



12th main, **Indiranagar** RMZ Ecoworld, **Bellandur**  
Miraya Rose, **Whitefield** #86, **Church Street**  
5th Main HRBR, **Kalyan Nagar** 80ft Road, **RMV 2nd Stage**  
5th Block, **Koramangala** 100ft Ring Road, **JP Nagar**

**Delivery Kitchens:** HSR Layout, Electronic City,  
Mahadevapura, Rajajinagar, Sarjapur,  
Banashankari, Yelahanka  
One Galle Face, **Colombo**

*Italian pizza in all its glory. 48 hour fermented sourdough,  
hand stretched Napoli-style & wood-fired in a specially built  
brick oven at 450°C.*

*The Pizza Bakery was founded in 2017 as a project to  
recreate a slice of Naples in India.*

*We offer you a range of authentic European dishes prepared  
using century-old cooking methods, with high quality produce  
from around India & Europe.*



*- Nikhil Gupta & AB Gupta*



Join our Loyalty Programme and earn 10% cash-back in your wallet on every visit!

Visit [thepizzabakery.in/loyalty](http://thepizzabakery.in/loyalty) for more details.

## Fresh Juice, Iced Tea & Mocktails

Watermelon & Mint Juice  218 <i>Fresh juice. No sugar or ice added</i>	Lemon & Mint Iced Tea 228
Home-made Ginger Ale  228 <i>Ginger juice, lime, soda</i>	Peach Iced Tea 228
Fresh Lime soda / water 170	Virgin Mojito 228
Virgin Piña Colada 238	Fresh Watermelon Mojito 238

## Cold Coffee, Shakes

Classic Cold Coffee 225	French Vanilla Biscuit Shake 260
Hazelnut Cold Coffee 255	Strawberry Cheesecake Shake 260
	Oreo & Chocolate Shake 260

## Bottled & Canned

Coke / Diet Coke 130	Bottled Water 1L 125
Thums up / Sprite 130	


## Kombucha

By Mossant Fermentary

Salted Lime 260
Blueberry Lemonade 260

## Cold & Hot Chocolate

Dark & Delicious!

Cold Chocolate 290
European Hot Chocolate  320

## Artisanal Tea

(Served in a  
single-serve teapot)

Organic Chamomile with Lemongrass 180
Green Tea with Peach & Jasmine 180



**OUR SIGNATURE  
STUFFED GARLIC BREAD**

*Our signature sourdough, filled with  
a duet of caramelized onion & mozzarella.  
Served with a delicious homemade garlic aioli (dip contains egg)*

Classic 	298
Classic with Olives	318
Classic with Sun-dried Tomatoes 	318
Classic with Jalapeños	318
Classic with Smoked Blue Cheese	338
Classic with Pesto & Sun-dried Tomatoes	348
Classic with Jalapeños & Smoked Blue Cheese	348
Classic with Truffled Oyster Mushroom 	398
Classic with Chicken	358
Classic with Chicken & Sun-dried Tomatoes	388
Classic with Crumbled Lamb	388
Classic with Pepperoni (pork) 	408
Classic with Crispy Bacon	418

**+ Chunky  
Chilli Dip** 68

**+ Fermented Chilli  
Honey Dip** 78

*Garlic aioli dip contains egg.  
Eggless dip available  
on request.*

This unique garlic bread was created by the **founder-brothers in 2017** and became an instant hit across town.

Ever since, many have tried to recreate the **closely guarded** recipe.

But, if you're looking for **the original**, you've come to the right place :)



**VEGAN GARLIC BREAD**

*Our signature sourdough, topped with  
homemade coconut cheese & confit garlic. Vegan deliciousness!*

Vegan Classic	300
Vegan with Olives	320
Vegan with Sun-dried Tomatoes	320
Vegan with Jalapeños	320
Vegan with Pesto & Sun-dried Tomatoes	350
Vegan with Truffled Oyster Mushroom	390

## SOUP & SALAD

### Hearty Minestrone Soup

Wholesome tomato soup with roasted veggies & macaroni

### Truffled Mushroom Soup

Creamy blend of three types of mushroom - shiitake, button & oyster mushrooms. Topped with truffle oil

#### - Half portion soup

(Veg / Chicken) 220 / 250

#### - Full portion soup

(Veg / Chicken) 295 / 335

### Caesar Salad

298 / 368 / 418

(Classic / Grilled Chicken / Crispy Chicken / Bacon)  
Romaine lettuce with homemade dressing (contains egg),  
croutons, marinated olives & sun-dried tomatoes

