

At Louve, instinct guides every plate I cook. Years in the kitchen have taught me to respect ingredients as they are—to handle them with care, skill, and restraint, so their natural textures and flavours can truly sing. Our menu brings together French and Mediterranean influences shaped by the seasons, creating dishes that unfold gently on the palate and linger long after the last bite.

When you sit at our table, you are not just a guest, you are part of our family. My hope is simply that you will eat my food and it will make you smile.

Chef Selim Fidan

## SOUPS

Green Minestrone // 525 seasonal vegetables, anellini, black bean, fragrant herb broth  
(VG, G, V)

Pumpkin Ginger // 525 silky velouté, burrata, toasted seeds  
(N, D, V)

Chicken & Leek // 575 potato, leeks, celery crisp  
(D)

## SALADS

Burrata With Grapes // 1295  
creamy burrata, roasted fennel, balsamic  
(N, D, V)

Beetroot & Asparagus // 895  
caramelized chèvre croutons, citrus vinaigrette  
(G, D, V)

Caesar Salad // 945/1195  
romaine, parmesan, croutons, anchovy Caesar dressing, choice of chicken or shrimp  
(G, D, S)

Quinoa // 945/1195  
black & white grain, guacamole, basil, pomegranate, olive oil, balsamic, choice of chicken or shrimp  
(VG, V)

Poached Baby Chicken // 995  
olive, cherry tomato, arugula, balsamic mayonnaise  
(E, D)

Lobster Salad // 1675  
sea salt, avocado slices, garden leaves, citrus emulsion  
(N, D, S)

## RAW & COLD

Option of Small or Large

Yellowtail Carpaccio // 1095/1595 avocado, citrus dressing, micro-herbs  
(S)

Tuna Tartare // 1095/1595 ahi tuna, tonnato, citrus essence, savory biscotti  
(N, G, D, E, S)

Smoked Salmon Cheesecake // 1295 mascarpone, black tobiko, gold leaf  
(G, D)

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## APPETIZERS

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### VEGETARIAN

Arancini // 795

risotto croquettes, sun dried tomato, rosemary,  
scamorza  
(N, G, D, V)

Focaccia Bruschetta // 795

ricotta, cherry tomatoes, fresh herbs  
(G, D, V)

Truffle Brie Crostini // 795

crispy artichoke, mascarpone cheese, truffle shaving  
(D, V)

Baked Gnocchi // 875

potato dumpling, tomato-vodka cream sauce, basil  
(G, D, E)

Gorgonzola and Basil Cheese Ball // 795

batter-fried cheese ball, slow-cooked butternut,  
chia crisp  
(G, D, E)

Modern Parmigiana // 725

confit eggplant, cherry tomato glaze, basil oil,  
parmigiano salsa e cheese  
(D, V)

Kohlrabi & Celeriac Tart // 795

celeriac puree, parmesan cheese  
(G, D, V)

Stuffed Crimini Mushroom // 795

macadamia nuts, cream cheese mushroom & porcini  
foam  
(N, G, D, V)

Cheese Platter // 1595

blue cheese, camembert, chèvre, cheddar, emmental,  
parmesan, fruits, crackers & nuts  
(N, G, D, V)

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## APPETIZERS

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### NON-VEGETARIAN

Citron Baby Chicken // 995

lemon-scented chicken, roasted peppers, ash potato  
(G, D)

Gamberetti alla Griglia // 1495

grilled prawn, pepper salsa & lobster bisque  
(D, S)

Chicken Schnitzel // 995

herb-crust chicken, garden salad,  
beurre compose  
(G, D, E)

John Dory Fillet // 1695

sliced potato, pinot grigio lemon sauce  
(D, S)

Chilean Seabass // 1795

gherkin, clarified butter, ash potato  
(D, S)

Fritto Misto // 1295

crisp seafood, zucchini, aromatic aioli  
(G, D, S)

