

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

PRESTIGE MENU

APPETIZERS

Champagne

MIYAZAKI WAGYU TARTARE WITH CAVIAR

Nori | Truffle

CRISPY PRAWN

Yuzu | Thai Basil

SAKE SOUR

Apple | Lime

SUSHI

TEMPURA LOBSTER ROLL

Avocado | Mentaiko Sauce | Passion Fruit

SASHIMI SELECTION

Fresh Wasabi

STARTERS

SALMON TATAKI

Mango | Ají Amarillo | Coriander

RED PRAWN CARPACCIO WITH OSCIETRA CAVIAR

Avocado | Yuzu Truffle Ponzu | Pickles

ROBATA

WAGYU MUDEJAR

Perigueux Sauce | Sweet Potato | Shiitake

POTATOES

Truffle | Chives

BABY GEM LETTUCE

Roasted Pepper | Yuzu Kosho

DESSERTS

Add: Truffle Cheese Plate with

Fruit Bread +€16

YARA TIRAMISU

Matcha Tea | Yuzu | Fuji Apple

COOKIE

Caramel | Chocolate

225€

(*) Our tasting menu experience lasts approximately two hours; for the best experience, our PESTIGE MENU are served until 9:30 PM.

CHEF MENU

APPETIZERS

MIYAZAKI WAGYU TARTARE
WITH CAVIAR
Nori | Truffle

CRISPY PRAWN
Yuzu | Thai Basil

SAKE SOUR
Apple | Lime

SUSHI

SUSHI SELECTION

SASHIMI SELECTION
Add: Fresh Wasabi +€16

STARTERS

SALMON TATAKI
Mango | Ají Amarillo | Coriander

RED PRAWN CARPACCIO
Avocado | Yuzu Truffle Ponzu | Pickles
Upgrade: 5g Oscietra Caviar +€14
Upgrade: Lobster Tempura +€20

ROBATA

SEABASS
Carrot | Tom Kha Gai | Curry
Upgrade: Half Lobster +€24 / Lobster
(700g) +€60 p.p. (for 2)

OR

BEEF TENDERLOIN
Perigueux Sauce | Truffled Celeriac |
Shiitake
Upgrade: Wagyu Mudejar +€59 /
Miyazaki Wagyu A5 +€69

POTATOES
Truffle | Chives

BABY GEM LETTUCE
Roasted Pepper | Yuzu Kosho

DESSERTS

Add: Truffle Cheese Plate with
Fruit Bread +€16

YARA TIRAMISU
Matcha Tea | Yuzu | Fuji Apple

COOKIE
Caramel | Chocolate

130€

YARA MENU

APPETIZERS

CRISPY PRAWN
Yuzu | Thai Basil

SAKE SOUR
Apple | Lime

SUSHI

SUSHI SELECTION
Add: Fresh Wasabi +€16

STARTERS

SALMON TATAKI
Mango | Ají Amarillo | Coriander

RED PRAWN CARPACCIO
Avocado | Yuzu Truffle Ponzu | Pickles
Upgrade: 5g Oscietra Caviar +€14
Upgrade: Lobster Tempura +€20

ROBATA

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Shiitake
Upgrade: Wagyu Mudejar +€59 /
Miyazaki Wagyu A5 +€69

DESSERTS

Add: Truffle Cheese Plate
with Fruit Bread +€16

YARA TIRAMISU
Matcha Tea | Yuzu | Fuji Apple

COOKIE
Caramel | Chocolate

100€

(*) Our tasting menu experience lasts approximately two hours; for the best experience,
our CHEF and YARA MENUS are served until 9:30 PM.

