



Campanella

Rooftop Cafe

A Bitter Sweet Punch.

Gourmet coffees and milkshakes.

Milkshakes 340ml

| | |
|---------------------------|-----|
| Salted Caramel Cookie | 350 |
| Mocha Brownie | 350 |
| ☺ Banana Caramel Espresso | 350 |
| Biscoff | 350 |
| Nutella | 350 |

Cold Coffee

| | |
|--|-------------|
| Classic cold coffee 300ml | 250 |
| Iced: Americano/Coffee/Mocha 200ml | 170/200/250 |
| Iced Latte: Biscoff/Nutella 200ml | 270 |
| Cold Brew : Tonic/Ginger Ale/ | 225/225/ |
| Lemonade/Red Bull 200ml | 225/250 |
| Vietnamese: Classic/Coconut 70ml | 250/270 |
| ☺ Campanella Irish Baileys 100ml | 280 |
| Cold Brew: Medium roast/Rum barrel 200ml | 200/250 |
| Coconut Water Cold Brew 200ml | 250 |

Hot Coffee

| | |
|-------------------------|---------|
| Espresso 36ml | 150 |
| Americano 200ml | 170 |
| Cappuccino 200ml | 225 |
| Latte 200ml | 225 |
| Mocha 200ml | 225 |
| Flat White 100ml | 225 |
| ☺ Hot Chocolate: | |
| Callebaut/Nutella 250ml | 400/320 |

Substitute with Almond Milk: 100/-

Drinks for the Designated Driver.

Mocktails. Fancy refreshments.



B3 280

A chilled blend of berries, basil, and balsamic. 350ml

Mojito 250/280

Classic/Esspresso. 350ml

Smoked Mango Margarita 260

Mango juice and smoked chilli served over ice with a smoky paprika rim. 200ml

 **Long Island Iced Tea** 280

Black tea, ginger, sober rum, and sober whiskey, served over ice in a highball glass, like the classic LIT. 350ml

Brazilian Lemonade 260

Lemonade infused with sweetened condensed milk, topped with a lime garnish. 200ml

Mermaid Lemonade 260

Blue tea that transforms to purple with a splash of lemon. 350ml

Sangria 280

A refreshing blend of non-alcoholic red wine and grape juice. Garnished with fresh orange and apple. 200ml

A Hug in a Bowl.

Soups. Piping Hot.

Cream of Carrot and Corn 290

Roasted carrots blended with corn, garnished with a tangy gremolata. 200g

Deconstructed Lasagna J 290

Pieces of lasagna sheets in a tangy tomato soup garnished with blow-torched parmesan. 200g

Korean Army Stew 310

Spicy gochujang-based broth with diced exotic vegetables and cubed cottage cheese. 200g

Khow Suey J 320

Coconut milk-based soup topped with a variety of accompaniments and noodles. 200g

Greetings from the Garden.

Salads. Served fresh.

Green Goddess J

425

Shredded lettuce, cucumbers, and capsicum tossed in a creamy avocado and garlic dressing. Garnished with candied walnuts, pumpkin seeds, and balsamic reduction. 250g

🍷 Campanella Special J

425

Charred broccoli florets, lavash, and lettuce dressed in tangy mayo, topped with fresh blueberries. 250g

Team Huddle.

Sharing boards for the table.

Venice Platter J

825

Butter garlic fries, tomato bruschetta, arancini, roasted pepper bruschetta with condiments. 450g

🍷 Mexico City Platter J

825

Nachos, veggie quesadilla, avocado toast, jalapeño poppers, fries, with a variety of dips. 450g

Santorini Mezze J

825

Falafel, pita, flachos, onion rings, lavash, pickled veggies, with accompaniments. 450g

Layers Aren't Just for Winters.

Sandwiches. Filled with love



Dabeli Waffle

J

295

A golden waffle inspired by the humble dabeli, garnished with sev and pomegranate. Served with green chutney. 120g



Vadapav Waffle

J

295

Vadapav reimaged. Topped with spicy garlic chutney and served with green chutney. 140g

Bombay Grilled

J

375

Tomato, cucumber, potato, and cheese, all within three layers of bread, green chutney, and a garlicky red chutney. 200g

Mexican Grilled

425

Veggie fajitas in an adobo-chipotle sauce, grilled to perfection and served with chipotle mayo. 180g



Chilli Grilled Cheese

J

375

Fresh mozzarella, cheddar, and amul cheese, grilled to perfection. 120g

The Toast of the Town.

