

The Menu

**NO
RULES**

not another pizzeria #notanotherpizzeria

Pizza inspired sandwiches

From 12:00 till 16:00

The pizza inspired sandwiches are homemade in our pizza studio. The Trappazino is crispy from the outside and airy from the inside. The BBQ Chicken and Porchetta are served on sandwiches made of our very own pizza dough. Both sandwiches are served from our pizza oven.

Trapizzino shakshuka	11.50
Roasted bell pepper, tomato, egg yolk and parsley	
Trapizzino tuna (v)	12.50
Tuna salad with yogurt, celery, pickles and spring onions	
BBQ chicken from the Estro	12.50
Avocado and black bean cream	
Porchetta	13.50
Porchetta, pine nuts, Mizuna and mustard cream	

Bites

From 12:00 till 22:00

Mixed nuts	4.50
Marinated olives	6.50
Bitterballen 6 PCS	6.50
Mustard-yogurt cream	
Nacho's No Rules	8.50
Pulled pork, cheese sauce with sambal, corn salsa from the barbecue, peanut cream and spring onion	
Samosa (v)	9.50
Spicy-yogurt cream	
Mini pizza's 4 PCS	12.50
Also available in vegetarian	
Filo dough, Iberico Ham, tomato cream, avocado and chives	
Crispy chicken 5 PCS	14.50
Lacquer of honey, soy, sake and crispy onions	
Tuna cornetto 4 PCS	13.50
Tuna tartare, yuzu gel and furikake	
Cheese platter	15.50
4 types of cheese, nut bread and apple syrup	
Selection No Rules 2 Persons	21.50
Bitterballen, marinated olives, mixed nuts, pane carasau with baba ganoush, speck, chorizo Iberico de Bellota La Barrica and two cheeses	

Starters

From 12:00 till 16:00 and from 17:00 till 22:00

Steak tartare	14.50
Amsterdam sour, radish, smoked avocado cream, mustard foam & crostini	
Burrata (v)	14.50
Green olives, smoked almond, roasted bell pepper, Za'atar and basil oil	
Sea Bass Ceviche	15.50
Carrot daikon spaghetti, kaffir lime, pickled red pepper, quinoa and spicy-yogurt cream	
Crispy giant shrimp	14.50
Cucumber, bok choy, leek, enoki, carrot, mint oil and yuzu passion fruit vinaigrette	
Beef tataki	14.50
Kimchi, sambai vinaigrette, spring onion, coriander and deep-fried garlic	

Oysters

From 12:00 till 16:00 and from 17:00 till 22:00

	3 psc.	6 psc
Oysters natural	3.50	26.50
Shallot, chives, red wine vinegar and lemon		
Marinated oysters	14.50	28.50
Sweet and sour shallot, lime, cucumber, chorizo and kaffir vinaigrette		
Oysters No Rules	15.50	30.50
Poached oyster, avocado tartare, ketjap lacquer and ponzu-hollandaise		

Sides

From 12:00 till 22:00

Fresh fries	5.50
Fries from Frieboutique with Dijon mayonnaise	
Fries No Rules	7.50
Fries from Frieboutique with ponzu mayonnaise, basil and parmesan	

Pizza

From 12:00 till 22:00

The new way of Pizza (but not round)

No Rules serves its pizza in an oval shape so that you can fully enjoy every bite without eating only crust. Our three pizzas are rich in vitamins, minerals and fiber. That's why our pizza bases are healthy, tasty and easy to share. Due to the long resting time of 72 hours and a water percentage of more than 80%, the dough is light, crispy and easily digestible.

