



WILD HABIT IS SERVING
YOU OUR SIGNATURE
NEAPOLITAN PIZZAS
WITH OUR 3 DAY
FERMENTED DOUGH
PAIRED WITH OUR
ROCKING COCKTAILS!

 @WILDHABITPIZZA
 WILDHABITPIZZA
 WWW.EATCOMPANY.CO

ANTIPASTO & SALADS

WILD MUSHROOM BRUSCHETTA (V)	65K
balsamic marinated wild mushrooms, fior di latte, herbs.	
CLASSIC BRUSCHETTA (V)	45K
fresh tomato, basil, balsamic.	
PROSCIUTTO DI PARMA	65K
60 grams of our prosciutto served with garlic bread	
GREEN OLIVES	35K
italian green olives in olive oil.	
TOASTED GARLIC BREAD (V)	35K
our house made pizza dough, garlic, & olive oil.	
BURRATA SALAD (V)	125K
fresh rucola, burrata cheese, cherry tomatoes, sea salt, black pepper, basil, olive oil, balsamic vinegar, walnut .	
CAPRESE SALAD (V)	80K
slice fresh tomatoes, pesto, basil, fior di latte, olive oil.	

PASTA

SPAGHETTI ALLE VONGOLE	120K
fresh clams, garlic, sea salt, parsley, chili flakes, white wine, olive oil.	
WAGYU BEEF RAGU RIGATONI	135K
house made Rigatoni, slow cooked Wagyu beef brisket, tomato sauce, and parmesan cheese.	
SPAGHETTI CARBONARA.	120K
pancetta, egg yolk, and parmigiano reggiano.	
PESTO SPAGHETTI (V)	85K
house made pesto, basil, and parmesan. green beans.	
TRUFFLE PAPPARDELLE (V)	120K
house made spinach pappardelle, wild mushrooms, touch of cream, and truffle oil.	
AGLIO OLIO (V)	85K
spaghetti with garlic, olive oil, and crushed chilli.	

EXTRAS

BURRATA CHEESE	95K
HOUSEMADE BACON/ BEEF SALAMI/ PEPPERONI	30K
PROSCIUTTO	40K
MOZARELLA/ WILD MUSHROOMS/ GORGONZOLA/ FIOR DI LATTE/ BLUE CHEESE/PARMIGIANO REGGIANO	35K

THE PIZZAS

WILD HABIT PIZZA (MUST TRY).	155K
our special creation! prosciutto, parmigiano reggiano. , olive oil, fresh rocket, oregano, cherry tomato, and 100g of Burrata cheese.	
MARGHERITA (V)	90K
pizza in it's purest form. basil, tomato sauce, parmigiano reggiano. , fior di latte and olive oil. Simple & fresh!	
PROSCIUTTO.	90K
tomato sauce, mozzarella, parmigiano reggiano, and slices of prosciutto	
SPICY PROSCIUTTO & STRACCIATELLA	120K
cherry tomato, rocket, chili oil, prosciutto, & stracciatella	
PROSCIUTTO & ROCKET	90K
tomato sauce, fresh rocket, cherry tomato, mozzarella, parmigiano reggiano, and olive oil.	
PUTTANESCA PIZZA (NEW!)	110K
white anchovies, fior di latte, shaved garlic, capers, green olives.	
ITALIAN SAUSAGE CRUMBLE.	90K
house made pork sausage, baby leek, spring onion, tomato sauce, mozzarella, and olive oil.	
MORTADELLA & BASIL (MUST TRY).	145K
new to our menu! Pistachio infused Italian ham, straccatella cheese, basil oil, fresh basil.	
CLASSIC PEPPERONI PIZZA (NEW!)	95K
100% beef pepperoni, homemade tomato sauce, parmigiano reggiano, & mozzarella.	
PESTO & ZUCCHINI (V)	85K
house made pesto, mozzarella, baby leek, zucchini and shallots.	
BACON & MUSHROOMS	110K
tomato sauce, house made bacon, baby leek, spring onion, mushrooms, herbs, and mozzarella.	
TRUFFLE & SOFT GOAT CHEESE (V)	145K
balsamic marinated mushrooms, shallots, goat cheese, parmigiano reggiano, truffle oil, and mozzarella.	
SPICY SALAMI & MOZZARELLA	125K
green chili, basil tomato sauce, 100% artisan beef chili salami, mozzarella, shallots.	
QUATRO FORMAGI (V)	120K
panna cream, blue cheese, mozzarella, gorgonzola, parmigiano reggiano, and toasted walnut.	