Sourdough open toasts.



Tomato Three Ways

J

375

Fresh cherry tomatoes, confit tomatoes, and charred tomatoes topped with vinaigrette, basil, pumpkin seeds, and parmesan shavings. 150g

Avocado & Feta

J

525

A healthy serving of guacamole topped with sliced avocado, feta, pomegranate and za'atar. 140g



Carrot & Burrata

375

Burrata with ribbons of carrot dressed in a balsamic vinaigrette, finished with candied walnuts, fresh basil, and sumac. 120g

Zingy Mushroom

375

A zingy mushroom and mustard combination, finished with caramelised onions and feta. 150g



Hummus & Falafel

J

425

Beetroot hummus and falafel, accompanied by pickled vegetables and feta. 110g

Sicilian Pesto & Roasted Pepper

425

Fresh tomato pesto, roasted peppers, and confit tomato, garnished with feta. 150g

We All Have to Start Somewhere.

Starters for one or two.

Arancini J 380

Crispy risotto balls with a molten centre served with tomato dip and basil pesto. 160g

Chilli Cottage Cheese Soft Tacos 450

Soft tortillas filled with lettuce, fiery Mexican paneer cubes, refried beans, sour cream, chipotle mayo, and pineapple salsa. 300g



 **Birria Tacos** 425

Cheesy fajita veggie quesadilla served with a spicy, tangy birria broth. 350g

Fries 360/340/300/280

Garlic truffle/Cheesy/PeriPeri/Salted 200g/220g/180g/180g

Paneer Popcorn J 325

Crispy fried mini paneer cubes served with a dip. 210g

Classic Onion Rings 300

Panko-coated onion rings fried until crispy and served with a dip. 170g

Nachos J 400

Nacho chips topped with cheese sauce, refried beans, fresh tomato salsa, sour cream, and jalapenos. 250g



Cheese Corn Croquettes 360

Crispy croquettes filled with gooey cheese, sweet corn, and a spicy kick of jalapenos. 260g

Flachos J 420

A combination of falafel and nachos, topped with Mediterranean sauce. 260g

Dimsums J 510

Mix veg/Cheese corn. 260g

Served with soy sauce, chilli crisp, and bang bang sauce.

Scallion Cottage Cheese Quesadillas 440

Grilled quesadilla filled with melted cheese, Adobo paneer, and scallions, served with fresh tomato salsa. 280g

Jalapeno Poppers 380

Crispy fried croquettes stuffed with a jalapeno cream cheese filling, served with a dip. 280g

Tikhari Burrata J 510

Fresh burrata topped with an Indian-inspired tadka, served with sourdough garlic bread. 300g

Pind da Hummus 500

Hummus flavoured with pindi masala, topped with a savory salad and served with pita and lavash. 300g

Italy's Favorite Shapes

Pasta. In different avatars.

All pastas are served with a slice of garlic bread.

Arrabbiata J

520

Spicy arrabbiata sauce, finished with chilli, pepper, and
parmasean. 360g

Truffle Mushroom

550

Creamy mushroom sauce with sautéed mushrooms and truffle oil. 360g

Pesto J

550

Fresh basil pesto tossed with pasta to create an emulsion and
topped with parmesan. Perfect for summer. 360g



Aglio e Olio

520

Al dente spaghetti tossed in garlic-infused olive oil, with a hint of chilli flakes,
finished with parmesan and fresh parsley. 360g

(Classic / Gochugaru)

Caramelised Onion

560

Pasta in a rich brown sauce tossed with slow-cooked caramelised onions. 360g



© Roasted Pepper J

560

Al dente orecchiette in a rich, roasted red pepper and tomato sauce, finished with garlic and basil. 360g

Baked Rigatoni J

580

Rigatoni tossed with tangy tomato sauce, blanketed in cheese, and baked till molten. 360g

© Al Limone J 540

Creamy sauce pasta with the zing of lemon juice and garlic, finished with toasted breadcrumbs and mixed vegetables. 360g



© Rose Ravioli J

650

Ravioli rose stuffed with four cheeses, served on a creamy pesto base. 360g

© Gnocchi in Pomodoro

580

Soft homemade gnocchi tossed in a fresh tomato sauce. 360g

Circles of Happiness.

