

MAARTEN



OUR STORY

Early 2020 we decided to plunge into the world of vegan food. After visiting various pizzerias world-wide we came to realise there was no vegan cheese for pizza to get excited about.

Having that in mind, with the help of Maarten we've developed our own vegan pizza cheese. A cheese that replicates an experience only cheese can provide.

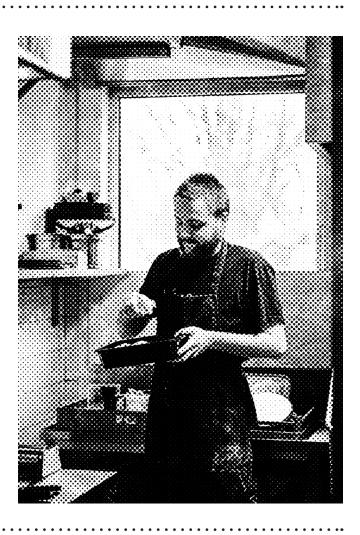
Our pizza is for everyone. Vegans, vegetarians and conscious consumers.



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



COLD DRINKS

Still or Sparkling Water	25cl	€2,95	Sprite Zero	€2,95
Still or Sparkling Water	75cl	€6,50	Fuze Tea Sparkling	€3,25
Coca Cola		€2,95	Fuze Tea Green	€3,25
Coca Cola Zero		€2,95	Fuze Tea Green Mango Chamomile	€3,25
Fanta		€2,95		

LEMONADES

Roze Bunker Wild Ice Tea €3,80 Kumasi Sappi €4,25 Brewed from local farm grown spar, chamomile Natural juices collected from cacao beans, tastes and angelica root. These herbs help local like a tropical combination of lychee, mango and wildlife, insects and keep the soil healthy. white peaches. Roze Bunker Smoked Lime Batu Kombucha Passionfruit €3,80 €4,95 Made with limes that don't conform to the **Bundaberg Ginger Beer** €4,95 industry standards. These limes are smoked Naturfrisk Tonic €3,50 with herbs & sage that give it a hint of Mezcal.

PREMIUM DRINKS

Roze Bunker Madam Ginger €3,80 Naturfrisk Elderflower €3,50

Brewed from rejected ginger in combination with lime leaves, cloves, turmeric, madame jeanette, lime & lemon.

Roze Bunker Crazy Berries €3,80

Made with deviating berries naturally grown on Dutch soil; black currants, raspberries, white and red currants, chokeberries & blackberries.

BEER

DRAFT BOTTLED

Birra Morreti	25cl	4.6%	€3,75	Paulaner Hefe Weissbier	33cl	5.5%	€4,00
Birra Morreti	0,51	4.6%	€6,95	Amstel Radler 0.0%	30cl		€3,95
Affligem Blond	30cl	6.7%	€4,50	Birra Morreti 0.0%	30cl		€3,95
Oedipus Mannenliefde	30cl	6.5%	€5,50				

CANNED

Oedipus Dorinku 0.5% 25cl €3,95

WINES

WHITE	Glass	Bottle	RED	Glass	Bottle
Sauvignon Blanc Verdejo Fresh, playful, apple	€4,50	€22,50	Nero D'Avola Sunny, smooth, pepper	€4,50	€22,50
Chardonnay Powerful, creamy, caramel & vanilla	€4,95	€24,50	Primitivo Bold, spicy, black fruit	€7,00	€34,95
Pinot Grigio Citrus, nectar, floral	€4,50	€22,50			

