



YARA



MENÚ BAR

SNACKS

Croquetas de Bogavante	16 €
Edamames con Limón y Sal Marina	8 €
Calamares con Lima y Togarashi	16 €
Patatas Bravas	12 €

SELECCIÓN DE CAVIAR

30g Caviar Oscietra con Blinis	105 €
30g Caviar Beluga Royal con Blinis	245 €

SUSHI - NIGIRI - SASHIMI

California Roll con Cangrejo de Nieve	19 €
Roll de Atún Picante	22 €
Roll de Bogavante en Tempura	38 €
Nigiri de Wagyu Miyazaki A5 con Caviar Oscietra	23 €

TEMPURA Y DIM SUM

Gamba en Tempura	22 €
Brócoli en Tempura con Mayonesa de Trufa	14 €

BAR MENU

SNACKS

Lobster Croquets	16 €
Edamame with Lemon and Sea Salt	8 €
Squid with Lime and Togarashi	16 €
Patatas Bravas	12 €

CAVIAR SELECTION

30g Oscietra caviar with Blinis	105 €
30g Royal Beluga caviar with Blinis	245 €

SUSHI - NIGIRI - SASHIMI

Snow Crab California Roll	19 €
Spicy Tuna Roll	22 €
Lobster Roll in Tempura	38 €
Wagyu Miyazaki A5 Nigiri With Oscietra Caviar	23 €

TEMPURA and DIM SUM

Prawn Tempura	22 €
Broccoli Tempura with Truffle Mayonnaise	14 €

BAR MENÜ

SNACKS

Hummer Kroketten	16 €
Edamame mit Zitrone und Meersalz	8 €
Tintenfisch mit Limette und Togarashi	16 €
Patatas Bravas	12 €

KAVIAR AUSWAHL

30g Oscietra Kaviar mit Blinis	105 €
30g Beluga Royal Kaviar mit Blinis	245 €

SUSHI - NIGIRI - SASHIMI

Schneekrabben California-roll	19 €
Picante Thunfischrolle	22 €
Hummerrolle in Tempura	38 €
Wagyu Mizayaki A5 Nigiri mit Oscietra Kaviar	23 €

TEMPURA und DIM SUM

Steingarnelen Tempura	22 €
Brokkoli Tempura mit Trüffel Mayonnaise	14 €

COCKTAILS

CÓCTELES EXCLUSIVOS DE YARA



PUMPKIN WHISKY SOUR

Woodford Reserve, Pumpkin syrup
& Citrus Juice



VELVET CITRUS

Yuzu Sake Ume no Yado, White Vermut
Muntaner & Citrus juice



ZEN GARDEN

Cachaça Leblon, Yuzu Juice, Fever Tree
Ginger Beer & Ginger Foam



SUNSET FUSION

Suntoki Tori Whisky, Red Berries Infused
Aperol & Citrus



YARACELLO

Limoncello Ferone, Licor Italicus & Citrus



ESPRESSO MANDARIN

Brasil Yellow Bourbon coffee, Woodford
Reserve, Licor Mandarine Napoleon, Licor
Borghetti & White Chocolate Syrup

