

PIZZAROVA

H A N D M A D E S O U R D O U G H P I Z Z A

OUR SUPPLIERS

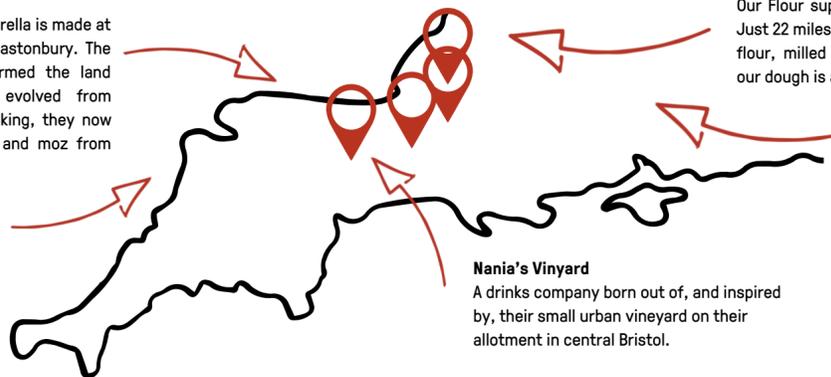
We source our products from some of the best suppliers in the South West, as we understand the importance of knowing exactly where your food comes from and its environmental impact.

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!

6 O'clock Gin

With roots firmly in their home city of Bristol, 6 O'clock Gin are spreading their wings.



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 tasty as possible.

Wiper and True

The Bristol based brewery are always looking for new ways to experiment with flavour.

Nania's Vinyard

A drinks company born out of, and inspired by, their small urban vineyard on their allotment in central Bristol.

PIZZAS

Make it vegan - All of our pizzas can be made using our delicious plant based cheese

Spice up your life - Add a sprinkle of dried chilli or some Jalapeños for an extra kick

Margherita (V)

Our signature tomato sauce, Glastonbury Fior Di Latte mozzarella and basil (vegan cheese available)

7.75

Margherita Deluxe

Our classic Marg with a little something extra. parmesan, mozzarella pearls and chilli flakes

9.75

Crispy Sweet Harrisa Tempeh | Roasted Red Pepper | Vegan Cheese (Vg)

Club Cultured Tempeh in sweet marinade with a hint of spice, our vegan mozzarella and sweet roasted red peppers

10.75

Anchovy | Olives | Capers

More commonly known as Pizza Napoli - olives may contain stones.

Switch anchovy for tangy Umeboshi paste (VG)

11

Tempeh is Tofu's cooler cousin, nutrient rich and eaten all over the world. It has a pronounced smoked, nutty flavour and readily takes on the lightly heated marinade, offering something different to processed alternatives.

Goats cheese | Caramelised Onion | Sundried Tomato (V)

Creamy goats cheese, caramelised onion and marinated sundried tomato

11.25

Roast Ham | Chestnut Mushrooms | Caramelised Onion

Roast ham, nutty chestnut mushrooms and sweet red onion

11.5

Double Chorizo | Hot Honey

Chorizo picante and chorizo vela with a hit of spice, drizzle of chilli filled honey

(add jalapeños for £1)

11.5

Artichoke | Olives | Rocket (V)

Marinated herby Artichokes, Kalamata black olives & fresh peppery rocket

11.75

'Yours' Your choice of toppings on our Margherita

Veggies - Mushroom, caramelised onion, sundried tomato, black olives, capers, roasted red peppers, artichoke, rocket, jalapeños

1.25

Meat & cheese - goats cheese, roast ham, chorizo, mozzarella pearls, parmesan, crispy tempeh

1.75

'OURS' £12.5

Our seasonal monthly special - 50p of every special sold will be donated to a charity close to our hearts. For more information ask a member of staff.

NIBBLES AND BREADS

Nocellara olives (Vg) 3.5

Fresh rocket with balsamic dressing (Vg) 2.5
(add Parmigiano Reggiano for £1)

Roasted red pepper tapenade & artichoke bread (Vg) 5

Garlic and rosemary bread with mozzarella 6

Vegan Garlic and rosemary bread 5.5

Garlic bread deluxe with caramelised onions and Parmigiano Reggiano 7

DIPS

1

Garlic Mayo

Vegan Garlic Mayo

Sriracha Mayo

Chilli and Pineapple Jam

Roasted Garlic & Chilli Mayo

Scotch Bonnet Chilli Oil

Our Pick

With help from Upton Cheyney chilli farm BS30

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, Pizarova 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.

DRINKS

Softs

Green Cola (330ml) 2.25

Lemony Lemonade (250ml) 2.5

Ting Sparkling Grapefruit (330ml) 2.5

Kids Apple and Pear Juice Box (200ml) 1.5

Cawston Press Sparkling Rhubarb & Apple (330ml) 2.25

Cawston Press Sparkling Elderflower Lemonade (330ml) 2.25

Belu Still or Sparkling Water (330ml) 1.5

Nobl Still Water Carton (500ml) 1.75

Beers

Freedom Lager (330ml) 4% 3.25

Keller Pills (440ml) 4.8% 4.95

Brixton Low Voltage (330ml) 4.3% 3.95

Wiper & True Kaleidoscope Pale Ale (440ml) 4.2% 4.95

Lucky Saint (330ml) 0.5% 3.5

Devon Red Cider (330ml) 4.5% 3.75

Wine & Mixers

6 O'Clock Gin & Tonic (250ml) 7% 4.95

Conker Gin & Juice (330ml) 5% 5

Long Shot Seltzer Strawberry & Rhubarb (330ml) 4% 4.5

Kiss of Wine Dolcetto Red (250ml) 12% 5.95

Kiss of Wine Riesling White (250ml) 11.5% 5.95

Nanias Rose Spritz (250ml) 5.5% 5.5

Gran Cerdo Tinto Rioja - Red (750ml) 13.5% 19.75

Gran Cerdo Blanco - White (750ml) 11.5% 19.75

Please order at the till

Please notify a member of staff if you have any allergies or dietary requirements that we should know about. Scan this QR code for our online allergens guide.



menus are printed on recycled paper

