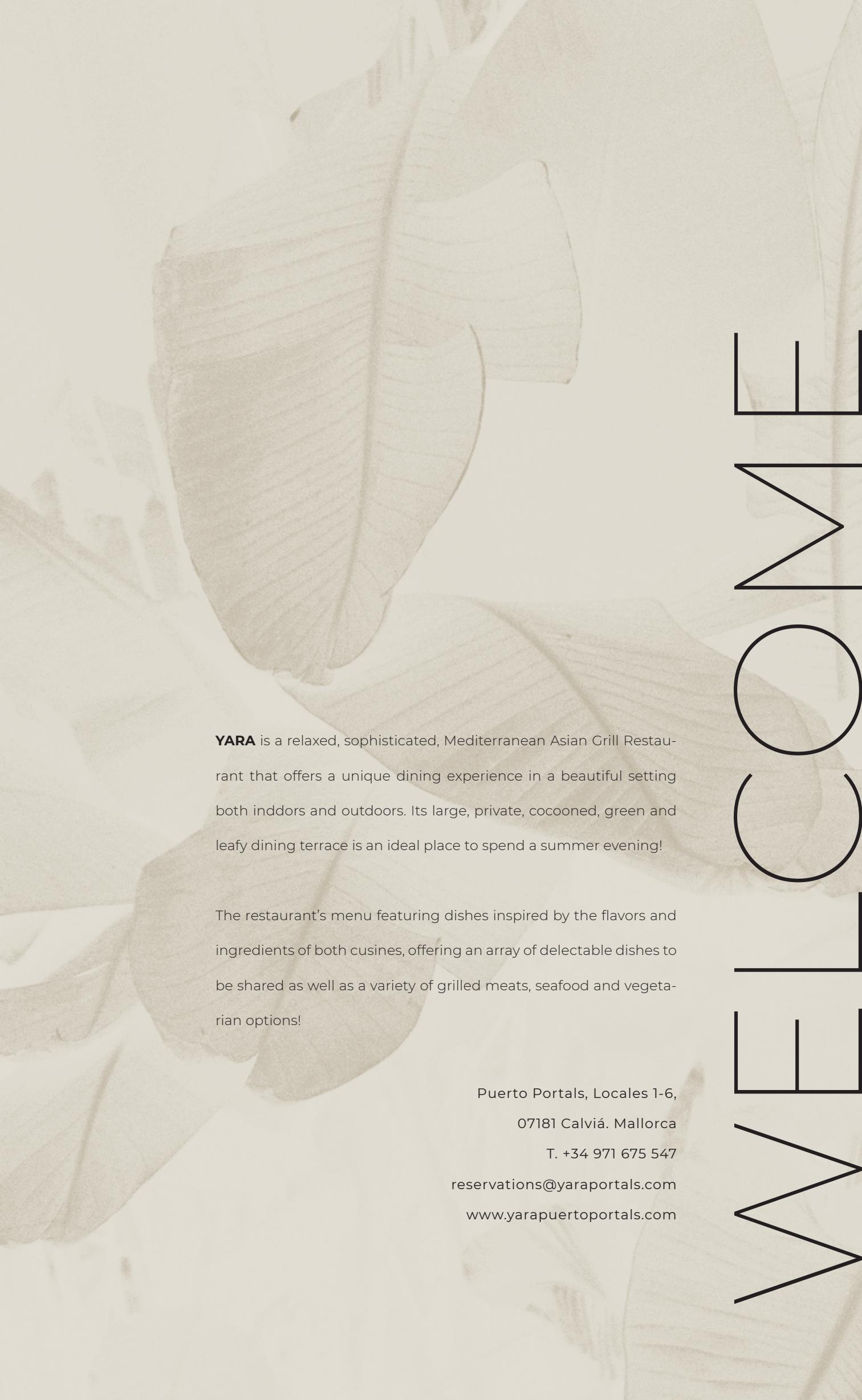


YARA

P O R T A L S



www.yarapuertoportals.com



YARA is a relaxed, sophisticated, Mediterranean Asian Grill Restaurant that offers a unique dining experience in a beautiful setting both indoors and outdoors. Its large, private, cocooned, green and leafy dining terrace is an ideal place to spend a summer evening!

The restaurant's menu featuring dishes inspired by the flavors and ingredients of both cuisines, offering an array of delectable dishes to be shared as well as a variety of grilled meats, seafood and vegetarian options!

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TASTING MENUS (PER TABLE)

Yara menu	75€
Chefs menu	125€

FERA CLASSICS

Salmon tataki with mango gazpacho and passion fruit	18€
Foie gras mousse with leek chutney and citrics	18€
Arthuro sanchez dim sum with shiitake and Iberic ham	22€

SNACKS

Crispy nori with miyazaki wagyu tartare and caviar	36€
Carabinero croquets and guacamole emulsion	12€
Oyster gillardeau N°1 with sake sour and apple	12€
Steamed soybeans with lemon and sea salt	6€
Stir fried soybeans with tomatoes and chili	7€
Squid with lime and togarashi	14€

CAVIAR SELECTION

30gr Oscietra Caviar with crispy blinis	85€
Sour cream with chives and avocado	
30gr Beluga Caviar with crispy blinis	170€
Sour cream with chives and avocado	

SUSHI-TATAKI-SASHIMI

California roll with snow crab, cucumber and avocado	17€
Spicy tuna roll with chili mayonnaise, avocado and yuzu tobiko	18€
Salmon roll with green apple and kimchi mayonnaise	18€
Sashimi chef selection platter with fresh wasabi	42€

