

WHITE TRUFFLE LUNCH MENU

APPETIZER

Croquette with White Truffle

Truffle Cappuccino

SUSHI

Bluefin Tuna Roll with Avocado and White Truffle

STARTER

Wagyu Mudejar Ravioli with White Truffle

ROBATA

Sea Bass with Mushroom Cream, Celery Purée and Truffle

Triple-cooked Potatoes with Fresh Truffle

DESSERT

Chocolate Coulant with Almond,

Miso and Coffee Ice Cream

€100

YARA

LUNCH MENU

APPETIZER

Truffled Croquette

SUSHI

Spicy Bluefin Tuna Roll with Avocado and Passion Fruit

STARTER

Arturo Sánchez Dim Sum with Shiitake and
Iberian Bellota Ham

ROBATA

Sea Bass with Mushroom Cream and Celery Purée
Triple-cooked Potatoes with Fresh Truffle

DESSERT

Chocolate Coulant with Almond,
Miso and Coffee Ice Cream

€65

VEGETARIAN LUNCH MENU

APPETIZER

Truffled Croquette

SUSHI

Vegetarian California Roll with Avocado,
Gari and Chili Mayonnaise

STARTER

Tempura Broccoli with Truffle Mayonnaise

ROBATA

Aubergine with Miso, Wakame, Shiitake and
Dashi Beurre Blanc

Triple-cooked Potatoes with Fresh Truffle

DESSERT

Chocolate Coulant with Almond,
Miso and Coffee Ice Cream

€65

KIDS LUNCH MENU

AMUSE-BOUCHE

Truffled Croquette

STARTER

Chicken Wings with Rice

or

Cucumber Maki or Salmon Maki

MAIN COURSE

Fish & Chips

With Potatoes or Broccoli or Corn

DESSERT

Chocolate Coulant with Almond,

Miso and Coffee Ice Cream

€29

YARA

LUNCH À LA CARTE

CAVIAR SELECTION

Served with Blinis, Crème Fraîche, Egg & Avocado

30g Baerii Caviar €85

30g Oscietra Caviar €105

30g Beluga Royal Caviar €245

STARTERS

Gillardeau Oyster with Apple Sake Sour €12/pc

Burrata with Tomatoes, Green Shiso Pesto, and
Mizuna Salad €20

SUSHI

Spicy Bluefin Tuna Roll with Avocado and Passion Fruit €22

Vegetarian California Roll with Avocado, Gari, and
Chili Mayonnaise €18

Chef's Selection of Sashimi €48

Fresh Wasabi 10g €16

WHITE TRUFFLE DELICACIES

Crispy Nori with Wagyu Miyazaki A5 Tartare and Truffle €38

Truffle Croquettes €22

Wagyu Mudejar 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

Wagyu Mudejar Ravioli with White Truffle €42

TEMPURA & DIM SUM

Arturo Sánchez Dim Sum with Shiitake
and Iberian Bellota Ham €24

Tempura Broccoli with Truffle Mayonnaise €14

Tempura Prawn with Lime and Jalapeño Foam €22

Tempura Lobster €38

LUNCH À LA CARTE

CAVIAR SELECTION

Served with Blinis, Crème Fraîche, Egg & Avocado

30g Baerii Caviar €85

30g Oscietra Caviar €105

30g Beluga Royal Caviar €245

ROBATA

Aubergine with Miso, Shiitake, Wakame,
and Dashi Beurre Blanc €22

Half Lobster with Grilled Lemon €42

Sea Bass with Mushroom Cream and Celery Purée €36

Simmental Entrecôte 300g with Truffled Potatoes €65

Triple-cooked Potatoes with Fresh Truffle €14

Broccoli with Sesame Sauce €8

DESSERTS

Mango Ice Mochi with Ginger and Passion Fruit €17

Yara Lemon Pie with Pistachio Sponge and
Green Shiso Ice Cream €18

Chocolate Coulant with Almond, Miso, and
Vanilla Ice Cream €17