

# PIZZAROVA

## AT THE CRATE

HANDMADE SOURDOUGH PIZZA

### PIZZAS

<b>Margherita (V)</b> Our signature tomato sauce, Glastonbury Fior Di Latte mozzarella and basil (vegan cheese available)	7
<b>Margherita Deluxe</b> A classic Marg with a little something extra. Parmigiano Reggiano, mozzarella pearls and chilli flakes.	9
<b>Crispy smoked tempeh   Pickled Chillis   Vegan Cheese (Vg)</b> Sweet and smokey house marinated tempeh from our friends at Club Cultured.	10
<b>Anchovy   Olives   Capers</b> More commonly known as Pizza Napoli.	10.5
<b>Double Chorizo   Paprika Flakes</b> Chorizo picante and Chorizo vela with a hit of spice. (add Jalapeños for £1)	10.5
<b>Ricotta base   Shiitake and Chestnut Mushrooms   Caramelised Onion</b> Ricotta infused with preserved lemons, Thyme and Parmigiano Reggiano. (No Tomato) (add ham for £1.5)	10.5
<b>Sundried Tomatoes   Olives   Goats cheese (V)</b> Olive oil marinated sundried tomatoes, Kalamata olives and creamy goats cheese.	10.75
<b>'Yours' - Add toppings of your choice from above (1.5 each)</b>	

### DRINKS

**\*all of our drinks are vegan\***

<b>Softs</b>	
Karma Cola/Gingerella/ Lemony Lemon (300ml)	2.75
True Start Cold Brew Coffee (250ml)	2.95
Kids Apple and Pear Juice Box (200ml)	1.25
Cawston Press Sparkling Rhubarb and Apple (330ml)	2.25
<b>Belu Still or Sparkling Water (500ml)</b>	1.5
<b>Beers</b>	
Keller Pills Pint 4.8%	5
Wanna go to the sun pint 4.6%	5
Toast Pale Ale (330ml) 5%	3.95
LHG Sky Above (440ml) 4.6%	4.75
First Chop Low Alc IPA (330ml) 0.5%	3.5
Devon Red Cider 4.5%	3.5
<b>Wine &amp; Mixers</b>	
6 O'Clock Gin & Tonic (250ml)	3.75
Gran Cerdo Tinto Rioja - Red (750ml) 13.5%	19.75
Chin Chin Vinho Verde - White (750ml) 11.5%	19.75

Please ask staff for our latest selection of guest ales and lagers!

### NIBBLES AND BREADS

Nocellara olives (Vg)	2.5
Vegan chilli, garlic and herb bread (Vg)	5
Garlic and rosemary bread with mozzarella (vegan option available)	6
Garlic bread deluxe with caramelised onions and Parmigiano Reggiano	7

### DIPS

£1

Garlic Mayo
Vegan Garlic Mayo
Sriracha Mayo
Tomato and Pineapple Jam
Fresh Chilli and Herb Mayo
Chilli and Herb Oil

### OUR STORY

Back in 2013, the taste for sourdough was growing. One 70 year old sourdough starter, an obsession with sourdough, plus a Land Rover fitted with a mobile pizza oven... Naturally, the name wrote itself. We roamed around Somerset serving handmade sourdough pizzas to family, friends and festival-goers.

Soon, Pizzarova grew a loyal following of local Pizza Lovers. You wanted more, so we opened our first bricks and mortar shop in Bristol. Now, the community of Pizza Lovers has grown, we have three restaurants - Gloucester Road, Park Street and a shipping container at Wapping Wharf.

Along the ride, we've stayed true to what you like most - good-mood food on the go.

We're not a fancy restaurant. No knives and forks for these slices.

### OUR SUPPLIERS

We source our ingredients from some of the best suppliers in the South West, as we understand the importance of knowing exactly where your food comes from and its environmental impact.

#### Shipton Mill

Our Flour suppliers are based in Tetbury. Just 22 miles from Bristol. We use their 00 flour, milled in a particular way so that our dough is as light and airy as possible. Check out our visit to Shipton Mill through our Facebook and Instagram page.

#### Brue Valley Farm

Our Fior di Latte mozzarella is made at Brue Valley Farm in Glastonbury. The Clapp family have farmed the land since 1538. Having evolved from farmhouse cheese making, they now create artisan butter and moz from their happy cows!



Please notify a member of staff if you have any allergies or dietary requirements that we should know about!