

ARCHIPELAGO ARTISAN BAKERY  
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www.archipelagobakery.co.uk

**ARCHIPELAGO RETAIL FOR SAVOURY BAKED GOOD  
SAVOURY GOODS SELECTION 2017**

**SAVOURY**

At Archipelago Artisan Bakery we also make a wide range of savoury goods such as savoury tarts, spanakopita, stuffed med veg breads and veggie sausage rolls or vegan samosas. All our flour is organic and we use local produce where possible.

**ROAST VEG STRUDEL**

Thin layers of filo pastry stuffed with roasted winter vegetables/herbs and some lemon zest. Suitable for vegans. We also make a spiced veggie filling and lots of other veggie/vegan fillings. VEGAN. WE ADD HUMMOUS TO THIS

**SAVOURY TARTS**

Our savoury tarts are all blind-baked – no soggy bottoms here – and we change the fillings on a fairly regular basis. We use thick double cream and organic eggs for the mix and some of our most popular fillings are as follows but we make a wide seasonal range. (We make wholemeal spelt pastry)

Roast red pepper and goat cheese

Brie, spinach and mushroom

Leek, mature cheddar and spring onion

Feta, sweet potato and spring onion

Roasted aubergine, sun blush tomato and brie

Smoked Applewood cheddar and leek

We use lots of fresh herbs in the tarts to all grown by Caroline in her herb garden!

**INDIVIDUAL FRITTATA** – We make lovely individual frittatas or a full large one that can be served in slices with salad. Using lots of veg and fresh herbs this is a great lunch-time choice which is gluten free and has a good shelf-life as well. We change the fillings as and when and keep it seasonal! Can be given wholesale as one large frittata can have it as a loaf or as our individual ones which customers often prefer!

**WE ALSO DO WHOLE TRAYS OF FRITTATA WHICH CAN BE CUT UP INTO WEDGES/TRIANGLES OR RECTANGLES.**  
JUST ASK IN ADVANCE.

**VEGGIE SAUSAGE ROLLS/SPICY MEXICAN BEAN/ NORTH AFRICAN VEGGIE ‘SAUSAGE’ ROLLS** – a lovely alternative to a sausage roll filled with either traditional leek/cheese/spring onion, spicy Mexican bean, or roasted veg such as aubergine, chickpeas, cumin, coriander and some tahini all baked inside puff pastry. Lots of other seasonal variations available. Perfect lunchtime food. We make a wide range of fillings for our sausage rolls such as Mediterranean, Mexican or Greek.

**SPINACH/FETA OPEN PIES/SPANOKOPITA** – An individual portioned version of spanakopita. Sautéed onion, garlic and dill, parsley with some spinach and then we add feta before adding it as a filling to filo. Baked in the oven.

**SPICY SAMOSAS – [POTATO/PEA FILLING OR SPICED PUMPKIN OR ROAST CARROT/SQUASH, WALNUT AND MUSHROOM, LEEK AND MUSHROOM, ETC**

Tasty spiced samosas which are baked in the oven rather than fried. These are healthy and vegan and tasty. We do a wide variety of fillings for this – whatever is in season and seems nice!

**HOMEMADE SOUP**

We make a wide range of soups – **all vegan and gluten-free.**

**Soup Choices:**

Roasted Carrot and cumin seed

Roasted red pepper, tomato and fennel

Thai Sweet Potato

Chickpea and harissa

Carrot, Ginger and Coconut

Carrot, Cannellini and rosemary

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Lentil – with a hint of curry  
Roasted aubergine and red pepper  
Tomato and Lentil  
Pea and Leek  
Moroccan sweet potato sunshine soup  
Tuscan Bean  
White Bean and Carrot  
Tomato and Basil

**CURRY/STEWES/TAGINES/VEGGIE HOT-POTS/THAI CURRIES SERVED WITH HOMEMADE BREADS –**

We make a wide selection of curries, stews, tagines etc and they can be purchased with homemade breads to go with them such as homemade pitta breads – so different from a shop-bought pitta bread, or Turkish flatbreads, carrot/coriander rolls etc.

Price on application

***IF YOU WISH TO HAVE OTHER SAVOURY OPTIONS THEN PLEASE DISCUSS WITH CAROLINE AS SHE HAS LOTS OF OTHER OPTIONS TO OFFER AND ALWAYS HAPPY TO SEARCH A RECIPE FOR YOUR NEEDS. WE ARE ALWAYS DEVELOPING THE MENU SO PLEASE ASK FOR UPDATE***

**SALADS** - Archipelago supply salads. All our salads are made fresh every day, using quality ingredients and we aim to produce tasty, healthy, vibrant and on trend salads so whether you want a night off from cooking or having friends round for dinner or just want help on a weekly basis eating a more plant-based diet with food that is made from scratch and not rely on processed or packaged food then let us do the hard work for you.

Our current selection is as follows but we add new ones all the time and will let you know if you make an enquiry:

**SALAD TUB CHOOSE FROM (MINIMUM 5 PORTIONS - £4.00 PER PORTION)**

- ZA'ATAR ROAST SQUASH, ROASTED RED ONION, CHICKPEAS, PARSLEY, TAHINI SAUCE
- SAGE ROASTED SQUASH, ROASTED MUSHROOMS, ROCKET, BLUE CHEESE, WALNUTS, BALSAMIC DRESSING
- ROAST SQUASH, SWEET POTATO, ROASTED RED PEPPERS, KALE, PAPRIKA DRESSING
- ROASTED BROCCOLI, GREEN BEANS, GINGER, MISO AND SESAME
- ROASTED AUBERGINES, ROASTED PEPPERS, CHICKPEAS, CORIANDER, CASHEW NUTS, SUMAC AND POMEGRANATE MOLASSES
- CUMIN ROASTED AUBERGINE AND NEW POTATOES, SPINACH, BALSAMIC
- PEARL BARLEY, ROASTED FENNEL, PEAS, RADISH, ROSEMARY AND PARSLEY GREMOLATA
- GIANT COUSCOUS, CURRIED CAULIFLOWER, SPINACH, ALMONDS, NIGELLA, CORIANDER, PINK PICKLED ONIONS, TAMARIND AND MANGO DRESSING
- SPICED CAULIFLOWER, PECANS, ORANGE, PARSLEY, TAHINI AND ORANGE DRESSING
- PUY LENTIL, ROSEMARY ROAST CELERIAC, HAZELNUTS, ROCKET, GRAIN MUSTARD DRESSING
- SPICED TOMATO, BLACK OLIVE, CAPERS, PARSLEY, RED ONION, FETA, CRISPY CROUTONS
- ROASTED BEETROOT AND LEEKS, WALNUTS, GOATS CHEESE, ROCKET, HONEY AND BALSAMIC DRESSING