

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 **V VG**

Arancini rice balls in tomato and basil sugo (1 vegetarian **V** and 1 meat)

Salt cod piquillo peppers with almond pesto

#### MAINS

Any sourdough pizza from the "simple or classics" list

Any salt chamber aged burger

Any mains salad **V**

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 **V**

Sweet potato mac 'n' cheese **V VG**

Kid's Pizza Margherita with mozzarella and tomato **V**

Rigatoni Pasta with tomato sugo **V VG**



ADD SCOOP  
OF ICE CREAM  
FOR £1.50

#### SIDES

Skinny Fries **V VG**

Sweet Potato Fries **V VG**

Carrot & Cucumber Sticks **V VG**

#### DRINKS

Glass of milk

Glass of orange juice

Glass of apple juice

Glass of mineral water

ADD A  
FRUIT PLATE  
FOR £1.50



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**

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## STARTERS

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### MINISTRONE SOUP £5 V VG

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

### BUTTERNUT SQUASH SOUP £5 V VG

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

### SOURDOUGH BRUSCHETTA BUFFALO £8 V

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 £6 V VG

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 ARTICHOKE £7 V

With almonds, breadcrumbs, parsley and Kalamata olives

### ROASTED PIQUILLO PEPPERS £7

stuffed with salt cod and dressed with almond pesto

### ARANCINI-SAVOURY RICE BALLS VEG V / MEAT £4

garden peas, fresh mint & buffalo V or featherblade ragu & buffalo

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## OUR FAMOUS SHARING BOARDS

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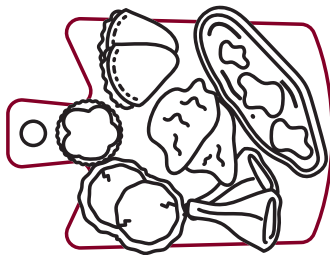
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served with sourdough



### VEG 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\* soppressata salami  
Calabrian spicy salami  
Oglesfield cheese  
Gorgonzola  
Cornichons, quince jelly  
Borettane Onions

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## SIDES & FRIES

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Shoestring Fries £3 V VG  
Beef dripping, fat, hand cut chips £4  
Sweet potato fries £4 V VG  
Sautéed chili greens  
(fine beans, broccoli, spinach) £5 V VG  
Sourdough Garlic Bruschetta £3

Roasted peppers and courgettes  
with EVO and lemon dressing £5 V VG  
Garden leaf salad £5 V VG  
Kalamata and Cerignola olives £3 V VG  
Prosciutto San Daniele 100g £5  
Sourdough Bread and French Butter £3

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

## SIMPLE PIZZA

### MARGHERITA £8 V

Tomato, mozzarella, fresh basil, EVO

### MARINARA £7

Tomato, EVO, wild oregano, garlic and anchovy. No cheese

### PANE AGLIO OLIO £7 V

White Pizza - Mozzarella, sliced garlic, EVO, lemon infused bechamel

## CLASSIC PIZZA

### ORTOLANA £9 V

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

### CAPRICIOSA £10

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

### BOSCAIOLA £10

White Pizza - 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

### SPICY SALAMI £11

Tomato, Mozzarella, Calabrian Spicy Salami, semi-dried tomatoes

## CONTEMPORARY PIZZA

### PATATA £11

White Pizza - Mozzarella, potato, guanciale, cheese fondue, rosemary and 24 month reggiano parmigiano.

### AFFUMICATI £11 V

White Pizza - Mozzarella, smoked aubergine caviar, smoked aubergine slices toasted pine nuts and fried mint

### FRIARIELLI E SALSICCE £12

White Pizza - Mozzarella, friarielli, local fennel and chilli sausage and sauteed chilli broccoletti

### PERFECT MARGHERITA £12 V

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

### CALABRESE £12

White Pizza - Mozzarella, bechamel, Nduja fiery and spreadable pork salami, Kalamata olives and rocket

### MARGHERITA REDUX £11 V

Mozzarella, three tomato coulis, basil puree and EVO

### SUPER ZUCCA £11 V

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

### PEPPEREX £12 V

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

### CARCIOFI BIS £13 V

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

### PUGLIESE £15 V

White Pizza - Mozzarella, friarelli, burrata, sauteed chilli broccoletti

### "CHE MACELLAIO" £14

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

### CRUDAIOLA £12

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

## EXTRA TOPPINGS

### £1 EACH

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

### £2.00 EACH

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

### £2.50

Fennel and chili sausage  
Nduja  
Sopressata  
Guanciale  
Italian cooked ham  
San Daniele Parma Ham D.O.P

### 125g CHEESE

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

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## BURGERS

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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, and watercress

**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 V**

homemade beetroot burger with beef tomato, gherkin, lettuce, roast butternut squash and basil oil

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

ADD SHOESTRING  
FRIES FOR £3



ADD HOMEMADE  
FAT CHIPS FOR £4



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## PASTA

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**RIGATONI WITH THREE TOMATO SAUCE £8 V VG**

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

**RIGATONI CAULIFLOWER £8 V VG**

Roast cauliflower, almonds, lemon, vegan bechamel, parsley, green olives

**RIGATONI 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 V**

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

**LASAGNE HOMESTYLE £9**

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

**SWEET POTATO MAC 'N' CHEESE £9 V VG**

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

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## SALADS

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**SUPERFOOD SALAD £7.50 V VG**

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 V VG**

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

**LENTIL & GOATS CHEESE SALAD £7.50 V**

With pickled red onions, sun dried tomatoes, puy lentils and flat leaf parsley

**GARDEN LEAF SALAD SMALL £5, LARGE £7.50 V VG**

Dressed seasonal salad greens, small or large

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## DESSERTS

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### 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 and cream

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## COFFEE & TEA

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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**

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## OUR DRINKS

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### 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!

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## A LITTLE BIT OF INFORMATION!

Our pizza 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 crust which is easily digestible.

### 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.

### GLOSSARY OF FOOD TERMS

**Burrata Pugliese** - a fresh stretched-curd cheese with a very soft and creamy texture, flown in fresh weekly

**DOP** - DOP is short for Denominazione di Origine Protetta (literally "Protected Designation of Origin"). It's a guarantee that the food was made by local farmers and artisans, using traditional methods.

**EVO** - Extra Virgin Olive Oil

**Friarielli** - a green cruciferous vegetable called cime di rapa in Puglia

**Guanciale** - a type of Italian cured pork made from the cheeks of a pig

**Mozzarisella** - Organic plant based vegan cheese alternative, made from whole rice

**Nduja** - a particularly spicy, spreadable pork salumi from Italy

**Prosciutto Crudo Di San Daniele DOP** - the finest Parm Ham, air and salt cured with time and love

**Reggiano Parmigiano DOP** - the "King of Cheeses"

**Soppressata** - a cured dry sausage typical of the south of Italy

### 48HR SOURDOUGH PIZZA MODERNA

**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