



OUR STORY

In 2020 we started our Vegan Pizza Bar journey with the mission to do vegan pizza justice. After visiting various pizzarias and consuming a lot of slices, we came to realise our life-calling: to make the best vegan pizza.

With not only our determination and passionate team, but also our very own -secret- cheese recipe, our plan to make the best pizza that happens to be vegan is upon us.

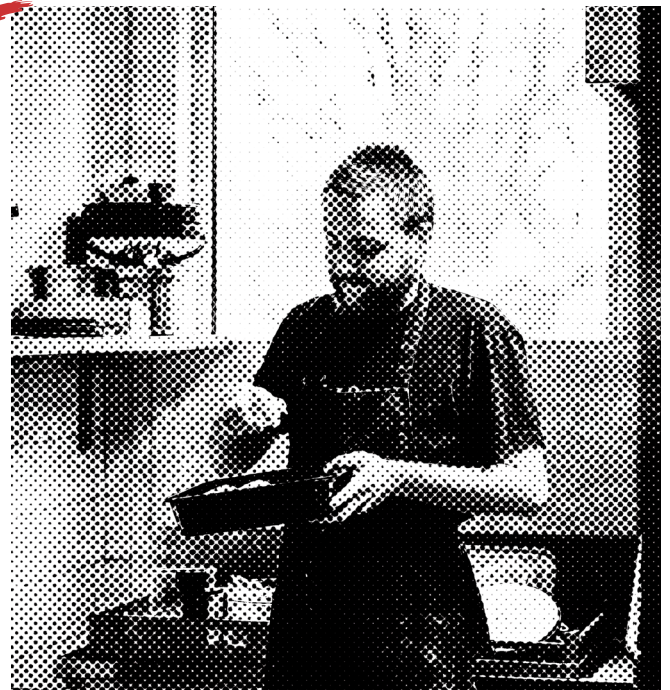
Our pizza is for everyone.

**SO CHEESY
YOU'LL FORGET
IT'S VEGAN**

PROFIT FROM OUR ONLINE DEALS!

Planning on having a pizza, or perhaps a pasta? Don't forget to check out the deals we have throughout the week when making a reservation online.

Visit us at: www.veganpizzabar.com



**NO CASH
CARDS ONLY**



COLD DRINKS

Chaudfontaine Still/Sparkling 25cl	€3,25	Sprite Zero	€3,25
Chaudfontaine Still/Sparkling 75cl	€6,75	Fuze Tea Sparkling	€3,25
Coca Cola	€3,25	Fuze Tea Green	€3,25
Coca Cola Zero	€3,25	Minute Maid Orange Juice	€3,25
Fanta	€3,25	Minute Maid Apple Juice	€3,25

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LEMONADES

Smoked Lime from Rozebunker	€3,80
Made with limes that don't conform to the industry standards. These limes are smoked with herbs & sage that give it a hint of Mezcal.	
Wild Icetea from Rozebunker	€3,80
Brewed from local farm grown spar, chamomile and angelica root. These herbs help local wildlife, insects and keep the soil healthy.	
Madam Ginger from Rozebunker	€3,80
Brewed from rejected ginger in combination with lime leaves, cloves, turmeric, madame jeanette, lime & lemon.	
Crazy Berries from Rozebunker	€3,80
Made with deviating berries naturally grown on Dutch soil; black currants, raspberries, white and red currants, chokeberries & blackberries.	

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PREMIUM DRINKS

Kumasi Sappi	€4,25
Natural juices collected from cacao beans, tastes like a tropical combination of lychee, mango and white peaches.	
Royal Bliss Ginger Ale	€3,75
Royal Bliss Signature Tonic	€3,75
Royal Bliss Bitter Lemon	€3,75
Rudy's Kombucha	€4,50
Ask the staff about our available flavor(s)	
Mate 'El Tony'	€4,50
Pure, freshly brewed Cold Brew Mate tea from South America. Make it a Turbo Tony and add a shot of wodka for €8,95	

BEER

DRAFT

Birra Moretti	25cl	4.6%	€4,25
Birra Moretti	0,5l	4.6%	€7,50
Affligem Blond	30cl	6.7%	€5,25
Oedipus Mannenliefde	30cl	6.5%	€6,25

BOTTLED

Birra Moretti 0.0%	30cl	0.0%	€4,25
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CANNED

