



Mezze Feast menu

Mezze board or canapes to start

Coriander & garlic flatbreads
Hummus & harissa chickpeas
Roast carrot & caraway dip, with feta & nigella seeds
Babaganoush – roasted aubergine, garlic & olive oil puree
Taramasalata with shaved fennel
Grilled marinated vegetables
Marinated olives

Canapes to start or see our canapes menu for additional ideas (6 per person)

-Spinach, ricotta & pine nut filo
-Crab crostini with green chillies, lime, sour cream & chives
-Salt cod fishcakes with coriander mayonnaise
-Toasted cumin shortbreads with roasted beetroot, feta, pea shoots & orange oil
-Asparagus, Serrano ham, herb aioli
-Crispy pitta topped with smoked aubergine caviar

Mains (Please choose two)

Slow roast spiced lamb shoulder, tzatziki, zhoug (a bold herbal spice paste with coriander, parsley and green chillies)
Spiced saffron yoghurt chicken thighs, herb salad
Lamb neck tagine with apricots & olives
Chicken shawarma (marinated and slow cooked chicken) cucumber & tomato salad
Pomegranate & sumac marinated chicken, caramelised onions & olives
Harissa & yoghurt marinated side of salmon with yoghurt and mint dressing

Vegetarian Main (Please choose one as your vegetarian option)

Grilled Turkish peppers stuffed with swiss chard, goat cheese, red chilli, walnuts
Feta & spinach borek-crisp buttery filo pastry, spinach, feta cheese and dill
Spiced green bean & tomato stew with bay & cumin
Lokanta stew- Roasted vegetables, butterbeans & dill
Moroccan spiced butternut squash & chickpea tagine

Salads (Please choose three served with flat bread and dips)

Fattoush- tomato, cucumber, radish & pita salad
Beetroot, ewe's curd, mint & dukkah
Imam Biyaldi - slow cooked aubergine, chickpeas, tomato sauce & seasoned yoghurt
Roast butternut squash and red onion with feta and za'atar
Roast cauliflower, spiced red pepper, tahini yoghurt, zhoug & pomegranate
Green cous cous with pistachios & barberries
Mujadara- lentils and rice with crispy onions
Freekeh Pilaf with pine nuts and olives
Pea, broad bean, feta & radish
Green bean, hazelnut & orange salad
Summer leaves, Medjool dates, feta, walnut & herbs
Slow cooked leeks, mint, chilli & yoghurt
Cumin scented carrots, lentils and coriander

Dessert Canapes (Please choose three)

Rose scented truffles
White chocolate & raspberry brownies
Turkish delight
Baklava
Pistachio & orange blossom pavlova

Sharing suppers are a great way for you and your guests to try a selection of dishes.

Canapés to start whilst guests mingle then, once seated, mains and salads are brought to the table on mango wood boards and colourful bowls followed by delicious puddings which can be passed around the table creating a family style feast – great for wedding parties or celebrations.

We work with fantastic local suppliers including DeGusta, Nanona, Forest Bakery, Fine Cheese Company, Ruby & White amongst others. Allergen Advice will be provided and please also ask for a breakdown of ingredients if needed.

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



Mediterranean Feast Menu No.1

Antipasti to start

- A selection of Italian or Spanish cured meats
- Olives, pickles, marinated peppers
- Rosemary focaccia with balsamic and extra virgin olive oil
- Courgette & feta fritters with tomato vinaigrette
- Manchego and quince paste
- Taramasalata, cucumber, pane carasau

Or example canapes to start 6 per person (see our canapes menu for additional ideas)

- Spinach, ricotta & pine nut filo
- Crab crostini with green chillies, lime, sour cream & chives
- Salt cod fishcakes with coriander mayonnaise
- Toasted cumin shortbreads with roasted beetroot, feta, pea shoots & orange oil
- Asparagus, Serrano ham, herb aioli
- Crispy pitta topped with smoked aubergine caviar

Mains (Please choose two)

Chicken thighs with olives, sundried tomatoes, garlic
Slow roasted shoulder of lamb with salsa verde
Marinated side of salmon with lemon, rosemary and fennel

Vegetarian mains (Please choose one as your vegetarian option)

