

YOPO

DINING MENU

YOPO

LUNCH & DINNER

OYSTERS

Lindisfarne (Northumberland Coast, England) • 5 per piece

Jérôme Miet Special (Normandy, France) • 6 per piece

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

SMALL PLATES

Wholemeal Sourdough, Salted Butter & Olive Oil (V) • 6

Padrón Peppers & Huancaína (V) • 8

Parmesan Tapioca (V) • 7

Choriqueso Empanadas & Chimichurri (2 pieces) • 11

Grilled Octopus Skewer, Mustard, Capers & Oregano (1 piece) • 8

Grilled Prawn Skewers, Salsa Macha & Lime (2 pieces) • 13

Portland Crab, Brioche, Chipotle & Sturia Oscietra Caviar • 19

Jamón Ibérico, Grilled Focaccia & Salsa Roja • 21

CEVICHEs / CRUDOS

Yellowtail & Aji Tiradito • 18

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

Sea Bass Ceviche, Tepache & Mango • 17

Wild Seabass, Aji Amarillo, Pineapple Leche de Tigre, Washed Onion, Mango, Coriander & Bronze Fennel

Beef Tartare, Chilli & Cashew Cream • 19

Diced Seared Beef Fillet with Aji 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, Asparagus, Morels & Wild Garlic • 29
Ravioli filled with Ricotta Mustia, Jerusalem Artichoke, Parmesan, Potato Cream & Spanish Winter Truffle
- Grilled Fosse Meadows Chicken Breast, Sweetcorn, Garlic & Sherry Vinegar • 27
Josper Grilled Chicken Breast, Garlic, Sherry Vinegar, Grilled Sweetcorn & Parmesan Polenta
- Daphne's Welsh Lamb with Adobo & Tropea Onion • 35
Grilled Daphne's Welsh Lamb, Sauce of Peppers, Coriander, Tomato, Chilli, Kales & Tropea Onion
- Grilled Turbot, Peas, Courgettes & Ají Amarillo Butter • 33
Pan-roasted Turbot, New Season's Peas, Courgettes with Ají Amarillo & Pineapple Butter
- Josper Grilled Sirloin & Pebre Salsa • 49
300g Sirloin Steak, Hennisfield Farm, Derbyshire, Grilled Spring Onions & Pebre Salsa

VEGETABLES

- Smoked Quinoa, Tomato, Feta, Chilli & Cumin • 13
- Aubergine, Sesame & Soy (Ve) • 12
- Burrata, Sikil Pak, Green Beans, Almonds & Apricot (V) • 15
- Baby Gem Lettuce, Anchovy, Parmesan & Green Goddess • 11
- Grilled Tenderstem Broccoli & Black Sesame Mole (V) • 13
- Rosemary & Red Onion Hashed Potatoes • 11

DESSERTS

- White Chocolate Alfajore, Guava & Dulce de Leche • 6 per piece
Traditional Argentinian Alfajores Biscuits with Dulce de Leche & Guava Jam, dipped in Single Variety White XOCO Chocolate
- Strawberry & Blood Orange Cheesecake • 12
Goat Cheese Mousse Piped on a Crushed Buckwheat Biscuit Base with Strawberry Compote, Fresh Strawberries & Blood Orange Confit
- Mezcal & Chocolate Royal, Coconut & Salted Caramel Ice Cream • 13
Mezcal & Chocolate Mousse with Hazelnut, Chocolate Sponge, Cocoa Meringue, Coconut & Salted Caramel Ice Cream, Candied Coconut, Ojo de Dios ODD Café & Coffee Jelly
- Sorrel Sorbet, Raspberry & Mezcal Granita • 11
Sorrel Sorbet, Raspberry, Hibiscus Mezcal Granita, Fresh Raspberries & Spice Syrup
- Selection of Cheese from Fromagerie Beillevaire, Candied Pecan & Quince • 17
Served with Seeded Crackers (Gf) Quince Paste & Candied Pecans

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VEUVE CLICQUOT SET LUNCH

Wednesday - Saturday

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

OYSTERS & SOURDOUGH

Available as a supplement

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

STARTER

Choose from

Burrata, Sikil Pak, Green Beans, Almonds & Apricot (V)
Yellowtail, Radish, Pickled Jalapeño & Onion Dressing
Ibérico Chorizo & Pan con Tomate

MAIN

Choose from

Butter Milk Fried Chicken, Bitter Leaves & Parmesan
Adobo Lamb Shoulder, Kales & Chickpeas
Bomba Rice, Roasted Roscoff Onion & Artichokes (Ve)

SIDES • £7

House Fries & Chipotle Aioli
Green Salad dressed with Guacatillo

DESSERT

Choose from

Islands Chocolate Royal, Salted Caramel & Coconut Ice Cream
Strawberry & Blood Orange Cheesecake
Mezcal Granita & Coconut Sorbet (Ve)

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MANDRAKE CLASSIC COCKTAILS • £20