Kompaan Thrill Seeker	33cl	0.3%	€4,75
New England IPA			
Kompaan Lefgozer	33cl	6.0%	€4,75
Wayward white beer			
Kompaan Levensgenieter	33cl	4.5%	€4,75
New England IPA			
Kompaan Seasonal	33cl		€5,25
Ask the staff for the seasonal special			

WINES

WHITE

	Glass	Bottle
Pinot Grigio Citrus, nectar, floral	€4,95	€25,50
Chardonnay Powerful, creamy, caramel & vanilla	€5,75	€28,50

ROSE

Pinot Grigio – Rose Fresh, juicy, cheerful fruitiness	€4,95	25,50
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RED

	Glass	Bottle
Nero D'Avola Sunny, smooth, pepper	€5,25	€26,50
Primitivo Bold, spicy, black fruit	€6,95	€36,-

SPARKLING

Cava Soft sparkling, citrus, festive	€5,25	€26,50
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COCKTAILS

Limonsecco	€8,95
Gin Tonic	€9,50
Aperol Spritz	€9,50
Orangello Mule	€9,50
Espresso Martini	€10,50
Tinto de Verano Red wine, lemon soda & gin	€8,95
Aperol Lemon Aperol, bitterlemon	€8,95
Smoked Lime Mule Smoked lime, sage, gin, ginger beer	€8,95
Madame Gin & Ginger Madame jeanette, ginger, gin, ginger beer	€8,95
Crazy Sour Berries Local berry syrup, gin, lemon juice, soda	€8,95

SHOTS

Limoncello Circular limoncello by Dik & Schil, with rejected organic lemons macerated in pure grain alcohol to give the limoncello a rich and fresh lemon flavor!	€5,95
Orangello Circular orangello by Dik & Schil. This fruity and sweet liqueur is made with orange peel which was taken from juiced oranges. Served straight from the freezer!	€5,95
Coffee Liqueur Circular coffee liqueur by Dik & Schil made from grinded coffee collected from restaurants. During the proces orange peel is added for a fruity kick. Great for nipping!	€5,95

MOCKTAILS

Not really a Smoked Lime Mule	€8,95	Gin Tonic but without Alcohol	€8,95
Almost a Crazy Sour Berries	€8,95	Maybe Gin & Ginger	€8,95



IT ALL STARTS WITH THE BOTTOM

After maturing our dough for 72 hours our kitchen staff carefully hand stretch each pizza to order. This craftsmanship is what gives our pizzas a crispy on the outside, and soft on the inside crust, whilst the centre of the pizza stays thin.

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3-COURSE MENU

Get the fully customized Vegan Pizza Bar experience. Pick your own starter, main course (pizza or pasta) and dessert.

€28,95

€2,50 additional fee is charged for the glutenfree pizza base.

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STARTERS

Cerignola Olives & Smoked Almonds €4,95

Large olives from the south-east of Italy served with smoked almonds.

Bella Bruschetta **NEW** **LIMITED** €7,95

Toasted sourdough bread with san marzano tomato & 'Feta' style crumble

Truffle Arancini €7,95

Crispy fried truffle risotto balls, served with basil mayo and freshly grated parmesan.

Homemade Focaccia €6,95

With peperoncino, rosemary, parsley & garlic. Served with Gremolata dip.

Pump up the Gem €6,95

Torched little gems with homemade parmesan and smoked seasalt. Served with salsa verde.

Pre-Tendies with Dip €7,95

Fried ch*cken tenders with a dip of choice:

Chillisaucе | Arrabiata | BBQ sauce

Capo Carpaccio €7,95

Thinly sliced salty roasted beetroot with rocket salad, homemade parmesan, truffle mayonaise and toasted pumpkin seeds.

Sunny Caesar Salad €7,95

Romaine lettuce with ceasar dressing, b*con strips, garlic croutons, red onion, ch*cken and homemade parmesan. **Make it a main course for €14,50**

ANTI-PASTI PLATTER

€14,95

Get a taste of our best selling starters and experience the flavours of the Vegan Pizza Bar. A perfect platter for two!

ALLERGIES?

Scan the QR code on the right to view our allergen list. Adjustments can be made to accomodate dietary wishes.

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NEW LOCATION IN UTRECHT!

With the help of 129 pizza lovers, we've opened our third restaurant in the beautiful city of Utrecht. Experience all our recognizable flavors and future creations!

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CROWDFUNDERS SPECIALS

What happens when you invite your investors into the kitchen? You get four bold new dishes we crafted together, made possible by the dreamers behind our new Utrecht spot.

