Starters

OLIVES V^G 4.99

PADRON PEPPERS V^G 5.99

NACHOS V 5.99
tortilla chips with homemade salsa & buttermilk ranch

CHORIZO BITES 6.99
baked in red wine

GARLIC & MOZZARELLA BREAD V 6.99

'NDUJA & MOZZARELLA BREAD S 7.99

BBQ CHICKEN WINGS (5/10 pcs) .. 7.99 / 12.99

BUFFALO CHICKEN WINGS (5/10 pcs) 7.99 / 12.99

GOAT'S CHEESE & FIGS V 8.99
baked goat's cheese and fresh figs with honey and balsamic dressing

Sides

GREEK SALAD V 6.99
tomato, cucumber, olives, feta cheese, oregano, olive oil

ROCKET & ROLL V 6.99
cherry tomatoes, rocket, parmesan

CAPRESE V 7.99
tomato, buffalo mozzarella, sun-dried tomatoes, fresh basil

WAFFLE FRIES VG 5.99
twice-baked potato waffle fries

DOUBLE WAFFLE FRIES VG 8.99
double portion of our twice-baked potato waffle fries

Crust Dips

JAPES TOMATO DIP VG 1.99

BUTTERMILK RANCH V

HOT HONEY V — **GARLIC MAYO** V — 2.99

TRUFFLE MAYO DIP V — **SPICY MAYO** V

Extra Ingredients

.mozzarella .parmesan .garlic — 1.99

.pineapple .sweetcorn .rocket

.mushrooms .red onion .'nduja .jalapeño

.anchovies .peppers .olives .green chillies

.buffalo mozzarella .pepperoni — 2.99

.sun-dried tomatoes .chicken tenders

.fennel sausage .ham .feta

Dessert

BANANA & VANILLA PUDDING 6.99
Original recipe from Magnolia Bakery, New York

Please inform your server of any allergies. We are a cashless restaurant.

PIZZA STYLES





	Chicago-Style Pizza	London-Style Pizza
Dough	Deep, buttery crust with tall edges. Perfect for dipping.	Round and 1 inch thick, soft and airy inside, with a crispy golden crust.
Cheese	Generously layered with rich mozzarella for an epic cheese pull.	Gooey cheese with caramelised edges for extra flavour.

More info on the back page.

Pizzas

	CHICAGO STYLE	LONDON STYLE	
	Whole Pizza	Whole Pizza	One Slice*
MARGHERITA V tomato sauce, mozzarella, fresh basil, olive oil	10.99	11.99	4.99
CLASSIC tomato sauce, ham, mozzarella, portobello mushrooms, parmesan, fresh basil	14.99	15.99	5.99
PEPPERONI tomato sauce, pepperoni, mozzarella, parmesan, fresh basil	16.99	17.99	6.59
MEDITERRANEAN V tomato sauce, feta, mozzarella, peppers, red onion, fresh parsley, olives	16.99	17.99	6.59
SICILIAN STINGER S tomato sauce, mozzarella, Sicilian fennel sausage, onion, jalapeño, basil, parmesan, oregano, hot honey	17.99	18.99	6.99
PICCANTE S tomato sauce, pepperoni, peppers, 'nduja, mozzarella, parmesan, fresh basil	18.99	19.99	7.39
HOT HONEY S tomato sauce, mozzarella, pepperoni, stracciatella, hot honey, basil, chives	18.99	19.99	7.39
PESTO MANIFESTO V mozzarella, sun-dried tomatoes, peppers, basil pesto, micro basil	13.99	14.99	—
WICKED CHICKEN chicken tenders, mozzarella, buttermilk ranch, mushrooms, spring onion, sweetcorn, parmesan	16.99	17.99	—
SISTER CHICK chicken tenders, mozzarella, buttermilk ranch, baby spinach, blue cheese, parmesan	17.99	18.99	—
BBQ CHICKEN BBQ sauce, buttermilk ranch, chicken, sweetcorn, red onions, fresh spring onions, parmesan	17.99	18.99	—
VEGAN DELIGHT VG tomato sauce, vegan mozzarella, mushrooms, crispy onions, red and yellow peppers	—	18.99	—
FOREST TRUFFLE mozzarella, portobello mushrooms, fresh rocket, truffle cream, parmesan	19.99	20.99	—

*Our slices are cut from extra-large pizzas. Each slice is roughly equivalent to a third of our standard whole pizza.

V - Vegetarian, **VG** - Vegan, **S** - Spicy

PIZZA OF THE MONTH

Every month at Japes, we create a new Pizza of the Month – a limited-time recipe available until the end of the month. For more information, see our specials menu or ask our team for details.

London Style

CREATED BY JAPES IN 2023

Born from our goal to combine the best parts of our favourite pizza styles, London Style was developed at Japes through extensive testing and refinement.

How it's made:

The dough is around 1 inch thick and slow-fermented for flavour and texture. Baked in a steel pan for a golden base and airy, soft interior. Cheese is spread to the edge to caramelise during baking, creating a crispy crown. Sauce is added before baking for balance.

What to expect:

Soft, fluffy centre with a light crunch underneath, finished with caramelised cheese edges - a balanced, signature Japes style.





Chicago Style

A DEEP-DISH CLASSIC

How it's made:

The dough is pressed into a deep, round pan and pushed up the sides to form tall, buttery edges. It's thicker than other styles and contains more butter, which gives it a soft, flaky base. The pizza is built in reverse order - cheese goes first, then toppings, then tomato sauce on top - to prevent burning under extreme heat.

What to expect:

A rich, pie-like crust with a crispy edge, soft interior, and plenty of gooey cheese that stretches as you pull a slice away.

ALLERGEN INFO

We take care to ensure our allergen information is accurate. We cannot guarantee that any product is 100% free from any allergen due to the risk of cross-contamination in production and supply. Please scan the QR code provided for the full allergen info for Japes pizzas and other products.

WANT TO KNOW MORE ABOUT OUR STORY?

From our first idea to the pizza on your plate, it's been quite a journey.

Scan here to discover what makes us, us.

We're very social!

@japes JapesLondon japespizza.com