RAW & SALATS

Wagyu mudejar carpaccio with truffle and seaweed chips	29€
Carabinero carpaccio with thai vinaigrette, mango and avocado	32€
Tuna tartare with avocado, cucumber and jalapeño foam	24€
Burrata with tomatoes, shiso pesto and mizuna salat	20€
Green salat with snow crab and cucumber wasabi dressing	24€

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DUMPLINGS & TEMPURA

Fresh Vietnamese vegetable spring rolls and thai basil	14€
Pork bao with pickled cucumber and char siu sauce	8€
Rock shrimp tempura with lime and jalapeño	19€

ROBATTA GRILL

MEAT

Spicy duroc pork ribs corean BBQ style	26€
Presa iberica with mustard chutney and miso aubergine	32€
Beef fillet simmental with perigueux sauce and spring onions	42€
Wagyu A5 miyazaki with mushrooms duxelle and truffle sauce	115€

FISH & SEAFOOD

Sea bass with miso hollandaise and wakame cream	36€
Salmon with orange pil-pil, fennel and pickled cucumbers	24€
Half lobster with grilled lemon and chili papaya vinaigrette	38€

VEGETABLES

Corn	8€
Shiitake	9€
Broccoli	8€

DESSERTS

Yara lemon pie, pistachio and green shiso Ice cream	15€
Chocolate coulant with miso caramel and vanilla ice cream	14€
Cheesecake with tangerine sorbet and mango	13€
Dessert surprise selection (min 2 persons)	18€ per person



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MENU YARA

SNACKS

Stir fried soybeans with tomatoes and chili

SUSHI

Salmon tataki with mango gazpacho and passion fruit

California roll with snow crab, cucumber and avocado

RAW & SALAT

Foie gras mousse with leek chutney and citrics

Green salat with avocado and cucumber wasabi dressing

DUMPLINGS & TEMPURA

Arthuro sanchez dim sum with shiitake and Iberic ham

Carabinero croquets and guacamole emulsion

ROBATA

Spicy duroc pork ribs corean BBQ style

*WAGYU MIYAZAKI +69€

VEGETABLES

Corn & Broccoli

DESSERT

Yara lemon pie with pistachio and green shiso ice cream

75€



YARA

CHEF'S MENU

SNACKS

Nori, crispy seaweed, wagyu tartare and caviar
Oyster gillardeau N°1 with sake sour and apple

RAW & SALAT

Carabinero carpaccio with thai vinaigrette, mango and avocado
Green salat with snow crab and cucumber wasabi dressing

SUSHI

Sashimi chef selection platter with fresh wasabi

DUMPLINGS & TEMPURA

Sashimi chef selection platter with fresh wasabi
Arthuro sanchez dim sum with shiitake and Iberic ham

ROBATA

Beef fillet simmental with perigueux sauce and spring onions
Sea bass marinated in white miso with dashi beurre blanc
*WAGYU MIYAZAKI +69€

VEGETABLES

Broccoli with sesame dressing

DESSERT

Chocolate coulant with miso caramel and vanilla ice cream
Yara lemon pie, pistachio and green shiso Ice cream

125€

YARA

SIGNATURE YARA COCKTAILS

IZAKAYA

15€

Hendricks Gin, Maraschino, rosemary syrup, kumquat juice

A well balanced refreshing cocktail with bright flavours and herbal accents

YARATINI

18€

Grey goose vodka, Tio pepe infused with nori, cherry tomato, white balsamic vinegar

Intertwined flavours of umami, acidity, sweetness, and herbaceousness all singing and dancing harmoniously

JARDIN DE L'EDEN

18€

Grey Goose, Saint Germain, Raspberry syrup, top soda

Exuding an aura of elegance, enticing smoothness, delicate floral notes, fruity sweetness, and a lively effervescence

SON MARTIN NAAVA

18€

Gin Mare infused with Son Naava oil, noily prat infused with thyme, Orange bitte

The perfect libation to transport you to the sun-kissed shores and the herb-scented gardens of the Mediterranean

AGUA FRESCA

16€

Roku gin, basil & cucumber cordial

A perfect fusion of botanical charm and cool rejuvenation

MAI TAI NO TAI

15€

Passion fruit, coconut milk, Plantation3, plantation pineapple, Zacapa 23

Our delectable blend of flavours taking you on a journey along the shores of Mallorca

LA RUTA DE LA SEDA

20€

Nikkia from the barrel, agave, fresh ginger, curcuma

A harmonious and refreshing cocktail with an intriguing Indian touch



TEA RITUAL

SERVING - POT OF TEA (2 CUPS)

CEYLAN PETTIAGALLA OP1

8€

Garden in Ceylon founded in 1880, at an altitude of 1200 meters, one of the highest altitude gardens in Ceylon, aromatic and deep, a wonderful tea to enjoy on its own or with milk.

TEMP: 90° / 4'

SHIZUOKA SENCHA IMPERIAL

8€

From one of the largest tea growing areas, an elegant and complex tea with notes of freshly cut grass and seaweed with a strong umami.

TEMP: 70° / 2'

KING OF PU ERH YUNNAN

8€

A pu erh tea from the heart of Yunnan, China, woody and earthy notes, fine and deep, digestive and very healthy.

TEMP: 90° / 4'

SNOW BUDS GUANXY

8€

Delicate and elegant white tea, combining the tender buds of the plant with small leaves, the tea of beauty, full of antioxidants, with floral notes.

TEMP: 90° / 2'

NEPAL OOLONG

8€

Hailing from the Himalayan hills, this medium oxidised tea is reminiscent of the elegant Darjeeling teas, a blend of fruity and floral notes, very digestive and with a low theine content.

TEMP: 80° / 3'

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