ROSE

 Pinot Grigio - Rose
 €4,50
 €22,50
 Cava
 €4,50
 €24,50

 Fresh, juicy, cheerful fruitiness
 Soft sparkling, citrus, festive

SPARKLING

SHOTS

€5,95

€5,95

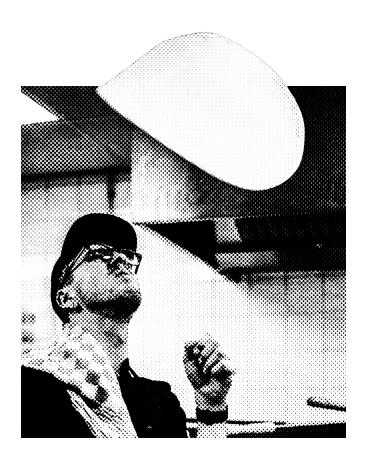
€5,95

COCKTAILS

Limonsecco €8,95 Limoncello Made from lemons grown in the south of Italy, €8,95 **Gin Tonic** these lemons are not too sweet and we dare to **Orangello Spritz** €8,95 say even a bit feisty! €9,50 Orangello Mule **Orangello** Circular orangello by Dik & Schil. Deliciously Orangello Tonic €9,50 sweet and fruity, great for nipping. **Espresso Martini** €10,50 **Coffee Liquor Iced Tea Special** €8,95 Circular coffee liquor by Dik & Schil. Bold & Chamomile & angelica root, vodka & green tea smokey in taste with hints of nuts, orange and vanille, great for nipping. €8,95 **Smoked Lime Mule** Smoked lime, sage, gin, ginger beer Madame Gin & Gember €8,95 Madame jeanette, ginger, gin, ginger beer €8,95 **Crazy Sour Berries** Local berry syrup, gin, lemon juice, soda

MOCKTAILS

Aperol Spritz	€5,50	Gin Tonic	€5,50
Gin Rose Lemonade	€5,50	Mojito	€5,50



IT ALL STARTS WITH THE BOTTOM

After carefully resting our dough for up to 72 hours our kitchen staff stretches the dough with their own hands. This craftmanship is what gives our pizza's a crispy, on the outside, and soft, on the inside, crust whilst the centre of the pizza stays thin.

ALLERGIES OR QUESTIONS?

Let our staff know! We're happy to help you out. Our waiters and waitresses are well informed on the ingredients and preperations of our menu.

Some of our dishes can be made as a gluten free option. Check for the following icon:

Gluten free option available

STARTERS

Anti Pasti Platter A selection of starters for 2 people.	€14,95
Ch*cken Tenders with Dip Fried ch*cken tenders with a dip of choice: Pesto Chillisauce Arrabiata BBQ sauce	€9,50
Homemade Focaccia With peperoncino, rosemary, parsley & garlic. Served with Gremolata dip.	€5,95
Pump up the Gem Roasted little gems with extra virgin olive oil, homemade parmesan and smoked seasalt. Served with avocado aioli.	€6,95
"Best Soup Ever" As told by our regulars in The Hague. Creamy tomato soup with chives oil and fresh basil.	€6,95
Calamari-a-a-ah! Portion of golden brown calamari served with homemade aioli, lemon, and fresh parsley.	€ 7,95
Sunny Caesar Salad Romaine lettuce with ceasar dressing, b*con strips, garlic croutons, red onion, ch*cken and homemade parmesan.	€7,95
Capo Carpaccio Thinly sliced salty roasted beetroot with rocket salad, fried capers, homemade parmesan, truffle mayonaise and toasted pumpkin seeds.	€7,95

3-COURSE MENU

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



PIZZA

homemade garlic dip.

Cerignola Olives

Large olives from the south-east of Italy with a balanced taste. Served with roasted almonds.

