



Kula[®]

MENU

brekkie until 12

AÇAÍ BOWL vg & gf – until 16! 11.5

Topped with buckwheat granola, nuts & seeds, fresh fruits & coconut flakes – basically all the good stuff.

Add a spoon of organic peanut butter: + 1

AVO TOAST vg – until 16! 9

Smashed avocado with dukkha, lemon juice & zest, served on beetroot hummus – best avo toast ever.

Add a poached egg & Parmesan flakes? + 2

Add an extra slice with some smashed avo? + 5

CHIA PUDDING vg & gf 7.5

Made with coconut milk, cinnamon & vanilla. Topped with coconut yogurt, buckwheat granola, hemp seeds, fresh fruits & coconut flakes.

Add a spoon of organic peanut butter: + 1

FLUFFY PANCAKES 11

Our brekkie best seller: buttermilk pancakes with whipped mascarpone, sliced banana, fresh berries, maple syrup & a magical touch of lime zest.

PEANUT BUTTER TOAST vg 8

With sliced banana, coconut flakes, hemp seeds & crunched peanuts on top.

Two slices of peanut butter toast? + 6

EGGS BENNY KULA STYLE 10

A poached egg with creamy Hollandaise sauce, smashed avo, spinach & caramelized onions on brioche toast.

Two slices of eggs benny? + 7 | Add veggie bacon: + 2

WARM BANANA BREAD vg 7.5

With creamy coconut yogurt, a dash of maple syrup, some red fruits, coconut flakes & hemp seeds.

lunch – nourishing & comforting from 12 to 16

SWEET POTATO SOUP vg & gf 8

A warming, ayurvedic bowl made with red lentils, coconut milk & curry.

PEA, MINT & COCO SOUP vg & gf 7

A vibrant green bowl of goodness made with coconut milk. Get your veggies in!

YIN & YANG AUBERGINE vg 11.5

Marinated in miso, served with homemade delicious hummus, roasted chickpeas & some pita bread.

HALOUMI & PUMPKIN SALAD gf 12.5

With mint, hazelnuts, spinach dukkah & micro greens. Made with love.

STICKY TEMPEH BOWL vg & gf 14

A Bali inspired bowl filled with bimi, white coconut rice, smashed avo, peanut sauce & other fresh veggies.

LABNEH LOVE 12.5

Creamy & dreamy Middle Eastern yoghurt topped with pine nuts, dates, caramelized onions, fresh mint, za'atar & chili oil. Served with pita bread.

WASABI CRUNCH BURGER 17.5

Just a really good 'Beyond Meat' burger on a brioche bun with kimchi mayo, cheddar, pickles, tomato & lettuce. Served with French fries.

Add veggie bacon: + 2 | Add a sunny side up: + 1.5 | Vegan cheese: + 1

BIG CHEESY TOASTY 12.5

With 2 sunny sides up & veggie bacon. Good for hangovers. Just saying!

Vegan cheese: + 1

KIMCHI TOASTY 10

Melted cheese & kimchi, a golden duo. Spice up your day & dip it in ketchup or mayo. Up to you! *Vegan cheese: +1*

snacks from 12 to 16 (Friday to Sunday until 18!)

BUFFALO CAULI WINGS vg & gf **10**
Crunchy, fried & seasoned cauliflower bites with fresh & homemade red bell pepper mayo.

HOTDOG HAPPINESS **9.5**
A veggie dog in a bun served with ketchup, mayo, crispy onions & pickles.

BITTERBALLEN vg **8.5**
Veggie goodness served with mustard, mayo or vegan mayo, your choice!

THE ULTIMATE NACHOS vg & gf **12**
With fresh homemade guacamole, vegan homemade cheese sauce, melted vegan cheddar, tomato salsa & lime soy yogurt. A dream come true.

COLOURFUL PLATTER for sharing **15.5**
A mix of hummus with crudité's & pita bread, crispy chickpeas, oven roasted cherry tomatoes, olives & smoked almonds.

FRENCH FRIES **5.75**
Served with normal, truffle (+1) or vegan mayo.
Top it off with Parmesan flakes & truffle mayo? +2

SWEET POTATO FRIES **6.75**
Served with normal, truffle (+1) or vegan mayo.
Top it off with Parmesan flakes & truffle mayo? +2

PITA BREAD WITH DIPS vg **7**
Served with 2 types of homemade hummus: original & beet!

sweets, pies & cakes all day long

HOMEMADE BANANA BREAD vg **4.5**
Ana's secret recipe. A love story.

CINNAMON ROLLS ask for availability **5.25**
Don't miss out on them when they're in. A pure treat.

PECAN CARAMEL FLAPJACK **4.75**
A slice of heaven.

LEMON MERENGUE PIE **5**
When life gives you lemons, make...

RED VELVET PIE **5**
Great for celebrations. Celebrate life, always!

