

KITCHEN OPEN FOR FOOD: **MON—SUN, 12 - 10PM**



FOOD MENU

Trust our family to feed yours!
Fiercely independent since 1972, proudly providing
three generations of the city
with outstanding food & drink!

FULL FOOD & DRINK MENU AVAILABLE
FOR DELIVERY ON DELIVEROO (BEERS TOO!)

 **DATBARNEWCASTLE**  **DATBARNEWCASTLE**  **DATBAR**

WIFI : datbarwifi PASSWORD : craftbeer

datbar

DEALS

2 COURSE SET MENU, SUNDAY - FRIDAY

LUNCH 12-5.30pm **£8** EVENING 5.30 - 7.30PM **£10**

TO START

Roast butternut squash soup

Arancini rice balls in basil sugo (vegetarian or meat) please ask

Salt cod piquillo peppers with almond pesto

MAINS

Any sourdough pizza from the "traditional" list

Any salt chamber aged burger

Any mains salad

Any pasta dish

ADD FRIES
FOR
£2



KIDS SET MENU **£6** MAIN + SIDE + DRINK

ALL OPENING TIMES

MAINS

Cup of carrot and butternut squash soup with buttered toast

Sweet potato mac 'n' cheese

Tomato, mozzarella melted bruschetta

Penne Pasta with tomato sugo



ADD SCOOP
OF ICE CREAM
FOR £1.50

ADD A
FRUIT PLATE
FOR £1.50



SIDES

Skinny Fries

Sweet Potato Fries

Carrot & Cucumber Sticks
with a hummous dip

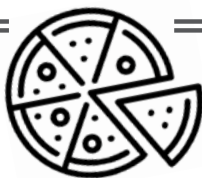
DRINKS

Glass of milk

Glass of orange juice

Glass of apple juice

Glass of mineral water



PIZZA & CRAFT BEER **£10**

SUNDAY - FRIDAY

Deal changes daily - Ask for Details



LIKE DAT BAR? ENJOY **2 COCKTAILS FOR £9** AT OUR INTIMATE
COCKTAIL BAR, NITEHAWKS, SIMPLY SHOW YOUR DAT BAR RECEIPT
JUST AROUND THE CORNER, 100 GREY ST, @NITEHAWKSBAR

STARTERS

MINISTRONE SOUP £5

Borlotti beans, celery, carrots, san Marzano tomatoes, Savoy cabbage and almond pesto.
Served with sourdough.

BUTTERNUT SQUASH SOUP £5

Creamy soup of slow roast butternut squash with almond pesto. Served with sourdough.

SOURDOUGH BRUSCHETTA BUFFALO £8

Creamy DOP buffalo mozzarella with wild rocket, sundried Puglian tomatoes and almond pesto.
Upgrade to Burrata for only £1 extra!

SOURDOUGH BRUSCHETTA PROSCIUTTO DI PARMA DOP £8

fine cured ham with shaved Reggiano parmiggiano DOP, rocket and cherry tomatoes, EVO

SOURDOUGH BRUSCHETTA GREENS £8

with tender stem broccoli, fine beans, leaf spinach, roasted chili and garlic, lemon zest and EVO

PUGLIAN FRITTERS £7

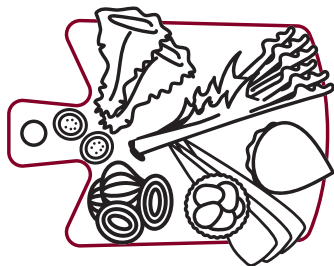
Fried cauliflower, cod cheek and artichoke fritters with green aioli

SAUTEED ROMAN STEM ARTICHOKEs £7

With almonds, breadcrumbs, parsley and Kalamata olives

OUR FAMOUS SHARING BOARDS

served with sourdough



VEG (V) BOARD £14

Sundried tomatoes
Kalamata and
Cerignola olives
Borettane Onions
Roast marinated peppers
Roast beetroot
Buffalo Mozzarella



HOT BOARD £14

Cod cheek fritter
with aioli
Local* nduja bruschetta
Sautéed artichokes
Salt cod piqillio peppers
Arancini rice balls Veg/Meat



MEAT & CHEESE £14

Prosciutto San Daniele 75g
Local* sopresata salami
Local* guanciale
Oglesfield cheese
Gorgonzola
Cornichons, quince jelly
Borettane Onions

