

A never-ending food festa

Hi, we're Vegetalian! 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 Vegetalian 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, **Harvest Cafe & Bakery** in Rotterdam 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!



BREAKFAST & PASTRY

THE BAKERY CABINET until 16.00

- The Classic Croissant** ○ 4,75
With creamy vegan butter and homemade fruit compote
- 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 fruit compote

Yoghurt & Organic Whizzy Walnut Granola 8,50

With low fat Skyr, red fruit compote, lemon curd and fresh fruit ○ ◡ ⊕

Plant-based option with vegan yoghurt and extra fruit ⊕

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 feta crumble ○ ◡ ⊕

Gluten-free sandwich available

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

Scrambled Eggs 9,50

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

Gluten-free sandwich available

ALL DAY BRUNCH 10.00 - 16.00

Sweet Potato & Harissa Hummus Wrap 10,50

Roasted sweet potato, harissa hummus, caramelized balsamic onion, vegan nduja, pickled cauliflower, little gem, crispy chickpeas and citrus dressing ● ⊕ ⊕

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

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

NEAPOLITAN SANDWICH 12.00 - 16.00

This folded 'panuozzo' sandwich is made with our own dough, baked in our pizza oven, and filled with a variety of mouth-watering toppings.

Tzatziki & Eggplant 7,50

Folded 'panuozzo' sandwich filled with tzatziki, puffed tomatoes, roasted eggplant and parsley

Caprese 9,00

Folded 'panuozzo' sandwich filled with burrata, pesto, tomatoes, pine nuts and rocket

Rosemary & Pistachio 8,50

Folded 'panuozzo' sandwich filled with mozzarella, parmesan, pistachio crumble, red onion, romaine lettuce and citrus dressing ○ ◎

Caesar 9,00

Folded 'panuozzo' sandwich filled with pulled mushroom, boiled egg, romaine lettuce, parmesan cheese and ceasar dressing ○

Vegan option with taggiasca olives instead of boiled egg

BOWLS 12.00 - 16.00

Italian Fregola Bowl 16,50

Fregola, puffed tomatoes, roasted artichoke, roasted zucchini, parmesan, rocket, olives, capers, savory granola and balsamic 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

Small for sharing/regular

Margherita 9/14,50

Red tomato base, mozzarella and basil ○ ◡

Tommy Burrata 11,50/18,50

Red tomato base, mozzarella, burrata, juicy tomatoes and pesto ◡

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 ○ ☹

Gorgonzola & Figs 11,00/17,50

Tomato base, mozzarella, gorgonzola, caramelized balsamic onion, pistachio crumble, rocket and a balsamic glaze ◡ ☹

Add
burrata
+4.5

Add
grilled
halloumi
+3.5

Craving Vegetarian at home? We are on Uber!

Scan the QR code or go to [vegetalian.com/delivery](https://www.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

Citrus almond crumble, allepo pepper oil, caramelized lemon ♻️ 🌱

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

— MAIN DISHES 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 ○

Add
grilled
halloumi
+3.5

Add
burrata
+4.5

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 plant-based feta

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

Italian Fregola Bowl 16,50

Fregola, puffed tomatoes, roasted artichoke, roasted zucchini, parmesan, rocket, olives, capers, savory granola and balsamic dressing ○

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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