

*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

CHEF'S MENU

TAPAS

Miyazaki Wagyu Nori with caviar
Salmon tartlet with crème fraîche
Mushroom cappuccino

SUSHI

Spicy Bluefin Tuna Roll with avocado
and passion fruit
Chef's sashimi selection
Upgrade:
Fresh Wasabi + €16

STARTERS

Simmental beef fillet tartare with
Wagyu cecina

Sea Bass Ceviche with Passion Fruit
and Roasted Pineapple
Upgrade:
Bogavante Tempura + €20

ROBATA GRILL

Sea bass with miso, cauliflower and
dashi beurre blanc
Upgrade:
Half lobster with charred lemon + €24
/ Spiny Lobster (700 g) + €60 p.p. (2)
or
Simmental Beef Tenderloin
Upgrade:
Miyazaki Wagyu A5 + €69

SIDES

Triple-cooked truffled potatoes
Bimi with sesame sauce

DESSERT

Cheesecake with pistachio, mango,
mandarin and red fruits
Add:
Truffle Cheese Platter + €16

Petit Fours

130€

YARA'S MENU

TAPAS

Salmon tartlet with crème fraîche
Mushroom cappuccino

SUSHI

Spicy Bluefin Tuna Roll with avocado
and passion fruit

STARTERS

Simmental beef fillet tartare with
Wagyu cecina

Sea Bass Ceviche with Passion Fruit
and Roasted Pineapple
Upgrade:
Bogavante Tempura + €20

ROBATA GRILL

Salmon with orange pil pil, fennel
and pickled cucumber
Upgrade:
Half lobster with charred lemon + €24
/ Spiny Lobster (700 g) + €60 p.p. (2)
or
Iberian pluma with apple chutney
and miso aubergine
Upgrade:
Miyazaki Wagyu A5 + €69

SIDES

Triple-cooked truffled potatoes
Bimi with sesame sauce

DESSERT

Cheesecake with pistachio, mango,
mandarin and red fruits
Add:
Truffle Cheese Platter + €16

Petit Fours

100€

A LA CARTE

SNACKS

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

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

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

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 €

CHEF MENU

130 €

YARA MENU

100 €

A LA CARTE

WHITE TRUFFLE DELICACY

Crispy Nori with Miyazaki A5 Wagyu Tartare and Truffle	38 €
Truffle Croquettes	22 €
Simmental Beef Steak Tartare with White Truffle	39 €
Mudejar Wagyu Carpaccio with Pickled Salad and White Truffle	42 €
Bluefin Tuna Roll with Avocado and White Truffle	36 €
Fresh Tagliatelle with Parmesan Cream and White Truffle	36 €
Mudejar wagyu ravioli and white truffle	42 €

ROBATA GRILL

FISH & SEAFOOD

Sea Bass with Miso, Cauliflower and A Dashi Beurre Blanc	36 €
Salmon with Orange Pil-Pil, Fennel and Pickled Cucumber	28 €
Roasted Scallop with Thai Cream, Almond and Coconut	24 €
Half Lobster with Grilled Lemon and Truffle Fries	42 €
Whole Lobster with Grilled Lemon and Truffle Fries	72 €
Spiny Lobster (700g)	135 €

MEAT

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

Corn Cob with Sweetcorn Cream and Furikake	8 €
Shiitake with Porcini Mushroom Cream	9 €
Bimi with Sesame Cream	8 €
Tripled Cooked Potatoes with Fresh Truffle	14 €

THE INDULGENCE EDIT

CAVIAR SELECTION

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



DESSERTS

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 €
