Kula®

brekkie from 9 until 12

AVO TOAST – until 16! 12.5
Smashed avo with parmesan crème, crispy buckwheat & Romanesco – best avo toast ever.
Add a poached egg? + 1.5
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 – until 16 14.5
Topped with granola, caramelized pecan nuts, fresh fruits & coco flakes – basically all the good stuff!
Add a spoon of organic almond butter: + 1

YOGHURT CHIA BOWL 10
Made with Greek yoghurt or vegan yoghurt, Topped with chia pudding, granola, hemp seeds & red fruits.
Add a spoon of organic peanut butter: + 2

WARMING OATS vg 12
Warm oatmeal with caramelized pear, blueberries, roasted hazelnuts and a cream of cashew with a touch of coffee.

FLUFFY PANCAKES 14.5
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 14
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 14.5
Marinated in miso, served with hummus, roasted chickpeas & pita bread.

THAI PUMPKIN SOUP vg & gf 10
A warming bowl of goodness made with lemongrass, kaffir lime leaves, chili flakes & coconut cream. With coriander on top

RED LENTIL DAHL vg & gf 15.5
An energizing & ayurvedic bowl of health made with sweet potatoes, curry herbs & coconut milk.

HALLOUMI & SQUASH SALAD 14.5
With mint, hazelnuts, spinach, quinoa, dukkha & greens with a honey lemon dressing. Made with love.

STICKY TEMPEH BOWL vg & gf 18
A Bali inspired bowl with turmeric cauliflower, coco rice, tempeh, smashed avo, peanut sauce & veggies.

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.
Add a poached egg: + 1.5

KULA CROQUE 12.5
A cheesy, crispy croque with kimchi, béchamel and a sunny side up egg. Served with our homemade kimchi mayo.

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.

snacks from 12 till 16 (Friday till Sunday 17)

KULA SNACK PLATTER! for sharing — 21
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 — 9.5
Served with 2 types of hummus: original & beet!

BUFFALO CAULI WINGS vg & gf — 12
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!

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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 — 5
Great with a beer or kombucha. Just saying.

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.

CINNAMON ROLLS Friday till Sunday — 6
Don't miss out on them when they're in. A pure treat.

PECAN CARAMEL FLAPJACK — 5.5
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 — 6.5
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 19.30 *(from Sunday to Thursday)*

BITTERBALLEN 9
Veggie goodness served with mustard, mayo or vegan mayo, your choice!

PITA WITH HUMMUS vg 9
Served with 2 types of homemade hummus: original & beet!

BUFFALO CAULI WINGS vg & gf 12
Crunchy, fried & seasoned cauliflower bites with fresh & homemade red bell pepper mayo.

KALAMATAOLIVES vg & gf 5.5
To accompany your drink, a small snack full of flavor.

ROASTED & SMOKED ALMONDS vg & gf 5
An almond a day, keeps the doctor away. Right? Or nut. Whatever!

pre-yoga dinner from 16 to 19.30 *(from Sunday to Thursday)*

THAI PUMPKIN SOUP vg & gf 10
A warming bowl of goodness made with lemongrass, kaffir lime leaves, chili flakes & coconut cream. With coriander on top.

RED LENTIL DAHL vg & gf 15.5
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

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? Ask for the options.

PIN ONLY!

juices & shots

Fresh Ginger Shot	3.5
Fresh Coconut Water (520 ml)	7.25
Chocolate Date Smoothie *Cacao, banana, peanut butter, date & coco yoghurt*	6.5
Ayurvedic Mango Pumpkin Smoothie *Mango, pumpkin, turmeric & coco*	6.5
Beat it Juice cold pressed *Beet, carrot, apple, ginger & lime*	6.75
Super Green Juice cold pressed *Spinach, apple, ginger, lemon, celery & cucumber*	6.75
Apple Juice organic	3.8
Fresh Orange Juice	4.75

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	5.2

Extra shot *or* Decaf: *+ 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	3.8
Warming Winter Tea	4.5

special drinks

Red Cappuccino *caffeine-free rooibos tea*	4.5
Hot Chocolate vg *Whipped cream: + 0.5* vg	4.75
Matcha Latte *We use ceremonial grade matcha provided by 22.Matcha.*	5.5
Chai *or* Golden Latte	5
Ceremonial Cacao	5.5

soft drinks

Lemon Herbal Soda organic	5.25
Dutch Berry Soda organic	5.25
Homemade Lemonade	5
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
Winterfris – lemonade	6

mix drinks

Mimosa – Cava with Fresh Orange Juice	9
Bobby's – Gin & Tonic	10.5
Aperol Spritz or Elderflower Spritz cocktails	9.5
Kula Paloma	11

wine

Rosé or *Sauvignon* – Neleman vg *Bottle price: 36*	6.5
Vinho Verde – Portuguese green wine *Bottle price: 34*	6
White – Neleman 'Just a fucking good wine' vg *Bottle price: 42*	8
Red – Neleman 'Tempranillo 'Bobal' vg *Bottle price: 36*	6.5
Red – Neleman 'Just a fucking good wine' vg *Bottle price: 42*	8
Cava – Neleman 'Brut' vg *Bottle price: 45*	8

beer bottled beer

Oedipus Pilsener	5
Oedipus – 'Bride white beer	6.75
Oedipus – 'Thai Thai' triple	6.75
Oedipus – 'Mannenliefde' saison	6.75
Oedipus – 'Gaia' IPA	6.75
Lowlander – IPA 0.3%	6.5
Lowlander – Blond	6.5


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GINGER