

Starters

STARTERS

In the centre of the table

Can of anchovies "top" with Kubaneh (10 fillets)	25
Oysters (6 pieces)	26
OYSRI Irish oysters - green apple - wasabi citrus vinaigrette (2 pieces)	12
Burrata - olive almond vinaigrette - green gazpacho (vegetarian)	17
Sea shells - coconut lime vinaigrette - Thai basil	18
Ceviche of yellowtail - buttermilk dill vinaigrette - cilantro	16
Aguachile - shrimp - avocado - tostada	15
Mackerel "CRU" - Cuban mojo - roasted garlic	14
Shrimp croquette (1 piece)	9
Pork cheek croquette - pickle - curry leaf mayonnaise	9
Pani puri - eggplant - green asparagus - summer herbs (vegan)	15
Pork belly - watermelon - lovage - oyster leaves	13
Pulpo - black aioli - green herbs	35
Bread - wild garlic butter (vegetarian)	4

SALADS & COLD CUTS

Caesar salad - YALO style	27
Thai beef salad	23
Beef tartare - YALO style	25



Mains



Sides

MAINS

To share

Côte à l'os selection YALO / premium selection	95/105
BBQ oriental glazed calf rib - lettuce heart - shallot	26
Pasta vongole - green herbs - garlic	35
BBQ langoustine - pure! (3 pieces)	31
BBQ Mediterranean dorado - salsa verde - roasted garlic	47
Tagliata - hazelnut - pecorino - balsamic vinaigrette	26
Glazed BBQ chicken - cucumber salad - red onion - peanut	27/52
BBQ sirloin steak - pure!	36
Melanzane al parmigiano (vegetarian)	22
Noodle salad - marinated shiitake - cashew vinaigrette (vegan)	25
BBQ turbot - pure!	day price

SIDES

Potatoes - aioli - fresh herbs (vegetarian)	4,5
Fries in peel (vegan)	4
Green salad (vegan)	4
Tomato salad - shallot vinaigrette - basil hollandaise (vegetarian)	5
BBQ lettuce hearts - poached egg - sheep milk cheese 5 months (vegetarian)	6,5
"Bang Bang" cauliflower - honey - sriracha - lime (vegetarian)	4,5
Young carrots - spicy mayonnaise - peanut crunch (vegetarian)	6,5

