

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	Tripel D'Anvers (33 cl - 8%)	4,3
Vedett IPA (33 cl - 5,5%)	3,5	Chouffe Soleil (33 cl - 6%)	3,9
Vedett Session IPA (33 cl - 2,7%)	3,7	Sol (33 cl - 4,5%)	4,-
Single-wide IPA (33 cl - 5,8%)	4,9	Brewdog Nanny State (33 cl)	3,9
Tank 7 Boulevard (33 cl - 8,5%)	5,-		

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

MARGHERITA 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

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

BEER TIP: Vedett IPA 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 mouth-watering 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, red onion, raisins and raz el hanout. Finished with feta, coriander and mint.

BEER TIP: Tripel 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

NEW

DIRTY VEGAN 14,9

Our brand-new vegan pizza! Oven roasted seitan on top of our tomato sauce. Garnished with 3 sorts of onion: Amsterdam, red and fried. Topped with gherkins, white cabbage and a vegan garlic sauce.

BEER TIP: Wild Jo 3,9

LAS VEGA 13,9

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: Tripel 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

LIMITED TIME ONLY

ASPERGES À LA FLAMANDE 16,9

A true spring classic! Heavenly white Flemish asparagus, smashed egg, fresh parsley, a pinch of nutmeg and aged Gouda.

BEER TIP: Duvel Tripel Hop Citra 4,6

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

BACK IN TOWN!

LITTLE RED COURGETTE (SEASONAL) 13,9

Subtle balance between courgette, fresh mint, red peppers and mozzarella di bufala!

BEER TIP: Vedett IPA 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

