



Salads- at £2.75 per person (8 people minimum)

Asian Rice salad with roasted peanuts, green beans, lime and coriander

Roasted cauliflower, potato with spring onions, turmeric and nigella seeds

Sweet potato, black eyed beans, sesame, chilli and coriander

Broad beans, peas, baby spinach, mint and feta

Quinoa, candy beetroot, red onions, dill and orange

Judion butterbeans, olives, sun blushed tomatoes, pickled garlic, roasted red onions & herbs

Panzanella – Italian bread salad with tomatoes, basil, pepper + olive oil

Green beans, cherry tomatoes, coriander, and a shallot dressing

Marinated puy lentils with roasted peppers, feta and herbs

Chickpeas with roasted peppers, red onions, and harissa

Cous cous with saffron, preserved lemons, pine nuts, figs, and herbs

Tabbouleh- bulgar wheat with tomatoes, red onion, lemon and parsley

Butternut squash, roasted courgettes and red onions, harissa and seeds

Sicilian caponata- sweet and sour aubergine antipasti with tomatoes, pine nuts, and capers

New potato salad with garlic aioli, spring onion, celery, and herbs

Marinated mushrooms with red onion, almonds, chilli, parsley and sherry vinaigrette

Papadeli coleslaw

Courgette, ricotta, basil, chilli & lemon

Butternut, speck, radicchio, pecorino & walnuts

Broccoli, brown rice, butternut, black olive & rocket

Beetroot, carrot, cumin, spelt, feta & mint

Roasted aubergine & tomatoes with rocket & salsa verde

Greek pasta salad with tomatoes, olives, cucumber, red onion, and feta

More treats

Giant homemade pork pie (serves 12) £32

Artisan cheese, bread, pickles £4.95pp

Whole tortilla (serves 10) £25

Artisan charcuterie, bread, pickles £4.50pp

Whole frittata (serves 10) £25

Antipasti selection with bread £4.50pp

Whole tarts (savoury/sweet) £28



£10 per head (takeaway)

Menu 1

Selection of artisan charcuterie (chorizo, black pepper & fennel salame, milano etc) with breads

New potato, caper, parsley, spring onion salad with a Dijon mustard vinaigrette

Green beans, tomatoes, tarragon and shallots + capers

Roasted marinated grilled vegetables with basil + lemon

Menu 2

Honey roasted Papadeli ham with cornichon

Rice salad with beans, walnuts, tomatoes and parsley

Coleslaw : shredded cabbage, carrots, red onion and a herb mayonnaise

Rocket, broad bean, orange and feta salad

Menu 3

Frittata with chorizo, new potato, peppers + parsley

Three bean salad with red onion, capers, herbs and lemon

Pasta salad with pesto, slow roasted tomatoes, baby mozzarella + rocket

Sicilian Caponata (sweet and sour aubergines) with pine nuts and basil

Menu 4

Selection of Papadeli tartlets

Escalivada (chargrilled marinated aubergine + pepper salad)

Bulghur wheat with cucumber, tomatoes and parsley

Giant butterbeans with olives, roasted red onions, garlic and herbs

Menu 5

Marinated pork loin in garlic and paprika

Patatas bravas (roasted new potatoes with chilli and coriander)

Salad of broad beans, Serrano ham, lemon, mint and dill dressing

Bitter leaf salad with pomegranate, feta and pumpkin seeds

Menu 6

Artisan charcuterie (delicious salamis inc chorizo, milano, finocchiona)

Artisan cheeses with bread and accompaniments

Green beans, cherry tomatoes, coriander and capers in a shallot dressing

Papadeli potato salad with celery and herbs in a garlic aioli



£12 if you take away

Menu 1

Selection of artisan charcuterie including Serrano ham, chorizo, salchichon de vic

Sweet potato, black eyed beans, sesame and coriander

Courgette, pea, feta, mint, nigella seed labneh

Spinach salad with orange segments, pinenuts, pickled red onion, and poppy seed dressing