### Greek Market Salad

298 / 368

(Veg / Grilled Chicken / Crispy Chicken )  
With bell pepper, onion, cucumber, olives,  
sun-dried tomato, feta & lemon vinaigrette

### Watermelon & Feta Salad

348

With marinated olives, sun-dried tomatoes,  
chopped basil, roasted almond flakes & balsamic glaze

## APPETIZERS

### French Fries with Homemade Dips

Served with homemade ketchup & spiced garlic dip

- Classic Salted 268
- Cajun Spiced 278

### Parmesan Spiced Potato Wedges

288

Served with homemade ketchup & spiced garlic dip

### Onion Rings

288

Served with spiced garlic dip

### Butter Garlic Mushrooms

318

Served with our home baked focaccia

### Chunky Jalapeño Cheese Poppers

318

Panko crusted for more crunch

### Broccoli AOP

318

Tossed in garlic & olive oil  
with sun-dried tomatoes and parmesan

### Hummus & Pita

Traditional chickpea & tahini hummus served  
with chunky chilli dip and pita bread. (vegan)

- with Marinated Olives 348
- with Grilled Chicken / Crispy Chicken 398

### Fried Chicken Strips

368

Served with spiced garlic dip

### Chicken Wings

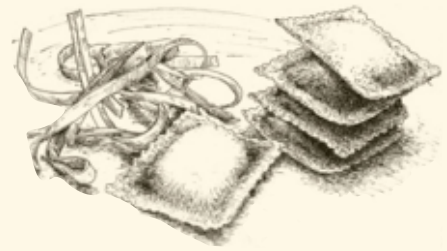
- Blackened BBQ 378
- AOP (aglio olio peperoncino) 378
- Chilli Honey 398

### Butter Garlic Prawns


468

Served with our home baked focaccia

# ITALIAN PASTA



- Fettuccine Aglio Olio Peperoncino** 378  
*With garlic, extra virgin olive oil, chilli flakes, sun-dried tomatoes, bell pepper & black olives*
- Penne Arrabbiata** 388  
*Spicy tomato sauce with grilled vegetables, olives & torn basil*
- Penne Rosa** 398  
*Tomato cream (pink sauce) with grilled vegetables, olives & torn basil*
- Penne Alfredo** 398  
*Parmesan cream sauce with grilled vegetables & olives*
- Fettuccine al Pesto** 428  
*Basil pesto with bell peppers, black olives & sun-dried tomatoes*

- Spinach & Ricotta Ravioli**  428  
*Hand-made pasta with activated charcoal, stuffed with spinach & ricotta (7 pieces, eggless)*  
**Choice of sauce: Pomodoro (tomato sauce), Alfredo (cream sauce) or Rosa (pink sauce)**
- Wild Mushroom Penne** 428  
*Rich mushroom sauce with sun-dried tomatoes, button mushrooms & parmesan*

**add to any pasta:**

**Roasted Mushrooms** 35

**Grilled Chicken** 98 | **Crispy Chicken** 98

**Bacon** 125 | **Prawns** 145

**Pasta Experiences!**

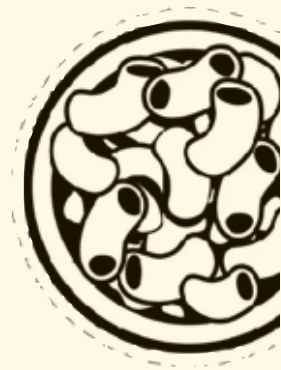
- Parmesan Cup** 75  
*Extra grated parmesan served on the side*
- Burrata** 198  
*Creamy mozzarella ball in the middle of your pasta*
- Chunky Chilli Dip** 68  
*Slow cooked & spicy. Pairs deliciously with everything*




# POPO'S MAC & CHEESE

*A creamy combination of tender macaroni & saucy cheddar cheese*

- Classic Mac & Cheese 390
- Mac & Cheese **with Jalapeños** 410
- Mac & Cheese **with Sun-dried Tomatoes** 410
- Mac & Cheese **with Truffled Mushrooms** 455
- Mac & Cheese **with Grilled Chicken** 465
- Mac & Cheese **with Crispy Chicken** 465
- Mac & Cheese **with Bacon** 515



 = Chef recommended

# VEGETARIAN & VEGAN

## Wood-fired Italian Sourdough Pizza

(Please allow up to 35 mins during busy times)



Our sauce is made using an Italian family recipe with San Marzano tomatoes from southern Italy

8" / 12"

