

GREENS Pizza

549 Lisburn Road, Belfast BT9 7GQ

357-359 Ormeau Road, Belfast BT7 3GL

283-285 Upper Newtownards Road, Belfast BT4 3JH

GREENS STONE BAKED PIZZAS

	R 6 slices	L 8 slices
Hot Honey Margherita base with red onion, Fennel seeds, and pepperoni drizzled with Greens hot honey finished with fresh basil.	14.50	15.75
Twister A Margherita pizza with sweetcorn, ham, chorizo, pepperoni, red onion and green peppers served with a bbq sauce.	16.50	17.75
Farmhouse A tomato and caramelised chutney base topped with mozzarella, mushrooms and crisp pancetta, finished with Cashel Blue.	15.00	17.05
Nighty Meaty A Margherita generously topped with salami, ham, pepperoni and smoked bacon.	16.50	17.75
Louisiana Smokey BBQ base with mozzarella cheese topped with tobacco onions, chicken dusted with paprika and mixed peppers.	14.25	15.50
Chilli Chicken & Pesto Greens homemade green pesto and sweet chilli sauce base, topped with chicken, mozzarella and toasted pine nuts finished with fresh basil.	14.50	15.75
Chicken Pom Pizza sauce base, cheddar cheese, sliced chicken, chorizo sausage, fresh pineapple, garnished with wild rocket, served with a chilli mayonnaise.	15.50	16.75
Diavol Greens pizza sauce base with a little mozzarella topped with spicy nduja ("en-DOO-ya") and torn mozzarella balls finished with fresh basil.	13.75	15.00
Roquito A Margherita with Roquito peppers, mozzarella, red onion, feta cheese and pepperoni, topped with fresh rocket.	15.75	17.00
Ferris Wheel Half Margherita, salami, pepperoni, red onion, green peppers. Half BBQ base, chicken, mushroom, red onion, smoked bacon and mozzarella topped with BBQ Sauce.	16.50	17.75

CREATE YOUR OWN PIZZA

1

CHOOSE YOUR BASE...

- Greens Base • Sourdough Base
- Thin Base

	R 6 slices	L 8 slices
Margherita Original Greens pizza with homemade tomato and oregano sauce topped with mozzarella.	9.50	11.25
Vegan Margherita Original Greens pizza with tomato and oregano sauce topped with Vegan cheese.	9.75	11.50
*Very low Gluten Base (Regular only)		+1.90

We will prepare this for you to your requirements but please be aware that Greens is not a gluten free environment.

2

CHOOSE YOUR TOPPING...

R 2.20 (Per topping) **L 2.40** (Per topping)

- | | |
|-----------------------|-----------------------------|
| • Basil | • Smoked bacon |
| • Fresh chillies | • Salami |
| • Mushrooms | • Ham |
| • Black olives | • Chorizo sausage |
| • Anchovies | • Pepperoni |
| • Red onions | • Slow roasted tomatoes |
| • Green peppers | • Tuna |
| • Pineapple | • Cheddar |
| • Jalapeño peppers | • Low fat Mozzarella balls |
| • Sweetcorn | • Goats cheese |
| • Fresh sliced tomato | • Vegan cheese |
| • Wild rocket | • Spicy Nduja ("en-DOO-ya") |
| • Spinach | • Chicken |
| • Pine nuts | • Roquito peppers |
| • Cajun vegan chicken | • Tobacco Onions |
| • Capers | • Feta |
| • Cashel Blue | • Artichokes |
| • Pancetta | |
- Fresh Garlic, Spices - Cajun or Fajita. **0.80**

DIPS

- Garlic mayo • Chilli sauce • BBQ sauce
 - Chilli mayo • Ranch sauce • Blue cheese
 - Garlic Butter • Hot Honey
- 1.45**

If you need to consider a schedule of allergens (including gluten) and the menu items at Greens that contain them...please ask your server.



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STARTERS & SIDES

All starters and sides marked with an * can be made vegan/vegetarian. Please state your preference when ordering.

- * Garlic Bread** 6.55
Our unique rustic garlic bread is folded and filled with homemade garlic butter and parsley.
- Garlic Bread Supreme** 6.90
- * Dragons Tongue** 6.90
Garlic bread with sweet chilli sauce. BBQ sauce option.
- Dragons Tongue Supreme** 7.30
- *All breads can be made in a low gluten base*** + 0.90
- * Greens Salad** 5.00
Mixed leaves topped with red onion and peppers, finished with fresh rocket with Greens dressing on the side.
- Extra Dressing** 1.25
- * Lightly Seasoned or Spiced Wedges** 5.50
Potato wedges served with a choice of dip, garlic mayo, BBQ sauce, chilli sauce, chilli mayo, ranch, blue cheese.
- * Tear & Share with homemade Chilli Hummus** 7.50
Rustic Sourdough bread drizzled with golden olive oil, sprinkled with a touch of rock salt paired with chilli Hummus.
- Beetroot, Feta Cheese & Toasted Pine Nut Salad** 8.65
Mixed leaves with beetroot and feta cheese topped with roasted pine nuts, finished in a balsamic glaze and Italian dressing on the side.
- Caprese Salad (To Share)** 7.00
A delightful combination of fresh tomato slices, creamy mozzarella on a bed of fresh rocket, drizzled with green pesto, balsamic and rock salt. Garnished with fragrant basil.
- Greens Bruschetta** 7.25
Hot dough with homemade green pesto, cherry tomatoes, red onion and creamy mozzarella served with a balsamic glaze.
- Add Nduja** 1.10
- Greens Spicy Chicken Wings** (10 wings) 9.00
Oven roasted chicken wings with a spicy sauce, served with celery and blue cheese dip
(Please allow a little extra time)