Scallops, Lemon & Caper // 1795

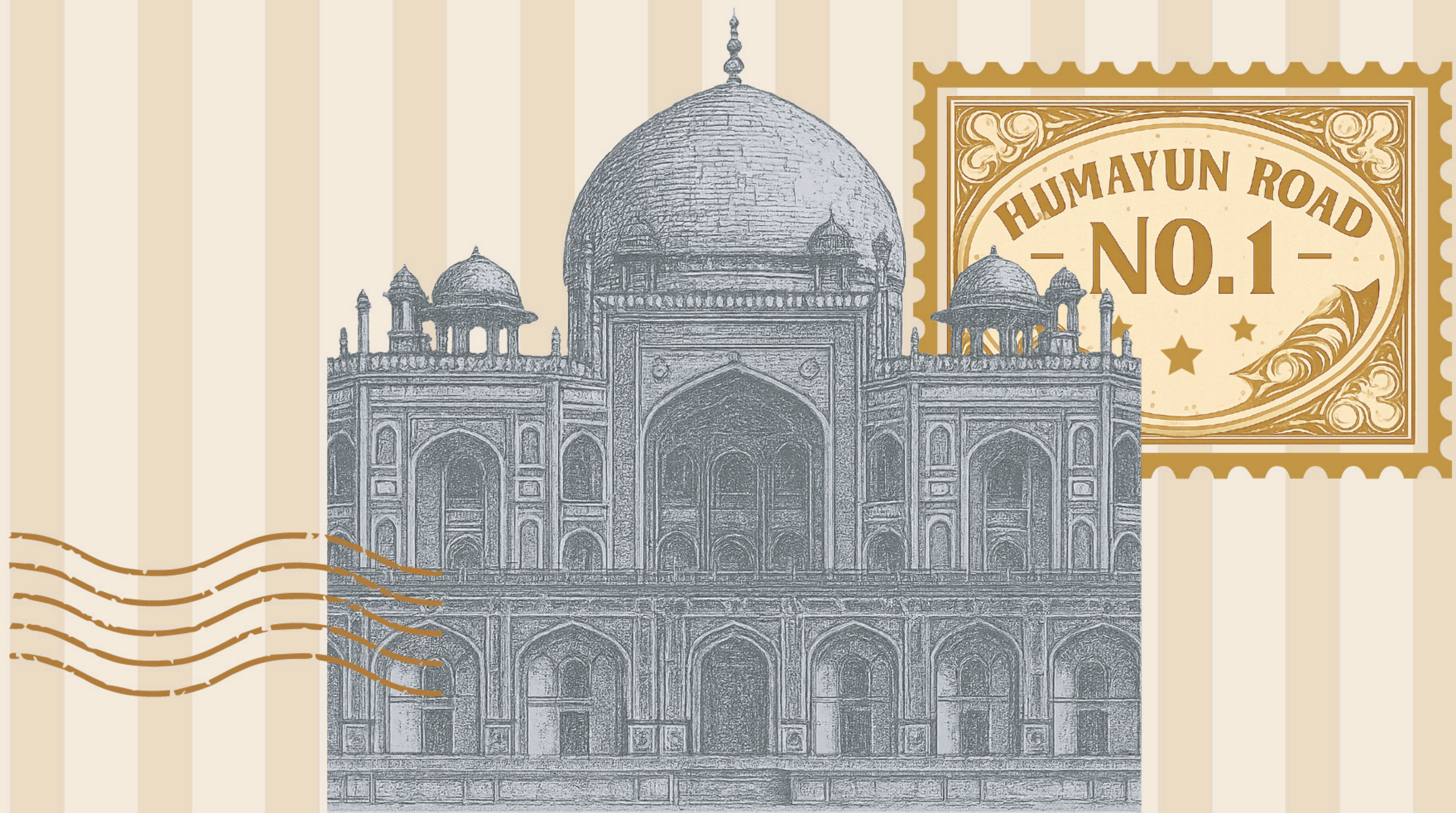
butter-poached, beurre blanc  
(D, S)

