

YOPO

DINING MENU

Welcome to

YOPO

... an oasis of culinary refinement and South American allure.
Immerse yourself in our sanctuary of flavours, where each dish is a masterpiece of artistry and taste. Allow our unique ambiance to transport you beyond the ordinary and into the realm of extraordinary as we take you on a sensory journey.

YOPO

LUNCH & DINNER

OYSTERS

Lindisfarne (Northumberland Coast, England) • 5 per piece

Ostra Regal (Conche de Bannow, Ireland) • 6 per piece

(Served with Champagne Granita & Lime)

SMALL PLATES

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

Padron Peppers, Smoked Ricotta & Lemon (V) • 8

Parmesan Tapioca (V) • 7

Duck & Cherry Empanada • 11 (2 pieces)

Grilled Octopus, Potato & Hot Smoked Paprika • 17

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

Jamón Ibérico, Grilled Sourdough & Salsa Roja • 17

CEVICHES / CRUDOS

Yellowtail & Ají Tiradito • 17

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

Scallop Ceviche, Tomatillo & Pear • 19

Hand-dived Seared Scallop from Scotland, Tomatillo Salsa, Jalapeño, Pickled Fennel, Pear, Physalis, Coriander & Bronze Fennel

Tuna Tartare, Chilli & Cashew Cream • 21

Line-caught Yellowfin Tuna with Ají Panca, 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.
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LUNCH & DINNER

LARGER PLATES

Smoked Ricotta Ravioli, Parmesan, Jerusalem Artichoke & Truffle • 33

Ravioli filled with Ricotta Mustia, Jerusalem Artichoke, Parmesan, Potato Cream & Spanish Winter Truffle

Fosse Meadows Chicken Breast, Mushrooms, Garlic & Sherry Vinegar • 31

Slow-cooked Breast grilled, served with Hen Of The Woods & Oyster Mushrooms sautéed with Garlic, Parsley, Pine Nuts &

Sherry Vinegar

Roast Halibut, Chickpeas, Chorizo & Brussels Sprouts • 29

Pan-roasted Halibut, Chickpea Puree, sautéed Brussels Sprouts Leaves & Chorizo

Josper Grilled Sirloin & Pebre Salsa • 49

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

VEGETABLES

Roasted Beets, Radish, Feta & Pickled Jalapeño (V) • 12

Aubergine, Sesame & Soy (Ve) • 11

Burrata, Citrus & Salsa Macha (V) • 15

Baby Gem Lettuce, Anchovy, Parmesan & Green Goddess • 11

Grilled Tender Stem Broccoli, Romanesco & Black Sesame Mole (V) • 13

Rosemary & Shallot Hashed Potatoes • 11

DESSERTS

Dark Chocolate Alfajore, Passion Fruit & Dulce de Leche • 6 per piece

Traditional Argentinian Alfajores Biscuits with Dulce de Leche & Passion Fruit Jam, dipped in 80% Xoco Chocolate

Chestnut, Cumquat & Coffee Cheesecake • 11

Goat Cheese Mousse piped on a base of Crushed Buckwheat Biscuit with Chestnut Jam, Cumquat & Orange Confit

Mezcal & Chocolate Royal, Banana & Coconut Ice Cream • 13

Mezcal & Chocolate Mousse with Hazelnut, Chocolate Sponge, Cocoa Meringue, Banana Ice Cream, candied Coconut, Ojo de

Dios Odd Café Coffee Jelly

Sorrel Sorbet, Pistachio & Clementine • 12

Sorrel Sorbet with Dill, Pistachio Brown Butter Financer & Clementine dressed in Spice Syrup

Selection of Cheese from Fromagerie Beillevoire, Candied Pecan & Quince • 17

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

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VEUVE CLICQUOT | SET LUNCH
Wednesday - Saturday 12.00 to 15.00 for up to 6 people

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

OYSTERS & SOURDOUGH

Lindisfarne (Northumberland Coast, England) • £5 per piece
Ostra Regal (Conche de Bannow, Ireland) • £6 per piece
(Served with Champagne Granita, Ancho Chilli & Shallot Vinegar)
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, Bitter Leaves & Parmesan
Beef Short Ribs, Pumpkin, Chickpeas & Sherry Vinegar Onions
Bomba Rice with Tomatoes, Roasted Tropea Onion & Artichokes (Ve)