Mangosteen

Mangosteen-Infused Patrón Silver Tequila

*Lime Juice
Chipotle Agave
Jalapeño Vinegar
Grapefruit Soda*

Flores Sana

Tonka Beans-Infused Grey Goose Vodka

*Orange Liqueur
Passion Fruit Puree
Sugar Syrup
Lime Juice*

Sea Of Light

Cardamom-Infused Patrón Reposado

*Orange Liqueur
Clarified Orange
Sour Mix
Agave Water*

Tears Of God

Vanilla-Infused Belvedere Vodka

*Clarified Passion Fruit
Vanilla Syrup
Veuve Clicquot Champagne
Passion Fruit Pearls*

Carnivorous Lady

Woodford Reserve Whiskey

*Martini Rubino Vermouth
Campari
Crème de Fraise
Tomato Ponzu*

Bird Of Paradise

Bacardí Carta Blanca Rum

Bacardí Ocho Rum

Cachaça

Homemade Cashew Coconut Cinnamon Syrup

Puerto Rican Coconut Cream

Bergamot Juice

Lime Juice

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SIGNATURE COCKTAILS • £20

Heka

Marigold Tea & Dandelion-Infused Bombay Sapphire Gin
Ginger Liqueur
Dandelion Syrup
Clarified Mango Juice
Sour Mix

Yagé

Tropical Skinned Fruits-Infused Bacardí Carta Oro Rum
Sarsaparilla-Infused Aperol
Amaro Averna
Hazelnut Liqueur
Tamarind

Chado

Sencha Green Tea-Infused Belvedere Vodka
Yuzu Sake
Bergamot Juice
Apple Juice
Mint Syrup
Shiso Syrup

Wicca

Sage-Infused St-Germain
Crème de Mûre
Violet Liqueur
Veuve Clicquot Champagne

Jukai

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

Cacao

Chocolate Cacao Husk Tea-Infused Grey Goose Vodka
Ojo de Dios Café Mezcal
Hazelnut Liqueur
Maca-Infused Coconut Milk
Amaretto Liqueur
Coffee Espresso
Maple Syrup
Hazelnut Praline

Moksha

Marigold-Infused Bombay Sapphire Gin
Coconut Turmeric
Papaya Chutney
Lemon Juice
Dandelion Syrup
Aperol

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CHAMPAGNE & SPARKLING WINES

CHAMPAGNE & SPARKLING WINES	125 ml/bottle
NV Veuve Clicquot Brut Yellow Label	24/145
NV Veuve Clicquot Brut Rosé	32/180
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
2022	Vinho Verde Anjos de Portugal, Quinta da Lixa, Portugal	9.5/40
2021	Pinot Grigio Riserva, Mezzacorona, Trentino, Italy	11/47
2022	Picpoul de Pinet St Clair, Luvignac, Languedoc-Roussillon, France	11.5/50
2022	Two Rivers Convergence Sauvignon Blanc, Marlborough, New Zealand	15/60.5
2022	Gavi di Gavi La Meirana, Broglia, Piedmont, Italy	15.5/65.5
2021	Pouilly-Fumé Les Chailloux Silex, Domaine Chatelain, Loire Valley, France	16.5/71
2022	Chablis Domaine Sainte Claire, Jean-Marc Brocard, Burgundy, France	18/80.5
2021	North Coast Chardonnay, Buena Vista, California, USA	20.5/100
2019	Bourgogne Chardonnay, Bernard Millot, Burgundy, France	21/120
ROSE		
2022	Minuty Prestige, Côtes de Provence Rosé, France	13.5/65
2022	Château Minuty Rosé et Or, Côtes de Provence, France	16.5/80
2021	Château d'Eclans Rock Angel, Côtes de Provence, France	29/125
2020	Château Minuty 281, Côtes de Provence, France	32/165
RED		
2021	Montipagano Montepulciano d'Abruzzo, Umani Ronchi, Abruzzo, Italy	9.5/40
2021	Regaleali Rosso Nero d'Avola, Tasca, Terre Siciliane, Italy	11/43
2018	Conde Valdemar, Rioja Crianza, Bodegas Valdemar, Rioja, Spain	12.5/52
2021	Duboeuf Fleurie, La Madone, Beaujolais, France	13.5/60.5
2020	1 Malbec, Pulenta Estate, Mendoza, Argentina	16.5/65.5
2019	Crozes-Hermitage La Matinière Rouge, Ferraton, Rhone Valley, France	17.5/71
2020	Savigny-les-Beaune, Les Forneaux, Domaine Joël Remy, Burgundy, France	21/85
SWEET		70ml/375 ml
2022	Finca Antigua Moscatel Naturalmente Dulce, La Mancha, Spain	10/47
2022	Maculan Dindarello, Veneto, Italy	11/50
2020	La Fleur d'Or, Sauternes, Bordeaux, France	14/58

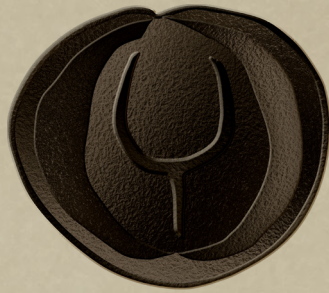
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WHITE	by the bottle
2022 Vette di San Leonardo Sauvignon Blanc, Tenuta San Leonardo, Trentino, Italy	65
2022 Sancerre Prestige, Domaine de la Gemière, Loire Valley, France	82
2020 Mandolás Dry Furmint, Oremus, Tokaj, Hungary	82
2022 Bramito Chardonnay, 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, Rhone 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 Pilot, 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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