

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. 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. 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!



DAYTIME

MORNINGS MADE BETTER until 12.00



Before 11.00
all coffees
just 2,00!

The Classic Croissant 4,75

With creamy butter and homemade raspberry compote ○

The Pistachio Croissant 5,75

With pistachio cream and pistachio crumble ○

The Double Baked Almond Croissant 5,75

With almond cream and almond flakes ○

Yoghurt & Organic Walnut Granola 8,50

With low fat Skyr, homemade raspberry compote and fresh fruit ○ ●

Vegan option with plant-based yogurt

Brioche French Toast 6,50

Whipped mascarpone, lemon sugar, forest fruit and dried raspberries

Croque Monsieur 7,50

With sourdough bread, bechamel and Gruyère cheese + *fried bio egg 1,50*

Organic Peanut Butter & Compote Toast 7,50

Toasted sourdough bread with peanut butter and homemade red fruit compote ● ☹

Scrambled Eggs 10,50

Scrambled bio eggs on toasted sourdough bread, with little gem and parmesan ☹ + *truffle 2,50*

Avo Smash & Forest Fruit Toast 11,00

Toasted sourdough bread with smashed avocado, forest fruit, radish, hazelnut and feta crumble ○ ☹ + *burrata 4,50*

Smashed Burrata & Figs Toast 12,50

Toasted sourdough bread with smashed burrata, marinated figs, balsamic glaze, radicchio and pistachio crumble ☹

Shakshuka 11,50 from 10.00

With 3 poached bio eggs, feta and toasted sourdough bread on the side ☹

Brioche Club Sandwich 11,50 from 10.00

With brioche, scrambled eggs, lettuce, avocado, tomato and sriracha mayo

We have gluten-free toast available

PASTRY & BAKERY until 16.00

Chai Spiced Carrot Cake 4,75

Lemon Poppy Seed Cake 4,75

Apple Cake 5,75

Lemon Frangipane Tartlet 6,25

● = vegan ○ = vegan option available ● = gluten-free ☹ = gluten-free option available

Allergies? Let us know, we're happy to help!

DAYTIME

LUNCH 12.00-16.00

Avo Smash & Forest Fruit Toast 11,00

Toasted sourdough bread with smashed avocado, forest fruit, radish, hazelnut and feta crumble ☉☾ + *burrata* 4,50

Club Sandwich 11,50

With brioche, scrambled eggs, lettuce, avocado, tomato and sriracha mayo

Smashed Burrata & Figs Toast 12,50

Toasted sourdough bread with smashed burrata, marinated figs, balsamic glaze, radicchio and pistachio crumble ☾

Tomato Soup 6,50

With sourdough croutons and basil ●☾

Scrambled Eggs 10,50

Scrambled bio eggs on toasted sourdough bread, with little gem and parmesan ☾ + *truffle* 2,50

Shakshuka 11,50

With 3 poached bio eggs, feta and toasted sourdough bread on the side ☾

Savory Grilled Bowl 15,50

Lukewarm bowl with grilled pumpkin, cauliflower, beetroot, red onion, Brussels sprouts, raita and baby kale ☉☾ + *(vegan) feta* 2,50 + *burrata* 4,50

Watermelon Salad Bowl 15,50

Watermelon, cucumber, pointed pepper, red onion, feta, Kalamata olives, pomegranate seeds, croutons and almond crunch ☉☾

Melanzane alla Parmigiana 14,50

Sliced eggplant layered with tomato sauce, mozzarella, parmesan and basil, served with scrocchiarella ☾

Full Lunch 15,50

Scrambled bio eggs with black bean salsa, green salad, cherry tomatoes and toasted sourdough bread ☾ + *burrata* 4,50

We have gluten-free toast available

NEAPOLITAN SANDWICH 12.00-16.00

This folded 'panuozzo' sandwich is made with our own dough and baked in our pizza oven.

