

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 – [until 16](#) **14**
Garlic yoghurt, poached eggs, a drizzle of spiced chili butter & dill. Served with sourdough pita. Pure comfort on a plate.

AÇAI BOWL *vg* **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

YOGHURT CHIA BOWL **10**
Made with Greek yoghurt or Coconut yoghurt, Topped with chia pudding, buckwheat granola, hemp seeds & red fruits.
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

FRESHLY BAKED CROISSANT **4**
With strawberry jam & butter. Classic goodness.

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.

COLOURFUL FALAFEL BOWL **18**
A bowl filled with falafel, roasted chickpeas, pink hummus, veggies, bulgur and a refreshing yoghurt mint sauce.

RED LENTIL DAHL *vg & gf* **14**
An energizing & ayurvedic bowl of health made with sweet potatoes, curry herbs & coconut milk.

PEA, MINT & COCO SOUP *vg & gf* **9**
A vibrant green bowl of goodness made with coconut milk.
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 18!)

- KULA SNACK PLATTER!** for sharing **19**
A 'borrel' platter with a mix of 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.
Top it off with Parmesan flakes & truffle mayo? +2
- SWEET POTATO FRIES** **7**
Served with normal, truffle (+1) or vegan mayo.
Top it off with Parmesan flakes & truffle mayo? +2
- ROASTED ALMONDS** vg & gf **4.5**
An almond a day, keeps the doctor away. Right? Or nut. Whatever!
- OLIVES** vg & gf **5.5**
Green or Greek. Choose your favorite. 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.
- 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.
- BLISS BALL** vg & gf **3**
A perfect, little post-yoga class snack. Ask our staff for the flavour of the day.

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

OLIVES vg & gf

Green or Kalamata. Choose your favorite. 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)

PEA, MINT & COCO SOUP vg & gf

A vibrant green bowl of goodness made with coconut milk.
Add toasted bread: + 1.5

9

RED LENTIL DAHL vg & gf

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

14

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

Any allergies? Please ask our staff for any allergy info. They are verry happy to inform you.

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.

PIN ONLY!

juices & shots

Fresh Ginger Shot	3.5
Fresh coconut Water (520 ml)	7.25
Chocolate Date Smoothie <i>Cacao, banana, peanut butter, date & coco yoghurt</i>	6.25
Tropical Mango Smoothie <i>Berries, pear, coco yoghurt & hemp seeds</i>	6.25
Winter Glow Juice <i>cold pressed</i> <i>Beetroot, lemon, apple & cinnamon</i>	6.5
Super Green Juice <i>cold pressed</i> <i>Spinach, apple, ginger, lemon, celery & cucumber</i>	6.5
Apple Juice <i>organic</i>	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	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	4.5
Yogi Tea & Clipper	3.6
<i>Choose a flavor from the box, we've got many!</i>	

special drinks

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

soft drinks

Lemon Herbal Soda <i>organic</i>	5.25
Dutch Berry Soda <i>organic</i>	5.25
Homemade Lemonade	4.75
Bundaberg Ginger Beer	6
Charitea Green Iced Tea	4.5
Coca Cola or Cola Zero	3.8
Yaya Kombucha - Ginger or Yuzu	6.25
Kefir Water - Pineapple Hibiscus	6.5

mix drinks

Mimosa - Cava with Fresh Orange Juice	9
Bobby's - Gin & Tonic	10.5
Aperol Spritz or Elderflower Spritz <i>cocktails</i>	9.5
Kula Paloma	11

wine

all wines are vegan & organic

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

beer

bottled beer

Lowlander Earth Lager	5
Lowlander IPA or Lowlander Mango IPA 0.3%	6.5
Oedipus - 'Bride <i>white beer</i>	6.75
Oedipus - 'Thai Thai' <i>triple</i>	6.75
Oedipus - 'Mannenliefde' <i>saison</i>	6.75
Oedipus - 'Gaia' IPA	6.75



GALA
TARTY YUM
PUMPERNICKEL

**YAYA
KOMBUCHA**
RAW AND GREEN
KOMBUCHA
GINGER