



Starters

STARTERS

In the centre of the table

Can of anchovies "TOP" with Kubaneh (10 fillets)	27
Oysters (6 pcs.)	25
OYSRI Irish oysters - green apple - wasabi citrus vinaigrette (2 pcs.)	14
Baked burrata - shakshouka - flat parsley - za'atar (vegetarian)	18
Sea shells - Thai bisque	18
Ceviche of sea bass - aji amarillo - passion fruit	17
Carpaccio of beef tail - Jerusalem artichoke - parmesan - anchovies	16
Mackerel "CRU" - Cuban mojo - roasted garlic	15
Shrimp croquette - grey shrimp salad (1 pc.)	9
Pork cheek croquette - pickle - curry leaf mayonnaise (1 pc.)	9
Tartelette - BBQ celeriac - yuzu sesame (3 pcs.) (vegan)	15
Crispy pork belly "gado gado" - peanut - cucumber - ponzu	15
Sourdough roll - ponzu butter (vegetarian)	4,5

SALADS & COLD CUTS

Caesar salad - YALO style	28
Thai beef salad	24
Beef tartare - YALO style	25



Mains

MAINS

To share

Noodle salad - marinated shiitake - cashew vinaigrette (vegan)	26
Pasta vongole - green herbs - garlic	36
BBQ eggplant - ponzu butter - bonito	24
BBQ sea bass - chimichurri - choron sauce	47
BBQ sole - pure!	day price
BBQ lobster - pure or nahm jim (Thai marinade)	70
Scotch egg - crispy kataifi - spicy tomato mayonnaise	24
Glazed BBQ chicken - cucumber salad - red onion - peanut	27 / 52
Pheasant - forest mushrooms - porcini jus	44
BBQ sirloin steak - pure!	38
Côte à l'os selection YALO / premium selection	105 / 120

SIDES

Creamy potatoes (vegetarian)	5
Fries in peel (vegan)	4
Green salad (vegan)	4
Roasted young spring carrots - harissa - peanut crunch (vegan)	6,5
BBQ lettuce hearts - poached egg - sheep milk cheese 5 months (vegetarian)	6,5
Roasted cauliflower - parmesan - dukkah (vegetarian)	5
Potato croquettes - truffle mayonnaise - tarragon (vegetarian)	5

Sides