SIDES & FRIES

Shoestring Fries £3

Beef dripping, fat, hand cut chips £4

Sweet potato fries £4

Sautéed chili greens

(fine beans, broccoli, spinach) £5

Roasted peppers and courgettes
with EVO and lemon dressing £5

Garden leaf salad £5

Piquillo Peppers stuffed with salt cod £5

Kalamata and Cerignola olives £3

Arancini—Savoury rice balls Veg/Meat £3

Prosciutto San Daniele 100g £5

Buffalo Mozzarella 125g £3.50

PIZZA MODERNA

48hr sourdough

FLOUR "CAPUTO 00 BLUE" **TOMATOES** "LA FIAMMANTE" POMODORO SAN MARZANO D.O.P,
MOZZARELLA "SARNESE-NOCERINO" D.O.P. NEOPOLITAN PULLED CURD CHEESE
BUFFALO MOZZARELLA DI CAMPAGNA D.O.P. **EVO** ITALIAN EXTRA VIRGIN OLIVE OIL

TRADITIONAL

MARGHERITA £8

Tomato, mozzarella, fresh basil, EVO

MARINARA £7

Tomato, EVO, wild oregano, garlic and anchovy

ORTOLANA £9

Tomato, mozzarella, roast peppers, aubergine stracotto, grilled courgette and almond pesto

CAPRICIOSA £10

Tomato, mozzarella, Puglian grilled artichokes, Kalamata olives, anchovies

BOSCAIOLO £10

Mozzarella, white truffle cream, chestnut mushrooms, Italian roast ham, guanciale and thyme

RAGU £10

Tomato, mozzarella and beef feather blade ragu with shaved Reggiano parmigiana

ORIGINAL

CRUDAIOLA £12

Tomato, buffalo mozzarella, Kalamata olives, San Daniele prosciutto, rocket and D.O.P.

Parmigiano

PATATA £11

Mozzarella, potato, guanciale, cheese fondue, rosemary and 24 month Reggiano parmigiano.

AFFUMICATI £11

Mozzarella, smoked aubergine caviar, toasted pine nuts and fried mint

FRIARELLI E SALSICCE £12

Mozzarella, friarelli, local fennel and chilli sausage and sauteed chilli broccoletti

PERFECT MARGHERITA £12

Tomatoes, 125g D.O.P. buffalo torn fresh mozzarella, semi-dried tomatoes, cherry plum tomatoes, fresh basil, EVO

CALABRESE £12

Mozzarella, bechamel, Nduja blood sausage, Kalamata olives and rocket

INVENTIVE

MARGHERITA REDUX £11

Mozzarella, three tomato coulis, basil puree and EVO

SUPER ZUCCA £11

Mozzarella, butternut squash two ways, crisp sage, Reggiano parmigiano, pomegranate and almond pesto

PEPPEREX £12

Mozzarella, pepper coulis, roast peppers, flamed chili and green habanero sauce

CARCIOFI BIS £13

Mozzarella, artichoke puree, sautéed Puglian artichokes, Kalamata olives, shaved Reggiano parmigiano and roast cherry tomatoes

PUGLIESE £15

Mozzarella, friarelli, buratta, sauteed chilli broccoletti

"CHE MACELLAIO" £14

Local charcuterie from MEAT, SMOKE, SALT—Mozzarella, guanciale crisps, sopressata salami, local nduja and fresh fennel sausage

SEASONAL SPECIAL! £14

Mozzarella, garden peas, asparagus tips, basil pesto, Parma ham and free range egg.

EXTRA TOPPINGS

£1 EACH

Rocket
Basil
Kalamata Olives
Fresh cherry tomatoes
Reggiano Parmigiano
D.O.P
Spinach
Egg

£2.00 EACH

Wood roast peppers
Puglian roast artichokes
Puglian roast tomatoes
Roast butternut squash
Spanish anchovies
Beef ragu
Chestnut mushrooms

£2.50

Local Fennel and chili sausage*
Local Nduja*
Local sopressata*
Local guanciale*
Italian cooked ham
San Daniele Parma Ham D.O.P
*locally made by
MEAT SALT SMOKE

CHEESE

125g Sarnese-Nocerino D.O.P Mozzarella £2.50
125g Buffalo Mozzarella Di Campagna D.O.P £3.50
125g Burrata Pugliese £4.50
125g Vegana "Mozzarisella" £3.50

VEGAN & VEGETARIAN All our pizzas can be made with Vegan "MozzaRisella" for a charge of £1 extra.