Pistachio Lamb // 1895

celeriac fondue & nutty praline, vegetable bouquet  
(N, G, D)

Charcuterie Platter // 1695

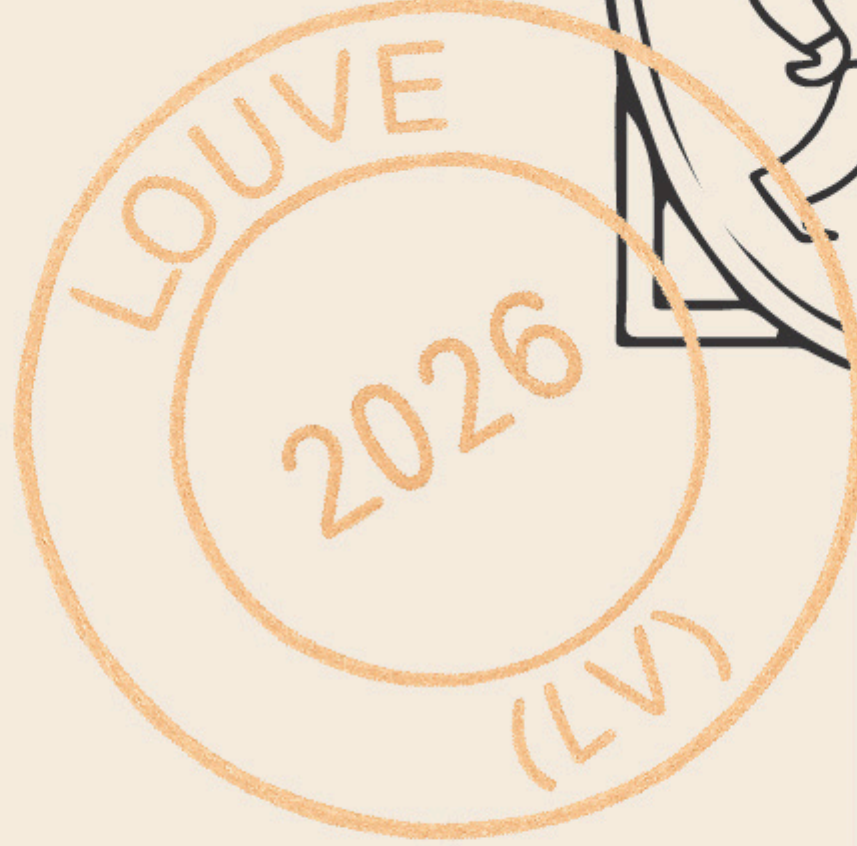
prosciutto di parma, milano salami, black forest ham,  
chicken mortadella, smoked salmon  
(N, G, D)



1 HUMAYUN ROAD

(N) Contains Nuts (G) Contains Gluten (D) Contains Dairy  
(S) Seafood (VG) Vegan (E) Eggs (V) Vegetarian

Prices are listed in INR and are subject to applicable taxes.  
Kindly inform our team of any allergies or dietary requirements. Special dietary requests can be customised upon order. We are committed to responsible service and guest wellbeing.



## PIZZA

Margherita // 1045

san marzano tomato, buffalo mozzarella, fresh basil  
(G, D, V)

Burrata & Truffle // 1495

besciamella, burrata, truffle oil, rustic dough  
(G, D, V)

Funghi // 1295

san marzano tomato, mixed mushrooms, mozzarella  
(N, G, D, V)

Four Cheese // 1295

besciamella, mozzarella, gorgonzola, parmesan, provolone  
(G, D, V)

Primavera // 1295

san marzano tomato, seasonal vegetables,  
mozzarella, garden herbs  
(G, D, V)

Chicken & Pistachio // 1395

san marzano tomato, caramelized onion, pistachio,  
thyme  
(N, G, D)

Pepperoni // 1395

san marzano tomato, spicy pepperoni, mozzarella  
(G, D)

