



**A Taste,
A Journey, A Feeling.**

Beyond every **spice** lies a story.
Beyond every **dish**, a **memory steeped in warmth, wonder,
and heritage.**

Here at **Love India**, we don't just cook — we **compose with cumin,
whisper with cardamom, and let saffron sing in golden hues.**

Each **plate is a passport.** Each flavor, a chapter from a timeless tale.
Crafted with care. Served with soul.

So **pause for a moment.** Let your senses wander.
Let your **heart dine** as richly as your palate.

Welcome to a place where **food is poetry,**
and every meal says:
YOU ARE HOME.

APPETIZERS

1. PAPADUM WITH DIPS 3,00 € (2 wafers)

Thin Indian crispy flatbread served with onions, mint, and mango chutney.

STARTERS

2. ONION BHAJI 4,75 €

Onion balls bound together with a lightly spiced and fragrant chickpea flour batter.

3. VEGETABLE SAMOSA 4,95 €

Triangular pastry filled with potatoes and peas, golden fried to perfection.

4. MEAT SAMOSA 5,50 €

Triangular pastry filled with peas and meat, golden fried for a crispy texture.

5. SAMOSA CHAAT 4,95 €

Samosa topped with chickpeas and garnished with yogurt, mint, tamarind, onions, and coriander.

6. VEGETABLE PAKORA 4,95 €

Sliced vegetables wrapped in a spiced batter and deep-fried to a golden crisp.

7. VEG SPRING ROLL 4,75 €

Home made spring rolls filled with vegetables

8. GARLIC CHICKEN 5,50 €

Tender chicken cooked with ginger, garlic, and fresh coriander.

9. CHICKEN PAKORA 5,50 €

Marinated chicken pieces coated in a spiced batter and deep-fried to perfection.

10. LAMB TIKKA 6,95 €

Boneless lamb pieces marinated in spicy yogurt and cooked in the tandoor.



11. SHEEKH KEBAB 5,95 €
Minced chicken and lamb marinated with spices, ginger, and coriander, cooked on skewers.

12. CHICKEN TIKKA 5,95 €
Boneless chicken pieces marinated in spicy yogurt and cooked in the tandoor.

13. CHICKEN TIKKA CHEESE 6,95 €
Boneless chicken tikka cooked in a creamy cheese sauce, rich and flavorful.

14. KING PRAWN PURI 7,95 €
King prawns cooked with ginger and garlic, served on deep-fried bread.

15. LEMON KING PRAWN 7,25 €
Grilled king prawns cooked with garlic and a hint of lemon for a refreshing taste.

16. LOVE INDIA SPECIAL 14,95 €
A platter that includes onion bhaji, vegetable pakora, vegetable samosa, meat samosa, chicken tikka, chicken pakora, and sheekh kebab.

*Lemon
King Prawn*





CURRIES



A series of dishes originating in the cuisine of the Indian subcontinent. The common feature is the use of combinations of spices, vegetables, herbs like ginger, garlic, green chilies, turmeric, mustard seeds, cumin seeds, coriander etc. The use of these ingredients varies according to the dishes.

All curries can be made with following

CHICKEN		11,95 €
CHICKEN TIKKA		12,95 €
LAMB		13,95 €
MIX VEGETABLE		10,95 €
PANEER		12,95 €
KING PRAWN		15,95 €

Choose your Spice Scale



17. MASALA

Masala Curry is one of the most popular dishes with its mild flavor but dense with cream and almonds.

18. BALTI

Balti sauce is based on Green peppers and onions, with turmeric and garam masala among other spices.

19. DOPIAZA

Dopiaza curry sauce is based on onion family (Brown onion, chives & spring onions).



20. BHUNA

Made with chopped onions, roasted red & green peppers, coriander seeds, ginger, garlic, coriander & fenugreek leaves.

21. CURRY

Classic curry is a smooth sauce decorated with coriander, based on tomatoes & red onions.

22. DHANSAK

Combines elements of Persian & Gujarati cuisine. Dhansak is made with lentils, ginger, garlic, coconut & fresh coriander.

