

Luxury Gastronomy & Select Experience

L'EXCLUSIVE



LØV
MARBELLA

The most private place, where you see everything and nobody sees you...
but they know you are there.

CRUDO RAW BAR

Dragon Roll LOV

Crispy prawn, brûlé avocado, kimchee mayo & eel sauce.

42 €

Salmon Aburi Roll

Smoked salmon, cream cheese, avocado & sweet chili mango.

38 €

Snow Crab Roll

Premium snow crab, Japanese mayo, cucumber, avocado & caviar.

44 €

Vegetarian Roll

Avocado, cucumber, carrot & fresh asparagus.

32 €

SASHIMI & NIGIRI

Bluefin Tuna Sashimi

Premium single piece.

32 €

Scallop and Oscietra Caviar

2 Pieces.

38 €

Wild Salmon Sashimi

First quality Norwegian salmon.

28 €

Premium Maguro Tuna Nigiri

2 Pieces.

24 €

Scallop Sashimi

Excellent quality scallop.

44 €

Wagyu A5 Aburi & Truffle Nigiri

Flambéed in sauce, grated truffle, precision citrus ponzu.

76 €

DELIGHTS OF THE SEA

Wild Red Tuna Tartar

Crispy rice and nori, chef's citrus dressing, avocado cream.

42 €

Lemon Fish Tiradito

Nikkei tiger's milk, passion fruit & Peruvian yellow chili.

45 €

Gillardeau Oysters N°2

6 fresh pieces, champagne granita, pearled lemon & mignonette.

48 €

Red Carabinero Prawn Gyozas

Filled with carabinero prawn, topped with oscietra caviar & emulsion.

85 €

Imperial Oscietra Caviar 145€ / 290€

(30g / 50g) - Warm blinis, light ricotta cream & fresh chives.

Flame-Kissed Tiger Prawns

Bangkok sauce, spicy coconut emulsion, kaffir lime & cilantro.

42 €

Supreme Beluga Caviar 145€ / 290€

(30g / 50g) - Warm blinis, light ricotta cream & fresh chives.

Imperial Sea Bass

Champagne Wild sea bass fillet, champagne beurre blanc & couscous.

62 €

LUXURIES OF THE EARTH

Chef's Foie Gras Mi-Cuit

Artisanal toasted brioche, Maldon salt & seasonal compote.

40 €

Pizza Tartufata di Lusso

Truffle cream, fior di latte mozzarella & fresh black truffle.

42 €

Mediterranean Wagyu Tacos

Wagyu A5 beef, olives Mikonos sauce, pickled onion.

42 €

FRESH PASTAS

Linguini al Tartufo Nero

Artisanal fresh pasta, noisette sauce & Piedmont black truffle.

48 €

Linguini Nero & Carabiniere

Black spaghetti, grilled carabiniere prawn & creamy bisque.

64 €

SELECT MEATS

Premium Galician Entrecôte

45 days select aging, cooked over open fire.

56 €

Grilled Beef Tenderloin

Reduced juices, smoked salt & Café de Paris butter.

60 €

ACCOMPANIMENTS

LOV French Fries

Hand-cut, grated parmesan & wild rosemary.

15 €

Spicy Edamame

Balanced spicy sauce.

16 €

Robuchon Purée

With Piedmont black truffle.

18 €

Sweet Potato with Miso

Yuzu & black sesame.

15 €

DESSERTS

Grand Cru Chocolate Coulant

Liquid center: artisanal Tahitian vanilla ice cream

19 €

XL Fresh Fruit Platter

Daily market selection — Serves 3-4

58 €

Opening hours: 9:00 PM – 4:00 AM

Minimum spend per customer: 500 €

We reserve the right to modify our menus according to the availability of premium ingredients.
For consultations regarding allergies or food