Parma Ham // 1395

san marzano tomato, parma ham, arugula, mozzarella  
(G, D)

## HAND CRAFTED PASTA

Sage Butter Tortelloni // 995  
ricotta lemon tortelloni, sage beurre noisette  
(G, D, E)

Chitarra, Morel Bourbon // 995  
chitarra pasta, morel mushrooms, bourbon cream  
(G, D, E)

Chitarra Cacio e Pepe // 1095  
pecorino, black pepper, chitarra pasta  
(G, D, E)

Rigatoni Alla Guardi // 995  
light rosa sauce, parmesan  
(G, D, V)

Saffron Tagliatelle & Chicken Breast // 1295  
saffron tagliatelle, grilled chicken breast, light cream  
(G, D, E)

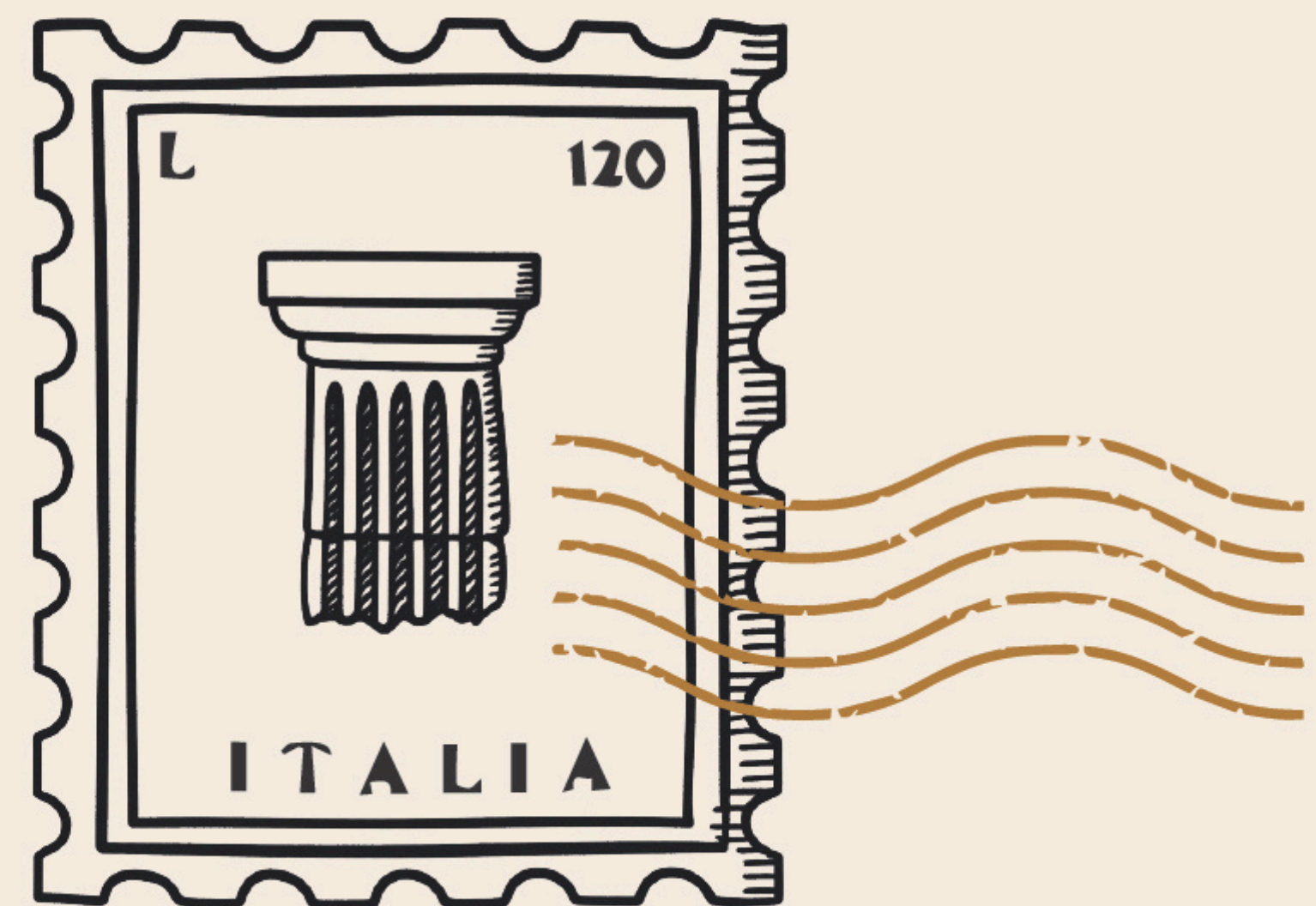
Baked Tagliolini // 1095  
hand rolled tagliolini, béchamel, aged cheese  
(G, D, E)

