SEXY BAR BITES (FROM 11:30 AM TO 10:30 PM)

Pata Negra (50g)	24
Enigma Picanha (50g)	18
Coppa (80g)	18
Caviar with its condiments	36
Anchovies "TOP" - Brioche - Chives (10 fillets)	30
Baba ganoush - Za'atar - Lemon - BBQ scrocchiarella (vegetarian)	14
Oysters (6 pcs.)	28
Poached Oysri oyster - Yuzu mayonnaise - Roasted nori (2 pcs.)	14
Brioche lobster roll - Ginger - Citrus	18
Holstein beef tataki - Ponzu hazelnut - Green onion	22
Karaage crispy chicken - Sriracha honey glaze (5 pcs.)	14
Quesadilla - Manchego - Lamb - Smoked paprika	15
Dimsum North Sea crab & bone marrow - Crab bisque - Kaffir lime (5 pcs.)	16
Garlic naan - Anchovies - Basil pesto	15
Flammkuchen - Comté cheese - Black truffle	23
"Ceviche" taco sea bass - Avocado - Pink pepper - Cilantro - Lime (2 pcs.)	18
Crispy Bapao - Rendang - Green chili atjar (2 pcs.)	16
Cheese croquettes "Pas de rouge" - Aioli - Roasted almonds - Parsley (6 pcs.)	13
"Crise Cardiac" Burger	19

Bar Bites

Sit back 'n relax at our luminous bar

What's your favourite drink, dish or thing about Yalo? **We are, in fact, very curious about you ...** Share your ultimate Yalo experience with us!

@yalohotel

BAR MENU

YALO

Signature cocktails

YALOPOLITAN 15

Dada Chapel Vodka - Acqua di Cedro - Cranberry - Rhubarb sparkling wine - Sage & kaffir

Twisting and stretching the original template of the Cosmopolitan into our own refreshing longdrink! A true representation of Yalo.

KUMO KISS 16

Roku Gin - Yusibi - Acqua di Cedro - Mandarin - Yuzu

A soft, bright touch crowned with a cloud-like citrus halo. Light, inviting, and impossible not to come back.

BOMBOCLAT 15

Havana Club Añejo 7 Años - Cointreau - Lemongrass - Mandarin - Banana - Lime

Somewhere between Kingston's humid heat and Ghent's gray drizzle, it carves its own path, a little escape arriving exactly when you need it.

EL FUEGO MOSTAZA 15

Mezcal - Dry Curaçao - Honey - Lime - Mustard

Using mustard to infuse Mezcal? This combo works surprisingly well, let's heat it up!

NAUGHTY CHOCOLATE 15

Havana Club Especial - Crème de cacao - Ancho Reyes Chili - Espresso

Brave the winter chill with a spicy, boozy and chocolaty drink - Naughty warm and a little wicked.

JINGLE JUICE 15

Aberlour 12 - Campari - Licor 43 - Speculoos - Lemon

The spirit of the season, captured in a playful twist. A people-pleaser, embodying our bartenders.

BEURRE BANANA 15

Cognac - Beurre noissette - Banana - Angostura - Sugar

The easiest way to describe this gem? Liquid banana bread.

BLOODY MARY 15

Absolut Vodka - Akvavit - Manzanilla Sherry - House bloody mix

A delicious Bloody Mary mix paired with the salty touch of manzanilla sherry, Scandinavian Akvavit and a Viking salt rim. Umami paradise guaranteed.

CHAMELEON 15

A cocktail that never stands still - ask what we've crafted for you this week.

Mocktails

MOCKTAIL

CITRUS SAMBA 9

Mandarin - Banana - Ginger Beer

A tropical dance in your glass. Let every sip samba.

A PEACHY AFFAIR 9

Peach - Lemongrass - Lemonade

A beautiful romance between lemon and peach.

WINTER GLOW 9

Maple - Orange - Cranberry - Red wine (0,0°)

All the warmth of mulled wine, none of the alcohol - spiced, sweet, and winter-ready.

OUR *famous* CLASSICS

ALL YAL-ORIGINAL

WHISKEY SOUR 13
Jameson - Lemon - Sugar - Angostura

AMARETTO SOUR 13
Jameson - Le Foglie - Lemon - Sugar - Chocolate bitters

DARK & STORMY 12
Havana Especiale rum - Lime - Gimber

ESPRESSO MARTINI 13
Absolut Vodka - Mr. Black liqueur - Espresso - Sugar

PORNSTAR MARTINI 14
Absolut Vodka - Cointreau - Passion fruit - Lime - Honey

LONG ISLAND ICE TEA 15
A lot of booze and a bit of Coca-Cola for the color

OLD FASHIONED 13
Buffalo Trace Bourbon - Sugar - Angostura

PALOMA 14
Altos Plata Tequila - Grapefruit - Lime

OUR LOCAL *non-alcoholic* SERVES

NONA GIN 0,0° 11

+ Fever Tree tonic

OPIUS DARK & STORMY 0,0° 12