



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**

17th Cross, **HSR Layout**

Delivery Kitchens: E City, Mahadevapura, Rajajinagar,

Sarjapur, Banashankari, Yelahanka, Sahakar Nagar

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

CRAFT BEERS (ON TAP)

Geist Wheat The People (American Wheat Beer)

IBU 15 | ABV 5%

Highly drinkable wheat ale with bright notes of hops from America's hop heartland.

Toit Hefeweizen (German Hefeweizen)

IBU 9 | ABV 4.6%

A full-bodied, refreshing Bavarian Hefeweizen with medium to strong banana & clove flavour.

Toit Nitro Stout (Irish Stout)

IBU 33 | ABV 4.3%

Rich beer with a coffee-chocolate aroma from roasted malt, and nitrogenated, which lends a thick, creamier head and fuller mouthfeel.

Geist Kamacitra (New England IPA)

IBU 43 | ABV 6%

Beautiful and charismatic New England I.P.A. - hazy, medium-bodied, with a refined bitterness & tropical aromas like mango and citrus.



110ml sampler 115



330ml glass 325



1.5 litre Pitcher 1335

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

Visit thepizzabakery.in/loyalty for more details.

***Fresh Juice,
Iced Tea
& Mocktails***

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

Cold Coffee, Shakes

Classic Cold Coffee	225	French Vanilla Biscuit Shake	290
Hazelnut Cold Coffee	255	Strawberry Cheesecake Shake	290
		Oreo & Chocolate Shake	290

***Bottled
& Canned***

Coke / Diet Coke	130	Bottled Water 1L	125
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



Coffee

Americano	175	Iced Americano	175
Latte / Cappuccino	200	Iced Cappuccino	200
Hazelnut Latte / Cappuccino	230	Iced Hazelnut Cappuccino	230



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	328
Classic with Sun-dried Tomatoes 	328
Classic with Jalapeños	328
Classic with Smoked Blue Cheese	348
Classic with Pesto & Sun-dried Tomatoes	358
Classic with Jalapeños & Smoked Blue Cheese	358
Classic with Truffled Oyster Mushroom 	408
Classic with Grilled Chicken	368
Classic with Spicy Chicken Cafreal 	398
Classic with Chicken & Sun-dried Tomatoes	398
Classic with Crumbled Lamb	398
Classic with Pepperoni (pork) 	418
Classic with Crispy Bacon	428

**+ 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	330
Vegan with Sun-dried Tomatoes	330
Vegan with Jalapeños	330
Vegan with Pesto & Sun-dried Tomatoes	360
Vegan with Truffled Oyster Mushroom	400

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 / 418

(Veg / Grilled Chicken / Crispy Chicken / Bacon)

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
- Cajun Spiced

268

278

Parmesan Spiced Potato Wedges

Served with homemade ketchup & spiced garlic dip

288

Onion Rings

Served with spiced garlic dip

288

Butter Garlic Mushrooms

Served with house bread

318

Chunky Jalapeño Cheese Poppers

Panko crusted for more crunch

318

Broccoli AOP

Tossed in garlic with sun-dried tomatoes and parmesan

318



Corn Ribs

Cajun spiced and served with spiced garlic dip

318

Hummus & Pita

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

- with Marinated Olives

348

- with Grilled Chicken / Crispy Chicken

398

Fried Chicken Strips

Served with spiced garlic dip

368

Chicken Wings

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

398

398

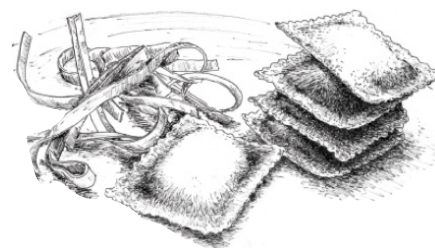
398

Butter Garlic Prawns

Served with house bread

468

ITALIAN PASTA



Fettuccine Aglio Olio Peperoncino 378

With garlic, 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 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 Sun-dried Tomatoes** 410

Mac & Cheese **with Truffled Mushrooms** 455

Mac & Cheese **with Grilled Chicken** 465

Mac & Cheese **with Crispy Chicken** 465

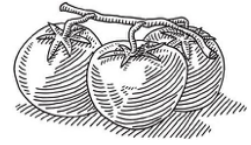
Mac & Cheese **with Bacon** 515



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

Fior di latte mozzarella, san marzano tomato sauce & basil

350 / 528

Four Cheese

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

410 / 618

Chilli Pomodoro

Chilli peppers, black olive, sun-dried tomato, birds eye chilli, mozzarella, feta

395 / 598

The Farmer's Chimichurri

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

395 / 598

Popo's Veggie Delight

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

395 / 598

Pizza Verde

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

395 / 598

Punchy Paneer

Spicy herbed paneer, bell pepper, red onion, confit garlic, mozzarella

395 / 598

Truffled Funghi Misti

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

410 / 618

Diavola Veg

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

395 / 598

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)

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

395 / 598

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 (contains egg)



60

Chunky

Chilli 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

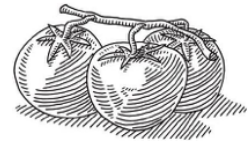


= Chef recommended

NON-VEGETARIAN

Wood-fired Italian Sourdough Pizza

(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"

CHICKEN & LAMB (halal)

BBQ Chicken Pizza

BBQ chicken, red onion, jalapeño, barbeque sauce, mozzarella

395 / 598

Peri Peri Chicken

Peri peri chicken, red onion, jalapeño, mozzarella

395 / 598

Chicken Fungo

Grilled chicken, mushroom, red onion, jalapeño, mozzarella, chimichurri splash

410 / 618

Spicy Chicken Cafreal

by Chef Rhea (Klaa Kitchen)
Goan-style cafreal chicken, confit garlic, red onion, sun-dried tomatoes, mozzarella

410 / 618

Chicken Pizzaiola

Grilled chicken, black olive, red paprika, sun-dried tomatoes, sriracha aioli, mozzarella, parmesan

410 / 618

Pesto Chicken

Grilled chicken, jalapeño, sun-dried tomatoes, basil pesto, mozzarella

410 / 618

Lamb Chimichurri

Crumbled lamb, red onion, red paprika, chimichurri splash, mozzarella

460 / 698

PORK

Italian Pepperoni

Pepperoni, mozzarella

510 / 768

Pepperoni Diavola

Pepperoni, red onion, birds eye chilli, jalapeño, roasted oyster mushroom, fermented chilli honey

550 / 828

Double Bacon Blue

Crispy bacon, smoked blue cheese splash, jalapeño, caramelized onion, mozzarella

560 / 848

The Hellboy

(inspired by Paulie Gee, New York)
Pepperoni, crispy bacon, fermented chilli honey, birds eye chilli, jalapeño, mozzarella

560 / 848

Pig Out

BBQ pork belly, pepperoni, crispy bacon, caramelized onion, mozzarella

560 / 848

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 68

Fermented Chilli

Honey Dip 78

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-- 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 338
- Flambéed with Old Monk at your table (must try!) 378

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

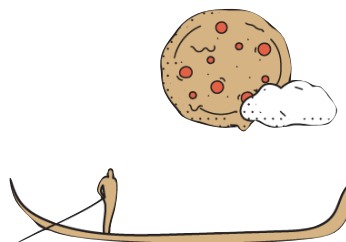
298

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, Jalapeño,

Button Mushroom, Red Onion,

Red Paprika, Sun-dried Tomato, Zucchini 48

Herbed Paneer, Oyster Mushroom 88

Sauce: 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

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:** 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