23. JALFREZI

Involves bell peppers, ginger, garlic, coriander & spices to produce a highly flavoured thick sauce.

24. KARAHI

Prepared in special cast iron skillet, this curry is turned brown with tomato, onion, cumin, coriander, ginger & garlic.

25. KORMA

Mild curry consisting of cream, Grated coconut.

26. PATHIA

Pathia is an ancient Parsi cuisine from Persia, It's sour-sweet flavoured with use of mango & coconut.

27. ROGAN JOSH

A Kashmiri aromatic dish cooked with tomatoes, ginger, garlic, coriander & a touch of cream.

28. SAAG

Saag curry is a traditional Punjabi thick spinach curry cooked with spices.



Try it!

HOUSE SPECIALS

29. TAWA MASALA

13,95 €

Marinated chicken cooked with minced meat, herbs, and special spices in an exotic sauce.



30. BUTTER CHICKEN

13,95 €

A famous dish from the Punjab region, featuring rich and smooth gravy based on delicious spices, tomatoes, and butter.



31. MANGO CHICKEN

13,95 €

Boneless chicken cooked with mango pulp in a traditional curry sauce.

32. CHILLI CHICKEN

13,95 €

A sweet, spicy, and slightly sour crispy dish made with chicken, bell peppers, garlic, chili sauce, and soy sauce.



33. LAMB METHI

14,95 €

Tender pieces of lamb cooked with fenugreek leaves, herbs, and spices.

34. MALABAR KING PRAWN CURRY

16,95 €

Prawns cooked in a traditional Malabar-style curry with coconut and spices.



35. KING PRAWN CHILLI

16,95 €

King prawns stir-fried with bell peppers, onions, and a spicy chili sauce.



Tawa Masala



HOUSE SPECIALS (veg)



36. BOMBAY ALOO 8,25 €

Potatoes cooked with tomatoes, garlic, onions, and various spices such as turmeric and garam masala.

37. AUBERGINE BHAJI 9,45 €

Aubergines cooked in the tandoor, then peeled and cooked in a semi-spicy curry base.

38. ALOO GOBI 8,95 €

Potatoes and cauliflower curry served in a semi-dry sauce.

39. TADKA DAAL 8,95 €

Yellow split peas cooked with chopped onions, cumin, ginger, garlic, and coriander.

40. DAAL MAKHNI 9,45 €

A classic North Indian dish where lentils are cooked in a very aromatic, buttery, and creamy tomato sauce.

41. MUSHROOM BHAJI 9,45 €

Mushrooms cooked with chopped onions, garlic, ginger, cumin seeds, tomatoes, and spices.

42. SAAG ALOO 9,45 €

Spinach curry with potatoes and spices.

43. CHANA MASALA 8,95 €

Chickpeas cooked with chopped onions, tomatoes, and flavored with spices, chaat masala, and garam masala.

44. MALAI KOFTA 12,95 €

Crumbled Indian cheese shaped into balls, lightly fried, and simmered in a fragrantly spiced cashew-tomato-cream sauce.



45. CHILLI PANEER 13,95 €

A sweet, spicy, and slightly sour crispy dish made with paneer, bell peppers, garlic, chili sauce, and soy sauce.



46. BUTTER PANEER 13,95 €

A rich and creamy curry made with butter, paneer, spices, onions, and tomatoes.



Aubergüne Bhaji



SIZZLERS

47. CHICKEN TIKKA SIZZLER

Chicken marinated in spicy yogurt and cooked in the tandoor, served with lemon and spicy onions.

13,95 €



46. CHICKEN TIKKA SHASHLIK SIZZLER

Chicken marinated in spicy yogurt and cooked in the tandoor, served with peppers, lemon, and spicy onions.

15,95 €



49. LAMB TIKKA SIZZLER

Lamb pieces marinated in spicy yogurt and cooked in the tandoor, served with lemon and spicy onions.

15,95 €



50. TANDOORI TANGDI SIZZLER

Chicken legs marinated in spicy yogurt and cooked in the tandoor, served with lemon and spicy onions.

