

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 Taste of Yara

Three Menus. Three Experiences.

From Sushi and Sashimi to the Robata,
our tasting menus bring together some of
YARA's most distinctive dishes.

Choose your experience or continue to our
à La Carte menu.



APPETIZERS

Miyazaki Wagyu Tartare with Caviar
Crispy Prawn
Sake Sour

SUSHI

Sushi Selection
Sashimi Selection

STARTERS

SALMON TATAKI
Mango | Ají Amarillo | Coriander

SIMMENTAL STEAK TARTAR
Wagyu | Brioche

ROBATA

SEABASS
Carrot | Tom Kha Gai | Curry

OR

BEEF TENDERLOIN
Perigueux Sauce | Truffled Celeriac | Shiitake

POTATOES

Truffle | Chives

BABY GEM LETTUCE

Roasted Pepper | Yuzu Kosho

DESSERTS

YARA TIRAMISU
Matcha Tea | Yuzu | Fuji Apple

COOKIE

Caramel | Chocolate

130€

UPGRADES

Fresh Wasabi €16
Lobster Tempura €20
Half Lobster €24
Wagyu Mudejar €59 / Miyazaki Wagyu A5 €69

(*) Our tasting menu experience lasts approximately two hours; for the best experience, our CHEF MENU is served until 10:00 PM.



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

SIMMENTAL STEAK TARTAR

Wagyu | Brioche

ROBATA

WAGYU MUDEJAR

Perigueux Sauce | Sweet Potato | Shiitake

POTATOES

Truffle | Chives

BABY GEM LETTUCE

Roasted Pepper | Yuzu Kosho

DESSERTS

YARA TIRAMISU

Matcha Tea | Yuzu | Fuji Apple

COOKIE

Caramel | Chocolate

225€

(*) Our tasting menu experience lasts approximately two hours; for the best experience, our PRESTIGE MENU are served until 10:00 PM.

YARA

APPETIZERS

Crispy Prawn
Sake Sour

SUSHI

Sushi Selection

STARTERS

SALMON TATAKI
Mango | Ají Amarillo | Coriander

SIMMENTAL STEAK TARTAR
Wagyu | Brioche

ROBATA

SEABASS
Carrot | Tom Kha Gai | Curry

OR

BEEF TENDERLOIN
Perigueux Sauce | Truffled Celeriac | Shiitake

DESSERTS

YARA TIRAMISU
Matcha Tea | Yuzu | Fuji Apple

COOKIE
Caramel | Chocolate

100€

UPGRADES

Fresh Wasabi €16
Lobster Tempura €20
Half Lobster €24
Wagyu Mudejar €59 / Miyazaki Wagyu A5 €69

(*) Our tasting menu experience lasts approximately two hours; for the best experience, our YARA MENU is served until 10:00 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

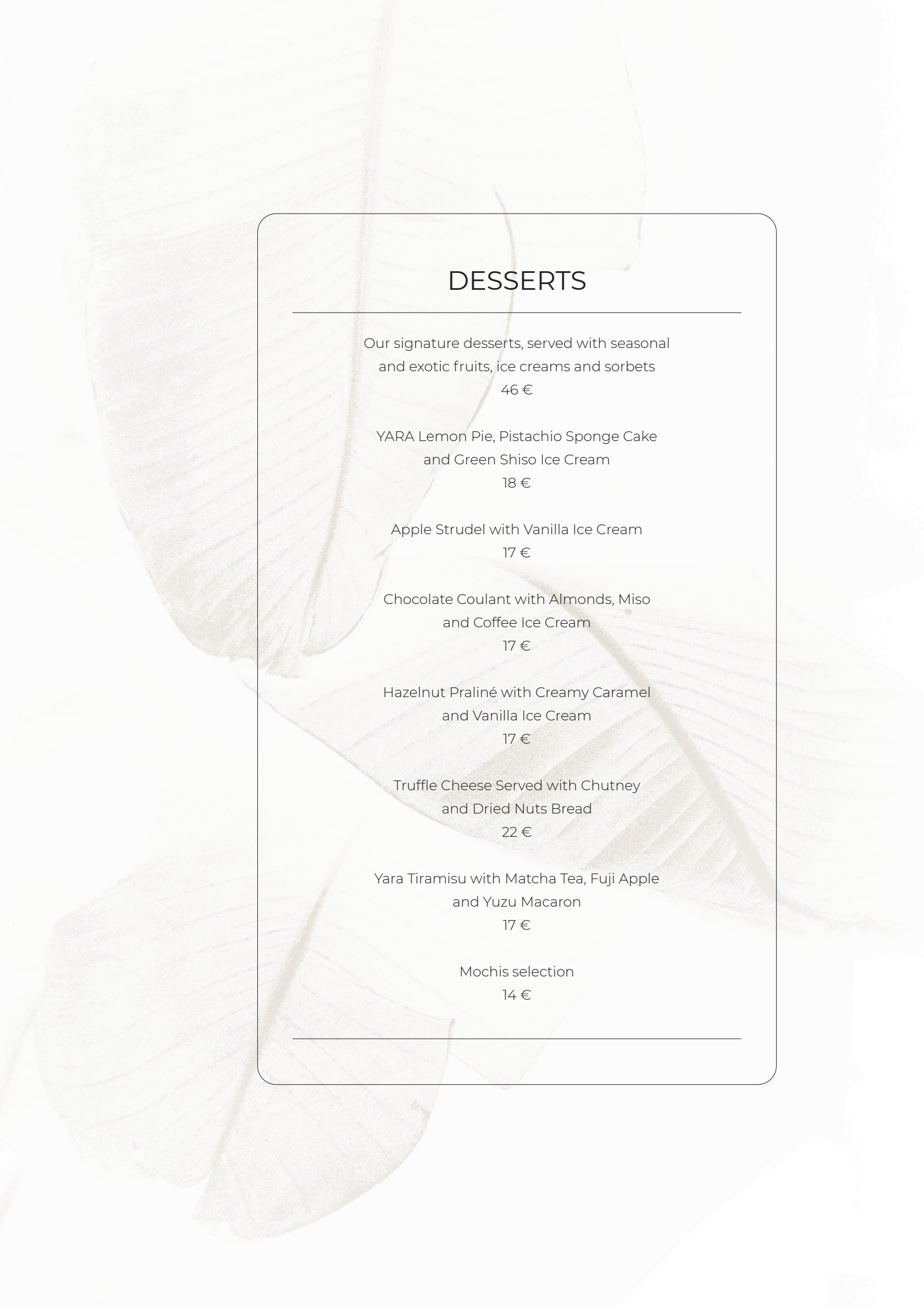
Sea Bass with Thai Carrot Curry & Tom Kha Gai Sauce	36 €
Salmon with Orange Pil-Pil, Fennel and Pickled Cucumber	28 €
Half Lobster with Grilled Lemon and Truffle Fries	42 €
Whole Lobster with Grilled Lemon and Truffle Fries	72 €
Spiny Lobster (700g)	135 €

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 €
