

YOPO

EVENTS | CANAPÉS

SEAFOOD • 7

Salt Cod Croqueta & Piquillo Pepper

Croqueta of Freshly Salted Cod, Onions, Garlic, Parsley, Chives, Chilli & Piquillo Pepper, paned in Panko Bread Crumbs, fried then dusted with Smoked Paprika

Crab Tostada, Apple & Caviar (Gf)

Yellow Corn Tostada, mix of Crab, Crème Fraiche, Gala Apple, Shallots, Chives and Red Chilli, garnished with Samphire & Sturia Oscietre Caviar

Fried Cod Taco, Cabbage & Jalapeño Yoghurt

Cod crumbed with Maize, Coleslaw of Cabbage, Coriander and Yoghurt Tartare with Pickled Jalapeño, Lemon & Capers

Grilled Octopus Skewer, Padron Peppers & Courgette (Gf)

Josper Grilled Octopus, Padron Peppers & Courgette skewered, dusted with Cumin & Smoked Paprika, served with Mustard Miso

Grilled Prawn Skewer & Pineapple Butter (Gf)

Prawns grilled, brushed with Pineapple and Aji Amarillo Butter finished with Dried Chilli & Lime

VEGETARIAN / VEGAN • 5

Sweet Potato Tostada, Salsa Macha & Goat Cheese (Gf, V)

Sweet Potato roasted with Thyme & Garlic, Goats Curd, Pickled Red Onion, Coriander, Salsa Macha & Candied Pumpkin Seeds

Broccoli & Pea Tostada with Guacatillo (Ve)

Grilled Tenderstem Broccoli, Peas, Pumpkin Seed Salsa, Candied Pumpkin Seed & Blue Corn Tostada

Black Bean, Corn & Smoked Cheese Empanada (Gf, V)

Masa Harina (Corn Pastry) filled with Black Beans, Grilled Onion, Garlic, Cumin, Corn and Scarmoza, served with Salsa Verde

Aubergine, Scamorza & Green Chimichurri Bun (V)

Ciabatta Bun, grilled then filled with Josper roasted Aubergine, Pickled Onion, Smoked Mozzarella & Green Chimichurri

*Vegetarian (V) / Vegan (Ve) / Dairy Free (Df) / Gluten Free (Gf).
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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EVENTS | CANAPÉS

MEAT • 7

Choripan, Chorizo, Chimichurri & Aioli

Soft Brioche Bun filled with Grilled Chorizo, Red Chimichurri & Chipotle Aioli

Pork Belly Taco, Pickled Pepper & Tomatillo Salsa

Roasted Pork Belly, Yellow Corn Taco, Guindillas Peppers, Tomatillo & Jalapeño Salsa

Adobo Lamb Tostada & Gucatillo (Df, Gf)

Yellow Corn Tostada with Lamb Shoulder Slow Cooked in Adobo with Gucatillo & Pickled Jalapeño Garnish

Ají Amarillo Chicken Antichucos (Skewers) (Df, Gf)

Skewers of Free-Range Chicken Breast marinated in Miso, Ají Amarillo & Lime, garnished with Sesame Seeds, Chives & Chilli Flakes

DESSERT • 6

Chocolate, Coconut & Cherry Bonbon (Ve)

Chocolate & Coconut Ganache filled with Amarena Cherry, hand dipped in Chocolate & Cocoa Nibs

White Chocolate & Mango Ice Cream Sandwich (Gluten free on request)

Vanilla & Mango Parfait, Almond Short Bread, hand dipped in White Chocolate & finished with Lime Zest

Alfajore, Passionfruit & Dulce de Leche (Gluten free on request)

Traditional Argentinian Short Bread filled with Dulce de Leche & Passionfruit Jam

Strawberry & Guava Cheesecake Tart

Strawberry & Guava Compôte, Fresh Strawberries with Lemon Zest, CheeseCake Mousse & Pâte Sablée Tart Shell

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EVENTS | BOWL FOOD

BOWL FOOD • 9

Hot Smoked Salmon, Avocado, Jalapeño & Coriander (Gf)

Ratte Potatoes dressed with Beurre Noisette, Capers, Black Pepper & Parsley topped with Hot Smoked Salmon, Avocado, Pickled Jalapeño & Coriander

Fried Chicken, Chipotle Aioli & Guindillas Peppers

Butter Milk marinated Fried Chicken, coated in Spiced Flour Mix, served with Guindillas Peppers & Chipotle Aioli

Smoked Ricotta Ravioli, Courgette, Basil & Buckwheat (V)

Ravioli filled with Ricotta Mustia & Potato, Courgette & Basil Puree, puffed Buckwheat & Lemon Zest

Tomato Bomba Rice (Df, Gf, Ve)

Bomba Rice cooked with Tomato Coriander, Parsley, Shallots & Garlic, mixed with Courgette, Sauteed Spinach, Pumpkin Seeds, Pine Nuts & Puffed Buckwheat

Mini Cheeseburger

Brioche Bun, Dry Aged Beef Patty, Smoked Cheddar, Lettuce, Pickled Jalapeño, Gherkin & Pickled Onion

Chunky Chips & Chipotle Aioli • 7

Koffman Potatoes Large Fries served with Chipotle Aioli

SWEET BOWL FOOD

Coconut Parfait, Melon & Blueberries (Gf, V)

Coconut Milk Parfait, served with Charentais Melon in Spiced Syrup, Blueberries & Coconut Chips

Pavlova, Mango, Passion Fruit & Vanilla Cream (Gf, V)

Baked Meringue with Soft Centre, Vanilla Chantilly Cream, Mango & Passion Fruit

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