



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, RR 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 130



330ml glass 350



1.5 litre Pitcher 1400

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	Strawberry Cheesecake Shake	290
Hazelnut Cold Coffee	255	Oreo & Chocolate Shake	290
French Vanilla Biscuit Shake	290	Salted Pistachio Shake 	320

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 	318
Classic with Olives	348
Classic with Sun-dried Tomatoes 	348
Classic with Jalapeños	348
Classic with Smoked Blue Cheese	368
Classic with Pesto & Sun-dried Tomatoes	378
Classic with Jalapeños & Smoked Blue Cheese	368
Classic with Truffled Oyster Mushroom 	418
Classic with Grilled Chicken	378
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	320
Vegan with Olives	350
Vegan with Sun-dried Tomatoes	350
Vegan with Jalapeños	350
Vegan with Pesto & Sun-dried Tomatoes	380
Vegan with Truffled Oyster Mushroom	420

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) 240 / 270

- Full portion soup

(Veg / Chicken) 320 / 365

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)
Feta, bell pepper, onion, cucumber, olives,
sun-dried tomato, lettuce & lemon vinaigrette

Watermelon & Feta Salad

348

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



Top your Salad with Burrata cheese

198

Creamy mozzarella ball
in the middle of your salad

APPETIZERS

French Fries with Homemade Dips

Served with homemade ketchup & spiced garlic dip

- Classic Salted 268
- Cajun Spiced 278

Parmesan Spiced Potato Wedges

Served with homemade ketchup & spiced garlic dip

288

Onion Rings

Served with spiced garlic dip

298

Butter Garlic Mushrooms

Served with house bread

328

Chunky Jalapeño Cheese Poppers

Handmade and panko crusted

318

Broccoli AOP

Tossed in garlic with sun-dried tomatoes
and parmesan

318

Corn Ribs

Cajun spiced and served with spiced garlic dip

328

Hummus & Pita

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

- with Marinated Olives 358
- with Grilled Chicken / Crispy Chicken 398

Fried Chicken Strips

Served with spiced garlic dip

368

Chicken Wings

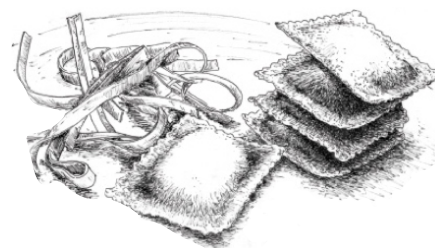
- Blackened BBQ 398
- AOP (aglio olio peperoncino) 398
- Chilli Honey 398

Butter Garlic Prawns

Served with house bread

468

ITALIAN PASTA



Fettuccine Aglio Olio Peperoncino 398

With garlic, chilli flakes, sun-dried tomatoes, bell pepper & black olives

Penne Arrabbiata 408

Spicy tomato sauce with grilled vegetables, olives & torn basil

Penne Rosa 418

Tomato cream (pink sauce) with grilled vegetables, olives & torn basil

Penne Alfredo 418

Parmesan cream sauce with grilled vegetables & olives

Fettuccine al Pesto 428

Basil pesto with bell peppers, black olives & sun-dried tomatoes

Spinach & Ricotta Ravioli 448

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 80 | Crispy Chicken 80

Bacon 115 | Prawns 130



Top your Pasta with Burrata cheese 198

Creamy mozzarella ball in the middle of your pasta

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

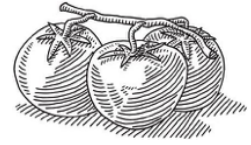
Mac & Cheese with Bacon 515



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

360 / 548

Four Cheese

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

430 / 648

Chilli Pomodoro

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

415 / 628

The Farmer's Chimichurri

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

415 / 628

Popo's Veggie Delight

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

415 / 628

Pizza Verde

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

415 / 628

Punchy Paneer

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

415 / 628

Truffled Funghi Misti

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

430 / 648

Diavola Veg

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

415 / 648

VEGAN PIZZA

with homemade coconut cheese



Vegan Margherita

375 / 565

Vegan Chilli Pomodoro

415 / 628

Vegan Popo's Delight

415 / 628

Vegan Truffled Funghi Misti

415 / 628

Vegan Sicilia by Chef Sarah (C+C)

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

415 / 628

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

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

NON-VEGETARIAN

Wood-fired Italian Sourdough Pizza

(Please allow up to 35 mins during busy times)



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8" / 12"

CHICKEN & LAMB (halal)

BBQ Chicken Pizza 415 / 628
BBQ chicken, red onion, jalapeño, barbeque sauce, mozzarella

Peri Peri Chicken 415 / 628
Peri peri chicken, red onion, jalapeño, mozzarella

Chicken Fungo 430 / 648
Grilled chicken, mushroom, red onion, jalapeño, mozzarella, chimichurri splash

Spicy Chicken Cafreal 430 / 648
by Chef Rhea (Klaa Kitchen)
Goan-style cafreal chicken, confit garlic, red onion, sun-dried tomatoes, mozzarella

Chicken Pizzaiola 430 / 648
Grilled chicken, black olive, red paprika, sun-dried tomatoes, sriracha aioli, mozzarella, parmesan

Pesto Chicken 430 / 648
Grilled chicken, jalapeño, sun-dried tomatoes, basil pesto, mozzarella

Lamb Chimichurri 480 / 728
Crumbled lamb, red onion, red paprika, chimichurri splash, mozzarella

PORK

Italian Pepperoni 530 / 798
Pepperoni, mozzarella

Pepperoni Diavola 570 / 858
Pepperoni, red onion, birds eye chilli, jalapeño, roasted oyster mushroom, fermented chilli honey

Pizza Americana 570 / 858
pepperoni, crumbled lamb, onion, jalapeño, mozzarella

The Hellboy 580 / 878
(inspired by Paulie Gee, New York)
Pepperoni, crispy bacon, fermented chilli honey, birds eye chilli, jalapeño, mozzarella

Pig Out 580 / 878
BBQ pork belly, pepperoni, crispy bacon, caramelized onion, mozzarella

Add on a pizza experience or dip!

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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 (contains egg)

Dark Chocolate Torte

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

- 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 (contains egg)

Sourdough Clouds with Dipping Chocolate

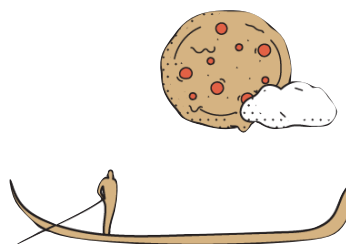
298

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

Ice-cream double scoop

138

Vanilla / Coffee



EXTRA TOPPINGS

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
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Cheese: Feta, Smoked Blue Cheese splash	88
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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

Fior di latte is an Italian fresh cheese made from cow's milk. It's a type of mozzarella with a delicate, fresh flavour and a soft, fibrous texture

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.

**All our cheese are made from
pasteurized milk**

ALLERGEN INFORMATION

The following contain **Egg**:

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

The following 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