Margeritha 2.0 Tomato sauce, homemade cheese and freshly picked basil.	€11,50	The Big Flat MAC Tomato sauce, homemade cheese, crumbled b*rger, homemade b*rger sauce, pickles, and	€15,50
Papa Ronny Tomato sauce, homemade cheese and cheese sauce, p*pperoni, red onion and spring onions.	€15,50	red onions. The Garden Tomato sauce, homemade cheese, roasted	€14,95
Oh no, Pesto! Tomato sauce, homemade cheese, roasted cherry tomatoes, homemade pesto and freshly	€14,50	zucchini and eggplant, artichokes, homemade parmesan and salsa verde. Carbonara	€14,95
picked basil. Arti Joking Me	€14,50	Homemade cream, homemade parmesan, red onions, b*con, chili flakes and garlic oil. Trufflelicious	£1E 0E
Tomato sauce, homemade cheese, artichokes, olives, red onion and gremolata. Sala Mommy	€15,50	Truffle bechamel, sauteed mushroom, homemade red onion chutney and oregano.	€15,95
Tomato sauce, homemade cheese, with our extra feisty and spicy rosemary garlic oi, s*lami, red onions and cress.		Ferry Verde Bechamel sauce with roasted zucchini and spinach, sundried tomatoes, red onion, roasted	€14,95
Savage Sausage Bechamel, crumbled sausage, fennel seeds, sage, thyme, onion and smoked agave dressing.	€14,95	zucchini, homemade parmesan & za'atar. Karma Shoarma Tomato sauce, homemade cheese, shoarma	€16,50
Fungky Tomato sauce, homemade cheese, sauteed mushrooms, fresh oregano and gremolata.	€14,95	and our homemade garlic sauce.	
B*con me Crazy Tomato sauce, homemade cheese, b*con, roasted onions, garlic oil, chili and fresh thyme.	€14,95	No Dip, No Glory Our homemade dips for your crusts! Avocado Garlic Pesto Truffle Smokey Cocktail Salsa Verde Arrabiata BBQ Sauce	€1,95
SIDES			05.50
Bitterballen Snack sized croquettes. Served with mustard.	€7,95	Fries with Truffle Mayo Portion of french cut fries. Served with homemade truffle mayo and parsley.	€5,50
Onion Rings Portion of fried onion rings. Served with	€6,50	Insalata	€4,50

TRY OUR 3-COURSE MENU FOR €28,95

syrup.

€4,95

Fresh salad with roasted cherry tomatoes, red onion, homemade parmesan and balsamic

PASTA

Tartufo E Funghi (*2

Gnocchi Melanzana

€14,25

Bolognese €13,50

Fresh bucatini pasta, truffle sauce, sauteed mushrooms, oregano and truffle oil.

sauce infused with fresh herbs and red wine, minced m**t and homemade parmesan. €14,50

Fresh Gnocchi, San Marzano tomatosauce, roasted eggplant, topped with homemade Gnocchi Arrabiata 🛚 🚱

€13,50

parmesan and fresh basil.

€15,50

Fresh gnocchi, San Marzano tomatosauce, roasted cherry tomatoes, garlic, rosemary, peperoncino, oregano and gremolata.

Fresh bucatini pasta with San Marzano tomato

Truffle Risotto (*)

Shallots deglazed with white wine, cream, truffle, sauteed mushrooms, risotto garnished with extra virgin oil, homemade parmesan and cress.

LASAGNE

White Lasagna

€14,50

Classic Lasagna

€14,50

Bechamel based lasagna with fresh pasta, spinach, sauteed mushrooms, parsnip cream, rosemary, roasted cherry tomatoes and spring onion oil.

San Marzano tomato sauce infused with fresh herbs and red wine, minced m**t, pasta, zucchini, eggplant topped with homemade cheese.



PIZZA PICK-UP OR DELIVERY? NO PROBLEM!

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!

Our reservation deals don't apply for pick-up & delivery

RY OUR 3-COURSE MENU FOR €28,

DESSERTS

Bangin' Brownie
Rich dark chocolate brownie with coffee syrup,
chocolate crumble and a scoop of vanilla ice
croam

CICCITI.	
Espresso Martini	

Circular coffee liqueur, espresso, vodka and lots of shaking.

Lemon it Is

Tangy lemon curd with marinated blueberries, chocolate crumble and a scoop of vanilla ice cream. Make it extra lemony with a shot of Limoncello on the side for €3,50 extra

Ice Ice Baby	€4,95
ісе ісе вару	€4

Two scoops of ice cream.

We serve vanilla and chocolate.

€7,50

€10,50

€6,95

Affogato €5,95

Vanilla ice cream served with espresso.

Tira, I Miss U €6,95

Homemade cake drenched in coffee, layered with fluffy homemade 'mascarpone' and topped with cacao powder. Served with Amaretto Disaronno on the side. **Tastes great together with Coffee Liquor on the side for €3,50 extra**

COFFEE

Our coffee is made with local roasted coffee beans. We use out milk as replacement.

Coffee	€3,25
Espresso	€3,25
Cappuccino	€3,75
Latte Macchiato	€3,95

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.



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