

The image features the word "Kula" in a light orange, serif font, centered against a dark green background with a complex, wavy, organic pattern. A registered trademark symbol (®) is located to the upper right of the letter 'a'.

Kula®

brekkie from 9 until 12

AVO TOAST – until 16! 12

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

Add a poached egg & Parmesan flakes? + 3.5

Add an extra slice with some smashed avo? + 6

TURKISH ÇILBIR EGGS vg – until 16 14

Garlic yoghurt, poached eggs, a drizzle of spiced chili butter & dill. Served with sourdough pita. Pure comfort on a plate.

AÇAİ BOWL 13.5

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

Add a spoon of organic peanut butter: + 1

CHIA PUDDING vg & gf 9.5

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 14

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

EGGS BENNY KULA STYLE 13

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

WARMING OATS 12

Warm oats with caramelized pear, blueberries, roasted hazelnuts and a cream of cashew with a touch of coffee.

lunch – *nourishing & comforting* from 12 to 16

YIN & YANG AUBERGINE vg 14

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

HALLOUMI & SQUASH SALAD 14.5

With mint, hazelnuts, spinach, dukkha & greens with a honey lemon dressing. Made with love.

STICKY TEMPEH BOWL vg & gf 17.5

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

RED LENTIL DAHL vg & gf 14

An energizing & ayurvedic bowl of health made with sweet potatoes, curry herbs & coconut milk.

THAI PUMPKIN SOUP vg & gf 9

A warming bowl of goodness made with lemongrass, kaffir lime leaves, chili flakes & coconut cream. With coriander on top. Yum! *Add toasted bread: + 1.5*

LABNEH LOVE 14

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 19.5

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

BIG CHEESY TOASTY 14.5

With 2 sunny sides up & veggie bacon. Good for hangovers. Just saying! *Vegan cheese: + 1*

KIMCHI TOASTY 12.5

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 17!)

THE KULA SNACK PLATTER! for sharing	23
A 'borrel' platter with a mix of (veggie) bitterballen, olives, pita bread with fresh hummus & veggies to dip, oven roasted tomatoes & salty smoked almonds.	
PITA BREAD WITH HUMMUS vg	9
Served with 2 types of hummus: original & beet!	
BUFFALO CAULI WINGS vg & gf	11
Crunchy, fried & seasoned cauliflower bites with fresh & homemade red bell pepper mayo.	
BITTERBALLEN vg	9
Veggie goodness served with mustard, mayo or vegan mayo, your choice!	
GUACAMOLE DIP vg & gf	12
Homemade & fresh guacamole with lime juice, jalapeños, tomato salsa and nacho chips to dip!	
FRENCH FRIES	6
Served with normal, truffle (+1) or vegan mayo. <i>Top it off with Parmesan flakes & truffle mayo? +2</i>	
SWEET POTATO FRIES	7
Served with normal, truffle (+1) or vegan mayo. <i>Top it off with Parmesan flakes & truffle mayo? +2</i>	
ROASTED ALMONDS vg & gf	4.5
An almond a day, keeps the doctor away. Right? Or nut. Whatever!	
KALAMATA OLIVES vg & gf	5.5
To accompany your drink, a small snack full of flavor.	

sweets, pies & cakes all day long

HOMEMADE BANANA BREAD	4.5
Ana's secret recipe. A love story.	
HOMEMADE ORANGE CAKE new!	4.5
Noga's recipe. The perfect sweet.	
CINNAMON ROLLS Tue & Sat	5.75
Don't miss out on them when they're in. A pure treat.	
PECAN CARAMEL FLAPJACK	5
A slice of heaven.	
LEMON MERENGUE PIE	5.5
When life gives you lemons, make...	
MARZ BITE vg & gf – from SUE	4.75
Chocolate & caramel vibes. Like an actual 'Mars', but healthy.	
GOLDEN BITE vg & gf – from SUE	4.75
Cheesecake vibes. With tropical mango-passionfruit on top.	
CARROT CAKE vg	6
With fresh cream cheese frosting & coconut vibes. Love at first bite.	
DATE & COCO BLISS BALL vg & gf	3
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!

9

PITA WITH HUMMUS vg

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

9

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)

THAI PUMPKIN SOUP vg & gf

9

A warming bowl of goodness made with lemongrass, kaffir lime leaves, chili flakes & coconut cream. With coriander on top. Yum!

Add toasted bread: + 1.5

RED LENTIL DAHL vg & gf

14

An energizing & ayurvedic bowl made with lentils, tomatoes, spinach, curry herbs & coconut milk.

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)

PIN ONLY!

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
Fresh coconut Water (520 ml)	6.75
Chocolate Date Smoothie	6
<i>Cacao, banana, peanut butter, date & coco yoghurt</i>	
Very Berry Smoothie	6
<i>Berries, pear, coco yoghurt & hemp seeds</i>	
Winter Glow Juice cold pressed	6.25
<i>Beetroot, lemon, apple & cinnamon</i>	
Super Green Juice cold pressed	6.25
<i>Spinach, apple, ginger, lemon, celery & cucumber</i>	
Apple Juice organic	3.75
Fresh Orange Juice	4.5

coffee

Americano	3.8
Espresso	3.2
Double Espresso	3.8
Cappuccino	4.2
Flat White	4.5
Latte	4.5
Latte Macchiato	4.6
Iced Coffee	3.8
Iced Latte	4.5

Extra shot: + 1

We use organic cow's milk. Plant based milk? + 0.3
our options are oat or coconut milk

tea

Fresh Ginger or Mint Tea	4.3
Warming Winter Tea	4.5
Yogi Tea & Clipper	3.6
<i>Choose a flavor from the box, we've got many!</i>	

special drinks

Hot Chocolate vg	4.5
<i>Whipped cream: + 0.5 vg</i>	
Pumpkin Spiced, Chai or Golden Latte	5
Matcha Latte	5.2
<i>We use ceremonial grade matcha provided by 22.Matcha.</i>	
Ceremonial Cacao	5.5
Babyccino	0

soft drinks

Lemon Herbal Soda organic	5
Dutch Berry Soda organic	5
Apple Chai Soda	6
Bundaberg Ginger Beer	5
Charitea Green Iced Tea	4.5
Coca Cola or Cola Zero	3.8
Yaya Kombucha – Ginger or Yuzu	6.25
Good Jamu tropical turmeric soda	5.5
Fever Tree Tonic	4

mix drinks

Mimosa – Cava with Fresh Orange Juice	9
Bobby's – Gin & Tonic	10
Aperol Spritz or Elderflower Spritz cocktails	9.5
Seedlip – Gin & Tonic alcohol free	9

wine all wines are vegan & organic

Rosé – Neleman 'Tempranillo Rosé'	7.25
<i>Bottle price: 38</i>	
White – Neleman 'Macabeo & Sauvignon'	6.5
<i>Bottle price: 36</i>	
White – Neleman 'Just a fucking good wine'	7.75
<i>Bottle price: 42</i>	
Red – Neleman 'Tempranillo Monastrell'	6.5
<i>Bottle price: 36</i>	
Red – Neleman 'Just a fucking good wine'	7.75
<i>Bottle price: 42</i>	
Cava – Neleman 'Brut'	8
<i>Bottle price: 45</i>	

beer bottled beer

Lowlander Earth Lager	4.5
Lowlander IPA or Lowlander Mango IPA 0.3%	6
Oedipus – 'Strip' white beer	6.5
Oedipus – 'Thai Thai' triple	6.5
Oedipus – 'Mannenliefde' saison	6.5
Oedipus – 'Gaia' IPA	6.5

