

YOPO

NEW YEAR'S EVE 2024

5-Course Menu

WELCOME CANAPÉS

served at YOPO Mezcal & Taco Bar, starts at 20:00

Beef Empanadas & Spicy Mayo
Seafood Croquettes & Avocado Sauce
Tuna & Balsamic Pearls Tostada

STARTERS

Smoked Watermelon Tiradito

A refreshing and innovative dish that offers a unique twist on traditional Peruvian cuisine. Thinly sliced smoked watermelon mimics the texture of fish often used in classic tiradito.

Red Prawn

A red prawn from Spain, rolled and filled with king mushrooms and courgettes, flavoured with acevichado sauce from the coast of Peru. The flavours are elevated with an added umami touch from ponzu.

MAINS

Lobster Tail

A luxurious lobster tail served with a twist of sea flavours. Accompanied by a bisque and yuzu emulsion, it's paired with creamy risotto featuring spicy and sour notes, representing a fusion of earth and sea.

Wagyu

Slices of wagyu served with four different dipping sauces to explore sweet, sour, spicy and bitter flavours, perfectly complementing the rich, marbled texture of the wagyu.

DESSERT

Crystal Meringue Bomb

To conclude the experience, a delicious meringue bomb filled with creamy vanilla and cherry compote.

Sample Menu - Menu items are subject to change.

*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

NEW YEAR'S EVE 2024
5-Course Menu - Vegetarian

WELCOME CANAPÉS

served at YOPO Mezcal & Taco Bar, starts at 20:00

Broccoli & Sesame Tostada
Black Bean, Corn & Smoked Cheese Empanada
Mushroom, Ricotta & Green Chimichurri Bun

STARTERS

Smoked Watermelon Tiradito

A refreshing and innovative dish that offers a unique twist on traditional Peruvian cuisine. Thinly sliced smoked watermelon mimics the texture of fish often used in classic tiradito.

Courgette Roll

Thin slices of courgette rolled and filled with a mix of wild mushrooms, flavoured with acevichado vegetarian sauce from the coast of Peru, enhanced with an umami touch from ponzu.

MAINS

Oyster Mushroom

Elegant oyster mushrooms served with a twist of sea-inspired flavours on a bed of vegetables and yuzu emulsion. Accompanied by creamy risotto with spicy and sour notes, it represents the fusion of earth and sea.

Asparagus, Aubergine and Baby Carrots

Slices of asparagus, aubergine and baby carrots are served with four vegetarian dipping sauces—sweet, sour, spicy and bitter—perfectly complementing the flavours of the vegetable mix.

DESSERT

Champagne Granita

Champagne granita served with cherry sorbet on top.

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