

A never-ending food festa

Hi, we're Vegitalian! Your friendly neighborhood restaurant, serving delicious **Italian food** with a vegetarian twist. From your morning coffee to late night dinner and everything in between.

Happy people, healthy planet

We believe that a great food experience can be a green one too. By serving you **vegetarian and plant-based options**, we make this planet a happier and healthier place. A place where **mindful people** make **sustainable** choices.

Craftmanship

Our products and dishes are homemade and prepared with love, passion and craftsmanship. Our own pastry chef at our Utrecht location makes delicious **pastries** and desserts. Tradition is combined with innovation and creativity to make our dishes tasty but also plant-based.

Conscious without concessions

And than our **pizza's**.... Oh how we love pizza.... And let us tell you, the secret of a good pizza is all in the dough. Our Neapolitan pizzaiolo picked out the best flour from Italy to bring our pizza dough to the next level. It's freshly made every day at all Vegitalian locations. We then let it **rise and proof** for 24-48 hours before serving you the tastiest pizzas or **Neapolitan sandwiches**.

Collaborations

We also know when someone is better at something than us. That's why we trust our **local bakeries** for our outstanding sourdough breads. **De Veldkeuken** is behind the bread used in our Utrecht locations, and **Fort9** in Amsterdam. They make bread traditionally, 100% organic, with grains from local growers. With partners like this, how can we not give them a shoutout!

Healthy

Isn't happy people and a healthy planet something we all want? Our way of contributing a little to this is to show how tasty and fun a green(er) lifestyle can be. It's well-known that a vegetarian/vegan lifestyle has many health benefits, so allow us to showcase how vegetables can shine as the main characters in a dish. We source them as close to home as possible – we might go the extra mile, but we rather that our veggies don't ;)

Try our **shareables** or **bowls** and get a seasonal taste of what we mean!



BAKERY & PASTRY

THE BAKERY CABINET until 16.00

- The Classic Croissant** ○ 4,75
With creamy vegan butter and homemade jam
- The Pistachio Croissant** ○Ⓜ 5,75
- The Tiramisu Croissant** 5,75
- Double Baked Almond Croissant** ○Ⓜ 5,75

PRETTY PASTRY CORNER

- Carrot Cake** ●Ⓜ 5,00
- Banana Bread** 5,00
With dark chocolate ganache ●Ⓜ
- Red Fruit Cheesecake** ● 5,75
- Dark Chocolate Tart** ●ⓂⓂ 6,25
- Delizia al Limoncello** ● 5,75
- Lemon Tartlet** 5,75



● = vegan ○ = vegan option available ☾ = gluten-free ☽ = gluten-free option available

ALLERGENS Contains: Ⓢ soy Ⓜ nuts Ⓜ sesame Ⓜ mustard *Allergies? Let us know, we're happy to help!*

DAYTIME

ALL DAY BREAKFAST until 16.00

The Classic Croissant ○ 4,75

With creamy vegan butter and homemade jam

Golden Yoghurt & Caramelized Banana 8,50

Low fat Skyr with caramelized banana, pistachio, turmeric syrup, lemon cress, blueberries, and granola ○ ● ☹ ☺

Vegan yoghurt available ☺

Yoghurt & Organic Whizzy Walnut Granola 8,50

With low fat Skyr, red fruit compote, lemon curd and fresh fruit ○ ● ☹ ☺

Vegan yoghurt available ☺

Almond & Compote Toast 6,50

Toasted sourdough with almond butter and red fruit compote ● ☹ ☺

Gluten-free sandwich available

Brioche French Toast 9,50

Italian style, with cinnamon sugar, whipped mascarpone & yoghurt and fresh strawberries

Avo Smash Toast 10,50

Toasted sourdough with smashed avocado, strawberries, radish, hazelnut crumble and plant-based feta crumble ● ☹ ☺

Gluten-free sandwich available

+ 2 poached eggs 3,50 + grilled halloumi 3,50

The Morning Wrap 10,50

With smashed avocado, scrambled eggs, romaine lettuce, bean salsa, puffed cherry tomatoes and green herb sauce ☹ ☺

Turkish Eggs 12,50

Poached eggs with garlic yoghurt, roasted spring onion and aleppo pepper oil, with toasted sourdough on the side ☹