Piedmontese peppers, buffalo mozzarella, plum tomato & basil
Roast butternut squash, brown butter pine nuts, labneh, chilli & sweet herbs
Aubergine Parmigiana al forno

Salads (Please choose three served with focaccia and dips)

Shaved fennel, rocket & parmesan
Roast rosemary & garlic new season potatoes
Sicilian aubergine caponata, pine nuts, basil & sultanas
Caramelized butternut squash, feta, pine nut, soured red onion & mint
Panzanella- Tuscan tomato, bread & roast pepper salad
Ewe's curd, new season peas & broad beans, mint & sourdough crumbs
Ortiz anchovies, baby gem, toasted sourdough & parmesan dressing
Cucumber, fennel, bulgar wheat, pomegranate & sumac
Heritage tomatoes, buffalo mozzarella, black olive & basil
Baby beetroot, hazelnut, yogurt and mint dressing with nasturtium
Pea, broad bean, radish, mint & feta
Roast sweet peppers, Puy lentils & chimichurri

Dessert canapes (please choose three)

Mini carrot cakes with cream cheese frosting
White chocolate & raspberry brownies
Mini custard tarts with seasonal fruits
Spiced orange and pistachio bites (GF)
Strawberry and elderflower meringues (GF)
Mini frangipane tarts with berries

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Mediterranean Feast Menu No.2

Antipasti to start or canapes to start

- Boards of Spanish charcuterie and pickles and cheese
- Olives, pickles, marinated peppers,
- Courgette and feta fritters with tomato vinaigrette
- Manchego and quince paste
- Chorizo in red wine and thyme
- Pan con tomate – garlic and tomato rubbed grilled sourdough

Or example canapes to start 6 per person (see our canapes menu for additional ideas)

- Marinated anchovies toasts with black olive paste and peppers.
- Mini filo parcels with spinach, ricotta, parmesan and pine nuts
- Savoury walnut shortbread with roasted pumpkin, courgette and Pecorino
- Serrano ham with asparagus and romesco sauce
- Chorizo and prawn skewers with citrus gremolata
- Crispy pitta topped with smoked aubergine caviar

Mains (Please choose two)

Spanish chicken, morcilla & caper casserole
Fabada- White bean cazuela with slow cooked pork
Rosemary and almond meat balls with smoked paprika sauce
Pulpo Gallego – braised octopus with potatoes and paprika
Esqueixada: Shredded salt cod, burnt peppers, gordal olives & chopped herbs
Gambas pil pil – chilli prawns with garlic, lemon and flat leaf parsley
Pork and bean stew with morcilla, chilli, thyme, red wine and parsley
Braised octopus with potatoes, green peppers and paprika
Salt cod with potatoes, stewed peppers, tomatoes, olives and onions
Chicken skewers marinated in saffron, lemon + garlic with herbed mayonnaise
Serrano ham, grilled chicory & parsley

Vegetarian Main (Please choose one as your vegetarian option)

Chickpea, cherry tomato & spinach cazuela
Roast vegetable cous cous with cayenne, saffron, chickpeas and coriander
Esquivada - Marinated grilled vegetables with basil, capers and roasted garlic

Salads (Please choose three served with sourdough and dips)

Tortilla Espanola with saffron aioli
Shredded salt cod salad with piperade and parsley
Rocket, watercress, orange, pine nut and Manchego salad
Marinated mushrooms salad, sherry vinaigrette, garlic and parsley
Butterbean salad with tomatoes, peppers, olives and herbs
Black bean salad with red onions, piquillo peppers and coriander
Patatas Bravas salad with new potatoes and spicy dressing
Asparagus or seasonal vegetables with romesco sauce
Braised puy lentils, chorizo & sherry
Habas con morcilla: Morcilla sausage, broad beans & mint
Charred tenderstem broccoli, chilli, orange and anchovy dressing
Broad beans, peas, chicory, baby spinach, garlic and chorizo
Mixed green bean, cherry tomatoes, capers, garlic and tarragon

Dessert canapes (please choose three)

Manchego Villarejo curado and membrillo
Mini carrot cakes with cream cheese frosting
Dark chocolate and raspberry brownies
Mini custard tarts with seasonal fruits
Spiced orange and pistachio bites

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