

PHILOSOPHY

EAT LOVE IS A PIZZERIA WITH A SOUL AND A MISSION: FUN & FAIR. IT IS ALL ABOUT ARTISANAL, WAFER-THIN PIZZAS TOPPED WITH THE MOST HEALTHY, LOCAL AND HONEST INGREDIENTS.

Cauliflower tempura <i>with truffle mayonnaise</i>	€9
Edamame	€8
Fritura mista <i>Carrot + cauliflower + broccoletti + celeriac</i>	€16
Focaccia with chickpea humus <i>(also available with glutenfree chestnut crackers)</i>	9,9
Focaccia al aglio e pomodorino	€9,9
Iberic chorizo	€11
Focaccia alla pancetta particolare <i>pizza bread with pickled and matured pork belly from Galician cattle (Trogitxu), an explosion of flavours</i>	€14
Burrata + capers + shallot + beetroot	€14
Cheese croquets <i>from Keiemtaler cheese</i>	9,9
Porc rilette <i>organic bread Compaan + mustard</i>	9
Chicken nuggets + tarragon sauce	€11

OPENING HOURS

Open each day from noon to 2pm and from 6pm to 9pm. Open to 10pm on Fridays and Saturdays. *Cards only, no cash.*

DISCOVER OUR GIFTCARDS!

Book (€24,95) + Eat Love giftcard (€30) €50

FROM NOW ON, OUR PIZZA DOUGH HAS BEEN ENRICHED WITH BEER FROM THE LOCAL '13' BREWERY. EXPECT EVEN MORE CRUNCHINESS COMBINED WITH A TRUE GHENTIAN TOUCH!

PIZZA ROSSA

Prosciutto <i>tomato + mozzarella + organic barbecue-ham 'De Boom'</i>	€13,5
Funghi <i>tomato + mozzarella + mushrooms</i>	€12,5
Diavola de Luxe <i>tomato + mozzarella + Iberic chorizo 'Casalba'</i>	€15,9
Margherita de Luxe* <i>tomato + burrata + arugula</i>	€14,5
Eliette <i>tomato + garlic + onion + black olives + anchovy + oregano + pili pili</i>	€14,3
Parma* <i>tomato + burrata + Parma ham + arugula</i>	€18,5

** Burrata, salmon and Parma are topped fresh on the pizza when it comes out of the oven.*

TASTING MENU

2 antipastini + 1 pizza half and half + 2 contorni + tiramisù €35
because variety is the spice of life - only per table

LUNCH

Soup + pizza €16
(lunch only on weekdays and not on holidays)



PIZZA BIANCA

BLT <i>tomato + smoked bacon + crispy lettuce + aioli + flat leaf parsley + onion</i>	€18
Salmone* <i>tarragon + leek + herbs + burrata + top smoked salmon</i>	€19,9
Txistorra <i>pimientos del piquillo + sheep cheese + spicy Txistorra sausage</i>	€19,5
Bosco <i>mushrooms + truffle cream + arugula</i>	€18
Broccoli <i>broccoli + fennel + carrots + spicy minced lamb</i>	€18

OUR FORMULAS

Lactose free mozzarella +€1,5
Gluten free dough (only for those who are intolerant, not for those who are allergic)+€2,5
Half & half | 2 different flavours on one pizza (not for groups over 5 people) +€0
Small pizza with 2 side orders of veggies +€0

PIZZA SPECIALS

Spinaci <i>spinach + chestnut mushrooms + parsnip + ricotta</i>	€17,9
Vegana <i>carrot curry + sweet potato + cauliflower + raisins + nuts</i>	€19
Pera <i>pear (carpaccio and chutney) + gorgonzola cheese + mustardsalad</i>	€18,9
Verde <i>broccoletti + leek + green asparagus + spring onion + burrata + herbs Monde des Mille Couleurs</i>	€18,9

TAKE-AWAY

Taking along pizza's is 10% cheaper! Take as well one or more of our wines with you, since you'll get them 20% cheaper!
You can order during our opening hours by calling 0479 87 93 87 (or just come in and join us at the bar for a drink while we prepare your food).

OUR FARMERS ARE OUR HEROES!

DUE TO THE CLOSE COOPERATION WITH LOCAL ORGANIC FARMERS OUR PASSIONATED TEAM IS ABLE TO PREPARE THE MOST WONDERFUL DISHES AND LET THE MAGIC HAPPEN.
Special thanks to Dries, Antoine & Rudi for the vegetables and Cuore di Puglia for the mozzarella (made in Gent!)

CONTORNI | BIO VEGGIES

Celeriac + apple + nuts + raisins + Tierenteyn mustard	€6
Spicy salad (mustardsalad + parsley + young onion) + garlic and tarragon vinaigrette	€6
Beetroot collection (slowly cooked + pickled) + sheep cheese De Bosschelle	€6

DOLCE

Sofie's love-wafers	€8,5
Sofie's love-wafers <i>with chocolate and whipped cream</i>	€9,5
Crème brûlée	€8,5
Tiramisu	€8,5
Le vésuve cornetto <i>homemade caramel ice cream</i>	€8

PIZZA @ HOME VIA DELIVEROO

Deliveroo and Uber Eats now also deliver pizza's at your doorstep.

