

# YOPO

## LUNCH & DINNER

### Sample Menu

Menu items are subject to change

#### 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

Grilled Octopus, Potato & Hot Smoked Paprika • 17

Portland Crab, Apple, Brioche & Caviar • 18

Jamón Ibérico & Salted Butter Crispbread • 21

Chorizo Ibérico, Grilled Sourdough & Salsa Roja • 13

#### CEVICHEs / CRUDOS

Hubert's Tomatoes, Tepache & Ají Amarillo • 14

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

Yellowtail & Ají Tiradito • 18

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

Scallop Ceviche, Tomatillo & Gooseberry Gazpacho • 19

*Tomatillo, Jalapeño & Gooseberry Gazpacho, Seared Scallop, Pickled Fennel, Radish & 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.*

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#### LARGE PLATES

Smoked Ricotta Ravioli, Romesco, Mint & Pumpkin Seed (V) • 27

*Ravioli filled with Ricotta Mustia & Goats Curd, served on Romesco (Roasted Peppers, Garlic & Hazelnuts) Puffed Buckwheat & Pumpkin Seed*

Roast Chicken, Mushrooms, Garlic & Sherry Vinegar • 31

*Slow Cooked, Grilled Breast 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 Day Boat Pollock, Salsa of Charred Corn, Chickpeas, Smoked Fish Bouillon & Lime*

Josper Grilled Sirloin & Pebre Salsa • 39

*200g Sirloin Steak, Hennisfield Farm, Derbyshire, Grilled Spring Onions & Pebre Salsa*

Josper Grilled English Wagyu Denver Cut • 59

*230g Denver Cut Steak, Grilled Spring Onions, Roast Garlic, Peppercorn & Ají Amarillo Sauce*

#### VEGETABLES

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

Aubergine, Sesame & Soy (Ve) • 11

Burrata, Grilled Green Beans, Peach & Hazelnuts • 15

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

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

#### DESSERTS

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

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

Strawberry & Guava Cheesecake • 11

*Goat Cheese Mousse piped on top of base of Crushed Buckwheat Biscuit with Guava Jam & Strawberries*

Islands Chocolate Royal, Coffee & Mezcal Ice Cream • 12

*Islands Chocolate Mousse with Hazelnut, Chocolate Sponge, Cocoa Meringue, Coffee, Coconut & Ojo de Dios Ice Cream*

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

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

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