**Italian Margherita** 350 / 528

*Fior di latte mozzarella, san marzano tomato sauce & basil*

**Four Cheese** 410 / 618


*Fior di latte mozzarella, jalapeño, smoked blue cheese splash, feta, parmesan*

**Chilli Pomodoro**   395 / 598

*Chilli peppers, red paprika, black olive, sun-dried tomato, mozzarella, feta*

**The Farmer's Chimichurri** 395 / 598

*Red onion, bell pepper, jalapeño, sun-dried tomato, feta, mozzarella, chimichurri splash*

**Popo's Veggie Delight**  395 / 598

*Bell pepper, black olive, sun-dried tomato, zucchini, jalapeño, feta, mozzarella*

**Pizza Verde** 395 / 598

*Basil pesto, broccoli, black olive, zucchini, sun-dried tomato, mozzarella*




**Punchy Paneer** 395 / 598

*Zesty herbed paneer, bell pepper, red onion, confit garlic, mozzarella*

**Truffled Funghi Misti**  410 / 618

*Roasted button & oyster mushrooms, caramelized onion, red paprika, truffle oil, mozzarella*

**Diavola Veg**  395 / 598

*Jalapeño, red onion, birds eye chilli, bell pepper, roasted oyster mushroom, chilli honey, mozzarella*

### VEGAN PIZZA

with homemade coconut cheese



**Vegan Margherita** 355 / 535

**Vegan Chilli Pomodoro** 395 / 598

**Vegan Popo's Delight** 395 / 598

**Vegan Truffled Funghi Misti** 395 / 598

**Vegan Sicilia** by Chef Sarah (C+C) 395 / 598

*Bell pepper, roasted oyster mushroom & red onion with basil pesto, sun-dried tomatoes*

### Add on a pizza experience or dip!

**Flambé!** 98

*Flame up the pizza with dark rum at your table*

**Burrata** 198

*Creamy mozzarella ball in the middle of your pizza*

**Garlic Aioli**

**Crust Dip**  60  
*(contains egg)*

**Chunky**

**Chilli Dip** 68

**Fermented Chilli**

**Honey Dip** 78

**What makes our pizza special?**

**Tastes great:** Our dough is slow fermented for 24 - 48 hours to make it light, airy & develop flavour

**It's good for you:** Sourdough base made from 100% natural flour, fresh toppings and high quality cheese

**Classic Neapolitan:** Lightly charred in our wood-fired ovens. Thin in the middle with a puffy outer edge

 = Chef recommended

# NON-VEGETARIAN

## Wood-fired Italian Sourdough Pizza



*Our sauce is made using an Italian family recipe with San Marzano tomatoes from southern Italy*

(Please allow up to 35 mins during busy times)

**8" / 12"**

### CHICKEN & LAMB *(halal)*

**BBQ Chicken Pizza** 395 / 598  
*BBQ chicken, red onion, jalapeño, barbeque sauce, mozzarella*

**Peri Peri Chicken** 395 / 598  
*Peri peri chicken, red onion, jalapeño, mozzarella*

**Chicken Fungo** 410 / 618  
*Grilled chicken, mushroom, red onion, jalapeño, mozzarella, chimichurri splash*

**Spicy Chicken Cafreal** 410 / 618  
*by Chef Rhea (Klaa Kitchen)  
 Goan-style cafreal chicken, confit garlic, red onion, sun-dried tomatoes, mozzarella*

**Chicken Pizzaiola** 410 / 618  
*Grilled chicken, black olive, red paprika, sun-dried tomatoes, sriracha aioli, mozzarella, parmesan*

**Pesto Chicken** 410 / 618  
*Grilled chicken, jalapeño, sun-dried tomatoes, basil pesto, mozzarella*

**Lamb Chimichurri** 460 / 698  
*Crumbled lamb, red onion, red paprika, chimichurri splash, mozzarella*

### PORK

**Italian Pepperoni** 510 / 768  
*Pepperoni, mozzarella*

**Pepperoni Diavola** 550 / 828  
*Pepperoni, red onion, birds eye chilli, jalapeño, roasted oyster mushroom, fermented chilli honey*

**Double Bacon Blue** 560 / 848  
*Crispy bacon, smoked blue cheese splash, jalapeño, caramelized onion, mozzarella*

**The Hellboy** 560 / 848  
*(inspired by Paulie Gee, New York)  
 Pepperoni, crispy bacon, fermented chilli honey, birds eye chilli, jalapeño, mozzarella*

