

MENU

From our chef

Chef's Choice (for 4 people or more) 60 p.p.
A vibrant mix of bar bites, starters and mains.

Chef's Choice Signature (for 4 people or more) 80 p.p.
An selection with Yalo's finest bar bites, starters and mains.
Curated premium products for an unforgettable dining experience.

Starters

STARTERS

In the centre of the table

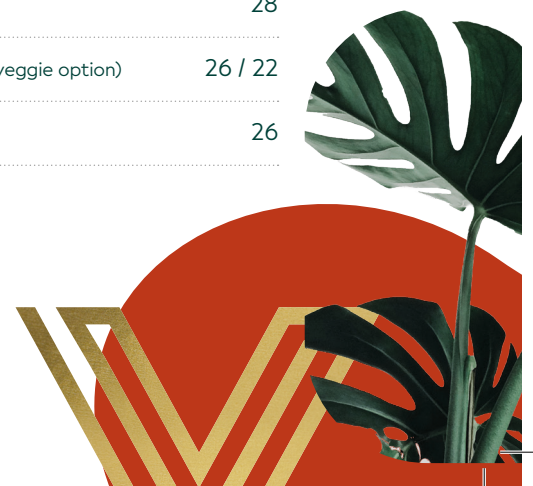
Anchovies "TOP" - kubaneh (Libanese brioche) (10 fillets)	27
Oysters (6 pcs.)	28
"OYSRI" oysters - basil granite (2 pcs.)	15
Pork belly "Gado Gado" peanut - cucumber - green bean	18
Burrata - tomato kimchi - almond - vervein (vegetarian)	18
BBQ bone marrow foccacia - beef tartar - parsley emulsion (2 pcs.)	19
Sea mussels - garlic - sour cream - parsley	19
Salmon ceviche - lime leave soy vinaigrette - garlic	20
Shrimp croquette (1 pc.) - fresh salad	10
BBQ gamba - Thai coconut foam - spring herbs (3 pcs.)	21
Tartelette - green asparagus - smoked ricotta (3 pcs.)	17
BBQ langoustine - butter cream - green herbs (3 pcs.)	29
Sourdough bread - airy butter - candied garlic	5

SALADS & COLD CUTS

Caesar salad - YALO style	28
Peanut "Dan Dan" noodle salad - coriander - chili - pork belly (veggie option)	26 / 22
Beef tartare "Classic"	26

English

If you have any allergies or dietary wishes, please ask one of our team members. The composition of our dishes may change at any time.



English

Mains

MAINS

To share

Côte à l'os selectie "Dierendonck" (800 gr.)	105
Rib eye "Astoria" choron sauce (500 gr.)	69
Grilled sirloin steak - pure!	42
Pasta vongole - green herbs - garlic	42
BBQ duck - hoisin 5 spices glaze - lime - basil	42
BBQ sea bass "Puttanesca" - anchovies - tomato - capers - olives	48
Pacheri - yellow oyster mushroom - stracciatella	34
Lamb shoulder - zhug - salted lemon	47
BBQ Köfte - yogurt - mint - pomegranate	32
Glazed BBQ chicken - crispy skin - miso glaze	28 / 54
BBQ Monkfish - green herbs - smoked gravy	day price
Baingan bharta (smoked eggplant curry) - "Garlic Naan"	27

SIDES

Fries in peel	4,5
Creamy mashed potatoes	6,5
Patatas bravas - salsa brava - aioli	7,5
Green salad	4,5
Mesclun salad - poached egg - reypenaer VSOP cheese	6,5
Roasted cauliflower - beurre noisette - chimichurri	8,5
BBQ chinese cabbage - miso mushroom butter	6,5
BBQ "Garlic Naan"	8

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Sides

