



WELCOME TO CHÀO. GLAD YOU'RE HERE.

At CHÀO, we take pizza seriously. Our dough is prepared fresh daily, using different types of flour for rich aromas. Before the pizza goes into our stone oven, the dough rests for 30 hours, resulting in a light, airy texture and easy digestibility. We also carefully craft our toppings, where the tradition of modern Neapolitan pizza meets surprising Asian flavors. At CHÀO, you can watch the entire process unfold right up to the stone oven.

STARTERS

Tempura di CHÀO ✓

Crispy tempura of enoki mushrooms, served with a homemade soy-sesame cream 9

Focaccia ✓

Crispy homemade focaccia from the oven, served with whipped butter and Maldon salt 6

Frittatina (pasta croquettes, 2 pcs.) ✓

Pasta pesto with zucchini in a crispy coating, served with a creamy Parmesan cream 9

Salumi e schiacciata (perfect for sharing)

Selection of fresh Italian cured meats, served with crispy schiacciata 14

Schiacciata (2 pcs.)

Two crispy schiacciata, topped with:
(1) piccadilly tomatoes, garlic & olive oil ✓
(2) smoked eel, confit garlic cream, cucumber, roasted pine nuts, dill 9

PIZZAS

Pizza of the month

Please ask our staff about the special of the month

Spianata (choice of spicy or mild)

San Marzano tomatoes, provola, spianata (piccante), basil 17

Margherita ✓

San Marzano tomatoes, fior di latte, Parmesan cheese, basil 13
Also available as a kid's portion 9

CHEF'S SPECIALS

CHÀO

San Marzano tomatoes, provola, spicy Vietnamese braised beef from a family recipe (bò kho), lightly pickled carrot, Thai basil 23

Nâm ✓

Creamy ricotta cream, provola, oyster mushrooms, shiitake mushrooms, miso, parsley 21

Vôi

San Marzano tomatoes, fior di latte, roasted octopus, chimichurri, golden roasted pine nuts, parsley 23

Mortadella e pistacchio

Creamy ricotta cream, fior di latte, mortadella, burrata, roasted pistachios 18

Cacio e pepe ✓

San Marzano tomatoes, provola, Pecorino cheese, black pepper, basil 15

Pomodoro giallo ✓

Giallo tomatoes, fior di latte, Pecorino cheese, roasted hazelnuts 17

Pizza dolce piccante

San Marzano tomatoes, provola, spianata piccante, burrata, honey, basil 20

KIDS' MENU



A drink, a small Margherita pizza, and a scoop of vanilla ice cream to decorate yourself 13

SIDES

Burrata ✓

Soft, creamy burrata with a drizzle of extra virgin olive oil and Maldon salt 6

Insalata ✓

Fresh salad of romaine lettuce, radish, carrot, and hazelnut with a roasted sesame dressing 5

Alici (5 pcs.)

Elegantly salted anchovies in extra virgin olive oil, served with crispy schiacciata 6

Ingredients details

fior di latte = soft, creamy cow's milk cheese from Agerola, similar to mozzarella but milder

provola = smoked cow's milk cheese from Agerola, similar to mozzarella but firmer, richer, and slightly sharper

spianata (piccante) = (spicy) salami


San Marzano tomatoes = sweet, red tomatoes

giallo tomatoes = sweet, yellow tomatoes

miso = Japanese umami seasoning

mortadella = mild Italian sausage

✓ = vegetarian

 = spicy

Do you have any allergies? Please let us know. Ask our staff for information about possible allergens.

For groups of 10 or more, we serve a customized menu. Please ask our staff for details.

ORDER NOW

035 - 303 01 06
www.chaopizza.nl



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INSTAGRAM — @chao.pizza.bussum



DESSERTS

Tiramisu (also great for sharing)

Deliciously creamy, homemade tiramisu (alcohol-free) 9

Scoop of vanilla ice cream

Scoop of vanilla ice cream with a drizzle of extra virgin olive oil and Maldon salt 4

Also available as a kid's ice cream with smarties and sprinkles 4

Fresco di CHÀO 🌶️

Refreshing lemon sorbet with mint, fresh mango, chili flakes and a crunchy almond crumble 8

Affogato

Scoop of vanilla ice cream topped with a shot of hot espresso 7

Espresso martini

Cocktail made with Kahlúa, vodka and a shot of espresso 10

Drink of the moment

Our cocktail of the moment, ask our staff 10



CHÀO