BURGERS

ALL OUR BURGERS ARE 6OZ PATTIES AND ARE SERVED IN A BEAUTIFUL BRIOCHE BUN

MOTO BURGER SINGLE £9, DOUBLE £11

with Oglesfield cheese melt, fried onion ring, gem lettuce, beef tomato, roast chilli and plum chutney

JOES' BURGER SINGLE £8, DOUBLE £10

with baby gem, slice of beef tomato, sliced gerkin, crisp pancetta and Dijon mustard sauce

DAT BURGER SINGLE £10, DOUBLE £12

with feather blade, gorgonzola, apple and plum chutney, watercress and pecorino cheese melt

THE CALABRIAN SINGLE £10, DOUBLE £12

with local fennel and chili sausage, Montgomery cheddar, rocket, Dijon mayo and red onion rings

BEEF BURGER SINGLE £10, DOUBLE £12

homemade beetroot burger, with roast butternut squash

NUDI BURGERS! choose one of the above burgers without a bun and save a pound!

PASTA

PENNE WITH THREE TOMATO SAUCE £8

Pasta tubes with San Marzano tomato, semi dried plum and cherry tomato with basil and EVO

PENNE CAULIFLOWER £8

Roast cauliflower, almonds, lemon, parsley, green olives

PENNE CARBONARA £9

Authentic style, no cream! Salty, local guanciale, egg yolk and parmesan

PAPPARDELLE RAGU BOLOGNESE £8

Strips of egg pasta with a slow-cooked, beef, feather blade, Primitivo wine and San Marzano tomato ragu

PAPPARDELLE FINE BEANS £9

Strips of egg pasta with fine beans, cherry tomatoes, rocket pesto, Kalamata olives and Reggiano parmigiana

LASAGNE HOMESTYLE £9

Layers of slow cooked beef ragu, bechamel, Reggiano cheese, tomato fondue, Italian ham

SWEET POTATO MAC 'N' CHEESE £9

Soya béchamel, vegan Mossarisella, breadcrumbs, caramelised onion and cherry tomatoes

SALADS

SUPERFOOD SALAD £7.50

Roast sweet potato, sprouting broccoli and pearl barley with pomegranate, walnuts, watercress, red chilli and coriander with lime dressing

TABOULE BULGAR WHEAT SALAD £7.50

Of tomatoes, onions, mint, parsley, peppers with EVO and lemon dressing

LENTIL & GOATS CHEESE SALAD £7.50

With pickled red onions, sun dried tomatoes and puy lentils

GARDEN LEAF SALAD SMALL £5, LARGE £7.50

Dressed seasonal salad greens, small or large

DESSERTS

TINA'S TIRA MI SU **£6.50**

Tira mi su the way my aunt showed me. Made with love, fresh eggs, mascarpone, savoiardi biscuits and very good espresso.

STICKY TOFFEE PUDDING **£6.50**

With caramel crunch and toffee sauce and ice cream

CHOCOLATE VOLCANO CAKE **£6.50**

Luxurious pudding with velvety fudge centre served with ice cream

ICE CREAM PLATE **£4.95**

Artisan chocolate, hazelnut and vanilla ice cream with chocolate pencil wafers

COFFEE & TEA

Espresso **£2**

Macchiato **£2.25**

Americano **£2.25**

Traditional Cappuccino **£2.50**

Flat White **£2.60**

Caffe Latte **£2.70**

Large Cappuccino **£2.80**

House tea **£2.50**

Speciality and fruit tea **£2.50**

Hot Chocolate **£2.80**

OUR DRINKS

WINES

See our list of carefully sourced, wines including organic/biodynamic with low interference farming methods, sulphite free and unfiltered. Please ask for our recommendation.

THE BEER BOARD

Check out our amazing beer board. 20 rotating craft beers, local, national and international. Not sure? Please ask your server for a taster.

DAT BOTTLE SHOP

Amazing takeaway pricing for beers from our bottle shop. Ask to see the Bottle Shop fridge!

A LITTLE BIT OF INFORMATION!

Our pizzas are made with water, sea salt, "live" yeast, wild yeast and 00 flour; producing a slow rising (minimum 48 hours) sourdough base. They are baked in a Woodstone masonry oven (four ton!) at a minimum temperature of 600F, allowing the intense blast cooking that locks in flavours, aroma and moisture giving a soft, easily digestible crust.

LOCAL SUPPLIERS

FAB Bakery All our breads are made with love by Shynara

Pink Lane Coffee All of our coffee is roasted locally by Anth

MEAT SALT SMOKE We use hand tied artisan salami, fresh meats and charcuterie locally sourced from Katie and Steven at Meat Salt Smoke.