Pizzas. Everyone's favourite

12"
00 Flour

Neopolitan / Roman ; All circles are topped with parmesan and extra virgin olive oil

Margarita J 750

Classic tomato sauce base topped with fresh mozzarella and basil. 300g

Quattro Formaggio J 850

Tomato sauce base topped with four kinds of cheese: fresh mozzarella, parmesan, orange cheddar, and feta. 300g

Verde J 850

Pesto sauce base topped with cherry tomatoes, sun-dried tomatoes, olives, basil, onions, and fresh mozzarella. 310g

🍷 Truffle Mushroom 850

Mushroom sauce base topped with mushrooms, fresh mozzarella, and truffle oil. 310g

🍷 Adobo J 950

A smoky adobo sauce base topped with fajita peppers, jalapeños, pinto beans, and sweet corn, finished with crumbled feta, nachos, sour cream, and cilantro. 330g

Veggie Overload J 950

Tomato sauce base with a variety of seasonal veggies. 330g

- Add burrata to any pizza: 225/-

When it's Okay to be Spoon-fed.

Wholesome rice bowls.

Pomodoro Risotto

Arborio rice cooked in veggie stock and finished with a fresh, tangy tomato sauce. Topped with sundried tomatoes and parmesan. 360g 550

Truffle Mushroom Risotto

Arborio rice flavoured with mushroom paste, topped with sauteed mushroom and parmesan. 360g

Burrito Bowl 620

Mexican spiced rice accompanied by cheese sauce, fresh tomato salsa, guacamole, refried beans, nachos, sour cream, lettuce, and sautéed corn. 560g

Mexican Adobo Rice 620

Herb rice served with exotic veggies in adobo sauce. 550g

Thai Green Curry 575

Rich green curry made with coconut milk, lemongrass, and seasonal vegetables, served with steamed rice. 500g

Spinach Rice & Cajun Curry 575

Spinach and herb rice served with exotic vegetables in a cajun curry. 450g



What Columbus was Looking for.

Flavours of India.



Pesto Paneer Makhani

J

580

Grilled pesto paneer served over a pesto makhani gravy. 380g

Subz Vilayati

J

520

Mixed vegetables in an earthy kadhai gravy. 380g

Chana Masala

J

500

Chickpeas cooked in an earthy gravy and topped with fresh ginger and coriander. 380g

Veg Biryani

500

Rice layered with spicy marinated vegetables, served with chilled raita. 400g

Daal Makhani

520

Classic, creamy, comforting. 360g

Laccha Paratha

50g

75

Pita Bread

30g

75

Steamed Rice

200g

200



The Good Side of Sugarcoating

Desserts. Indulge away.

Cheesecake

380

Cheesecake served with a topping of your choice. Topping options: lemon curd, chocolate ganache, berry compote, salted caramel. 150g



© Not a Baileys Cake

410

Chocolate sponge infused with homemade non-alcoholic baileys, topped with whipped cream and an indulgent chocolate ganache. 150g

© Tiramisu

380

Tiramisu served in a glass, topped with a coffee concoction. 170g

© Nama Chocolate

450

A creamy smooth chocolate ganache slab topped with mousse, crumble, and muesli. 170g

Chocolate Overload

410

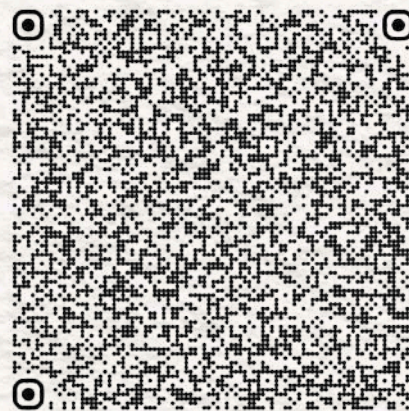
Warm brownie, ice cream, assorted home-made sauces.

Does it need more convincing? 250g

The menu ends here but the experience does not.



CAMPANELLA_AHD



Leave us a review!

Prices are exclusive of GST

Our kitchen uses RO water for cooking

No artificial colouring or MSG is used

We are 100% vegetarian

The desserts and breads are eggless

Order once placed cannot be cancelled

Please allow a minimum of 20 minutes for
us to prepare your order