SIDES • £7

House Fries & Chipotle Aioli
Green Salad dressed with Guacatillo

DESSERT

Choose from

Islands Chocolate Royal, Banana & Coconut Ice Cream
Chestnut, Cumquat & Coffee Cheesecake
Mezcal Granita & Clementine Sorbet (Ve)

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SUNDAY BRUNCH
Every Sunday from 12.00 to 16.00

• £70pp or Upgrade Your Brunch Experience:
Free-Flowing Cocktails • £105pp
Free-Flowing Rosé • £115pp
Free-Flowing Veuve Clicquot Champagne (up to 6 people) • £155pp

For Free-Flowing Cocktails Upgrade, *Choose From:*

Eternity | Flores Sana | Shiso

OYSTERS TO START

Lindisfarne (Northumberland Coast, England) • 5 per piece
Ostra Regal (Conche de Bannow, Ireland) • 6 per piece
(Served with Champagne Granita & Lime)

FOR THE TABLE

Wholemeal Sourdough, Salted Butter & Olive Oil (V)
Padron Peppers & Smoked Chilli Salt (Ve)
Guacamole, Tomato Chipotle & Corn Chips (Ve)
Parmesan Tapioca

MAIN

Choose from

Chorizo, Poached Egg Muffin & Chimichurri Hollandaise
Buckwheat Crêpe, Wild Mushrooms, Smoked Ricotta & Courgettes (V)
Butter Milk Fried Chicken, Rocket & Parmesan
Ricotta Pancake, Hot Smoked Salmon, Salmon Roe, Sea Herbs & Lime

FLOWING SIDES

House Fries & Chipotle Aioli (V)
Green Salad, Herbs, Lime & Olive Oil (Ve)

DESSERT

Guatemalan Chocolate Mousse, Cherries, Buckwheat & Coconut (Ve)

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COCKTAIL LIST

Lotus • 20

Bacardi Carta Blanca Coconut Flakes Infused, Ardbeg 10 Year Old Whisky, Lotus Root Syrup, Ginger Juice & Lemon Juice

Sea Of Light • 20

Patrón Reposado Cardamom Infused, Orange Liqueur, Clarified Orange, Sour Mix & Agave Water

Nashi • 20

Hennessy V.S.O.P Nashi Pear Infused, Zedda Piras Berries Liqueur, Grapefruit Juice, Lemon Juice & Homemade Grenadine Syrup

Tears Of God • 20

Belvedere Vodka Vanilla Infused, Clarified Passion Fruit, Vanilla Syrup, Champagne & Passion Fruit Pearls

Flores Sana • 20

Belvedere Vodka Tonka Beans Infused, Orange Liqueur, Passion Fruit, Sugar Syrup & Lime Juice

Mangosteen • 20

Patrón Silver Tequila Mangosteen Infused, Lime Juice, Chipotle Agave, Jalapeño Vinegar, Grapefruit Soda & Chilli Powder

Sakura • 20

Bombay Sapphire Premier Cru Hibiscus & Lemongrass Infused, Sakura Vermouth, Bergamot Juice, Raspberry & Basil Syrup

Imori • 20

Bombay Sapphire Gin, Umeshu Plum Sake, Apple Juice, Yuzu Juice, Matcha Syrup & Plum Bitter

Voodoo • 20

Crystal Head Vodka, Ojo de Dios Café Mezcal, Amaretto Liqueur, Espresso Coffee & Maple Syrup

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CHAMPAGNE & SPARKLING WINES

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125 ml/bottle

NV Veuve Clicquot Brut Yellow Label	24/145
NV Nyetimber Blanc de Blancs	25/145
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

ROSÉ

2022	Minuty Prestige, Côtes de Provence Rosé, France	17.5/75
2022	Château Minuty Rosé et Or, Côtes de Provence, France	21.5/89.5
2021	Château d'Eclans Rock Angel, Côtes de Provence, France	29/125
2020	Château Minuty 281, Côtes de Provence, France	45/190

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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WINE LIST

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 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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