13,95 €



51. KING PRAWN SIZZLER

King prawns marinated in spices and cooked in the tandoor, served with lemon and spicy onions.

15,95 €



52. TANDOORI MIX GRILL

A mix of chicken tikka, lamb tikka, sheekh kebab, chicken leg, and king prawns.

17,95 €



“Enjoy your Sizzler by adding curry sauce, just for 4,50 €”



BIRYANI

Biryani rice cooked separately with an intensely flavored sauce. Accompanied with curry sauce or mix raita.

All biryanis can be made with following

- | | |
|----------------------|---------|
| 53. CHICKEN | 14,50 € |
| 54. CHICKEN TIKKA 🍗 | 14,95 € |
| 55. LAMB | 15,50 € |
| 56. KING PRAWNS 🦐 | 16,95 € |
| 57. MIXED VEGETABLES | 13,95 € |
| 58. PANEER 🍲 | 14,95 € |

Choose your Spice Scale

Mild/ Soft
Medium / Medium Spicy
Madras / Spicy
Vindaloo / Very Spicy
Phall / The Hottest!!!

Chicken Tikka Biryani



RICE

59. PLAIN BOILED RICE 4,25 €

Traditional white basmati rice.

60. PILAU RICE 4,75 €

Basmati rice cooked with cinnamon, turmeric, cumin, cloves, and herbs.

61. COCONUT RICE 5,50 €

Basmati rice cooked with grated coconut, sugar, and served in its special color.

62. MIX VEGETABLE RICE 5,50 €

Stir-fried mixed vegetables in basmati rice.

63. GARLIC RICE 5,25 €

Basmati rice cooked with garlic and a touch of lime juice.

64. MUSHROOM PILAU RICE 5,25 €

Stir-fried mushrooms in basmati pilau rice.

65. EGG RICE 🍳 5,50 €

Egg fried rice.

66. KEEMA RICE 5,95 €



Basmati rice with minced meat.

“ We use basmati which is a variety of long, slender-grained aromatic rice and is traditionally from the Indian subcontinent ”





NAANS & ROTI




67. PLAIN NAAN 3,95 €

Naan bread lightly buttered on top.  



68. GARLIC NAAN 4,25 €

Naan bread topped with garlic and coriander.  



69. PESHWARI NAAN 5,25 €

Naan bread filled with sweetened coconut, sultanas, and almonds.   



70. CHEESE NAAN 4,95 €

Naan bread filled with cheese.  

71. GARLIC CHILLI NAAN 4,95 €

Naan bread topped with garlic and chili.  



72. GARLIC CHEESE NAAN 5,25 €

Naan bread filled with cheese and topped with garlic.  


73. CHEESE CHILLI NAAN 5,25 €

Filled with cheese & topped with green chilli  


74. BUTTER NAAN 4,75 €

Naan bread layers filled with butter.  



75. TANDOORI ROTI 2,95 €

Thin Indian bread cooked in the tandoor. 

76. CHAPATI 2,95 €

Thin Indian bread. 

77. PARATHA 4,75 €

Flaky, layered flatbread cooked with ghee, perfect for pairing with curries.  



*“ We have also available
vegan options in naans and
chapatis ”*

VEGAN MENU

STARTERS

1. PAPADUM with dips 3,00 €
2. ONION BHAJI 4,75 €
3. VEGETABLE SAMOSA 4,95 € 🌶️
4. VEGETABLE PAKORA 4,95 €

CURRIES

1.- CHOOSE YOUR INGREDIENT:

5. MIX VEGETABLE 10,95 €
6. SOYA MEAT 🌱 13,95 €

2.- CHOOSE YOUR SAUCE FOR YOUR CURRIE

- | | | |
|------------|-------------|------------|
| 7. BALTI | 10. CURRY | 13. KARAHI |
| 8. DOPIAZA | 11. DHANSAK | 14. SAAG |
| 9. BHUNA | 12. ALFREZI | |

3.- CHOOSE YOUR SPICY LEVEL:

MILD - MEDIUM SPICY - MADRAS - VINDALOO - PHALL (THE HOTTEST!!!!)