Margherita (v) 12.50

No Rules sauce, mozzarella, roasted pine nuts and pesto

Tom Kha Kai 13.50

No Rules Tom Kha Kai sauce, chicken, marinated bundle fungus, bean sprouts, coriander and chili pepper

Pepperoni miso 15.50

No Rules sauce, marinated eggplant, miso gel, sundried tomato, lettuce and parmesan

Carbonara 14.50

No Rules cream cheese sauce, pancetta, parmesan, egg, onion, garlic, parsley and lettuce

Nduja Chefs Recommendation 16.50

No Rules ricotta sauce, salami Milano, parmesan, buffalo mozzarella, spicy-lime esepette and roquette

No Rules (v) 16.50

No Rules truffle cream cheese sauce, egg, mushroom, stracchino and truffle vinaigrette

Ham supplement +3.00

Truffle supplement +15.50

Tuna 5 spices 18.50

No Rules tomato Colatura di Alici sauce, red onion, leek, tatsoi, dashi, and bonito flakes

Iberico 21.50

No Rules sauce, mozzarella, oregano, lettuce, burrata, sundried tomato, champagne tomato and rosemary oil

The healthy way of Pizza (but not round)

Walk in the park (v) 15.50

Gluten-free base, No Rules green herb sauce, burrata, green asparagus, watercress, pistach and parmesan



Chef's menu

On a daily base our chef creates a surprising 3, 4 or 5 course menu. Get to know our kitchen and their changing flavors.

Starting at 2 people

3 Course menu 35.00

4 Course menu 42.50

5 Course menu 49.50

Mains

From 12:00 till 16:00 and from 17:00 till 22:00

Gnocchi (v) 21.50

Sun-dried tomato, taggiasche olive, crème fraiche and parmesan cheese

Ribeye 300gr 39.50

BBQ lettuce with long pepper gravy

Sea bream 23.50

Lemon, thyme, garlic and salsa verde

Dessert

From 12:00 till 16:00 and from 17:00 till 22:00

No Rules tiramisu style 9.50

Not your average tiramisu

Pornstar Martini Cheesecake 9.50

Passion fruit sorbet

Raspberry 10.50

Lemon curd, raspberry ice cream, peach foam and yogurt crunch

Guilty pleasure 15 minutes 11.50

Warm chocolate coulant, toasted brioche ice cream, cardamom syrup and cocoa crumble

Cheese platter 15.50

4 types of cheese, nut bread and apple syrup

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Cocktails & Mixers

No Rules Signatures

No Rules Spritz Martini Fiero, cava, passion fruit	9.50
Pornstarish 42 Below vodka, passion fruit, lemon, vanilla	13.50
Espresso Martini 2.0 Hennessy VS, Frangelico, Kahlua, espresso, vanilla	13.50
Lychee Martini <small>Bartender Recommendation</small> 42 Below vodka, lychee, lemon, vanilla	13.50

Spin your gin

BOMBAY VS. Double Dutch

Tropical Bombay Sapphire, Double Dutch Skinny tonic, watermelon	11.50
Herbal Bombay Sapphire, Double Dutch Pomegranate & Basil, thyme	11.50
Citrus Bombay Sapphire, Double Dutch Double lemon, lemon	11.50

STËLZ

Sparkling water with natural fruit flavors,
no sugar and only 63 calories.

STËLZ Lime	5.40
STËLZ Raspberry	5.40
STËLZ Grapefruit	5.40
STËLZ Mango	5.40

Mocktails

No Gin & Tonic Seedlip, tonic, lemon	8.50
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Gin & Tonic Classics

Monkey 47 Fennel, tonic	14.50
Hendrick's Cucumber, tonic	13.25
Tanqueray Lime, tonic	12.20
Copperhead Juniper berries, tonic	14.00
Gin Mare Rosemary, tonic	13.00
Bobby's Orange, cloves, tonic	12.00

Sexy Sour's

Amaretto sour Amaretto, lemon, orange	11.50
Whisky sour Bulleit Bourbon, lemon, syrup	12.50
Mezcal sour Nuestra Soledad Mezcal, lime, agavee	13.50

No Rules Favorites

Smokey Old Fashioned Ardbeg 10, orange, angostura	15.50
Moscow Mule 42 Below vodka, lime, ginger beer	12.00
Dark & Stormy Bacardi Carta Negra, ginger beer, lime, angostura	12.00



