

YOPO

ZAYTOUN

Made to share. Made to connect.

EVENTS MENU

3 COURSES | £70 PER PERSON

MEZZE

To share

Flatbread & olive oil bread (g)

Tzatziki, mint, candied walnuts (d, n)

Hummus, sun-dried tomato, sumac (se) (vg)

MAINS

Choose from

Poussin chicken, toum, house-made pickles, chicken jus (su)

Miso glazed aubergine, emulsified soya & lemon dressing, sesame seeds (so, se) (vg)

SIDES

To share

Crispy batata harra potatoes

DESSERTS

Choose from

Dark chocolate mousse, coffee crumble, olive oil (g, e)

Seasonal fruits (vg)

Vegetarian (v) / Vegan (vg) / Gluten (g) / Dairy (d) / Nuts (n) / Sulphites (su) / Sesame Seeds (se) / Soya (so) / Eggs (e)

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

YOPO

ZAYTOUN

Made to share. Made to connect.

EVENTS MENU

3 COURSES | £85 PER PERSON

MEZZE

To share

Flatbread & olive oil bread (g)

Tzatziki, mint, candied walnuts (d, n)

Hummus, sun-dried tomato, sumac (se) (vg)

STARTERS

Choose from

Yellowtail, burnt lemon gel, preserved lemon, green chillies (f)

Beetroot carpaccio, vegan ricotta, candied walnuts (n) (vg)

MAINS

Choose from

Poussin chicken, toum, house-made pickles, chicken jus (su)

Miso glazed aubergine, emulsified soya & lemon dressing, sesame seeds (so, se) (vg)

SIDES

To share

Crispy batata harra potatoes (g)

DESSERTS

Choose from

Dark chocolate mousse, coffee crumble, olive oil (g, e)

Seasonal fruits (vg)

Vegetarian (v) / Vegan (vg) / Gluten (g) / Dairy (d) / Nuts (n) / Sulphites (su) / Sesame Seeds (se) / Soya (so) / Eggs (e)

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YOPO

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EVENTS MENU

3 COURSES | £110 PER PERSON

MEZZE

To share

Flatbread & olive oil bread (g)

Tzatziki, mint, candied walnuts (d, n)

Hummus, sun-dried tomato, sumac (se) (vg)

STARTERS

Choose from

Yellowtail, burnt lemon gel, preserved lemon, green chillies (f)

Burrata, heritage tomato consommé, chermoula (d) (v)

Beetroot carpaccio, vegan ricotta, candied walnuts (n) (vg)

MAINS

Choose from

Poussin chicken, toum, house-made pickles, chicken jus (su)

Grilled butterfly seabass, ladolemono sauce, parsley, sea herbs (f)

Cauliflower, red pepper sauce, tahini, garden herbs (se, n) (vg)

Miso glazed aubergine, emulsified soya & lemon dressing, sesame seeds (so, se) (vg)

SIDES

To share

Baby carrots, cumin, Greek honey, feta mousse (d)

Crispy batata harra potatoes (g)

DESSERTS

Choose from

Dark chocolate mousse, coffee crumble, olive oil (g, e)

Traditional pistachio and walnut baklava, clotted cream (n, d, g)

Seasonal fruits (vg)

Vegetarian (v) / Vegan (vg) / Gluten (g) / Dairy (d) / Nuts (n) / Sulphites (su) / Sesame Seeds (se) / Soya (so) / Eggs (e)

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