MARZ BITE vg & gf – from SUE **4.75**
Chocolate & caramel vibes. Like an actual 'Mars', but healthy.

FLOWER BITE vg & gf – from SUE **4.75**
Cheesecake vibes. With real flowers on top, Summer on a plate.

CARROT CAKE vg **5.5**
With fresh cream cheese frosting & coconut vibes. Love at first bite.

DATE & COCO BLISS BALL vg & gf **2.5**
A perfect, little post-yoga class snack.

evening bar bites from 16 to 20.30 (from Sunday to Thursday)

BITTERBALLEN

Veggie goodness served with mustard, mayo or vegan mayo, your choice!

8.5

PITA BREAD WITH DIPS vg

Served with 2 types of homemade hummus: original & beet!

7

KALAMATA OLIVES vg & gf

To accompany your drink, a small snack full of flavor.

5.5

ROASTED & SMOKED ALMONDS vg & gf

An almond a day, keeps the doctor away. Right? Or nut. Whatever!

4.5

SALTY POPCORN vg & gf

Great with a beer or kombucha. Just saying.

3

pre-yoga dinner from 16 to 20.30 (from Sunday to Thursday)

SWEET POTATO SOUP vg & gf

8

A warming, ayurvedic bowl made with red lentils, coconut milk & curry.

Add toasted bread: +1

PEA, MINT & COCO SOUP vg & gf

8

A vibrant green bowl of goodness made with coconut milk. Get your veggies in!

Add toasted bread: +1

PIN ONLY!

take-away

Good to know: our complete menu can be ordered for take-away! Just pass by or give us a call for a pick-up at 010 - 310 79 53 to place your order.

allergy info

vg = vegan

gf = gluten free (may contain traces)

Gluten free bread? +2 (15 min. extra waiting time)

group reservations

We take reservations as from 6+ people with special group menus! In case you're interested, please send us an email at hello@kula.nl & we'll make the magic happen & provide you with more info.

juices & shots

Fresh Ginger Shot	3.5
NEW! Coconut Water organic	6.7
Chocolate Protein Smoothie	6
<i>Cacao, peanut butter, hemp seeds & coco yoghurt</i>	
Golden Mango & Turmeric Smoothie	6
<i>Mango, lime, turmeric & coco yoghurt</i>	
NEW! Beat It Juice cold pressed	5.5
<i>Beet, carrot, ginger, lemon & apple</i>	
Super Green Juice cold pressed	5.5
<i>Spinach, cabbage, romaine lettuce, lime, lemon, celery, cucumber & parsley</i>	
Apple Juice organic	3.2
Fresh Orange Juice	4.5

coffee

Americano	3.2
Espresso	3
Double Espresso	3.4
Cappuccino	3.5
Flat White	4
Latte	3.7
Latte Macchiato	3.8
Iced Coffee	3.3
Iced Latte	3.7

Extra shot: + 1

We use organic cow's milk. Plant based milk: + 0.5
our options are oat, pea & coconut milk

tea

Fresh Ginger or Mint or Winter Tea	4
Yogi Tea & Clipper	3.3
<i>Choose a flavor from the box, we've got many!</i>	

special drinks

Hot Chocolate vg	3.8
<i>Whipped cream: + 0.5 vg</i>	
Chai Latte	4.5
Matcha / Golden Latte	4.5
Babycino	2

soft drinks

Coca Cola / Cola Zero	3.2
Bain Kombucha – Ginger	5.7
Bain Kombucha – Oolong Green Tea	5.7
Charitea Green	4
Bundaberg Ginger Beer	4.7
Spicy Mango Soda	4.5
Passion Fruit Soda	4.5
Fever Tree Tonic	3.8
Good Jamu tropical turmeric soda	5.5
Kids Lemonade	2
Mineral Water – Still / Sparkling	3.2

mix drinks

Mimosa – Cava with Fresh Orange Juice	8.5
Bobby's – Gin & Tonic	10
Aperol Spritz / Elderflower Spritz cocktails	9
Seedlip – Gin & Tonic alcohol free	9

wine **all wines are vegan & organic**

Rosé – Neleman 'Tempranillo'	6.5
<i>Bottle price: 30</i>	
White – Neleman 'Sauvignon & Macabeo'	5.7
<i>Bottle price: 27</i>	
White – Neleman 'Just a fucking good wine'	7
<i>Bottle price: 34</i>	
Red – Neleman 'Tempranillo Monastrell'	5.7
<i>Bottle price: 27</i>	
Red – Neleman 'Just a fucking good wine'	7
<i>Bottle price: 34</i>	
Cava – Neleman 'Brut'	6.5
<i>Bottle price: 30</i>	

beer **bottled beer**

Lowlander Earth Lager	4
Lowlander Earth 0.3%	4
Oedipus – 'Strip white beer	6
Oedipus – 'Thai Thai' triple	6
Oedipus – 'Mannenliefde' saison	6
Oedipus – 'Gaia' IPA	6