Drinks

Healthy Rules

	medium	large
Green Juice	4.50	6.50
Broccoli, lemon, Granny Smith, ginger, celery and cucumber		
Red Juice	4.50	6.50
Beetroot, cucumber, Jonagold, carrot and yellow bell pepper		
Yellow Juice	4.50	6.50
Yellow bell pepper, orange, carrot, Granny Smit and ginger		
Ginger shot		2.50
Fresh orange juice	4.10	5.90
Big Tom tomato juice		5.50
Butcha ginger & kaffirlime		6.50
Double Dutch		5.50
Skippy tonic Pomegranate & Basil tonic Double Lemon		
Appelaere applejuice		4.50

Soft Rules

Sourcy blauw	3.40
Sourcy blauw 0.75l	7.50
Sourcy rood	3.40
Sourcy rood 0.75l	7.50
Pepsi regular	3.50
Pepsi max	3.50
7up, sisi sinas,	3.50
Chocomel , fristi	3.50
Royal club bitter lemon	3.50
Royal club tonic	3.50
Royal club cassis	3.50
Royal club ginger ale	3.50
Rivella	3.50
Lipton ice tea green tea	3.50
Red bull regular	5.20

No Alcohol

Heineken 0.0%	3.60
Brand weizen 0.0%	4.25
Affligem blond 0.0%	5.25
Oedipus dorinku 0.5%	4.75

Cider

Apple Bandit classic apple 4.5%	4.75
Apple Bandit raspberry 4.5%	4.75

Hot Rules

Tea	3.20
Selection of Dammann	
Fresh mint tea	3.90
Fresh ginger tea	3.90
Illy coffee	3.40
Illy espresso	3.40
Illy dubbele espresso	4.50
Illy cappuccino	3.60
Illy latte macchiato	3.60
Illy latte	3.60
Illy espresso macchiato	3.20
Chai Latte	4.20
Hot chocolate	3.50
Baileys cappuccino	6.50
Irish coffee	8.50
Spanish coffee	8.50
French coffee	8.50
Havermelk	+0.80
Slagroom	+0.50

Beer

TO DRAFT

Heineken tap 5%	
Fluit	3.10
Vaas	3.50
Pul	7.00
Birra Moretti 4.6%	4.75
Affligem Blond 6.8%	5.75
Lagunitas IPA 6.2%	5.75
Brand Weizen 5.1%	5.25
Oedipus Mannenliefde 6%	5.75

OR NOT TO DRAFT

Heineken longneck 5%	3.50
Affligem Tripel 9%	5.75
Oedipus Thai Thai 8%	5.75
Oedipus Gaia 7%	5.75
Oedipus Strip 5%	5.75
Noordt Pomelo IPA 6%	6.25
Noordt Blond 6%	5.75
Brouwerij 't IJ IJwit 6.5%	5.75
Sol 4.5%	5.75
Desperados 5.9%	6.25
Amstel Radler 2%	3.85
Mort Subite Kriek 4%	4.75

White wine

	Glass	Bottle
Stemmari Pinot Grigio Sicily, Italy	4.50	26.70
Oro de Castilla Verdejo Rueda, Spain	5.40	32.50
Joël Delaunay Sauvignon Blanc Loire, France	6.20	37.50
Rijk's Chenin Blanc Tulbagh, South Africa	7.30	43.50
Löss Grüner Veltliner Kamptal, Austria		42.00
Louis Jadot Couvent des Jacobins Chardonnay Bourgogne, France		45.50
Baron del Ley Reserva Tres Viñas Viura, Malvasia, Garnacha Blanca Rioja, Spain		60.50
Gaja Ca'Marcanda Vistamare Vermentino, Viognier Toscane, Italy		78.00

