

YOPO

LUNCH & DINNER

Sample Menu

Menu items are subject to change

OYSTERS

Lindisfarne (Northumberland Coast, England) • 6 per piece

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

SMALL PLATES

Wholemeal Sourdough, Salted Butter & Olive Oil (V) • 5

Padrón Peppers & Huancaína (V) • 8

Parmesan Tapioca (V) • 7

Choriqueso Empanadas & Salsa Pebre (2 pieces) • 13

Grilled Octopus Skewer, Mustard, Capers & Oregano (2 pieces) • 13

Grilled Prawns, Garlic, Ginger & Ají Amarillo (2 pieces) • 15

Jamón Ibérico, Grilled Focaccia & Salsa Roja • 21

CRUDOS

Yellowtail & Ají Tiradito • 18

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

Sea Bass Crudo, Pear, Hazelnut & Soy • 17

Wild Sea Bass, Pear, White Soy with Onion Dressing, Radish & Bronze Fennel

Beef Tartare, Chilli & Cashew Cream • 19

Diced Seared Yorkshire Beef with Ají 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, Pumpkin & Truffle • 31

Ravioli filled with Ricotta Mustia, Delica Pumpkin Purée, Parmesan Cream & Spanish Winter Truffle

Josper-grilled Fosse Meadows Chicken Breast, Mushrooms, Garlic & Sherry Vinegar • 29

Josper-grilled Chicken Breast, Hen of the Woods, Shiitake & Oyster Mushrooms, Garlic & Sherry Vinegar

Daphne's Welsh Lamb with Adobo & Tropea Onion • 37

Grilled Daphne's Welsh Lamb, Sauce of Peppers, Coriander, Tomato, Chilli, Kales & Tropea Onion

Grilled Halibut, Butter Beans, Chorizo & Cabbage • 33

Pan-roasted Halibut, Judión Butter Beans, Chorizo & Hispi Cabbage

Josper-grilled Sirloin & Chimichurri • 49

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

VEGETABLES

Aubergine, Sesame & Soy (Ve) • 12

Burrata, Salsa Macha, Citrus & Pumpkin Seeds (V) • 15

Baby Gem Lettuce, Anchovy, Parmesan & Green Goddess (V) • 11

Grilled Tenderstem Broccoli & Black Sesame Mole (V) • 13

Rosemary & Red Onion Hashed Potatoes (V) • 11

DESSERTS

Tres Leches Cake, White Chocolate & Clementine • 12

Vanilla Sponge soaked in Coconut Milk, Citrus Mousse & Mascarpone Cream

Smoked Dark Chocolate Mousse, Mango & Chilli • 13

Smoked 72% Peruvian Dark Chocolate, Mango Compote, Mango Chilli Sorbet & Cocoa Nibs

Corn Cake, Chamomile & Condensed Milk Ice Cream • 11

Peruvian Corn Cake, Chamomile Anglaise & Condensed Milk Ice Cream

Selection of Cheese from Fromagerie Beillevaire, Candied Pecan & Quince • 18

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

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