PASTA

- Penne al Limone** Small 8.60 Large 15.50
Penne Pasta with roasted cherry tomatoes, mushrooms, garlic, toasted pine nuts and fresh basil. Tossed in a zesty lemon and parsley butter.
- Greens Pasta**
Penne pasta in a white wine cream and pesto sauce with salami, smoked bacon and mushrooms.
- Chilli & Bacon**
Penne pasta with smoked bacon, red onion, in a red pesto, white wine cream sauce with chilli flakes, topped with wild rocket and gran levante cheese.
- Penne Italienne**
Penne pasta, chorizo sausage, red onion, mushrooms and slow roasted tomatoes in a white wine cream sauce.
- Cajun Chicken**
Penne pasta with fresh torn chicken breast, sun-blush tomatoes and vibrant green peppers tossed in a white wine cream sauce infused with cajun spices, finished with gran Levante cheese.

VEGAN / VEGETARIAN PIZZA

- | | R | L |
|--|----------|----------|
| | 6 Slices | 8 Slices |
| Vegan Margherita
Original Greens pizza with tomato and oregano sauce topped with Vegan cheese. | 9.75 | 11.50 |
| *Very low Gluten Base* | + 1.90 | |
| Sweet Chutney Pie
Tomato and Caramelised chutney base topped with vegan mozzarella, vibrant red onion, black olives, Nutty Artichokes and sun blushed tomatoes. | 14.00 | 15.25 |
| Goodearth
A Margherita topped with sweetcorn, red onion, mushrooms and green peppers. | 13.75 | 15.00 |
| The Florentine
Vegan coconut cream base with vegan cheese, mushrooms, garlic, spinach and toasted pine nuts. | 14.00 | 15.25 |
| Purple Rain
House made chilli oil base with vegan cheese, quorn chicken marinated in cajun spice topped with pickled purple cabbage, coconut cream cheese and fresh mint leaves. | 14.00 | 15.25 |
| *All of the above pizzas can be made vegan or vegetarian* | | |
| Goats Cheese & Spinach
Olive oil base, a little mozzarella, garlic, fivefietown goats cheese and pine nuts finished with fresh spinach. | 13.75 | 15.00 |

VEGAN DIPS

- BBQ sauce 1.45
- Sweet chilli sauce

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Greens kids Menu

6" Pizza with 1 topping

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kids greens pasta

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tomato pasta

with
flavoured Water

&

ice lolly

£5.50

Chilled Drinks

Coke/ Diet Coke		2.20
Fanta Orange		2.20
Sprite		2.20
Sparkling San Pellegrino (500ml)	3.75	
Still Acqua Panna (500ml)		3.75
San Pellegrino Lemon		2.50
Fever-tree Ginger Ale/tonic 200 ml		2.85
Flavoured Still Water		1.30

Hot Drinks

Americano	3.00	Coffee by
Tea	2.70	Specialist Beverages
Herbal Tea	2.80	
Espresso	2.00	
Decaf Americano	3.00	
Liqueur Coffees	6.00	(Irish, Baileys, Calypso)

Puddings

Toasted Cinnamon Tongue 6.00
Greens hot folded dough with a homemade Honey and cinnamon butter sauce, served with cream or Mullins Vanilla ice-cream

Vegan toasted Cinnamon Tongue 6.00
with Vegan vanilla ice-cream

Warm Salt & Caramel Brownie 6.00
Delicious rich, dark Salt & Caramel brownie
Served with Mullins Vanilla ice-cream or Fresh cream

White Wine

Zagalia Pinot Grigio

Crisp, refreshing and delicious
White citrus fruits such as pears and
Green apples

bottle 21.00 glass 6.50

Paparuda Sauvignon Blanc

Racy citrus notes, embrace the crisp
rich Dry white. Grapefruit with touches of
blackcurrant and guava with a zesty finish

bottle 19.00 glass 6.00

Picpoul de Languedoc

A wonderful wine from the South of France.
A unique local grape variety. Fruity with a
Touch of Citrus and a great crisp finish.

bottle 26.50

Red Wine

The Accomplice Shiraz

Full bodied with rich spicy flavours
and cracked black pepper. Great with
pepperoni pizza!

bottle 21.00 glass 6.50

Paparuda Merlot

Medium bodied, jam packed with
plum and forest fruits flavours with a
smooth finish

bottle 19.00 glass 6.00

Rioja Crianza

A classic Rioja, Conde Valdemar
wonderfully married fruit and oak.
Made from a blend of 90%
Tempranillo & 10% Mazuelo.

Bottle 29.50



Valdo Prosecco Spumante Doc

Bottle 24.00
20cl 8.00



7.50
**Served with
Italian blood
Orange fever-tree**

Beers



Greens IPA	(440ml Cans)	4.75
Peroni	(330 ml bottle)	4.30
Birra Moretti	(330 ml bottle)	4.30
Non Alcoholic beer		3.85
Beer Bucket	(4 bottles)	14.00

You can bring your own beer and wine to Greens(no spirits)

Corkage fee per bottle Beer 1.00 Wine 4.00