

*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

SNACKS

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| Crispy Nori with Wagyu Miyazaki A5 Tartar and Caviar | 38 € |
| Lobster Croquets with Kimchi Emulsion | 14 € |
| Edamame with Lemon and Sea Salt | 7 € |
| Edamame with Tomatoes and Chili | 7 € |
| Squid with Lime and Togarashi | 14 € |

CAVIAR SELECTION

Our caviar is served with Crème Fraiche, Chives and Avocado

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| 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* | 17 € |
| Spicy Tuna Roll with Chili Mayonnaise, Avocado and Yuzu Tobiko* | 18 € |
| Salmon Roll with Green Apple and Kimchi Mayonnaise* | 18 € |
| Lobster Roll in Tempura with Passion Fruit, Avocado and Mentaiko Sauce* | 38 € |
| Otoro 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 | 28 € |
| 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 | 14 € |
| Burrata with Tomatoe Cor de Bou, Shiso Pesto and Mizuna Salad | 20 € |

A LA CARTE

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 | 21 € |
| Broccoli Tempura with Truffle Mayonnaise | 12 € |
| Arturo Sánchez Dim Sum With Shiitake and Iberian Ham | 22 € |

ROBATA GRILL

FISH & SEAFOOD

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| Sea Bass with Miso, Cauliflower and A Dashi Beurre Blanc | 36 € |
| Salmon with Orange Pil-Pil, Fennel and Pickled Cucumber | 26 € |
| Roasted Scallop with Shiitake y Char Siu | 24 € |
| Half Lobster with Grilled Lemon and Truffle Fries | 38 € |
| Whole Lobster with Grilled Lemon and Truffle Fries | 76 € |

MEAT

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| Duroc Pork Ribs with Korean BBQ Sauce | 26 € |
| Pluma Iberica with Mustard Chutney and Miso Aubergine | 36 € |
| Simmental Beef Fillet with Perigueux Sauce, Shiitake and Sweet Potato Cream | 42 € |
| Wagyu Mudejar with Mushroom Duxelle and Truffle Sauce | 95 € |
| Wagyu A5 Miyazaki with Mushroom Duxelle and Truffle Sauce | 115 € |
| US Black Angus 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€ |
| Tripled Cooked Fries with Fresh Truffle | 14 € |

DESSERTS

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| YARA Lemon Pie, Pistachio Sponge Cake and Green Shiso Ice Cream | 16 € |
| Chocolate Coulant with Almonds, Miso and Coffee Ice Cream | 16 € |
| Hazelnut Praliné with Creamy Caramel and Vanilla Ice Cream | 16 € |
| Truffle Cheese Served with Chutney and Dried Nuts Bread | 22 € |