

Pulia uses fresh ingredients and products, coming strictly from Puglia. Everything is done respecting the traditions and history of the region.

Below we indicate with the symbol of the pumo "👑" fresh products chilled to -40 °C.

The process of conservation and subsequent defrosting preserves the organoleptic properties of the fresh products and guarantees the best possible hygiene conditions. The quality of our preparations is guarded by our management system with rigorous controls.

This is how we ensure that our customers can enjoy traditional dishes made along the highest standards.

Don't hesitate to contact our staff members to get all Information about the presence of substances or products that may cause allergies or intolerances.

Naturally, Pulia uses only delicious Extra Virgin Olive Oil from Puglia





Haarlem

Menu'

antipasti - STARTERS

Tagliere di salumi e formaggi

(I) Capocollo di Martina Franca, Filetto lardellato, Salame dolce Scamorza affumicata, Pomodori ripieni

€ 15,00

(E) Cured salumi and apulian cheeses by stuffed tomatoes.

Burrata con marmellata di cipolla rossa e capocollo

Burrata, thinly sliced meat specialty, sweet red onion chutney

€ 13,00

Nodini e prosciutto crudo

Small mozzarella and thinly sliced raw ham

€ 11,00

pasta fresca - PASTA

Orecchiette Pulia

traditional apulian pasta, red date-tomatoes, burrata and basil

€ 13,00

Tagliolini alle vongole

tagliolini pasta with clams (shellfish) and parsley

€ 16,00

Lasagna al ragu' di carne

Fresh lasagna with beef ragout sauce and fresh mozzarella cheese

€ 13,00

Lasagna al pesto

Fresh lasagna with basil pesto and fresh mozzarella cheese

€ 13,00

Tagliatelle al salmone

Tagliatelle pasta with salmon, cream and parsley

€ 14,00

Paccheri alla carbonara

Traditionally shaped pasta with egg, bacon, cream and cheese

€ 13,00

Parmigiana di melanzane

Eggplant, tomato, fresh mozzarella, Parmigiano and basil

€ 14,00

pasta ripiena - STUFFED PASTA

Tortellacci caprino e noci con salsa ai funghi cardoncelli

tortelloni, stuffed with cheese, walnuts, with cardoncelli mushroom

€ 18,00

Ravioli di stracciatella e basilico

Ravioli pasta, with fresh Stracciatella and basil, with tomato sauce

€ 16,00

Tortellini pasticciati

Tortellini pasta, stuffed with meat and bechamel

€ 15,00

la carne - MEAT



Polpette pugliesi – Apulian Meatball Beef meatballs in tomato sauce met grated cheese	€ 13,00
Braciola pugliese – Apulian Roll Beef meatrolls, stuffed with vegetables, in tomato ragout sauce	€ 16,00
Zampina Apulian sausage with oven baked potatoes	€ 13,00
Big Pulia Chicken curry basmati rice and burrata	€ 16,00

il pesce - FISH



Sautè di cozze con crostino di pane Mussels with tomatoes and crispy bread	€ 13,00
Tortino di baccalà su vellutata di peperoni Pie of dried codfish on a velvet bellpepper sauce	€ 16,00
Tentacoli di polpo alla griglia su vellutata di cavolfiori Grilled octopus on a velvet cauliflower cream	€ 21,00
Turbante di branzino con scamorza affumicata Seabrass fillet with eggplant and cured & smoked mozzarella cheese	€ 18,00

le vellutate - SOUPS



Vellutata di zucca con crostini Velvet pumpkin soup with potatoes and crisp pieces of bread	€ 8,00
Vellutata di porri Velvet leek soup, with caramellised onion and crisp pieces of bread	€ 8,00
Vellutata di fagioli e cozze Velvet beans soup with mussels	€ 10,00
Vellutata di ceci e gamberi Velvet chickpea soup with shrimps	€ 13,00

le insalate - SALADS



Pulia Mixed salad with dried tomatoes, crips bread and burrata	€ 9,00
Pumo Mixed salad with tuna, onion, cherry tomatoes, carrot and fresh mozzarella	€ 8,00

la rosticceria - BAKERY



Panzerotto	€ 3,50
Small, stuffed and closed pizza specialty with fresh mozzarella and tomato	
Focaccia	€ 3,00
Regional bread specialty with tomato	
Focaccia ai 5 cereali	€ 3,50
Regional bread specialty with 5 cereals and tomato	
Rustico ricotta e spinaci	€ 4,00
Regional sandwich specialty filled with spinach and mozzarella	

Le pizze - PIZZA



Margherita	€ 7,50
Tomato sauce and mozzarella cheese	
Pumo	€ 13,00
Tomato sauce and burrata, raw ham, cardoncelli mushrooms	
Salento	€ 15,00
Mozzarella, salmon, fresh stracciatella and salad	
Trullo	€ 18,00
Mozzarella, shrimps, fresh stracciatella and rocket leaves	
Gargano	€ 10,00
Mozzarella and smoked mozzarella, eggplant, courgette and bellpepper	
Pizzica	€ 12,00
Tomato sauce and mozzarella, bellpepper and spicy cured meat	
Pulia	€ 15,00
Mozzarella, broccoli, sausage and dried tomatoes	

i dolci - DESSERT



Pasticciotto	€ 5,00
Puff pastry with cherry cream, lemon cream, chocolate *2pz	
Tiramisù	€ 7,00
Cream of fresh mascarpone cheese, savoiardi biscuits and coffee	
Sporcamuso	€ 7,00
Puff pastry specialty filled with lemon cream	
Sospiro Pugliese	€ 5,00
Light and airy cake with vanilla cream and powdered sugar	

Drinks



STILL WATER bottle	€ 6,50
SPARKLING WATER bottle	€ 6,50
COCA COLA can	€ 3,00
FANTA can	€ 3,00
STILL WATER ½ bottle	€ 2,70
SPARKLING WATER ½ bottle	€ 2,70



la cantina

RED WINES



1788 Rosso Salento IGP	€ 25,00
Letizia Salice salentino Rosso Dop Riserva	€ 20,00
Jepi Primitivo di Manduria Dop Riserva	€ 22,00
Akir Negroamaro salento IGP	€ 21,00
Polvanera 17 Primitivo	€ 35,00

WITHE WINES



Grefia Fiano salento IGP	€ 20,00
Altea Falanghina Salento IGP	€ 21,00
Dany Chardonnay Salento IGP	€ 18,00
Silene Malvasia Bianca	€ 19,00
Pulia Prosecco Brut	€ 22,00