Caprese 12,50

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

Muhammara & Goat Cheese 12,50

Folded 'panuozzo' sandwich filled with muhammara, goat cheese, roasted bell pepper, walnuts, pomegranate seeds and pomegranate dressing ☉ *Vegan option with plant-based feta*

Caesar 12,50

Folded 'panuozzo' sandwich filled with pulled mushrooms, boiled egg, romaine lettuce, parmesan and Caesar dressing ☉ *Vegan option with taggiasca olives instead of boiled egg*

DAYTIME & EVENING

PIZZA & PIZZETTA 12.00-22.00

To share/regular

Margherita 9,00/14,50

Red tomato base, mozzarella and basil ○☞

Marinara 9,00/14,50

Red tomato and herb base, oregano and garlic ●☞

Tommy Burrata 11,50/19,50

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

No Pepperoni 11,50/18,50

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

Truffled Mushroom 11,50/18,50

Mozzarella base, roasted mushrooms, truffle oil, rocket and truffle pecorino ○☞

Vegan option with vegan parmesan instead of truffle pecorino

Bell Pepper & Nduja 10,50/17,00

Yellow bell pepper base, mozzarella, vegan nduja, roasted artichoke, sundried tomatoes and taggiasca olives ○☞

Puttanesca 11,00/17,50

Red tomato base, mozzarella, vegan tuna, samphire, red onion, capers, taggiasca olives and garlic ○☞

Quattro Formaggi 11,00/17,50

Mozzarella base, provolone, gorgonzola, parmesan and sage ○☞

Gorgonzola & Figs 11,00/17,50

Red tomato base, mozzarella, figs, gorgonzola, balsamico glaze, caramelized onion and pistachio crumble ○☞

Add
burrata
+4.5

tasty and light
on the side

Green Salad 5,50
Lettuce, cucumber &
zucchini ribbons,
croutons, cress and
vinaigrette ●☞

Craving Vegetarian at home? Check our delivery partners.

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



● = vegan ○ = vegan option available ☞ = gluten-free ☞ = gluten-free option available

Allergies? Let us know, we're happy to help!

EVENING

17.00 - 22.00

LA DOLCE VITA

The good life of Italy in a perfect three course meal

*Sharing menu - 23,50 per person
From 2 persons*

Pick one bruschetta to share

Bruschetta Tomato & Basil
Bruschetta Caponata & Burrata
Bruschetta Harissa Hummus

Pick one dish per person

White Bean Stew
Baked Pasta Mushroom & Celery
The Truffle Fungo
Nduja Ravioli
Savory Grilled Bowl
Pizza Margherita
Pizza Marinara
Pizza Tommy Burrata
Pizza No Pepperoni
Pizza Truffled Mushroom
Pizza Bell Pepper & Nduja
Pizza Puttanesca
Pizza Quattro Formaggi
Pizza Gorgonzola & Figs

Pick one dessert to share

Tiramisu Classico
Dark Chocolate Mousse

Having a sweet tooth and don't want to share a dessert? Pick 1 each + 3.5 p.p.

NEVER ENDING FOOD FESTA

For the true food lovers who enjoy sharing and savoring together

*Sharing menu - 29,50 per person
From 2 persons*

Round 1 - Pick 2 dishes to share

Olives
Cheesy Garlic Bread Pizzetta
Bruschetta Tomato & Basil
Bruschetta Caponata & Burrata
Bruschetta Harissa Hummus
Burrata & Figs

Round 2 - Pick 3 dishes to share

Roasted Cauliflower
Ricotta Gnocchi
Savory Grilled Veggie Bowl
Melanzane alla Parmigiana
Caesar Salad
Nduja Ravioli
Saffron Risotto
Pizzetta Margherita
Pizzetta Marinara
Pizzetta Tommy Burrata
Pizzetta No Pepperoni
Pizzetta Truffled Mushroom
Pizzetta Bell Pepper & Nduja
Pizzetta Puttanesca
Pizzetta Quattro Formaggi
Pizzetta Gorgonzola & Figs

Round 3 - Pick 1 dessert to share

Tiramisu Classico
Dark Chocolate Mousse

Having a sweet tooth and don't want to share a dessert? Pick 1 each + 3.5 p.p.



Add a bottle of wine to your menu for 22,50!
Choice of Green Merits white, Green Merits red or Pinot Grigio Blush rosé



EVENING

TO START OR TO SHARE 16.00 - 22.00

Our dishes are designed to be enjoyed together. Pick a few, mix and match, and create your own shared feast. Or choose one to kickstart your food festa.

