

# YOPO

## EVENTS | CANAPÉS

### SEAFOOD • 7

#### Salt Cod Croqueta & Piquillo Pepper

*Croqueta of Freshly Salted Cod, Onions, Garlic, Parsley, Chives, Chilli & Piquillo Pepper, paned in Panko Bread Crumbs, fried then dusted with Smoked Paprika*

#### Crab Tostada, Apple & Caviar (Gf)

*Yellow Corn Tostada, mix of Crab, Crème Fraiche, Gala Apple, Shallots, Chives and Red Chilli, garnished with Samphire & Sturia Oscietre Caviar*

#### Fried Cod Taco, Cabbage & Jalapeño Yoghurt

*Cod crumbed with Maize, Coleslaw of Cabbage, Coriander and Yoghurt Tartare with Pickled Jalapeño, Lemon & Capers*

#### Grilled Octopus Skewer, Padron Peppers & Courgette (Gf)

*Josper Grilled Octopus, Padron Peppers & Courgette skewered, dusted with Cumin & Smoked Paprika, served with Mustard Miso*

#### Grilled Prawn Skewer & Pineapple Butter (Gf)

*Prawns grilled, brushed with Pineapple and Aji Amarillo Butter finished with Dried Chilli & Lime*

### VEGETARIAN / VEGAN • 5

#### Sweet Potato Tostada, Salsa Macha & Goat Cheese (Gf, V)

*Sweet Potato roasted with Thyme & Garlic, Goats Curd, Pickled Red Onion, Coriander, Salsa Macha & Candied Pumpkin Seeds*

#### Broccoli & Pea Tostada with Guacatillo (Ve)

*Grilled Tenderstem Broccoli, Peas, Pumpkin Seed Salsa, Candied Pumpkin Seed & Blue Corn Tostada*

#### Black Bean, Corn & Smoked Cheese Empanada (Gf, V)

*Masa Harina (Corn Pastry) filled with Black Beans, Grilled Onion, Garlic, Cumin, Corn and Scarmoza, served with Salsa Verde*

#### Aubergine, Scamorza & Green Chimichurri Bun (V)

*Ciabatta Bun, grilled then filled with Josper roasted Aubergine, Pickled Onion, Smoked Mozzarella & Green Chimichurri*

*Vegetarian (V) / Vegan (Ve) / Dairy Free (Df) / Gluten Free (Gf).  
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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EVENTS | CANAPÉS

## MEAT • 7

Choripan, Chorizo, Chimichurri & Aioli

*Soft Brioche Bun filled with Grilled Chorizo, Red Chimichurri & Chipotle Aioli*

Pork Belly Taco, Pickled Pepper & Tomatillo Salsa

*Roasted Pork Belly, Yellow Corn Taco, Guindillas Peppers, Tomatillo & Jalapeño Salsa*

Adobo Lamb Tostada & Gucatillo (Df, Gf)

*Yellow Corn Tostada with Lamb Shoulder Slow Cooked in Adobo with Gucatillo & Pickled Jalapeño Garnish*

Ají Amarillo Chicken Antichucos (Skewers) (Df, Gf)

*Skewers of Free-Range Chicken Breast marinated in Miso, Ají Amarillo & Lime, garnished with Sesame Seeds, Chives & Chilli Flakes*

## DESSERT • 6

Chocolate, Coconut & Cherry Bonbon (Ve)

*Chocolate & Coconut Ganache filled with Amarena Cherry, hand dipped in Chocolate & Cocoa Nibs*

White Chocolate & Mango Ice Cream Sandwich (Gluten free on request)

*Vanilla & Mango Parfait, Almond Short Bread, hand dipped in White Chocolate & finished with Lime Zest*

Alfajore, Passionfruit & Dulce de Leche (Gluten free on request)

*Traditional Argentinian Short Bread filled with Dulce de Leche & Passionfruit Jam*

Strawberry & Guava Cheesecake Tart

*Strawberry & Guava Compôte, Fresh Strawberries with Lemon Zest, CheeseCake Mousse & Pâte Sablée Tart Shell*

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EVENTS | BOWL FOOD

## BOWL FOOD • 9

Hot Smoked Salmon, Avocado, Jalapeño & Coriander (Gf)

*Ratte Potatoes dressed with Beurre Noisette, Capers, Black Pepper & Parsley topped with Hot Smoked Salmon, Avocado, Pickled Jalapeño & Coriander*

Fried Chicken, Chipotle Aioli & Guindillas Peppers

*Butter Milk marinated Fried Chicken, coated in Spiced Flour Mix, served with Guindillas Peppers & Chipotle Aioli*

Smoked Ricotta Ravioli, Courgette, Basil & Buckwheat (V)

*Ravioli filled with Ricotta Mustia & Potato, Courgette & Basil Puree, puffed Buckwheat & Lemon Zest*

Tomato Bomba Rice (Df, Gf, Ve)

*Bomba Rice cooked with Tomato Coriander, Parsley, Shallots & Garlic, mixed with Courgette, Sauteed Spinach, Pumpkin Seeds, Pine Nuts & Puffed Buckwheat*

Mini Cheeseburger

*Brioche Bun, Dry Aged Beef Patty, Smoked Cheddar, Lettuce, Pickled Jalapeño, Gherkin & Pickled Onion*

Chunky Chips & Chipotle Aioli • 7

*Koffman Potatoes Large Fries served with Chipotle Aioli*

## SWEET BOWL FOOD

Coconut Parfait, Melon & Blueberries (Gf, V)

*Coconut Milk Parfait, served with Charentais Melon in Spiced Syrup, Blueberries & Coconut Chips*

Pavlova, Mango, Passion Fruit & Vanilla Cream (Gf, V)

*Baked Meringue with Soft Centre, Vanilla Chantilly Cream, Mango & Passion Fruit*

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