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APERITIF HOURS 3-6PM EVERYDAY!
 BUY 2 COCKTAILS / APERITIF
 GET A FREE ANTIPASTI BOARD!

CAN & BOTTLE BEERS

KURA-KURA ISLAND ALE	85K
a bright golden & sessionable pale ale with fresh hop aromas of citrus, pineapple & passionfruit.	
KURA-KURA LAGER	85K
German style pilsener with soft notes of bread & honey, accompanied by floral hop aromas, finishing crisp & dry.	
SMALL BINTANG	40K
SAN MIGUEL	45K

THE BASICS

EQUIL 380ML	50K
LOCAL MINERAL WATER	20K
COKE/ DIET COKE/ SPRITE/ SODA WATER/ TONIC WATER	30K
ESPRESSO/MACHIATO/ AMERICANO	30K
LATTE/ CAPPUCINO/ MOCHA.	40K
CHAMOMILE/ GREEN / BLACK TEA	20K
ICED LEMON TEA	25K
MANGO/ WATERMELON/ ORANGE/ PINEAPPLE/ LIME JUICE.	45K

WILD HABIT'S SPECIALTY

VIRGIN ELDERFLOWER GIMLET	45K
cucumber, lime juice, elderflower syrup, soda.	
LEMONGRASS LYCHEE ICED TEA	45K
lime, lychee juice, simple syrup, tea, lemongrass.	
WILD BERRIES LEMONADE	50K
wild mixed berries, rosella syrup, lemonade	
GINGER LEMONADE	45K
muddled ginger, lime, water, mint, simple syrup.	
SUMMER DAYS	45K
bunch of mint blended, lime, simple syrup, ice.	
SPARKLING LEMONADE	30K
soda water, lime, simple syrup.	

COCKTAILS & APERITIF

NEGRONI.	135K
gin, campari, sweet vermouth.	
WHITE NEGRONI.	135K
vodka infused herbs, grappa, bianco vermouth.	
TROPICAL BRAMBLE	135K
citrus gin, tropical syrup, lemon, port win, lemon twist.	
APEROL SPRITZ	125K
aperol, prosecco, soda water, orange.	
ELDERFLOWER SPRITZ	125K
peaflower gin, elderflower, prosecco, tonic water.	
PINK GRAPEFRUIT PALOMA	135K
mezcal, torched ginger, blood orange, grapefruit soda.	
SPICY MARGARITA	125K
mezcal, jalapeño, agave, lemon, calamansi	
FROZEN MARGARITA	125K
<i>(lime/ passionfruit/ mixed berries/ mango & peach)</i> tequilla, triple sec, simple syrup, lime juice, ice.	
LYCHEE MARTINI	110K
vodka, lychee liquor, lychee syrup, lime, lychee	
LEMON DROP MARTINI	120K
citrus gin, limoncello, sour lemon	

WINE BY THE BOTTLE

RED	
Tocornal Cabernet Sauvignon- Chile	525K
Sunnycliff Shiraz-Australia	525K
MWC Pinot Noir- Victoria	625K
Two Island Shiraz- Indonesia	425K
WHITE	
Tocornal Sauvignon Blanc- Chile	525K
Angove Butterfly Chardonnay- Australia	565K
Baby Doll Sauvignon Blanc- New Zealand.	625K
HOUSE WINE BY GLASS-CHILE	105K

DOLCE

SALTED CARAMEL PANNACOTTA	65K
smooth creamy Italian pudding with fleur de sel.	
COCONUT CRÈME BRÛLÉE.	65K
baked with coconut cream & pandan leaves, milk, eggs, and topped with double crusted brûlée.	
HOUSEMADE TIRAMISU	65K
your "pick me up" dessert filled with layers of lady fingers soaked coffee & rum, mascarpone cheese, cream, and cocoa powder.	