

YOPO

LUNCH & DINNER

OYSTERS

Lindisfarne (Northumberland Coast, England) • 5 per piece

Ostra Regal (Conche de Bannow, Ireland) • 6 per piece

(Served with Champagne Granita & Lime)

SMALL PLATES

Wholemeal Sourdough, Salted Butter & Olive Oil (V) • 6

Olives, Fennel & Chilli (Ve) • 6

Padron Peppers, Smoked Ricotta & Lemon (V) • 8

Parmesan Tapioca (V) • 7

Chorizo Ibérico, Grilled Sourdough & Salsa Roja • 13

Grilled Octopus, Potato & Hot Smoked Paprika • 17

Portland Crab, Apple, Brioche & Caviar • 18

Jamón Ibérico & Salted Butter Crispbread • 21

CEVICHEs / CRUDOS

Tomatoes, Tepache & Ají Amarillo • 14

Heirloom Tomatoes, Pineapple, Red Onion, Ají Amarillo Ceviche Juice, Mint & Coriander

Yellowtail & Ají Tiradito • 18

Sashimi of Yellowtail, Red Chilli, Sweet Potato, Green Herb & Yoghurt Dressing served with Plantain Chips

Scallop Ceviche, Tomatillo & Pear • 19

Seared Scallop, Tomatillo, Jalapeño, Pickled Fennel, Pear & Physalis

Tuna Tartare, Chilli & Cashew Cream • 21

Line-caught Yellowfin Tuna with Ají Panca, Chives, Shallot, Red & Green Chilli, Olive Oil, Dark Soy, Cashew Cream & Puffed Buckwheat, served with Blue Corn Tostadas & Lime

*Vegetarian (V) / Vegan (Ve). If you have any allergies or food intolerance, please advise a member of staff.
All prices include VAT. A discretionary 15% service charge will be added to your bill.*

YOPO

LUNCH & DINNER

LARGER PLATES

Smoked Ricotta Ravioli, Guanciale, Chilli & Basil • 27

*Ravioli filled with Ricotta Mustia, served on Ricotta Cream & Chilli Paste (Roasted Peppers, Chillis, Garlic & Spices)
Rocket & Basil*

Fosse Meadows Chicken Breast, Mushrooms, Garlic & Sherry Vinegar • 31

*Slow Cooked Breast grilled, served with Hen Of The Woods & Oyster Mushrooms sautéed with Garlic, Parsley, Pine Nuts &
Sherry Vinegar*

Line-Caught Pollock, Sweet Corn, Chickpeas & Lime • 29

Pan roasted Dayboat Pollock, Charred Corn Salsa, Chickpeas & Lime

Josper Grilled Sirloin & Pebre Salsa • 49

300g Sirloin Steak, Hennisfield Farm, Derbyshire, Grilled Spring Onions & Pebre Salsa

VEGETABLES

Melon, Tomato, Radish, Feta & Pickled Jalapeño • 12

Aubergine, Sesame & Soy (Ve) • 11

Burrata, Grilled Green Beans, Fig & Hazelnuts • 15

Baby Gem Lettuce, Anchovy, Parmesan & Green Goddess • 10

Grilled Courgettes, Sikil Pak & Mint (Ve) • 13

DESSERTS

Dark Chocolate Alfajore, Coconut, Passion Fruit & Dulce de Leche • 6 per piece

Traditional Argentinian Alfajores Biscuits with Dulce de Leche & Passion Fruit Jam, dipped in 72% Dark Chocolate

Apple & Guava Cheesecake • 11

Goat Cheese Mousse piped on top of base of crushed Buckwheat Biscuit with Apple & Guava Jam

Mezcal Chocolate Royal, Banana & Coconut Ice Cream • 13

*Mezcal & Chocolate Mousse, Hazelnut & Chocolate Sponge, Cocoa Meringue, Banana Ice Cream, Candied Coconut,
Ojo de Dios Odd Café & Coffee Jelly*

Sorrel Sorbet, Pistachio & Figs • 12

Sorrel Sorbet with Dill, Pistachio Brown Butter Financier, Fresh Figs dressed in Spice Syrup

Selection of Cheese from Fromagerie Beillevaire, Candied Pecan & Quince • 17

Served with Seeded Crackers (Gf) Quince Paste & Candied Pecans

*Vegetarian (V) / Vegan (Ve). If you have any allergies or food intolerance, please advise a member of staff.
All prices include VAT. A discretionary 15% service charge will be added to your bill.*