

M E N U



LØV
MARBELLA

SUSHI RAW BAR

Dragon Roll LOV 42 €

Crispy prawn, brûlé avocado topping,
Kimchee Mayo & Eel Sauce.

Snow Crab Roll 44 €

Snow Crab, Japanese Mayo, Cucumber,
Avocado & Orange Masago.

Salmon Aburi Roll 38 €

Salmon, Cream Cheese, Avocado, Sweet
Chili Mango Sauce.

Vegetarian Roll 32 €

Avocado, Cucumber, Carrot & Asparagus.

Red Tuna Tartar with Crispy Rice & Nori

Premium tuna, chef's citrus dressing, Avocado Cream and Toasted Sesame.

42 €

Gillardeau Oysters N°2 (6 pieces)

Served with Champagne Granita, Pearled Lemon and Mignonette.

48€

Oscietra or Beluga Caviar

Warm blinis, light ricotta cream and fresh chives. (30g / 50g tin).

145 € / 290 €

Sashimi

Tuna 32 €

Salmon 28 €

Scallops 44 €

Nigiri *(2 Piezas)*

Salmon Sake 18 €

Salmon Aburi 20 €

Atun Maguro 24 €

Tuna Ventresca Aburi 26 €

Scallops Aburi 28 €

APPETIZERS

Hot

Creamy Focaccia Bianca

Melting mozzarella, creamy Italian cheese and Rosemary Oil.

24 €

Mediterranean Wagyu Tacos

Wagyu beef, "Mikonos" sauce, pickled onion and fresh herbs.

42 €

Ebi Fry & Soft Crab Bao

Steamed bao bun, crispy prawns, soft shell crab and spicy mayo.

36 €

Artisanal Gyozas (6 pieces)

Selection of chicken, prawns and wok-sautéed vegetables.

36 €

Grilled Artichokes alla Carbonara

Pecorino cream, crispy guanciale and freshly cracked black pepper.

31 €

King Prawns over Thai Fire

Spicy coconut emulsion, kaffir lime and fresh cilantro.

42 €

Cold

Mediterranean Tomato Garden

Tomatoes in different textures, basil sorbet and green oil (Vegan).

24 €

Avocat Brûlé, Yuzu & Sesame

Flame-grilled avocado, Japanese yuzu vinaigrette and Seed Crunch (Vegan).

26 €

Chef's Foie-Gras Mi-Cuit

Toasted brioche, Maldon salt and Seasonal Compote.

40 €

Caesar Romaine LOV

Romaine hearts, crispy marinated chicken, cured Parmesan and Classic Dressing.

33 €

Burrata di Puglia & Fresh Figs

Smooth pesto, confit cherry tomatoes and balsamic reduction.

31 €

PASTAS & PIZZAS

Pizza Tartufata

Truffle cream, Fior di Latte
Mozzarella and fresh black truffle.

42 €

Linguini al Tartufo Nero

Fresh pasta, Noisette Sauce and
black truffle.

48 €

Linguini Nero & Carabiniere Royal

Black spaghetti, grilled Carabiniere
prawn and creamy bisque.

64 €

Pasta del Giorno (LOV Specialty)

Chef's daily inspiration based on
market availability.

36 €

FISH & SEAFOOD

Grilled Salmon & Citrus

Grilled salmon, roasted sweet potato
and Mediterranean Orange essence.

42 €

Signature Sole Meunière

Butter and caper sauce, confit lemon
and Robuchon Purée.

58 €

Imperial Sea Bass with Champagne & Vanilla

Sea bass fillet, Champagne & Vanilla
Beurre Blanc, aromatic couscous.

62 €

Grilled Octopus Skewer

Smoked parmentier, Paprika Air and
Charcoal Oil.

48 €

CHARCOAL GRILLED MEATS

Grilled Glazed Chicken

34 €

Marinated drumsticks glazed in honey, citrus and oriental spices.

Roasted Rack of Lamb

54 €

Provençal herbs and intense Rosemary Juice. *Halal Selection Available.

Premium Galician Entrecôte

56 €

Selected aging and open fire cooking.

Grilled Beef Tenderloin

60 €

Reduced juices, Smoked Salt and "Café de Paris" Butter.

SIDES

"LOV" French Fries

15 €

with Parmesan and Rosemary.

White Thai Rice

15 €

Spicy Edamame

16 €

Broccoli

14 €

with Toasted Almonds.

Sweet Potato

15 €

with Miso

Robuchon Potato Purée

18 €

with Truffle.

DESSERTS

Three Chocolate Crunchy Praline

Textures of dark, milk, and white chocolate.

16 €

"Mamma LOV" Creamy Cheesecake

Melting center and buttery biscuit base.

17 €

Red Berry Pancake Soufflé

Light mascarpone mousse and mixed berries.

21 €

Caramelized Lotus Biscoff Tart

Lotus cream, spiced crumble, and warm caramel.

16 €

Grand Cru Chocolate Coulant

Liquid center and homemade vanilla ice cream.

19 €

Fresh Mediterranean Fruit Platter

Individual Platter

24 €

XL Platter (3-4 People)

58 €