange & parsley dressing  | (1,10)     |
| -Green beans, toasted hazelnuts, orange, shallots & tarragon  | (10,14)    |
| -Roasted cauliflower, rice 'tabbouleh' chopped herbs, lemon, smoked garlic, grilled yellow and red pepper.          |            |
| -Roasted chestnut mushrooms, toasted almonds, grilled red onions, garlic, parsley and sherry vinegar                | (10,14)    |
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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 a cover sheet which explains our code system.

Caterers

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Hampers

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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