

YOPO

LUNCH & DINNER

OYSTERS

Lindisfarne (Northumberland Coast, England) • 5 per piece

Jérôme Miet Special (Normandy, France) • 6 per piece

Served with Champagne Granita, Ancho Chilli, Shallot Vinegar & Lime

SMALL PLATES

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

Padrón Peppers & Huancaína (V) • 8

Parmesan Tapioca (V) • 7

Choriqueso Empanadas & Chimichurri (2 pieces) • 11

Grilled Octopus Skewer, Mustard, Capers & Oregano (1 piece) • 8

Grilled Prawn Skewers, Salsa Macha & Lime (2 pieces) • 13

Portland Crab, Brioche, Chipotle & Sturia Oscietra Caviar • 19

Jamón Ibérico, Grilled Focaccia & Salsa Roja • 21

CEVICHEs / CRUDOS

Yellowtail & Aji Tiradito • 18

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

Sea Bass Ceviche, Tepache & Mango • 17

Wild Seabass, Aji Amarillo, Pineapple Leche de Tigre, Washed Onion, Mango, Coriander & Bronze Fennel

Beef Tartare, Chilli & Cashew Cream • 19

Diced Seared Beef Fillet with Aji Pancha, 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.*

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LARGER PLATES

- Smoked Ricotta Ravioli, Asparagus, Morels & Wild Garlic • 29
Ravioli filled with Ricotta Mustia, Jerusalem Artichoke, Parmesan, Potato Cream & Spanish Winter Truffle
- Grilled Fosse Meadows Chicken Breast, Sweetcorn, Garlic & Sherry Vinegar • 27
Josper Grilled Chicken Breast, Garlic, Sherry Vinegar, Grilled Sweetcorn & Parmesan Polenta
- Daphne's Welsh Lamb with Adobo & Tropea Onion • 35
Grilled Daphne's Welsh Lamb, Sauce of Peppers, Coriander, Tomato, Chilli, Kales & Tropea Onion
- Grilled Turbot, Peas, Courgettes & Ají Amarillo Butter • 33
Pan-roasted Turbot, New Season's Peas, Courgettes with Ají Amarillo & Pineapple Butter
- Josper Grilled Sirloin & Pebre Salsa • 49
300g Sirloin Steak, Hennisfield Farm, Derbyshire, Grilled Spring Onions & Pebre Salsa

VEGETABLES

- Smoked Quinoa, Tomato, Feta, Chilli & Cumin • 13
- Aubergine, Sesame & Soy (Ve) • 12
- Burrata, Sikil Pak, Green Beans, Almonds & Apricot (V) • 15
- Baby Gem Lettuce, Anchovy, Parmesan & Green Goddess • 11
- Grilled Tenderstem Broccoli & Black Sesame Mole (V) • 13
- Rosemary & Red Onion Hashed Potatoes • 11

DESSERTS

- White Chocolate Alfajore, Guava & Dulce de Leche • 6 per piece
Traditional Argentinian Alfajores Biscuits with Dulce de Leche & Guava Jam, dipped in Single Variety White XOCO Chocolate
- Strawberry & Blood Orange Cheesecake • 12
Goat Cheese Mousse Piped on a Crushed Buckwheat Biscuit Base with Strawberry Compote, Fresh Strawberries & Blood Orange Confit
- Mezcal & Chocolate Royal, Coconut & Salted Caramel Ice Cream • 13
Mezcal & Chocolate Mousse with Hazelnut, Chocolate Sponge, Cocoa Meringue, Coconut & Salted Caramel Ice Cream, Candied Coconut, Ojo de Dios ODD Café & Coffee Jelly
- Sorrel Sorbet, Raspberry & Mezcal Granita • 11
Sorrel Sorbet, Raspberry, Hibiscus Mezcal Granita, Fresh Raspberries & Spice Syrup
- Selection of Cheese from Fromagerie Beillevaire, Candied Pecan & Quince • 17
Served with Seeded Crackers (Gf) Quince Paste & Candied Pecans

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