**Pig Out** 560 / 848  
*BBQ pork belly, pepperoni, crispy bacon, caramelized onion, mozzarella*

### Add on a pizza experience or dip!

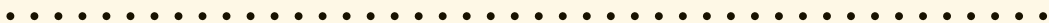
**Flambé!** 98  
*Flame up the pizza with dark rum at your table*

**Burrata** 198  
*Creamy mozzarella ball in the middle of your pizza*

**Garlic Aioli Crust Dip** 60  
*(contains egg)*

**Chunky Chilli Dip** 68

**Fermented Chilli Honey Dip** 78



**What makes our pizza special?**

**Tastes great:** Our dough is slow fermented for 24 - 48 hours to make it light, airy & develop flavour  
**It's good for you:** Sourdough base made from 100% natural flour, fresh toppings and high quality cheese  
**Classic Neapolitan:** Lightly charred in our wood-fired ovens. Thin in the middle with a puffy outer edge

= Chef recommended



## -- DESSERTS --

### *Traditional Tiramisu* 348

*Made the classic Italian way with espresso soaked savoiardi biscuits from Italy and fresh mascarpone, served with coffee ice-cream*

### *Dark Chocolate Torte*

*Indulge in a decadent slice of our rich and velvety cake topped with roasted peanuts. Served with vanilla ice cream*

- Classic 348
- Flambéed with Old Monk at your table (*must try!*) 398

### *Apple Crumble Cake* 338

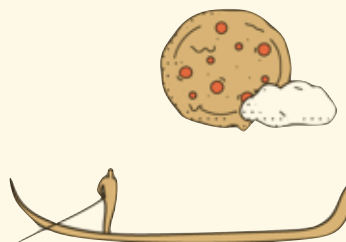
*Experience the comforting flavours of autumn with this moist cake topped with an almond cinnamon crumble. Served with vanilla ice cream*

### *Sourdough Clouds with Warm Dipping Chocolate* 298

*Cream filled crispy sourdough bites served with our homemade chocolate fudge (eggless)*

### *Ice-cream double scoop* 138

*Vanilla / Coffee*





## EXTRA TOPPING: PIZZA

### Extras & Experiences:

Garlic Aioli Dip	60
Chunky Chilli	68
Fermented Chilli Honey Dip	78
Grated Parmesan Cup	75
Burrata	198
Flambé	98

**Veg:** Bell Pepper, Bird's Eye Chilli,  
Black Olive, Broccoli, Chilli Pepper,  
Jalapeño, Button Mushroom, Red Onion,  
Red Paprika, Sun-dried Tomato, Zucchini 48

Herbed Paneer, Oyster Mushroom 88

**Sauce:** Sriracha Aioli, Basil Pesto,  
Chimichurri Splash 68

**Cheese:** Feta, Smoked Blue Cheese splash 88

**Non-veg:**

Grilled Chicken, Peri Peri Chicken,  
BBQ Chicken, Crumbled Lamb 98

Crispy Bacon, Pepperoni 198



In case of any feedback  
or to get in touch with the founders,  
write to: [founders@popoventures.com](mailto:founders@popoventures.com)

## KNOW YOUR CHEESE

**Burrata**, meaning buttery in Italian is a fresh cheese made from mozzarella. It is creamy in the middle & harder outside.

**Feta** is undoubtedly one of the most famous Greek cheeses. It is a pickled curd cheese that has a salty and tangy taste.

**Parmesan** has a hard, gritty texture and is fruity and nutty in taste. It is considered to be among the top cheeses by cheese connoisseurs.

**Blue Cheese** is an aged cheese that carries a distinct pungent smell with a sharp & salty taste. It can be spread, crumbled or melted over foods.

## ALLERGEN INFORMATION

The following menu items contain **Egg**:

- **Dips:** Garlic Aioli / Crust Dip
- **Salad:** Caesar Salad Dressing
- **Dessert:** Dark Chocolate Torte, Tiramisu, Apple Crumble Cake

The following menu items contain **Nuts**:

- **Sauce:** Basil Pesto
- **Salad:** Burrata Bomb, Watermelon & Feta
- **Pasta:** Fettuccine al Pesto
- **Garlic Bread:** Garlic Bread with Pesto & SDT, Vegan Garlic Bread with Pesto & SDT
- **Pizza:** Vegan Sicilia, Pizza Verde, Pesto Chicken
- **Dessert:** Apple Crumble Cake, Dark Chocolate Torte

Read our story:  
[www.thepizzabakery.in](http://www.thepizzabakery.in)