

# MENU

## From our chef

### Chef's Choice (for 2 people or more)

A vibrant mix of bar bites, starters and mains.

65 p.p.

### Chef's Choice Signature (for 2 people or more)

A selection with Yalo's finest bar bites, starters and mains.  
Curated premium products for an unforgettable dining experience.

80 p.p.

## STARTERS

### In the centre of the table

Anchovies "TOP" - brioche (10 fillets)	30
Royal Belgium caviar Platinum 10 gr with condiments <small>(Strong eggs with a salty, creamy flavour and a subtle touch of nuts)</small>	40
Oysters (6 pcs.)	28
"Irish Mór" oysters - wasabi - apple - dill (2 pcs.)	15
BBQ pork belly - sweet and sour cucumber - verbena - tom kha kai (2 pcs.)	19
Burrata - bell pepper relish - goat cheese - anchovies (vegetarian option)	19
Roasted Cevenne onion - smoky steak tartare - sambai vinaigrette	19
Sea mussels - langoustine XO - cornichon	20
Seared sea bass ceviche - Oriental sauce - soy glaze - buckwheat	20
Shrimp croquette (1 pc.) - lemon mayonnaise	10
Tartelette - salmon tartare - horseradish - wasabi - yuzu (2 pcs.)	15
Dry-aged carpaccio - parmesan cheese - anchovies - lovage	20
BBQ langoustine - butter cream - green herbs (3 pcs.)	30
Sourdough bread - beurre noisette	6

## SALADS & COLD CUTS

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

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

Starters



Mains

## MAINS

### To share

Côte à l'os selection "Dierendonck"	105
Filet pur (250 gr.) - beurre Café de Paris	45
Grilled sirloin steak - pure! (350 gr.)	42
Pasta vongole - green herbs - garlic	29
BBQ quail - escabeche chanterelles - creamy gravy with buckwheat	46
BBQ sea bass - cacio e pepe beurre blanc - salty vegetables	48
Rigatoni - chorizo - lemon - grilled squid	34
Sole - pure!	45
Glazed BBQ chicken - crispy skin - miso glaze	28 / 54
Rib chop "Menapii pork" - sobrasada sauce	44
Baingan bharta (smoked eggplant curry) - "Garlic Naan" (vegetarian)	28

## SIDES

Fries in peel	5
Chili fries - kaffir lime mayonnaise	7
Potato fritters - almond - cream Gentse keizer cheese	7,5
Green salad	5
Mesclun salad - poached egg - Reypenaer VSOP cheese	7
Roasted carrot - basil pesto - stracciatella	8,5
Smoked beetroot - "tomasu" soy butter	7,5
BBQ "Garlic Naan"	8,5

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.

Sides