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 €

THE INDULGENCE EDIT

CAVIAR SELECTION

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

SUSHI - NIGIRI - SASHIMI

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

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

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 €

ROBATA GRILL

FISH & SEAFOOD

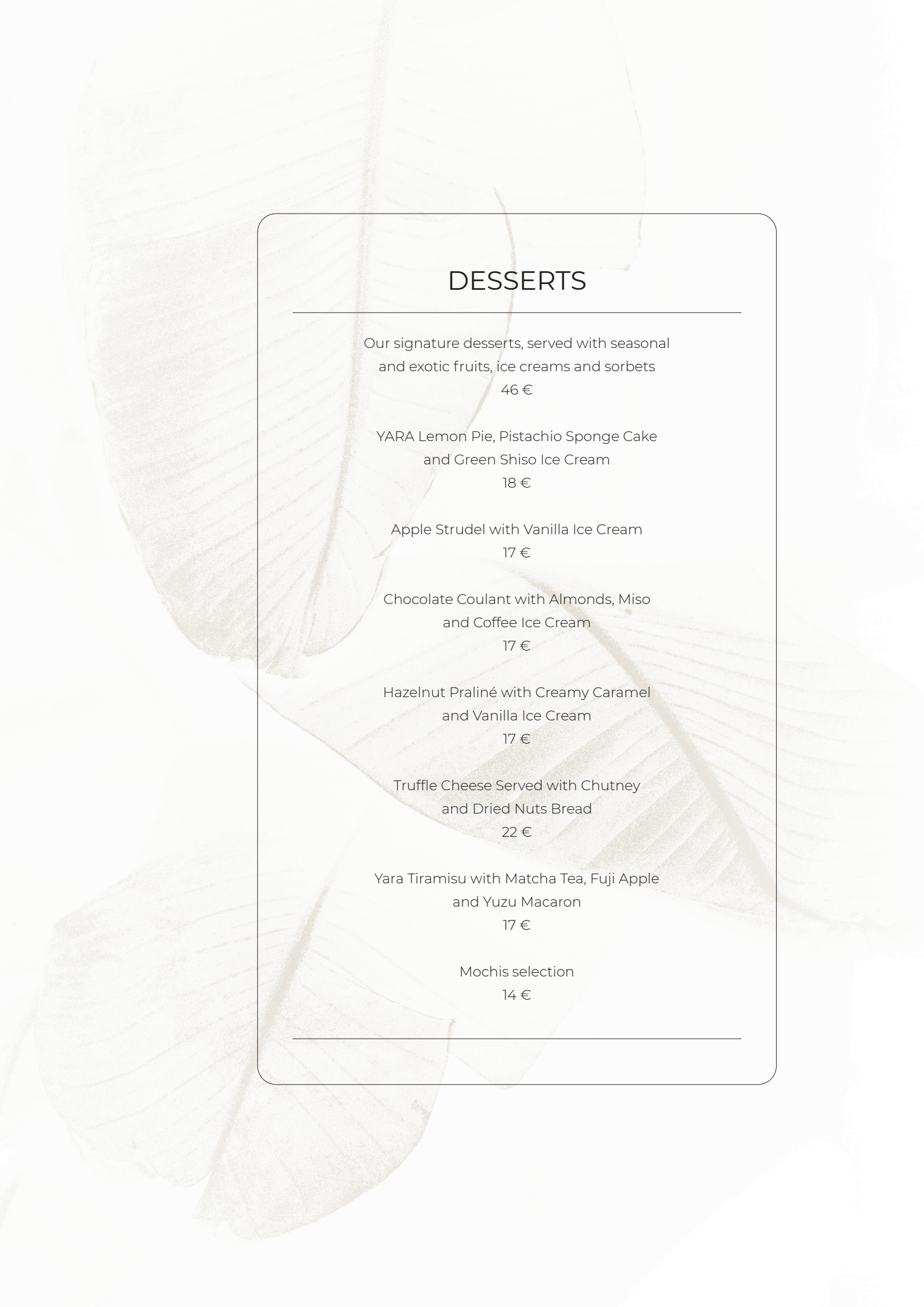
Sea Bass with Thai Carrot Curry & Tom Kha Gai Sauce	36 €
Salmon with Orange Pil-Pil, Fennel and Pickled Cucumber	28 €
Half Lobster with Grilled Lemon and Truffle Fries	42 €
Whole Lobster with Grilled Lemon and Truffle Fries	72 €
Spiny Lobster (700g)	135 €

MEAT

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

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

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 €
