

## STARTERS

TO SHARE UPFRONT  
OR TO ENJOY ALONE AS A MAIN!

### 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)

BEER TIP: CHÂTEAU D'YCHOUFFE rosé 75cl 19,-  
The ideal beer aperitif

### BUTCHER'S DISH 16,9

Selection of fine meats (raw ham, salami with fennel), with delicious hummus, stracciatella dip (the heart of the burrata) and XO double matured cheese (Van Tricht).

PERFECT FOR  
THE APERITIF!

## SIDE SALADS

BACK IN TOWN!

### CŒUR DE BŒUF SIDE SALAD 3,8

'Cœur de bœuf', arugula, homemade pesto, olive oil

### COLESLAW SIDE SALAD 3,8

White cabbage, Amsterdam onions, garlic sauce and crispy onions

### BEETROOT SIDE SALAD 3,8

Beetroot, baby spinach with garlic, fresh mint, yogurt

### OTOMAT SIDE SALAD 3,8

Tomato salad with red onion

### NOTOMAT SIDE SALAD 3,8

Mesclun salad with a dressing

## SOUP

FRESH TOMATO SOUP, SERVED AS AN APPETIZER OR  
BIG PORTION AS A MEAL (BREAD INCLUDED).

### OTOMAT

Tomato soup with meatballs

small	large
4,5	7,5

PIMP YOUR SOUP WITH STRACCIATELLA +2€  
(THE HEART OF BURRATA)

## 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 Blond 3,5

PIMP THESE CLASSICS WITH EXTRA TOPPING:

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,-

### ROCKET & HAM WITH A TWIST 15,9

Belgian raw ham, rocket and delicious stracciatella on top with a twist of lemon.

BEER TIP: Duvel 4,3

### 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 IPA Session (on tap) 2,9

BACK IN TOWN!

### POULET PROVENÇALE (SEASONAL) 15,5

'Cœur de bœuf' tomato, zucchini, tender chicken, fennel seeds together with rosemary and thyme, fresh homemade pesto and arugula on top!

BEER TIP: Vedett White 3,5

### 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 (on tap) 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: La Chouffe (on tap) 3,7

## 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 TOPPING:

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

### SAILORMAN 13,5

Popeye's favourite: white base sauce with baby spinach, mozzarella, garlic, anchovies and nutmeg.

BEER TIP: Single Wide IPA 4,9

### VOL AU VENT 14,5

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

BEER TIP: Chouffe Soleil 3,9

### TOMATE CREVETTES (SEASONAL) 16,9

The treasured shrimp from the North Sea, freshly brought on a crunchy pizza, served with a fresh salad.

BEER TIP: Liefmans Oud Bruin 2,9

BELGIAN SUMMER CLASSIC

### LITTLE RED COURGETTE (SEASONAL) 14,9

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

BEER TIP: De Koninck (on tap) 2,9

### ZORBA THE FREAK (SEASONAL) 13,9

Feta cheese, 'cœur de bœuf' tomato, eggplant with a finishing touch of fresh mint leaves.

BEER TIP: Duvel Tripel Hop Citra 4,6

ALSO AVAILABLE AS  
ZORBA "THE MEAT" FREAK  
= WITH MINCED MEAT 15,9

### 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

## DESSERTS

### PIZZA NUTELLA 7,5

Topped with strawberries and hazelnuts.

### ETON MESS 8,-

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

### GIVE PEARS A CHANCE 9,5 / 14,9

Total surprise: blue cheese combined with pear and syrup of Liefmans and syrup liegeois. Mesclun on top! Small version available.

### DAME BLANCHE 8,- KIDS ICE CREAM 5,-

### DOLCE CALZONE 10,-

Double folded bottom with lemon curd and 2 scoops of vanilla ice cream. THE dessert to share with 2.

### TRIPLE CHOCOLATE PIZZA 10,5

Taste three different types of chocolate, crispy roasted nuts and softly burnt marshmallow. Finished with lime powder from Mexico and basil.

### PAVLOVA PIZZA 13,9

Red fruits, yoghurt cream, coulis on meringue. Ideal to share after the meal, for 3 people.

### THREE OF A KIND 35,- (for 2P)

3 small pizzas perfect for sharing with 2  
RITMO DE LA NACHO, VOL AU VENT  
& GIVE PEARS A CHANCE,  
including 2 side salads of your choice.

MATCHING BEER FLIGHT: 15,- FOR 2P

## LUNCH TIME

All our pizzas (except for the classic pizza's) are served in a smaller size with a fresh side salad of your choosing!

12,5

## VEGAN PIZZA'S

BACK DUE TO  
POPULAR DEMAND!

HOT & SPICY

### DIRTY VEGAN 14,9

Newsflash! Roasted seitan matched with our tomato sauce, garnished with Amsterdam, red and fried onions. Gherkins, white cabbage and garlic vegan sauce in the mix. Let's party!

BEER TIP: Wild Jo 3,9

### MEGA VEGA 13,9

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

BEER TIP: Tank 7 (on tap) 4,2

### LAS VEGA 13,9

Must try: baby spinach, garlic and mushrooms on top of our spicy curry legumaise. Finished off with coconut flakes and soy yogurt espuma.

BEER TIP: Tripel d'Anvers 4,3