Red wine

	Glass	Bottle
Domaine Muret Syrah Languedoc, France	4.60	27.50
Maison Barboulot Pinot Noir Languedoc, France	5.40	32.50
Barón de Ley Club Privado Temperanillo Rioja, Spain	6.30	37.50
Rocca delle Macie Chanti Classico Sangiovese, Merlot Toscane, Italy	8.80	52.50
Famiglia Bianchi Malbec Mendoza, Argentina		40.50
Arzuaga 'Crianza' Tinto Fino, Cabernet Sauvignon Castilla y León, Spain		61.00
Luigi Einaudi Barolo Ludo Nebbiolo Piemonte, Italy		79.50
Gaja Brunello di Montalcino Sangiovese Toscane, Italy		120.00



Rosé

	Glass	Bottle
M. by Montgravet Grenache Languedoc, France	4.80	29.20
Guillaume & Virginie Philip MIP Classic Rosé Cinsault, Syrah, Grenache Provence, France	7.10	42.60

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Bubbles

	Glass	Mini	Bottle
Mistinquett Cava Brut Macabeo, Parellada, Xarel-Lo Penedès, Spain	6.40		38.00
Chandon Garden Spritz Orange and rosemary Argentina	10.00		42.50
Moët & Chandon Imperial Brut Chardonnay, Pinot Meunier, Pinot noir Champagne, France	13.00	19.00	85.00
Moët & Chandon Rosé Impérial Chardonnay, Pinot Meunier, Pinot noir Champagne, France		19.50	95.00
Moët & Chandon Ice Impérial Chardonnay, Pinot Meunier, Pinot noir Champagne, Frankrijk	16.00		100.00
Moët & Chandon Ice Impérial Rosé Chardonnay, Pinot Meunier, Pinot noir Champagne, France			110.00
Ruinart Blanc de Blancs Chardonnay Champagne, France			145.00
Hatt et Söner Le Grand-Père 2009 Chardonnay Champagne, France			187.50



Facundo

Facundo zijn 4 exceptionele rums uit de private reserve collectie van de Bacardi-familie. Wanna try?

Bacardi Facundo paraíso 50cl	75.00
Bacardi Facundo exquisito 50cl	35.00
Bacardi Facundo neo 50cl	12.00
Bacardi Facundo eximo 50cl	14.00

Is your favorite Rum not on it? **NO PROBLEM!** In addition to the above drinks, we have many more Rum that will get you in the right mood!

Spirits

42 Below vodka	6.10
Grey Goose vodka	7.00
Bombay Sapphire	6.10
Bombay Sapphire bramble	7.00
Star of Bombay	8.00
Monkey 47	7.95
Bobby's	6.50
V2C	7.20
Gin mare	7.95
Plymouth	5.80
Hendrick's	6.90
Hendrick's midsummer	9.00
Bacardi superior	5.50
Bacardi añejo cuatro	6.50
Bacardi reserva ocho	7.50
Bacardi oakheart	5.50
Bacardi Diez	13.00
Dewar's white label	6.10
Jack Daniels	6.50
Ardbeg 10yo	9.00
Glenmorangie 10yo	9.00
Jameson	5.50
Macallan 12	12.50
Macallan rare cask	58.50
Bols jonge jenever	5.00
Bols barrel aged genever	6.00
Gele gibbon limoncello	5.00
Voerman Vieux	5.00
Cachaça	6.00
Salmari	5.00

SHAKEN, NOT STIRRED

Martini fiero	4.50
Martini ambrato	5.60
Martini bitter	5.60

WANNA GO MEXICAN?

Cazadores blanco	5.00
Patron reposado	10.00
Patron silver	9.00
Patron añejo	12.50
Patron XO	7.00
Nuestra soledad mezcal	7.50

Port / Cognac

JUST A LITTLE SUP-PORT

Taylor's late bottled Vintage port	7.50
Croft fine tawny port	6.00

COGNAC ATTACK

Calvados père magliore	5.60
Hennessy VS	7.50
Hennessy VSOP	10.00
Hennessy XO	30.00

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Life is a party (again)!

No Rules Vondelpark and No Rules Heinekenplein are the locations for all your parties and events. Do you want more information about our event locations at No Rules? Contact our sales team at events@norules.nl or call +31 (0)20 6168660



Scan the QR-code
and see our brochure