Gluten-free sandwich available

Scrambled Eggs 9,50

Scrambled eggs, with grilled tomato and toasted sourdough on the side ☹

Gluten-free sandwich available

Full Brunch 13,50

A full and varied breakfast or lunch with scrambled eggs, avo smash, grilled tomato, whipped ricotta, black bean salsa and toasted sourdough on the side ○

+ vegan feta 2,50 + grilled halloumi 3,50

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DAYTIME

ALL DAY BRUNCH 12.00 - 16.00

Grilled Cheese Sandwich 9,00

With provolone & comté cheese, mizuna lettuce and green herb sauce ○ ◡
Vegan option with plant-based parmesan and mozzarella, gluten-free sandwich available

Smashed Pea & Ricotta Toast 9,50

Toasted sourdough with smashed peas, whipped ricotta, grilled bell pepper and herb salad ◡
Gluten-free sandwich available

Eggplant & Tahini Wrap 10,50

With roasted cauliflower and eggplant, chickpeas, za'tar, roasted grapes, romaine lettuce, and tahini dressing, served with harissa hummus dip ● ☉

Burrata & Asparagus 11,50

Topped with a citrus almond crunch, caramelized lemon and toasted sourdough on the side ◡ ☉
Gluten-free sandwich available

Chickpea 'Egg' Salad Toast 9,50

Toasted sourdough with chickpea 'egg' salad, mustard mayonnaise, capers, pearl onion and herb salad ● ◡
Gluten-free sandwich available

NEAPOLITAN SANDWICH 12.00 - 16.00

A new doughie goodie has entered our menu: the Neapolitan sandwich. This folded 'panuozzo' sandwich is made with our own dough, baked in our pizza oven, and filled with a variety of mouth-watering toppings.

Avocado & Sunny Eggs 11,50

Folded 'panuozzo' sandwich filled with avo smash, romaine lettuce, fried egg and bean salsa, topped with fresh herb salad ○ ☉ ☉
Vegan option with plant-based feta instead of fried egg

Caesar Salad 11,50

Folded 'panuozzo' sandwich filled with pulled mushroom, boiled egg, romaine lettuce and parmesan cheese, topped with ceasar dressing, lemon zest and cress

Harissa Hummus & Pumpkin 11,50

Folded 'panuozzo' sandwich filled with roasted pumpkin, sweet potato, carrots, vegan chickpea raita, harissa hummus, crispy chickpeas and little gem ● ☉

Caprese 11,50

Folded 'panuozzo' sandwich filled with burrata, pomodori, pesto, rocket and lemon zest

DAYTIME

BOWLS 12.00 - 16.00

Barley & Goat Cheese 16,50

Wonderful nutritious salad bowl with balsamic onions, puffed tomatoes, taggiasca olives, rocket, artichoke, pickled zucchini, savory granola and topped with Arabiata vinaigrette ○ ▾ ⊕
Vegan option with vegan feta, gluten free option with grilled sweet potato
+ burrata 4,5 + grilled halloumi 3,5 + ½ avocado 3 + poached egg 2,5

Marinated Watermelon & Bulgur 16,50

Richly filled salad bowl with grilled cauliflower, tabouleh, pomegranate, plant-based feta crumble, citrus almond crumble and a mint citrus dressing ● ⊕
+ burrata 4,5 + grilled halloumi 3,5 + ½ avocado 3 + poached egg 2,5

Savory Grilled Bowl 16,50

Lukewarm bowl with grilled sweet potato, zucchini, red onion and pointed cabbage, chickpea raita, mizuna lettuce and savory granola ● ▾ ⊕
+ burrata 4,5 + grilled halloumi 3,5 + ½ avocado 3 + poached egg 2,5

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DAYTIME & EVENING

PIZZA & PIZZETTA 12.00 - 22.00

Margherita 9/14,50

Red tomato base, mozzarella and basil ○ ◡

Small for sharing/regular

Sun-kissed Burrata 11,50/18,50

Sundried tomato pesto, burrata, mozzarella, mixed cherry tomatoes and balsamic glaze Ⓜ ◡

Truffled Mushroom 11,50/18,50

Truffled mushroom base, mozzarella, parmesan, rocket and truffle oil ○ ◡

No Pepperoni 11,00/17,50

Red tomato base, vegan pepperoni, grilled bell pepper, jalapeño, mozzarella and provolone ○ ◡ Ⓜ Ⓜ

