

# YOPO

EVENTS | CANAPÉS

## SEAFOOD • £7

### Salt Cod Croqueta & Piquillo Pepper

*Croqueta of Freshly Salted Cod, Onions, Garlic, Parsley, Chives, Chilli & Piquillo Pepper, coated in Panko Bread-crumbs, fried and dusted with Smoked Paprika*

### 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)

*Grilled Prawns, brushed with Pineapple and Ají Amarillo Butter finished with Dried Chilli & Lime*

## VEGETARIAN / VEGAN • £5

### Aubergine, Salsa Macha & Goat's Cheese (Gf)

*Fried Aubergine with Miso, Goat's Curd, Pickled Red Onion, Coriander, Salsa Macha, and Candied Pumpkin Seeds*

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

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

### Mushroom, Ricotta & Green Chimichurri Bun

*Ciabatta Bun, grilled then filled with Josper Roasted Mushroom, Pickled Onion, Smoked Ricotta & 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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## MEAT • £7

Choripan, Chorizo, Chimichurri & Aioli

*Ciabatta Bun filled with Grilled Chorizo, Piquillo Pepper, 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 & Guacatillo (Df, Gf)

*Yellow Corn Tostada with Lamb Shoulder Slow Cooked in Adobo with Guacatillo & 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*

Milk Chocolate, Salted Hazelnut Praline & Almond Sablé

*Hazelnut Praline Ganache, Almond Sablé Biscuit, covered in Milk Chocolate*

Vanilla Cheesecake Tart, Grapefruit & Pistachio

*Vanilla Cheesecake Mousse, Grapefruit Jam & Candied Pistachio*

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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, Pumpkin, Truffle & Sage (V)

*Ravioli filled with Ricotta Mustia, served with Roasted Pumpkin & Truffle Purée, Pumpkin Seeds & Sage*

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 • £9

Spice-Roasted Apple, Calvados Caramel & Buckwheat Choux

*Apples slowly cooked in Calvados Caramel, Buckwheat Choux & Pistachio Cream*

Pavlova, Pineapple, Mint, Coconut & Coconut Chantilly

*Vanilla Pavlova, Pineapple & Mint Compote, Coconut Chips & Whipped Cream (Vegan on Request)*

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