HOUSE SPECIALS (VEG)

15. BOMBAY ALOO 8,25 €
16. AUBERGINE BHAJI 9,45 €
17. ALOO GOBI 8,95 €
18. TADKA DAAL 8,95 €
19. MUSHROOM BHAJI 9,45 €
20. SAAG ALOO 9,45 €
21. CHANA MASALA 8,95 €
22. CHILLIE CHULETA 🌱 13,95 €

RICE

25. PLAIN BOILED RICE 4,25 €
26. PILAU RICE 4,75 €
27. COCONUT RICE 5,50 €
28. MIX VEGETABLE RICE 5,50 €
29. GARLIC RICE 5,25 €
30. MUSHROOM PILAU RICE 5,25 €

BIRYANI

Biryani rice cooked separately with an intensely flavored sauce. Accompanied with curry sauce or mix raita.

23. MIXED VEGETABLES 13,95 €
24. SOYA MEAT 🌱 14,95 €

NAAN & ROTI

31. PLAIN NAAN 🌶️ 3,95 €
32. GARLIC NAAN 🌶️ 4,25 €
33. GARLIC CHILLI NAAN 🌶️ 4,95 €
34. TANDOORI ROTI 🌶️ 2,95 €
35. CHAPATI 🌶️ 2,95 €
36. PARATHA 🌶️ 4,75 €



COCKTAILS

6,95 €



MOJITO

A Cuban classic made with white rum, lime, sugar, mint, and soda water. Refreshing, citrusy, and minty.



STRAWBERRY MOJITO

A fruity twist on the original, with fresh strawberries adding sweetness and a tangy note to the mint and lime base.



PIÑA COLADA

A tropical cocktail with pineapple juice, coconut cream, and rum. Smooth, sweet, and creamy.



TEQUILA SUNRISE

Tequila with orange juice and grenadine, creating a beautiful layered "sunrise" effect. Sweet and citrusy.



COSMOPOLITAN

A stylish blend of vodka, triple sec, cranberry juice, and lime. Crisp, tangy, and slightly sweet.



CAMPARI SPRITZ

A bolder version of the spritz using Campari, Prosecco, and soda water. More bitter and complex.



EXPRESSO MARTINI

A rich and energizing mix of vodka, coffee liqueur, and Kahlúa. Bold, smooth, and slightly sweet.



APEROL SPRITZ

An Italian aperitif made with Aperol, Prosecco, and soda water. Bright orange and bittersweet in flavor.



SEX ON THE BEACH

A vibrant mix of vodka, peach schnapps, cranberry juice, and orange juice. Fruity, sweet, and slightly tart.

NON ALCOHOL COCKTAILS

5.50 €



VIRGIN PIÑA COLADA

A tropical blend of pineapple juice and coconut cream. Smooth, sweet, and refreshing.



VIRGIN MOJITO

Mint, lime, sugar, and soda water come together for a light, crisp, and minty drink.



REAL LEMONADE

Freshly squeezed lemons with just the right touch of sugar. Tart, sweet, and thirst-quenching.



SAN FRANCISCO

A vibrant mix of orange, pineapple, lemon juice, and a splash of grenadine. Fruity, colorful, and citrusy.

DRINKS

SOFT DRINKS BOTTLE 3,20

Coca Cola / Cola Zero
Fanta Orange / Fanta Lemon
Sprite / Ice Tea / Tonic / Appletiser

SOFT DRINKS PINT 3,50

Coca Cola / Cola Light / Cola Zero
Fanta Orange / Fanta Lemon / Sprite

WATER 2,20

Still / Sparkling (33cl) 2,20 €

JUICE 3.20

Orange / Pineapple / Mango / Apple

LASSI (Yogurt Cocktail) 🥄

Mango Lassi 4,20 €
Sweet Lassi 3,95 € / Salty Lassi 3,95 €

GIN

Gordon - 4,75 €
Gordon Pink - 4,75 €
Bombay Sapphire - 5,50 €
Hendrick's - 7,95 €
Tanqueray - 5,50 €