Sunny Puttanesca 10,50/16,50

Red tomato base, mozzarella, tomato, olives, capers, garlic, red onion and salty fingers ○ ◡

Bell Pepper & Roasted Veggies 10,50/16,50

Yellow bell pepper base, mozzarella, vegan nduja, roasted artichoke, roasted zucchini and taggiasca olives ○ Ⓜ

Beets & Hummus 11,00/17,50

Hummus base, mozzarella, mixed cherry tomatoes, yellow and red beetroot, sunflower seeds, and balsamic glaze, topped with fresh salad of Swiss chard ○ ◡ Ⓜ

Add
burrata
+4.5

Add
grilled
halloumi
+3.5

Craving Vegetalian at home? We are on Uber!

Scan the QR code or go to vegetalian.com/delivery to enjoy our delicious pizza, pasta and shareables at home!



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EVENING

SHAREABLES 16.00 - 22.00

Caesar Salad 11,00

Romaine lettuce, boiled egg, pulled mushrooms, parmesan, vegan caesar dressing and sourdough croutons ○ ▾

Vegan option with taggiasca olives instead of boiled egg

Cheesy Garlic Bread Pizzetta 7,50

Mozzarella, parmesan and garlic butter ○

Roasted Cauliflower 9,50

Vegan nduja, dukkah, pomegranate, harissa hummus ● ◎ ◎

Eggplant Ravioli 12,50

Roasted eggplant and bell pepper, yellow bell pepper sauce, vegan nduja and parmesan ○ ◎
+ burrata 4,50

Burrata & Roasted Asparagus 11,00

Almond crumble, allepo pepper oil, caramelized lemon ▾ ◎

Roasted Pointed Cabbage With Truffle Mayonnaise 8,50

Hazelnut crumble, garlic sprouts ● ▾ ◎

Smashed Burrata & Charred Bimi 9,50

Black bean salsa and lime ◎ ◎

Savory Grilled Bowl 9,50

Lukewarm bowl with grilled sweet potato, zucchini, red onion and pointed cabbage, chickpea raita, mizuna lettuce and savory granola ● ▾ ◎

Ricotta Gnocchi 11,00

With sage butter, crispy sage, capers, parmesan and lemon zest

Whipped PB Feta & Veggies 11,00

Roasted carrots, spring onion, wild garlic, asparagus and fennel, with whipped plant-based feta, pickled mustard seeds and allepo pepper oil ● ▾

PASTA 16.00 - 22.00

The One and Only Ravioli 17,50

Spinach and lemon ravioli, roasted artichoke, sage, pangrattato, capers, dried tomatoes and homemade pesto ○

Puffy Perfect 17,50

Pappardelle with puffed tomato, bimi, bell pepper, basil and parmesan ○ ▾

Gluten free pasta / whole wheat penne available

The Truffle Fungo 17,50

Pappardelle with roasted mushrooms, roasted king oyster mushrooms, truffle sauce, parmesan, rocket, thyme and black olive crumble ○ ▾

Gluten free pasta / whole wheat penne available

Spinach & Roasted Spring Onion 17,50

Whole wheat penne with spinach sauce, crispy marinated spring onion, roasted asparagus, whipped ricotta, citrus almond crumble and chili oil ○ ▾ ◎ ◎

Gluten free pasta / pappardelle available, vegan option with whipped plant-based feta

Add
grilled
halloumi
+3.5

Add
burrata
+4.5

EVENING

DESSERTS 16.00 - 22.00

Affogato 4,75

Vegan vanilla ice cream and espresso ● ◡ ⊕

Spiked Affogato 9,50

Vegan vanilla ice cream and espresso martini ● ◡ ⊕

Tiramisu Classico 7,50

Tiramisu Pistachio ● ⊕ 8,50

Red Fruit Cheesecake 8,50

Served with chocolate ice cream and fresh fruit ● ⊕

Delizia al Limoncello 8,50

Served with dark chocolate crumble, fresh fruit and a shot of limoncello ●

Lemon Tartlet 8,50

Served with honeycomb ice cream and cookie crumble ⊕

Dark Chocolate Tart 8,50

With Amarena cherry ● ⊕ ⊕

Dark Chocolate Mousse 8,50

With praline ● ◡ ⊕

Did you know we have catering possibilities as well?

Scan the QR code or go to vegetalian-catering.nl for more information.



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