

Starters

STARTERS

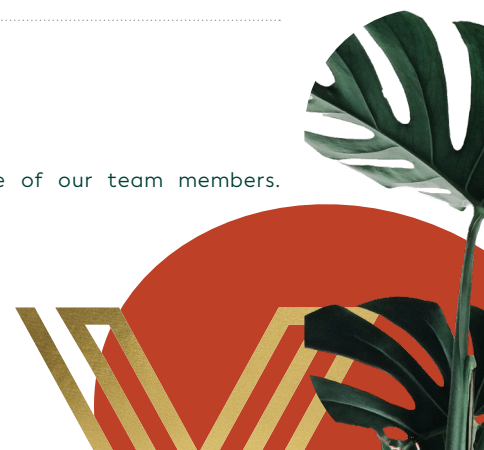
In the centre of the table

Can of anchovies "TOP" with Kubaneh (10 fillets)	27
Oysters (6 pcs.)	28
Irish "OYSRI" oyster - sambai vinaigrette - basil (2 pcs.)	14
Crispy pork belly -peanut - shallot - ponzu	16
Baked burrata - shakshouka - flat parsley - za'atar (vegetarian)	18
Smoked beef tartare - baked brioche - chives (2 pcs.)	20
Sea shells - garlic - green herbs - gremolata	19
Ceviche of mackerel - nahm jim - rettich	18
Carpaccio of beef tail - cornichon - parmesan - anchovies	18
Shrimp croquette - grey shrimp salad (1 pc.)	9
Honey tomato - grey shrimp - lavas - smoked paprika	28
Tartelette - BBQ celeriac - yuzu sesame (3 pcs.) (vegan)	15
Sourdough roll - wild garlic butter (vegan)	4,5

SALADS & COLD CUTS

Caesar salad - YALO style	28
Thai beef salad	25
Beef tartare "Classic"	25

If you have any allergies or dietary wishes, please ask one of our team members.



Mains

MAINS

To share

Noodle salad - marinated shiitake - cashew vinaigrette (vegan)	26
Pasta vongole - green herbs - garlic	38
Langoustine - pure! (3 pcs.)	36
Kataifi fried plaice - smoked eel - beurre blanc	32
BBQ sea bass - chimichurri - choron sauce	47
Roasted BBQ eggplant - ponzu butter - bonito	24
Monkfish - oyster glaze - dashi sesame crunch	60
Scotch egg - crispy kataifi - spicy tomato mayonnaise	24
Iberico rack - pickles - merlot jus	44
Glazed BBQ chicken - cucumber salad - red onion - peanut	27 / 52
BBQ sirloin steak - pure!	42
Côte à l'os selection YALO / premium selection	95 / 110

SIDES

Fries in peel (vegetarian)	4,5
Crispy potato - BBQ mayonnaise - curry (vegetarian)	5,5
Green salad (vegetarian)	4,5
Roasted young spring carrots - harissa mayonnaise - peanut crunch (vegetarian)	6,5
BBQ lettuce hearts - poached egg - sheep milk cheese 5 months (vegetarian)	6,5
Roasted cauliflower - roasted almond - parmesan foam (vegetarian)	5,5

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Sides