KIRSTEN

Focaccia 'bout it

NEW **LIMITED**

€8,95

Fresh focaccia baked with cream cheese, chili flakes and rosemary, topped with ch*cken tenders, mushrooms, bell pepper and red onion. Served with our famous gremolata dip.

MICHIEL

Quattro Michielangelo

NEW **LIMITED**

€18,95

Based on the classic Quattro Stagioni, served with M*rtadella, mushrooms, artichoke, zucchini, bell pepper and finished with fresh pistache pesto
Gluten free option available for €2,50 extra

PAUL

Pizza N*Duja

NEW **LIMITED**

€18,95

Homemade cheese, cream cheese, spicy N*Duja, thinly sliced fennel and rucola.

Watch out, this is a spicy one!

LARA

Bella Bruschetta

NEW **LIMITED**

€7,95

Toasted sourdough bread with san marzano tomato & 'Feta' style crumble

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TRY OUR 3-COURSE MENU FOR €28,95

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PIZZA

THE OG'S

Margherita 2.0 €13,95

Tomato sauce, homemade cheese and freshly picked basil.

Gluten free option available for €2,50 extra

Oh no, Pesto! €15,95

Tomato sauce, homemade cheese, roasted cherry tomatoes, homemade pesto and freshly picked basil.

Gluten free option available for €2,50 extra

Sala Mommy €16,95

Tomato sauce, homemade cheese, feisty and spicy rosemary garlic oil, bell pepper, s*لامي, red onions and cress.

Gluten free option available for €2,50 extra

Fungky €15,95

Tomato sauce, homemade cheese, roasted mushrooms, fresh oregano and gremolata.

Gluten free option available for €2,50 extra

No-Fin Tunah €17,95

Tomato sauce, homemade cheese, t*na, black olives rings, chili flakes, red onion, capers, samphire & fresh dille

The Garden €15,95

Tomato sauce, homemade cheese, roasted zucchini and eggplant, artichokes, homemade parmesan, lambs lettuce and salsa verde.

Gluten free option available for €2,50 extra

Trufflelicious €16,95

Truffle bechamel, roasted mushrooms, homemade red onion chutney and oregano.

Gluten free option available for €2,50 extra

No Dip, No Glory €1,95

Our homemade dips for your crusts!

Garlic | Pesto | Truffle | Arrabiata |

Salsa Verde | BBQ Sauce | Hot sauce |

Gremolata

CROWDFUNDER SPECIALS

Quattro Michielangelo **NEW** **LIMITED** €18,95

Gluten free option available for €2,50 extra

Pizza N*Duja **NEW** **LIMITED** €18,95

FUNKY FLAVOURS

K-Pizza €16,95

Korean-style pizza with bechamel, red onions, fried onions, crispy ch*cken, gochujang dressing, spring onions and sesame seeds.

Savage Sausage €16,50

Bechamel, crumbled s**sage, roasted fennel, sage, thyme, onion and smoked agave dressing.

Gluten free option available for €2,50 extra

Shoarma Shebang €16,95

Tomato sauce, homemade cheese, sh**rma, lettuce, red onion, garlic mayo and sriracha.

Gluten free option available for €2,50 extra

Pizza Carbonara €16,50

Carbonara sauce, homemade parmesan, red onions, b*con, chili flakes.

Gluten free option available for €2,50 extra

PARM? SAY WHEN!

Have some homemade parmesan on the side and grate till you can't get enough!

€2,95

SIDES

Truffle & Parmesan Fries €6,95

Topped with fresh parsley!

Tomato & Basil Salad €5,95

Selection of fresh tomatoes, basil leaves and crushed black pepper.

Roasted Veggies €5,95

Seasonal roasted veggies with chili flakes.

TRY OUR 3-COURSE MENU FOR €28,95

PASTA

Tartufo E Funghi €15,95

Bucatini pasta, truffle sauce, sauteed mushrooms, oregano and truffle oil.
Gluten free option available

Gnocchi Arrabiata €14,50

Gnocchi served in San Marzano tomato sauce, roasted cherry tomatoes, garlic, rosemary, peperoncino, oregano and gremolata.
Gluten free option available

Bolognese €14,95

Bucatini pasta with San Marzano tomato sauce infused with fresh herbs and red wine, minced meat and homemade parmesan.
Gluten free option available

DESSERTS

John Lemon got Basil'd €7,50

A refreshing homemade lemon & basil cake that tastes like sunshine. Served with forest fruits sorbet & basil syrup.

