

YOPO

DINING MENU

YOPO

LUNCH & DINNER

Sample Menu

Menu items are subject to change

OYSTERS

Lindisfarne (Northumberland Coast, England) • 6 per piece

Served with Champagne Granita, Ancho Chilli, Shallot Vinegar & Lime

SMALL PLATES

Wholemeal Sourdough, Salted Butter & Olive Oil (V) • 5

Padrón Peppers & Huancaína (V) • 8

Parmesan Tapioca (V) • 7

Choriqueso Empanadas & Salsa Pebre (2 pieces) • 13

Grilled Octopus Skewer, Mustard, Capers & Oregano (2 pieces) • 13

Grilled Prawns, Garlic, Ginger & Ají Amarillo (2 pieces) • 15

Jamón Ibérico, Grilled Focaccia & Salsa Roja • 21

CRUDOS

Yellowtail & Ají Tiradito • 18

Sashimi of Yellowtail, Red Chilli, Sweet Potato Dressing, Green Herb & Yoghurt Dressing served with Plantain Chips

Sea Bass Crudo, Pear, Hazelnut & Soy • 17

Wild Sea Bass, Pear, White Soy with Onion Dressing, Radish & Bronze Fennel

Beef Tartare, Chilli & Cashew Cream • 19

Diced Seared Yorkshire Beef with Ají Pancha, Chives, Shallot, Red & Green Chilli, Olive Oil, Dark Soy, Cashew Cream,

Puffed Buckwheat, served with Blue Corn Tostadas & Lime

*Vegetarian (V) / Vegan (Ve). If you have any allergies or food intolerance, please advise a member of staff.
All prices include VAT. A discretionary 15% service charge will be added to your bill.*

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LARGER PLATES

Smoked Ricotta Ravioli, Pumpkin & Truffle • 31

Ravioli filled with Ricotta Mustia, Delica Pumpkin Purée, Parmesan Cream & Spanish Winter Truffle

Josper-grilled Fosse Meadows Chicken Breast, Mushrooms, Garlic & Sherry Vinegar • 29

Josper-grilled Chicken Breast, Hen of the Woods, Shiitake & Oyster Mushrooms, Garlic & Sherry Vinegar

Daphne's Welsh Lamb with Adobo & Tropea Onion • 37

Grilled Daphne's Welsh Lamb, Sauce of Peppers, Coriander, Tomato, Chilli, Kales & Tropea Onion

Grilled Halibut, Butter Beans, Chorizo & Cabbage • 33

Pan-roasted Halibut, Judión Butter Beans, Chorizo & Hispi Cabbage

Josper-grilled Sirloin & Chimichurri • 49

300g Sirloin Steak, Hennisfield Farm, Derbyshire, Grilled Spring Onions & Chimichurri

VEGETABLES

Aubergine, Sesame & Soy (Ve) • 12

Burrata, Salsa Macha, Citrus & Pumpkin Seeds (V) • 15

Baby Gem Lettuce, Anchovy, Parmesan & Green Goddess (V) • 11

Grilled Tenderstem Broccoli & Black Sesame Mole (V) • 13

Rosemary & Red Onion Hashed Potatoes (V) • 11

DESSERTS

Tres Leches Cake, White Chocolate & Clementine • 12

Vanilla Sponge soaked in Coconut Milk, Citrus Mousse & Mascarpone Cream

Smoked Dark Chocolate Mousse, Mango & Chilli • 13

Smoked 72% Peruvian Dark Chocolate, Mango Compote, Mango Chilli Sorbet & Cocoa Nibs

Corn Cake, Chamomile & Condensed Milk Ice Cream • 11

Peruvian Corn Cake, Chamomile Anglaise & Condensed Milk Ice Cream

Selection of Cheese from Fromagerie Beillevoire, Candied Pecan & Quince • 18

Served with Seeded Crackers (Gf) Quince Paste & Candied Pecans

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VEUVE CLICQUOT SET LUNCH

Wednesday - Saturday

2 courses • £25 per person | 3 courses • £30 per person
including a Glass of Veuve Clicquot Champagne

OYSTERS & SOURDOUGH

Available as a supplement

Lindisfarne (Northumberland Coast, England) • £5 per piece
Wholemeal Sourdough, Salted Butter & Olive Oil (V) • £6

STARTER

Choose from

Burrata, Citrus & Salsa Macha (V)
Yellowtail, Radish, Pickled Jalapeño & Onion Dressing
Ibérico Chorizo & Pan con Tomate