Spaghetti Carbonara // 1295  
guanciale, egg, parmigiano Reggiano, roman style  
(G, D, E)

Tagliatelle Lamb Ragù // 1295  
fresh slow-cooked lamb, rosemary, thyme  
(G, D, E)

Pappardelle, Duck Ragù // 1495  
duck ragù, red wine reduction  
(G, D, E)

Seafood Linguine // 1495  
prawn, calamari, mussels, salmon, cherry tomato  
(G, D, E, S)



## RISOTTO

Wild Mushroom Risotto // 1295  
mushroom ragù, aged arborio rice  
(D, V)

Tomato & Rosemary Risotto // 1295 / 1545  
braised tomato pulp, rosemary essence  
Choice of chicken and shrimp  
(D, V)

Risotto Primavera // 1295  
spring vegetables, extra virgin olive oil  
(D, V)

Seafood Risotto // 1495  
bisque, calamari, salmon, shrimp  
(D, S)

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## LARGE PLATES

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Aubergine Parmigiana Classic // 1295  
layered aubergine, tomato, mozzarella, basil  
(D, V)

Morel Stroganoff // 1295  
porcini fricassee, gherkin, herb rice  
(G, D, V)

Lasagna Quattro Formaggi // 1295  
pasta layers with kale, potato, four Italian cheeses  
(G, D, E)

Vegetable Au Gratin // 1295  
pea, carrot, potato, zucchini, baby onion  
(G, D, V)

Chicken Stroganoff // 1295  
chicken fricassee, gherkin, herb rice  
(G, D)

Romanian Chicken & Black Garlic Mash // 1495  
braised chicken, gremolata, black garlic mash  
(D)

Braised Duck with Rosemary // 1695  
crisp duck, rosemary oil, parmesan risotto  
(D)

Prawn Curry // 1695  
seared prawns, mild curry, fragrant rice  
(D, S)

Sous-Vide Lamb Loin // 1695  
slow-cooked lamb loin, black garlic cauliflower mash,  
jus, maque choux  
(D)

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## SIDES

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Picante Dip // 195  
hot chilli  
(V)

Flavored Butter // 295  
truffle/chilli/hot honey  
(D, V)

Marinated Olive // 395  
(V)

Herb Rice // 395  
(D, V)

Rosemary Ash Potato // 395  
baby potato with skin  
(V)

Mash Potato // 395  
truffle or black garlic  
(D, V)

Garden Green Bouquet // 395  
choice of olive oil or butter  
(V)

## DESSERT

Louve Meringue Cake // 895  
vanilla sponge, lemon curd, torched meringue  
(G, D, E)

Tiramisu // 895  
mascarpone, coffee, Elle & Vire cream  
(G, D, E)

Belgian Ruby Chocolate // 895  
macadamia nut, ruby chocolate, vanilla gelato  
(N, D, V)

Cannoli // 895  
pistachio, milk chocolate, ruby chocolate  
(N,G, D, E)

Vanilla Rose Sable // 995  
rose & raspberry glaze, buttery sable,  
vanilla gelato  
(N,G, D, E)