Tira, I Miss U €6,95

Homemade cake drenched in coffee, layered with fluffy 'mascarpone' and topped with cacao powder. Served with Amaretto on the side. **Enhance the experience and add Coffee Liqueur on the side for €3,50 extra**

Espresso Martini €10,50

Circular coffee liqueur, espresso, vodka and lots of shaking.
This dessert is gluten free

Bangin' Brownie €7,50

Homemade rich and dark gluten-free chocolate brownie with spiced cookie crumble, crushed raspberries and a scoop of vanilla ice cream.
This dessert is gluten free

Affogato €5,95

Vanilla ice cream served with espresso.
This dessert is gluten free

Pimp my Ice €4,95

Two scoops of ice cream with cookie crumble and smashed raspberries.



PIZZA PICK-UP OR DELIVERY?

Call us for pick-up orders or drop by our restaurant to view our take-away menu.

Not planning on getting off the couch? We're on Thuisbezorgd and Ubereats for delivery!

TRY OUR 3-COURSE MENU FOR €28,95

COFFEE

Made with locally roasted organic coffee beans.

Coffee	€3,25
Espresso	€3,25
Double Espresso	€4,25
Cappuccino	€4,25
Latte Macchiato	€4,75

TEA

Tea*	€2,95
Fresh Ginger Tea	€3,50
Fresh Mint Tea	€3,50
Fresh Basil Orange Tea	€3,50

*We have a rotating selection of different blends. Our staff will happily present you our tea box for you to pick out your favorite blend.

DIGESTIFS

Limoncello	€5,95
Circular limoncello by Dik & Schil, with rejected organic lemons macerated in pure grain alcohol to give the limoncello a rich and fresh lemon flavor!	

Orangello	€5,95
Circular orangello by Dik & Schil. This fruity and sweet liqueur is made with orange peel which was taken from juiced oranges. Served straight from the freezer!	

Coffee Liqueur	€5,95
Circular coffee liqueur by Dik & Schil made from grinded coffee collected from restaurants. During the proces orange peel is added for a fruity kick. Great for nipping!	

Disaronno Originale	€5,95
A delightful Italian after-dinner liqueur flavored with refined almonds and complemented by subtle hints of sweet vanilla and other spices.	



PARTIES?

Interested in having your party at one of our locations? Get in touch with us!
E-mail: info@veganpizzabar.com



OPENING TIMES

Monday	Closed
Tuesday	17:00 - 21:00
Wednesday	17:00 - 21:00
Thursday	17:00 - 21:00
Friday	17:00 - 21:30
Saturday	17:00 - 21:30
Sunday	17:00 - 21:00



VEGANPIZZABAR

MINI MARKET

SAUCES

Fill a jar (200ml) of your favourite sauce and enjoy this from the comfort of your own kitchen. Alone, or with friends and family.

€4,95

Choose from the following flavors:

- Garlic Aioli
- Pesto
- Truffle Mayo
- Arrabiata
- Smokey Bacon Mayo
- Salsa Verde
- BBQ Sauce
- Gremolata
- Caesar Dressing

BUY 2, GET ONE FOR FREE

Buy 2 and get a 3rd, chosen by the staff.

DRINKS

Limoncello €11,95

Circular limoncello made from rejected organic lemons with a rich and fresh lemon flavor!

Orangello €11,95

Sweet & circular orange liqueur made from orange peels left over from juiced oranges.

ALLERGIES?

Scan the QR code on the right to view our allergen list From our Vegan Pizza Bar Mini Market products.



FOOD

Homemade Parmesan €4,95

Elevate every dish with our rich & savory homemade parmesan. Made following our secret recipe.

Bake-Off Focaccia €3,95

Impress everyone with our 'ready to go into the oven' focaccia. Coated with garlic, pepper & herb tapenade.

MERCHANDISE

Pizza Slicer €3,95

Made from bamboo and RVS steel, represent the Vegan Pizza Bar with each and every slice.

Pizza Cutting Board €11,95

Features our iconic 'Saving the World' design. Relaxed Fitting with room for one more slice.

Totebag €17,95

Sustainable 'Saving the World' tote with reinforced handles for lasting strength.

T-Shirt €24,95

Features our iconic 'Saving the World' design. Relaxed Fitting & room for one more slice.