Olives 4,50 🍷

Cheesy Garlic Bread Pizzetta 8,50

Mozzarella, parmesan and garlic butter ○

Bruschetta Tomato & Basil 7,50

Scrocchiarella, tomato, basil, garlic, capers and olive oil ●

Bruschetta Harissa Hummus & Roasted Grapes 7,50

Scrocchiarella, harissa hummus, roasted grapes and hazelnuts ●

Bruschetta Caponata & Burrata 7,50

Scrocchiarella, smashed burrata and caponata

Trio of Bruschettas 7,50

All three bruschettas on one plate

Burrata & Figs 12,50

Burrata, marinated figs, balsamic glaze and pistachio crumble 🍷

We recommend 4-5 dishes for two persons to enjoy a shared food festa

ON THE SIDE OR TO SHARE 17.00 - 22.00

Our dishes are designed to be enjoyed together. Pick a few, mix and match, and create your own shared feast. Or choose one or two as a side to complement your meal. Perfect for sharing, or just for you!

Caesar Salad 11,00

Romaine lettuce, boiled egg, pulled mushrooms, parmesan, Caesar dressing and pangrattato ○ 🍷
Vegan option with taggiasca olives instead of boiled egg

Roasted Cauliflower 10,50

Vegan nduja, dukkah, pomegranate seeds and harissa hummus ●

Ricotta Gnocchi 11,00

With sage butter, capers, parmesan and lemon zest

Savory Grilled Veggie Bowl 9,50

Lukewarm bowl with grilled pumpkin, cauliflower, beetroot, red onion, Brussels sprouts, raita and baby kale ○ 🍷

Melanzane alla Parmigiana 14,50

Sliced eggplant layered with tomato sauce, mozzarella, parmesan and basil, served with scrocchiarella 🍷

Saffron Risotto 13,50

Saffron risotto with roasted king oyster mushroom 🍷

Nduja Ravioli 13,50

Eggplant ravioli, yellow bell pepper sauce, roasted bell pepper and zucchini, vegan nduja, basil and parmesan ○

Add
burrata
+4.5

EVENING

PASTA & BOWLS 17.00 - 22.00

Mushroom & Celeriac Baked Pasta 17,50

Casarecce pasta, black pepper sauce, roasted mushrooms and celeriac, parmesan and fresh thyme ○☐

White Bean Stew 17,50

White bean stew with leek, pumpkin, mushrooms, zucchini, parmesan and sourdough bread ○☐

The Truffle Fungo 18,50

Pappardelle, roasted mushrooms, truffle sauce, truffle pecorino and rocket ☐

Eggplant & Nduja Ravioli 17,50

Eggplant ravioli, yellow bell pepper sauce, roasted bell pepper and zucchini, vegan nduja, basil and parmesan ○

Savory Grilled Bowl 15,50

Lukewarm bowl with grilled pumpkin, cauliflower, beetroot, red onion, Brussels sprouts, raita and baby kale ○☐

+ (vegan) feta 2,50 + burrata 4,50

Gluten free pasta available

tasty and light
on the side

Green Salad 5,50

Lettuce, cucumber & zucchini ribbons, croutons, cress and vinaigrette ●☐

**Did you know we have
catering possibilities as well?**

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



● = vegan ○ = vegan option available ☐ = gluten-free ☐ = gluten-free option available

Allergies? Let us know, we're happy to help!

EVENING

DESSERTS 17.00 - 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

Ladyfingers, homemade tiramisu cream, espresso, marsala and cocoa

Vegan Chai Tiramisu 8,50

Vegan chai tiramisu cream, coffee biscuits, espresso and cocoa ●

Apple Cake with Vanilla Ice Cream 8,50

Hot apple cake served with vanilla ice cream ●

Lemon Frangipane Tartlet 8,50

Served with whipped cream, almond shavings, cookie crumble and vanilla ice cream

Dark Chocolate Mousse 8,50

Dark chocolate mousse with dark chocolate chips and raspberry compote ● ☹



View allergens

Scan QR-code or visit vegitalian.com/allergens

**Meet, lunch, dine, or have drinks in your own
Mediterranean oasis**

Scan the QR code or go to vegitalian.com/private-hub and discover the possibilities of our Private Hub!