Blueberry Creme Brûlée // 895  
vanilla custard, fresh blueberries, caramelized  
sugar crust  
(D, E)

CHINATOWN  
IN EUROPE



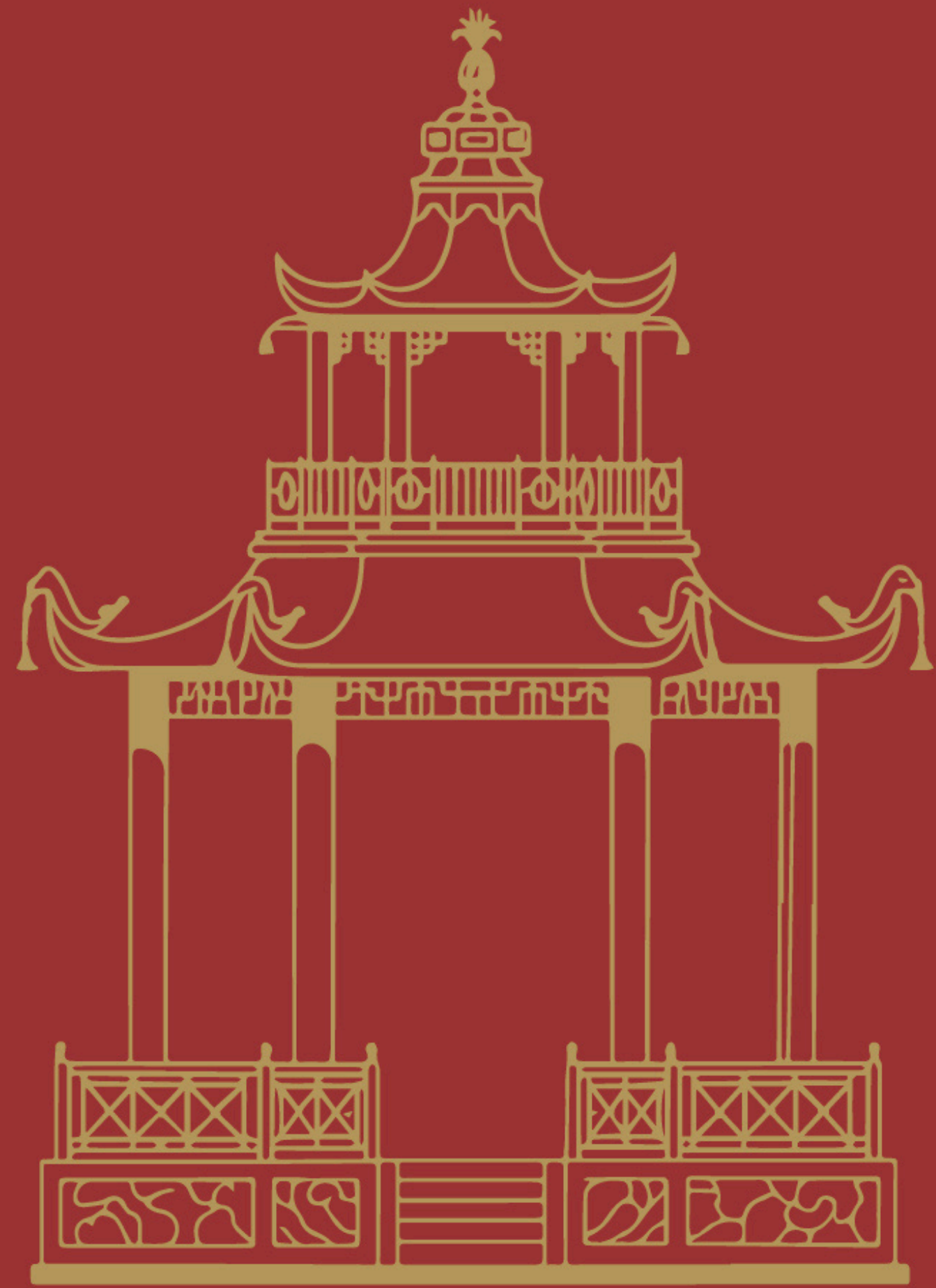
## STEAMED DIMSUM

Edamame & Pea Dim Sum // Rs. 795  
Black garlic, smoked chili, sweet & spicy lemon gel  
(V) (G, D, N)