MAIN

Choose from

Butter Milk Fried Chicken, Radicchios & Parmesan
Adobo Lamb Shoulder, Kales & Chickpeas
Smoked Ricotta Ravioli, Pumpkin & Truffle (V)

SIDES • £7

House Fries & Chipotle Aioli
Green Salad dressed with Guacatillo

DESSERT

Choose from

Tres Leches Cake, White Chocolate & Clementine
Smoked Dark Chocolate Mousse, Mango & Chilli

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YOPO

MANDRAKE CLASSIC COCKTAILS

Mangosteen • 24

Mangosteen-Infused Patrón Silver Tequila
Lime Juice
Chipotle Agave
Jalapeño Vinegar
Grapefruit Soda

Flores Sana • 22

Tonka Beans-Infused Grey Goose Vodka
Orange Liqueur
Passion Fruit Purée
Sugar Syrup
Lime Juice

Sea Of Light • 25

Cardamom-Infused Patrón Reposado
Orange Liqueur
Clarified Orange
Sour Mix
Agave Water

Jukai • 21

Goji Berries-Infused Bombay Sapphire Gin
Green Tea & Hibiscus Liqueur
Goji, Raspberries & Strawberries
Lemon Thyme
Rose Tea Syrup
Lemon Juice

Bird Of Paradise • 20

Bacardí Carta Blanca Rum
Bacardí Ocho Rum
Cachaça
Homemade Cashew Coconut Cinnamon Syrup
Puerto Rican Coconut Cream
Bergamot Juice
Lime Juice

Tears Of God • 24

Vanilla-Infused Belvedere Vodka
Clarified Passion Fruit
Vanilla Syrup
Veuve Clicquot Champagne
Passion Fruit Pearls

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SIGNATURE COCKTAILS

Blood Moon • £21

Chorizo Fat Washed Ojo De Dios Mezcal
Chilli Infused Aperol
Beirao Liqueur
Blood Orange Cordial
Chipotle Liqueur
Lime Juice

Aetheria • £22

Butterfly Pea Flowers infused with Grey Goose Vodka
St Germain Liqueur
Bergamot Liqueur
Pineapple
Coconut
Jasmine
Sour Mix

Amber • £21

Black Cardamon Infused Bacardi Carta Blanca
Mozart Chocolate Liqueur
Gentian Liqueur
Lemon Juice
Cinnamon
Ginger
Mayple Syrup
Ginger Ale

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Hydra • £23

Bombay Citron Papa Salt Gin
Everleaf Marine
Blue Spiruline
Lemon Thyme & Kaffir Leaves
Vanilla & Rosemary
Veuve Clicquot Champagne

Quinta Essentia • £23

Anima Mundi Dream Tea infused Patron Silver Tequila
Coconut Liqueur
Kumquat Liqueur
Raspberry & Strawberry Syrup
Lime Juice
Orange Bitter

Kalamansi • £21

Anima Mundi Calm & Restore Tea infused -
Bombay Sapphire Gin
Elderflower Liqueur
Kalamansi Juice
Camomile Syrup

YOPO

CHAMPAGNE & SPARKLING WINES

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125 ml/bottle

NV Veuve Clicquot Brut Yellow Label	24/145
NV Veuve Clicquot Brut Rosé	32/180
NV Bruno Pallaird Rose	39/185
NV Taittinger Brut Réserve	165
NV Ruinart Blanc de Blancs	190
Petite Porte Noire Grand Cru Blanc de Blancs	190
NV Ruinart Rosé	200
NV Billecart-Salmon Brut Rosé	200
2009 Billecart-Salmon Brut Vintage	220
Porte Noire Grand Cru Blanc de Blancs Vintage 2013	330
NV Veuve Clicquot Yellow Label Magnum	350
NV Veuve Clicquot La Grande Dame	490

PRESTIGE CHAMPAGNE

by the bottle

NV Krug Grande Cuvée	650
2002 R.D. Bollinger Extra Brut	650
2012 Dom Pérignon Brut	700
Dom Pérignon P2	850