WHISKEY

Famous Grouse - 4,95 €
Johnny Walker Red - 4,95 €
Johnny Walker Black - 5,95 €
Jack Daniels - 5,95 €
Jameson - 5,50 €

BRANDY

Soberano - 4,20 €
Magno - 4,50 €
Carlos I - 6,20 €



DRAFT BEER

Small - 2,20 € / Large - 3,50 €

BOTTLE BEER

Cobra - 4,20 €
Heineken - 3,20 €
Dorada - 3,20 €
Strongbow - 3,75 €
Kopparberg - 4,50 €
Alcohol Free - 2,50 €
Coronita - 3,95 €

RUM

Bacardi - 4,75 €
Captain Morgan - 4,75 €
Malibu - 4,75 €
Havana Club 7 - 5,50 €

VODKA

Smirnoff Red - 4,75 €
Absolut - 5,20 €
Grey Goose - 7,50 €

SPIRITS

Baileys - 4,95 €
Tia Maria - 4,95 €
Licor 43 - 4,30 €
Disaronno - 4,95 €
Campari - 4,50 €
Martini Bianco - 4,95 €
Cointreau - 4,95 €
Jägermeister - 4,95 €
Shot - 2,50 €

SANGRIA

Half Litre - 7,25 € / 1 Litre - 13,95 €
with Champagne 1L - 16,95 €

CAVA

Small Cava 20cl - 8,50 €
Small Prosecco 20 cl - 8,50 €
Brut - 16,95 €
Semi - 16,95 €
Prosecco - 19,95 €
Frexinet Prosecco - 29,95 €
Moët Chandon - 79,55 €

WINE

RED WINES



Glass



37.5cl



75cl

HOUSE RED

Merlot or Cabernet Sauvignon

3,95 €

13,95 €

MARQUES DE CÁCERES

D.O. Rioja. Crianza. 85% Tempranillo, 10% Garnacha & 5% Graciano

9,50 €

18,95 €

VIÑA NORTE

D.O. Canarian, Tacorente. 95% Listán negro & 5% Negra moll

19,95 €

EGUÍLUZ

D.O Rioja 100% Tempranillo

19,95 €

CASTILLO MONJARDÍN

D.O Navarr. 100 % Pinot Noir

23,95 €

TORREDEROS

D.O. Roble 100% Tempranillo

24,95 €

NEXUS

D.O. Ribera del duero. Oak. 100% Tempranillo

29,95 €

BAIGORRI

D.O. Rioja. Reserva Oak. 100% Tempranillo

39,95 €

LOESS

D.O. Ribera del duero, Crianza 100% Tinto del país

45,95 €



WINE

WHITE WINES



Glass



37.5cl



75cl

HOUSE WHITE

Sauvignon Blanc or Chardonnay

3,95 €

13,95 €

VIÑA SOL

D.O. Catalonia. 50% Garnacha & 50% Parellada

8,95 €

16,50 €

TÁGARA (Seco) / TÁGARA (Afrutado)

D.O. Tenerife. Listán Blanco, Marmajuelo / Listán Blanco

19,95 €

CASTELO DE MEDINA

D.O. Rueda. 100% Verdejo

24,95 €

BODEGAS 35 (Fruity)

D. O. Tenerife

17,95 €

SYBARYS

D.O Lanzarote 100% Malvasía volcánica dry

36,95 €

MARQUÉS DE CÁCERES

D.O Rioja 100% Viura

9,50 €

18,95 €

ROSE WINES



Glass



37.5cl



75cl

HOUSE ROSE

D.O. Tierra de Castilla. 100% Tempranillo

3,95 €

13,95 €

MATEUS

D.O. Duero. 100% Tempranillo

8,95 €

15,50 €

CASTILLO MONJARDIN

D.O. Rueda. 60% Cabernet Sauvignon & 40% Garnacha

19,95 €

RAMÓN BILBAO

D.O Rioja. Viura - Garnacha

22,95 €

