

## STARTER

### HOUSE BURRATA 15,-

Originally and contemporarily seasoned.  
Tasteful balance between flaming red  
and soft creamy white.  
(‘Burrata’ mozzarella, pesto, tomato mix,  
red onion & pine nuts)

## DESSERTS

### PIZZA NUTELLA 7,5

Topped with strawberries  
and hazelnuts.

### ETON MESS 8,-

Meringue, red fruits,  
yoghurt cream, coulis in a glass.

## OUR BEERS

Duvel (33 cl - 8,5%)	4,3	Liefmans Yell'oh (25 cl - 3,8%)	3,-
Duvel Triple Hop Citra (33 cl - 9,5%)	4,6	Liefmans Goudenband (33 cl - 8%)	4,5
Vedett Extra Blond (33 cl - 5,2%)	3,5	Wild Jo (33 cl - 5,8%)	3,9
Vedett White (33 cl - 4,7%)	3,5	Triple D'Anvers (33 cl - 8%)	4,3
Vedett Session IPA (33 cl - 2,7%)	3,7	Chouffe Soleil (33 cl - 6%)	3,9
Single-wide IPA (33 cl - 5,8%)	4,9	Sol (33 cl - 4,5%)	4,-
Tank 7 Boulevard (33 cl - 8,5%)	5,-	Brewdog Nanny State (alcohol-free - 33 cl)	3,9
Lost in Spice (33 cl - 5,2%)	3,9		

## WINES

▶ White		▶ Red	
Hauts de Margon “Maestria” / (Chardonnay)	29,5	Domaine La Colombette / (Pinot Noir)	24,9
Quinta da Foz-Vinha Branco (Sauvignon)	37,-	La Torre Negroamaro / (Negroamaro)	31,-

## HANDMADE LEMONADES STILL OR SPARKLING

Straight Lemon	3,5	Vintage Cola	3,5
Floral Ginger & Orange	3,5	Lemon & Rose	3,5

# OTOMAT HEAVENLY PIZZAS AT YOUR PLACE!

VIA DELIVEROO

HEAVENLY  
PIZZA  
TOMAT

THIS PIZZA BOX BRINGS YOU THE  
ONLY PIZZA IN THE WORLD THAT IS  
PREPARED WITH THE ORIGINAL DUVEL  
BEER YEAST!

ADD TO THAT THREE DAYS OF RISING  
AND A LOT OF LOVE, AND YOU GET AN  
OVEN-DELICIOUS TASTE WITH A CRISPY  
TOUCH.

ENJOY YOUR HEAVENLY PIZZA!

## VISIT OUR PIZZA HEAVENS!

OTOMAT, HEAVENLY PIZZA ANTWERP Van Schoonbekeplein 11 2000 Antwerpen 03/283 48 48	OTOMAT, HEAVENLY PIZZA GHENT Kleine Vismarkt 3 9000 Gent 09/278 04 04	OTOMAT, HEAVENLY PIZZA LEUVEN Tiensestraat 33 3000 Leuven 016/619 01 01	OTOMAT, HEAVENLY PIZZA BRUGGE Simon Stevinplein 12 8000 Brugge 050/66 21 21	OTOMAT, HEAVENLY PIZZA BRUSSEL Oude Graanmarkt 6 1000 Brussel 02/303 91 91
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## OTOMAT PIZZA'S

### MARGHARITA CLASSIC STYLE 9,5

The classic among the classics. A combination of three colors: Green, White and Red!

*BEER TIP:* Vedett EXTRA Blond 3,5

PIMP THESE CLASSICS WITH EXTRA TOPPINGS:

- Grana Padano 1,-
- Mesclun- Arugula or stracciatella (the heart of the burrata) 2,-
- Belgian raw ham, cooked ham on the bone, mozzarella di bufala or burrata 3,-
- Dolce gorgonzola 3,5

### MADRAS 14,5

BACK IN TOWN!

Delicious combination of tender chicken, cumin, curry madras, mango, mozzarella, red onion and fresh coriander.

*BEER TIP:* Vedett IPA (from draught) 3,5

### RITMO DE LA NACHO 13,5

Mexican fury with black beans, jalapeno, nachos, red onion, cheddar and coriander. And with two surprises on top: sour cream and creamy guacamole.

*BEER TIP:* Sol 4,-

### BUSHWICK 14,9

Our tribute to Roberta's: mozzarella, oregano on a delicious red pizza, topped with Ricotta di Bufala and salami with fennel.

*BEER TIP:* Vedett Session IPA 3,7

### ROCK THE KASBAH 15,5

A wink to North Africa with merguez sausage, red pointed pepper, raisins and raz el hanout. Finished with feta, coriander and mint.

*BEER TIP:* Triple d' Anvers 4,3

### BOULE & BOULETTE 14,9

The thrilling taste of delicious minced meat, seasoned with fennel seeds, garlic and basil. mesclun on top!

*BEER TIP:* Tank 7 4,2

### TOM SELLECK 13,9

5 stars on a pizza: pickled pineapple with jalapeños, ham on the bone, pickled ginger and Ricotta di Bufala.

*BEER TIP:* Lost in Spice 3,9

## VEGAN PIZZA'S

### MEGA VEGA 13,9

Exclusive in its nature! The first 100% vegan pizza on our menu. A carrot-based sauce topped with young kale-leaves, cauliflower and mushrooms.

*BEER TIP:* Wild Jo 3,9

### LAS VEGA 13,9

HOT & SPICY

The little sister of the Mega Vega! A surprising vegan pizza with a sauce of legumaise curry, young leaf spinach with garlic and mushrooms. With a finishing touch of Zuma paste (homemade chili paste Xtra, made of Habanero peppers), coconut flakes and an espuma of soy yogurt.

*BEER TIP:* Triple D'Anvers 4,3

## NOTOMAT PIZZA'S

TIP

+ DELICIOUS ITALIAN  
GORGONZOLA

### CLASSIC BIANCA PIZZAFIORE 9,5

Less is more: white base sauce, mozzarella, thyme and caramelized red onion.

*BEER TIP:* Vedett WHITE 3,5

PIMP THESE CLASSICS WITH EXTRA TOPPINGS:

- Grana Padano 1,-
- Mesclun- Arugula or stracciatella (the heart of the burrata) 2,-
- Belgian raw ham, cooked ham on the bone, mozzarella di bufala or burrata 3,-
- Dolce gorgonzola 3,5

### BRUSSELS' PROUD 13,9

NEW

Brussels flavors on a pizza! Meat loaf, Brussels sprouts and cherries. Finished with a crumble of belgian 'speculoos'.

*BEER TIP:* Oud Bruin 2,9

### VOL AU VENT 14,5

Tender chicken, little meatballs, mushrooms and Grana Padano. Topped with fresh cress and sauce 'mousseline'.

*BEER TIP:* Chouffe Soleil IPA 3,9

### WITH LOVE FROM B (SEASONAL) 14,5

Belgian Classic made with love: cooked ham, white base sauce and chicory!

*BEER TIP:* Duvel 4,3

### GIVE PEARS A CHANCE 14,9

Total surprise: blue cheese combined with pear and syrup of Liefmans and syrup liegeois. mesclun on top!

*BEER TIP:* Liefmans Goudenband 4,5

### PUMPKIN JACK FLASH (SEASONAL) 13,9

Sweet potato, butternut, red onion, apple, red peppers and goat's cheese.

*BEER TIP:* Vedette WHITE 3,5

### ABBEY ROAD 14,9

3 types of Belgian Top Cheese (Van Tricht) served with pearl onions and pickles.

*BEER TIP:* Maredsous 10° Tripel 4,5