SPIRIT FORWARD



OLD FASHIONED

Woodford Reserve Bourbon |
Angostura



NEGRONI

Campari | Martin Miller's Gin |
Antica Formula Vermouth



MANHATTAN

Woodford Rye | Antica Formula |
Orange bitters | Maraschino Cherry



AMERICANO | SBAGLIATO

Campari | Antica Formula | Cava

THE MARTINIS



DRY MARTINI

Martin Miller's Gin | Noilly Prat



ESPRESSO MARTINI

Brazill Yellow Bourbon Coffee |
Vodka | Licor Borghetti



PORNSTAR MARTINI

Vodka | Passion Fruit
Passoa | Cava | Vanilla



FRENCH

Vodka | Chambord | Pineapple

THE SPRITZERS



APEROL SPRITZ

Aperol | Cava | Soda



CANONITA SPRITZ

Mallorquin Orange Liqueur |
Grapefruit Soda | Cava



HUGO SPRITZ

Edelflower liquor | Cava
Soda | Mint leaves

SWEET & SOUR COCKTAILS



MARGARITA

Tequila silver | Lime
Orange liquor | Salt



COSMOPOLITAN

Vodka | Cranberries
Lime | Orange liquor



FERA MOJITO

Rum | Sugar | Soda | Lime | Mint

SWEET & SOUR COCKTAILS



AMARETTO SOUR

Amaretto Disaronno | Citrics |
Sugar



PISCO SOUR

Pisco Barsol | Citrics
Sugar | Bitters



WHISKY SOUR

Woodford Reserve | Citrics
Sugar



APEROL SOUR

Aperol | Sugar | Citrics | Bitters

NON-ALCOHOLIC



IPANEMA

Lime juice | Passionfruit |
Ginger Beer



VIRGIN MOJITO

Mint | Lime Juice | Ginger Ale



YARA ICE TEA

Cocoon Tea Artisan | Fresh Fruits



SEI BELLISSIMI, BELLINO

Peach | Moscato Juice



GIMBER

Orange Juice | Lemon Juice |
Ginger Juice | Ginger Beer



BLA SPARKLING TEA

Jasmine | chamomile | Citrics

SPIRITS & LIQUORS

VODKA

50 ml

Roberto Cavalli. *Alpes, Italia*

Beluga. *Siberia, Russia*

Ciroc. *Gaillac, Francia*

Belvedere. *Polmos Zyrardów, Polonia*

Grey Goose. *Cognac, Francia*

GIN

50 ml

Gin Palma. *Mallorca, Spain*

Malfy Lemon. *Moncalieri, Italia*

Cabraboc. *Mallorca, Spain*

Monkey 47. *Lossburg, Germany*

Hendricks. *Ayrshire, Scotland*

Martin Millers. *Birmingham, England*

Roku Gin. *Osaka, Japan*

Xoriguer. *Menorca, Spain*

TEQUILA

50 ml

Patron Silver. *Jalisco, Mexico*

Patron Reposado. *Jalisco, Mexico*

Fortaleza. *Jalisco, Mexico*

Casamigos Reposado. *Jalisco, Mexico*

Casamigos Anejo. *Jalisco, Mexico*

Casa Dragones. *Jalisco, Mexico*

Clase Azul Plata. *Jalisco, Mexico*

Clase Azul Reposado. *Jalisco, Mexico*

1996 Reserva de la Familia Jose Cuervo. *Jalisco*

Clase Azul Gold. *Jalisco, Mexico*

MEZCAL. OAXACA. MEXICO

50 ml

Ojo de Tigre. *Oaxaca, Mexico*

Montelobos Silver. *Oaxaca, Mexico*

Los Danzantes. *Oaxaca, Mexico*

Clase Azul Durango. *Oaxaca, Mexico*

Clase Azul Guerrero. *Oaxaca, Mexico*

Clase Azul San Luis. *Oaxaca, Mexico*

RUM

50 ml

Plantation 3 años. *Trinidad*

Plantation Pineapple. *Trinidad*

Flor de cana. *Nicaragua*

Angostura 7 años. *Trinidad*

Diplomático Reserva. *Venezuela*

El Dorado 15 años, *Guyana*

Zacapa 23. *Guatemala*

Angostura 1824. *Trinidad*

SCOTCH WHISKY

50 ml

Black Label. *Kilmarnock, Scotland*

Cardhu 12YO. *Morayshire, Scotland*

Laphroig 10. *Islay, Scotland*

Lagavulin 16. *Islay, Scotland*

Glenmorangie 12. *Tain, Scotland*

Macallan 12. *Speyside, Scotland*

Macallan 15. *Speyside, Scotland*

Macallan 18. *Speyside, Scotland*

BOURBON

50 ml

Woodford Rye. *Kentucky, USA*

Woodford Reserve. *Kentucky, USA*

Jack Daniel's S.B. *Kentucky, USA*

JAPANESE WHISKEY

50 ml

Nikka From The Barrel. *Miyagi, Japan*

Hibiki Harmony. *Osaka, Japan*

Yamazaky Destler Reserve. *Kioto, Japan*

ARMAGNAC

50 ml

Castarade XO. *Armagnac, France*

COGNAC & BRANDY

50 ml

Henessy Paradis. *Cognac, France*

Martell XO. *Cognac, France*

Delamain 20 ans. *Cognac, France*

Carlos I. *Jerez, Spain*

Carlos I Imperial. 38°

Suau 15. *Mallorca, Spain*

Suau 25. *Mallorca, Spain*

APERITIVE

50ml

Aperol
Pimms
Lillet Blanc
Campari

VERMOUHT

75ml

Muntaner Vermut. *Blanco / Rosado / Rojo*
Martini Reserva Speciale
Noilly Prat Extra Dry
Carpano Red
Dolin Prat
Petroni Rojo
Punt e Mes
Carpano Antica Formula

LIQUORS

75ml

Hierbas Muntaner. *Blanco / Rosado / Rojo*
Averna
Licor Rammazzotti
Bailey's
Palo Tunel
Fernet Branca
Sambuca Molinari
Pernord
Chambord
Tunel Reserva de la Familia
Elixir Maruccia
Grappa Nonnina
Aguardiente Ca Na Mora Chardonnay
Aguardiente Ca Na Mora Fresh Figs

BEER, SOFT-DRINKS & JUICES

CERVEZAS

330 ml

Estrella de Galicia Especial

Estrella de Galicia 0.0%

AGUAS

500 ml

Font Major still (Mallorca)

Font Major sparkling (Mallorca)

REFRESCOS

200 ml

Coke

Coke zero

Fanta Naranja

Sprite

Fever tree tonic

Fever tree slim line tonic

Fever tree ginger beer

Fever tree ginger ale

London Essence Grapefruit Soda

ZUMOS

200 ml

Minutmaid Orange

Minutmaid Apple

Minutmaid Peach

Minutmaid Tomato

DIFFERENCE COFFEE

Difference Yellow Bourbon

Exclusively sourced from Fazenda Vila Boa, a carbon-neutral estate in Minas Gerais, Brazil. This exceptional Bourbon Arabica boasts a rich, creamy body with perfectly balanced chocolate notes.

Difference Brazil Swiss Water Decaf

The Swiss Water Process used by Difference Coffee is a chemical-free method that removes caffeine while preserving the coffee's flavor and aroma. rich and full-bodied flavor with notes of chocolate and citrus.

COCCON TEA ARTISANS TEA

Oolong Tea

Golden flush with delicate chestnut notes and hints of fresh hay. Born with natural calming qualities.

Rooibos

Smooky, sweetaroma with vanilla undertones and a caffeine-free boost of vital minerals.

Green Jasmine

Fragrant green tea pearls layered in fresh jasmine flowers delicately unfold and indulge the senses.

White Tea

Smooth comforting white tea, low in caffeine and high in antioxidants. Subtle notes of fragrant lemongrass.

Lemon Verbena

This organic Lemon Verbena is naturally caffeine-free. A beautiful golden infusion with an abundance of lemony fragrance and a refreshing finish