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

Pata Negra (50g)	24
Enigma Picanha (50g)	22
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.)	29
Oysters - smokey vinegar - passion fruit (2 pcs.)	15
Tempura salmon - Oriental tartar sauce - lime leaf (2 pcs.)	15
BBQ artichoke - walnut vinaigrette - garden herbs	14
Holstein beef tataki - ponzu hazelnut - green onion	22
Karaage crispy chicken - green curry mayonnaise - peanut	15
Quesadilla - 4 cheeses - Salsa Seca	15
Cheese croquettes “Pas de rouge” - aioli - roasted almonds - parsley (6 pcs.)	13
Nigiri “Aged beef” - spicy soy glaze - horseradish (3 pcs.)	16
Garlic naan - anchovies - tomato pesto - rucola	15
“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

Cranberry - rhubarb wine - sage & kaffir - Dada Chapel Vodka - Acqua di Cedro

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

KUMO KISS 17

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

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

MOODY MELUMI 15

Watermelon - halloumi - lime - basil - Cointreau - Pisco

A salty-sweet summer situation watermelon, Pisco and halloumi doing things they probably shouldn't, but absolutely work.

WILD ORCHID 15

Strawberry - Blue Butterfly Tea - lime - lemongrass - Cachaça - Fiorente - Elixir d'Anvers - Havana Club White Rum 3Y

Strawberry, Cachaça and elderflower with a purple attitude - soft, sweet and just chaotic enough to start problems you'll enjoy.

MOON OVER BANGKOK 17

Rice - mango - cocos - lime - Supasawa - Sake White Snow Clouds - Buffalo Trace Bourbon

Tastes like a vacation that started classy and ended with questionable karaoke choices.

YALO SPRITZ 15

Strawberry - lemon - grapefruit - Liqueur de Violette - Tempus Crème de Noyaux - prosecco

Tired of Aperol Spritz? Time to level up with our own Yalo Spritz!

RUM BOOM BOOM 16

Tropical fruits - orange - lime - lemongrass - aromatic bitter - mint - Campari - La Hechicera - rum

Caribbean rum explosion with exotic fruits, that creates a bombastic taste!

CIAO BELLA 15

Basil - thyme - lime - Supasawa - Aqua di Cedro - Italicus - Malfy Gin Rosa

One sip and suddenly you speak with your hands.

NECTAR SMOKE 15

Nectarine - lime - honey - Chartreuse Yellow - Mezcal

Smoky Mezcal meets ripe nectarine and bright citrus in this smooth, lingering cocktail. Fruity, warm and quietly mysterious.

BLOODY MARY 15

Manzanilla Sherry - house bloody mix - Absolut Vodka - Akvavit

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

CHAMELEON 14

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

MOCKTAIL

SOFT CHAOS 9

Litchi - pineapple - lime - mint - Ginger Ale

Fresh and fruity, the kind of drink that accidentally becomes the highlight of the night.

SUNSET STATIC 9

Raspberry - sea buckthorn berry - lime - basil - grape juice

Sea buckthorn berry, known in Dutch as the "duindoornbes", elevates this mocktail to a next level.

Mocktails

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 13
Havana Especial 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 16
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