Grilled aubergine with herb salad, tahini, and harissa

Menu 2

Lamb kofta with Tzatziki

Greek salad

Cous cous with herbs, preserved lemon, flaked almonds, seeds and raisins

Harissa roasted potatoes with coriander

Iman bayaldi

Menu 4

Tabbouleh with cucumber, mint, red onion, lemon and parsley

Marinated chicken skewers with preserved lemon, coriander, and yoghurt

Spinach salad with orange, pine nuts, pickled red onion, and poppy seed dressing

Courgette, butternut squash, roasted red onions, harissa and seeds

Lentils, roasted peppers, feta, coriander, in a sherry vinaigrette



£14 if you take away

Menu 1

Peach / melon / fig (seasonal) wrapped in Parma ham

Tuna + cannelloni bean with salsa verde and tomato salad

Risotto balls with mascarpone herb filling

Italian new potato salad with celery, fennel, capers + asparagus

Green beans, cherry tomatoes, basil + red onion

Freshly baked rosemary focaccia with tapenade, pesto, and marinated red peppers

Menu 2

Seared rare beef with horseradish cream and watercress salad

Smoked salmon puff pastry tartlets, dill crème fraiche, capers and pickled cucumber

New potato, puy lentils, lardons, roasted baby onions and parsley salad

Wild rice salad with butternut squash, caramelized onions, spring greens, and goats' cheese

Celeriac remoulade, walnuts, and grapes

Selection of English cheeses and accompaniments

Menu 3

Slices of salmon en croute

Papadeli honey roasted ham with a mustard aioli

Green beans, cherry tomatoes, and capers in a shallot dressing

Papadeli potato salad with garlic aioli, celery and herbs

Arborio rice primavera salad with peas, broad beans and asparagus

Spinach salad with orange segments, pickled red onion, pine nuts, and a poppy seed dressing

Menu 4

Chicken, chorizo, and new potato salad with roasted peppers and coriander

Spanish pork loin with rocket and aioli

Judion Spanish butterbean salad with pickled garlic, sunblushed tomatoes, roasted red onions, olives and parsley

Marinated mushroom salad with almonds, red onions, chili, garlic, and a sherry vinaigrette

Grilled asparagus with romesco sauce

Carrot tabbouleh salad of bulgar wheat, sultanas, pine nuts, pumpkin seeds, and herbs



£14.50 if you take away

Menu 1

Tuna Nicoise with free range eggs, new potatoes, black olives, tomatoes, green beans and red onion

Selection of Artisan charcuterie, cheeses, bread and accompaniments

Slices of a seasonal vegetable Frittata

Papadeli Coleslaw of shredded red and white cabbage, carrots, red onion, and herbed aioli dressing

Pea, broad bean, radish, and feta salad with a lemon dill dressing

Tabbouleh- bulghur wheat, parsley, tomato, mint and lemon

Menu 2

Salmon en croute- salmon with a ricotta, spinach and lemon zest mix on top and wrapped in puff pastry

Rare roast beef with horseradish cream and watercress salad

King Prawn and squid salad with black rice, fennel, herbs and a citrus dressing

Papadeli potato salad with celery, herbs and a garlic aioli

Green beans, cherry tomatoes, coriander and capers in a shallot dressing

Puy lentil salad with roasted peppers, parsley, and feta in a sherry vinaigrette

Menu 3

Marinated chicken thighs in preserved lemon, coriander, and yoghurt

Slices of Chorizo, piquillo pepper, and spinach frittata

Squid Greek salad (the squid replaces the feta)

Sicilian caponata (a rich sweet and sour tomato sauce with roasted aubergines, capers, pine nuts, and basil)

Papadeli chickpea salad with roasted peppers and onions, dried figs, coriander and harissa

Saffron cous cous with seeds, raisins, coriander, and mint

Menu 4

Lamb skewers with salsa verde

Chicken, chorizo, and potato salad with roasted peppers and onions and coriander

A selection of tartlets (vegetarian and non-vegetarian)

Butternut squash, black beans, coriander and harissa

Marinated mushrooms, roasted red onions, almonds, and parsley

Spinach salad with peas, mint, feta, and a lemon dressing



£16.50 take away

A Papadeli Classic- Like a large Papadeli plate, if you have eaten in the café, but on a much grander scale! It is all things great that we do at Papa's!

Salmon en croute

Rare roast beef with horseradish cream and watercress salad

Slices of our seasonal vegetable frittata

A selection of Artisan charcuterie, cheese, bread and accompaniments

Spanish Judion butterbeans with pickled garlic, sun blushed tomatoes, roasted red onions, olives, and parsley

Papadeli potato salad with celery and herbs in a garlic aioli

Green beans, cherry tomatoes, coriander and capers in a shallot dressing

Sicilian caponata (a rich sweet and sour tomato sauce with roasted aubergines, capers, pine nuts, and basil)

Cous cous with preserved lemon, dried figs, seeds, and herbs