

\*Yara: In Farsi  
it means courage  
and strength.

*“We had the feeling that we needed a  
lot of it to take over this special place in  
Puerto Portals.”*

\*Yara: In Hindi means  
friends and bring in  
the light.

*“Yara is a place where friends like  
to meet, enjoy and spend a special  
evening together.”*

*With a modern Japanese-Mediterranean  
cuisine that is authentic but not traditional.  
The menu offers a variety of dishes from  
the three cuisines: Main Kitchen, Sushi  
Counter and Robata Grill.*

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# A LA CARTE

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## SNACKS

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Crispy Nori with Wagyu Miyazaki A5 Tartar and Caviar	38 €
Lobster Croquets with Kimchi Emulsion	16 €
Edamame with Lemon and Sea Salt	8 €
Edamame with Tomatoes and Chili	8 €
Squid with Lime and Togarashi	16 €

## SUSHI - NIGIRI - SASHIMI

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Snow Crab California Roll, Cucumber and Avocado*	19 €
Spicy Tuna Roll with Chili Mayonnaise, Avocado and Yuzu Tobiko*	22 €
Salmon Roll with Green Apple and Kimchi Mayonnaise*	20 €
Lobster Roll in Tempura with Passion Fruit, Avocado and Mentaiko Sauce*	38 €
Bluefin Tuna Futomaki, Salmon, Avocado, Cucumber and Yuzu Tobiko*	28 €
Wagyu Miyazaki A5 Nigiri With Oscietra Caviar (2 Pieces)	23 €
Sashimi Chef's Selection	48 €

\*Optional Oscietra caviar (5g) +14€ · \*Optional fresh Wasabi (10g) +16€

## RAW & SALATS

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Wagyu Mudéjar Carpaccio with Truffle and Pickles	29 €
Simmental Steak Tartar with Wagyu and Brioche	29 €
Meagre Ceviche with Passion Fruit and Roasted Pineapple	28 €
Salmon Tartar with Avocado, and Umami Ikura Dressing	24 €
Tuna Tataki with Avocado, Ponzu, Yuzu and Truffle	32 €
Cold Vietnamese Vegetable Spring Rolls and Thai Basil	15 €
Burrata with Tomatoes, Shiso Pesto and Mizuna Salad	20 €

## TEMPURA and DIM SUM

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Sea Bass Fish and Chips with Tartar Sauce	28 €
Rock Shrimp Tempura with Lime and Jalapeño Foam	22 €
Broccoli Tempura with Truffle Mayonnaise	14 €
Arturo Sánchez Dim Sum With Shiitake and Iberian Ham	24 €
Tempura Lobster	38 €

# A LA CARTE

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## THE INDULGENCE EDIT

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### CAVIAR SELECTION

30g Baerii Caviar with blinis	85 €
30g Oscietra Caviar with blinis	105 €
30g Royal Beluga Caviar with blinis	245 €

### ROBATA GRILL

#### FISH & SEAFOOD

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Sea Bass with Miso, Seaweed, Celeriac Purée and Dashi Beurre Blanc	36 €
Salmon with Orange Pil-Pil, Fennel and Pickled Cucumber	28 €
Half Lobster with Grilled Lemon and Truffle Fries	42 €
Whole Lobster with Grilled Lemon and Truffle Fries	72 €
Spiny Lobster (700g)	135 €

#### MEAT

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Duroc Pork Ribs with Korean BBQ Sauce	28 €
Pluma Iberica with Mustard Chutney and Miso Aubergine	36 €
Simmental Beef Fillet with Perigueux Sauce, Shiitake and Sweet Potato Cream	44 €
Wagyu Mudejar with Mushroom Duxelle and Truffle Sauce	95 €
Wagyu A5 Miyazaki with Mushroom Duxelle and Truffle Sauce	115 €
Simmental Entrecot 300gr. with Truffle Fries	65 €
Simmental Beef T-Bone Steak 900gr. with Truffle Fries	120 €

#### VEGETABLES

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Corn Cob with Sweetcorn Cream and Furikake	8 €
Shiitake with Porcini Mushroom Cream	9 €
Bimi with Sesame Cream	8 €
Triple-cooked Potato Wedges with Fresh Truffle	14 €

## DESSERTS

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Our signature desserts, served with seasonal  
and exotic fruits, ice creams and sorbets

46 €

YARA Lemon Pie, Pistachio Sponge Cake  
and Green Shiso Ice Cream

18 €

Chocolate Coulant with Almonds, Miso  
and Coffee Ice Cream

17 €

Hazelnut Praliné with Creamy Caramel  
and Vanilla Ice Cream

17 €

Truffle Cheese Served with Chutney  
and Dried Nuts Bread

22 €

Mochis selection

14 €

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