

Starters

STARTERS

In the centre of the table

Can of anchovies "top" with toast (10 fillets)	24
Oysters (6 pieces)	25
Burrata - shakshuka - za'atar (vegetarian)	16
Mussels with Malaysian curry - thai basil	17
Ceviche - chili - coconut - red onion - cilantro	14
Aguachile - shrimp - avocado - tostada	14
Prawns - red Mexican mole (2 pieces)	16
Shrimp croquettes - peeled shrimp - tartar sauce	9
BBQ cabbage - tomato mole - smoked walnut vinaigrette (vegan)	15
Pork belly - atjar - crunchy cashew	14
Pulpo - black garlic - green herbs	28
Bread - thyme butter - lemon zest	3,5

SALADS & COLD CUTS

Caesar salad - YALO style	26
Thai beef salad	22
Beef tartare - YALO style - (supplement caviar "20 grams")	24/60



Mains



Sides

MAINS

To share

Côte à l'os selection YALO / premium selection	85/99
Slowcooked lamb shoulder - pico de gallo - tacos	24
Pasta vongole - green herbs - garlic	32
Fusilli - chorizo - green herbs - parmesan	18
BBQ langoustine pure! (3 pieces)	29
Mediterranean meatloaf - ras el hanout sauce	22
Glazed BBQ chicken - green curry - cucumber salad - red onion - peanut	25/48
Grilled sirloin steak pure!	35
BBQ sea bass - lime sauce - mussels - green herbs	45
Melanzane al parmigiano (vegetarian)	20
Dahl - raita - pickled vegetables (vegan)	24
BBQ sole	day price

SIDES

Potato - aioli - fresh herbs (vegetarian)	4
Fries in peel - mayonnaise (vegetarian)	3,5
Fried rice - YALO style (vegetarian)	4,5
Green salad (vegan)	3,5
Broccoli - crunchy peanut vinaigrette (vegan)	4
BBQ lettuce - poached egg - sheep milk cheese 5 months (vegetarian)	6
Roasted cauliflower - green herb dressing - dukkah (vegan)	4
Young carrot - spicy mayonnaise - peanut crunch (vegan)	6

