

YARA

\*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.*

WELCOME

## 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 € |

## 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 € |

### 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 € |
| Hamachi Roll with Green Shiso, Avocado & Yuzu Kosho*                    | 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 € |
| Red Prawn Carpaccio with Yuzu Ponzu, Truffle & Citrus   | 32 € |
| 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 € |

## A LA CARTE

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### 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 € |

### ROBATA GRILL

#### FISH & SEAFOOD

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|                                                         |       |
|---------------------------------------------------------|-------|
| Sea Bass with Thai Carrot Curry & Tom Kha Gai Sauce     | 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

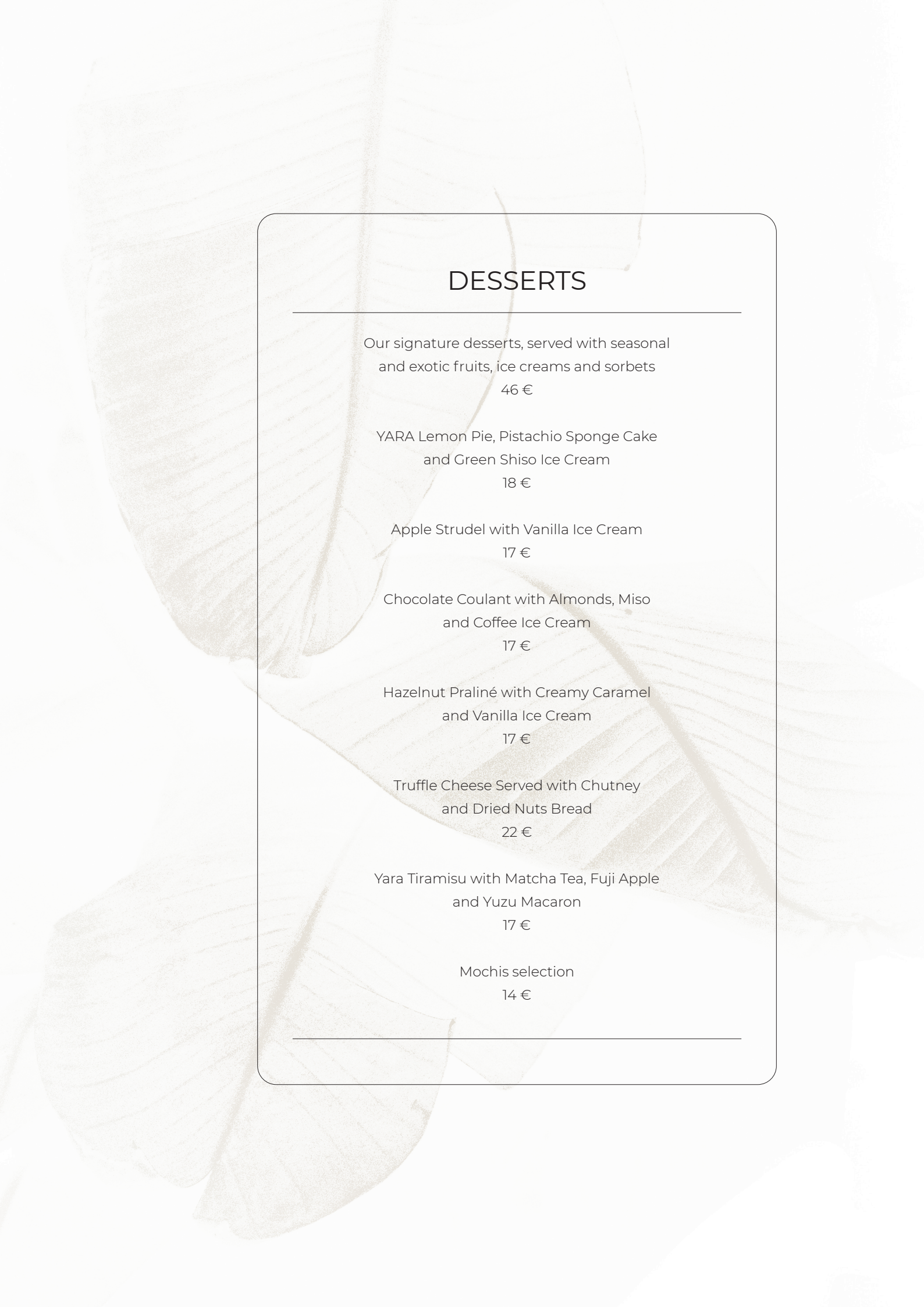
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|------------------------------------------------------------------------------------|-------|
| Duroc Pork Ribs with Korean BBQ Sauce                                              | 28 €  |
| Pluma Iberica with Mustard Chutney and Miso Aubergine                              | 36 €  |
| Simmental Beef Tenderloin with Périgueux Sauce, Shiitake & Truffled Celeriac Purée | 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 €  |
| Grilled Baby Gem Lettuce with Roasted Peppers  | 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 €

Apple Strudel with Vanilla Ice Cream

17 €

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 €

Yara Tiramisu with Matcha Tea, Fuji Apple  
and Yuzu Macaron

17 €

Mochis selection

14 €

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