Seasonal Crystal Dim Sum // Rs. 795  
Sweet potato, celery, pumpkin, black fungus, carrots, water-chestnut, beans, soy garlic  
(V) (D)

Prawn Hargao // Rs. 995  
(S) (D)

Xi'an City Spicy Chicken // Rs. 895  
With Rice Vinegar Foam  
(S, NV) (G, D, E)



## SOUP

Classic Hot & Sour  
Vegetable Soup // Rs. 595  
Black fungus, tofu, cabbage, glass noodles  
Add on: Chicken or Prawn // Rs. 150  
(V) (G, VG)

Cantonese Prawn Wonton Soup // Rs. 675  
Seafood consommé, pok choy, goji berry  
(S) (G, D)



## SMALL PLATES

Beijing Mala Chili Tofu // Rs. 895  
With Leeks And Chives  
(V) (G, N, VG)

Four Season Vegetable Fritters // Rs. 895  
With black pepper & five spice salt  
(V) (G, VG)

Crispy Shitake In Spicy Sweet & Sour Glaze // Rs. 895  
Banana chilli, leeks, Sichuan peppercorn  
(V) (G, VG)

Cantonese Prawn With Scallion, Chili And Leeks  
// Rs. 1495  
(S) (G, D)

Mala Chicken // Rs. 1095  
With Celery Cilantro And Sundried Smoked Chili  
(S, NV) (G, N, D)

## LARGE PLATES

Seasonal Chinese Greens & Water-Chestnut In  
Mild Garlic Sauce // Rs. 895  
(V) (VG)

Mushroom With Scallion // Rs. 895  
Soy ginger sauce, Pok choy, mushroom, goji  
berry, truffle oil  
(V) (G)

Sichuan Mapo Tofu // Rs. 895  
Fermented bean, black bean, soy, leeks, mush-  
room  
Add on: Minced Pork // Rs. 200  
(V) (G)

Gongbao Chicken // Rs. 1195  
Leeks, Sichuan oil, elephant chilli  
(S, NV) (G, N, E)

Szechwan Chicken // Rs. 1195  
Garlic, red and yellow pepper, snow peas, shimeji  
(S, NV) (G, N, E)

Shandong Prawn // Rs. 1495  
X.O hot garlic sauce, lotus root broccoli, snow  
peas, mushroom  
(S, NV) (G, E)

Wok-Tossed Lamb // Rs. 1295  
Asparagus, lotus root, mushroom, broccoli, three  
pepper sauce  
(S, NV) (G, E)

Spicy Braised Pork // Rs. 1295  
Pickled ginger, kale  
(S, NV) (G)



## RICE & NOODLES

Steamed Jasmine Rice // Rs. 645  
Fragrant Thai jasmine  
(V) (VG)

Wok-Tossed Ginger Scallion  
Fried Rice // Rs. 725  
Crispy chili  
(V) (G, N)

Wok-Tossed Vegetables  
Fried Rice // Rs. 745  
Golden garlic  
(V) (G)

Hongkong Style Panfried  
Noodles // Rs. 995  
Spicy garlic sauce, asparagus,  
snow peas, beansprouts  
(V) (G)

Wok Hei Mushroom Fried Rice // Rs. 745  
Assorted mushroom, beni shōga  
(V) (G)

Wok-Tossed Vegetable  
Hakka Noodles // Rs. 795  
Scallion, beansprouts  
(V) (G)

Add ons:  
Egg / poultry / meat / seafood  
145 / 195 / 225 / 295