NON-ALCOHOLIC

125 ml/bottle

French Bloom Le Blanc Organic	15/85
French Bloom Le Rosé Organic	16/90

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WINE LIST

WHITE

175 ml/bottle

Grillo, Fondo Antico - Italy (Sicily)	9.5/42
Picpoul de Pinet, Mas de Daumas Gassac - France (Languedoc-Roussillon)	11/49
Sauvignon Blanc, Caythorpe - New Zeland (Marlborough)	12.5/56
Gruner Veltliner, Stefan Pratsch - Austria (Weinviertel)	13.50/64
Pinot Grigio, Channing Daughters - USA (Long Island, New York)	14.5/69
Albarino, Bodegas Chaves - Spain (Galicia)	16.5/74
Semillon & Sauvignon Blanc, Château Suduiraut - France (Bordeaux)	17.5/83
Chardonnay, Presquile - USA (Santa Barbara)	19/93
Etna Bianco, Fondo Antico - Italy (Sicily)	21/104
Chablis, Georges Deschamps - France (Chablis)	24/119
Riesling, Justin Boxler - France (Alsace)	26/124

ROSÉ

Minuty Prestige, Côtes de Provence Rosé, France	13.5/59
Château Minuty Rosé et Or, Côtes de Provence, France	16.5/79
Château d'Eclans Rock Angel, Côtes de Provence, France	29/125
Château Minuty 281, Côtes de Provence, France	35/144

RED

Grenacha, Carlos Sanchez - Spain (La Mancha)	9.5/42
Nero d'avola, Fondo Antico - Italy (Sicily)	11/49
Bordeaux Superior, Grand Fracais - France (Bordeaux)	12.5/54
Pinot Noir, Antonie de la Frange - France (Loire)	13.5/63
Freshco, Howard's Folly - Portugal (Alentejo)	15/69
Dolcetto, Le Strette - Italy (Piedmont)	16/74
Rasteau, Famille Perrin - France (Rhône)	17/83
Rioja, Panoramico - Spain (Rioja)	19/96
Chianti, Castello di Ama - Italy (Tuscany)	21/104
Bourgogne Rouge, Numa Cornut - France (Burgundy)	26/119
Nebbiolo, Clendenen - USA (Santa Barbara)	29/124

SWEET

70ml/375 ml

Muscat Beaumes de Venise, Famille Perrin - France (Rhône)	
Riesling Late Harvest, HJ Wiemer - USA (Finger Lakes, New York)	2.5/54
Sauternes, Château Suduiraut - France (Bordeaux)	19.5/76
Tokaji Szamorodni, Kikelet - Hungary (Tokaji)	23/93
	28/104

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WHITE

by the bottle

2022	Vette di San Leonardo Sauvignon Blanc, Tenuta San Leonardo, Trentino, Italy	65
2022	Sancerre Prestige, Domaine de la Gemière, Loire Valley, France	82
2020	Mandolás Dry Furmint, Oremus, Tokaj, Hungary	82
2022	Bramito Chardonnay, Castello della Sala, Antinori, Umbria, Italy	85
2020	Clos Stegasta Assyrtiko, T-Oinos, Greece	110
2017	Château Lespault-Martillac Blanc, Pessac-Léognan, Bordeaux, France	128
2022	Châteauneuf-du-Pape Blanc, Domaine de Beurenard, Rhône Valley, France	156
2019	Condrieu L'Octroi, Domaine Pierre Gaillard, Rhône Valley, France	170
2018	Puligny-Montrachet, Domaine de la Choupette, Burgundy, France	215
2018	Chassagne-Montrachet, Domaine Fernand & Laurent Pillot, Burgundy, France	225
2019	Hermitage Blanc les Miaux, Ferraton Père & Fils, Rhône Valley, France	225
2020	Meursault Les Grands Charrons, Domaine Michel Bouzereau, Burgundy, France	230

RED

2020	Corralillo Carmenère, Matetic, Colchagua Valley, Rapel, Chile	65
2019	Terre di San Leonardo, Tenuta San Leonardo, Trentino, Italy	75
2019	Barda Pinot Noir, Chacra, Patagonia, Argentina	91
2021	Il Bruciato, Tenuta Guado al Tasso, Tuscany, Italy	115
2018	Chorey-lès-Beaune, Domaine Tollot-Beaut, Burgundy, France	135
2015	Riserva Costasera Amarone della Valpolicella Classico, Masi, Veneto, Italy	145
2018	Brunello di Montalcino, Padelletti, Tuscany, Italy	195
2015	Château Batailley, Pauillac, Bordeaux, France	275
2015	Château Fleur Cardinale, Saint-Emilion, Grand Cru, France	290
2017	Barolo Bussia, Prunotto, Piedmont, Italy	300
2018	Sassicaia, Tenuta San Guido, Tuscany, Italy	850

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