

YOPO

EVENTS | CANAPÉS

SEAFOOD • £7

Salt Cod Croqueta & Piquillo Pepper

Croqueta of Freshly Salted Cod, Onions, Garlic, Parsley, Chives, Chilli & Piquillo Pepper, coated in Panko Bread-crumbs, fried and dusted with Smoked Paprika

Grilled Octopus Skewer, Padron Peppers & Courgette (Gf)

Josper-Grilled Octopus, Padron Peppers & Courgette skewered, dusted with Cumin & Smoked Paprika, served with Mustard Miso

Grilled Prawn Skewer & Pineapple Butter (Gf)

Grilled Prawns, brushed with Pineapple and Ají Amarillo Butter finished with Dried Chilli & Lime

VEGETARIAN / VEGAN • £5

Aubergine, Salsa Macha & Goat's Cheese (Gf)

Fried Aubergine with Miso, Goat's Curd, Pickled Red Onion, Coriander, Salsa Macha, and Candied Pumpkin Seeds

Black Bean, Corn & Smoked Cheese Empanada (Gf)

Masa Harina (Corn Pastry) filled with Black Beans, Grilled Onion, Garlic, Cumin, Corn and Scarmoza, served with Salsa Verde

Mushroom, Ricotta & Green Chimichurri Bun

Focaccia Bun, grilled then filled with Josper Roasted Mushroom, Pickled Onion, Smoked Ricotta & Green Chimichurri

Vegetarian (V) / Vegan (Ve) / Dairy Free (Df) / Gluten Free (Gf).

If you have any allergies or food intolerance, please advise a member of staff.

All prices include VAT. A discretionary 15% service charge will be added to your bill.

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MEAT • £7

Choripan, Chorizo, Chimichurri & Aioli

Ciabatta Bun filled with Grilled Chorizo, Piquillo Pepper, Red Chimichurri & Chipotle Aioli

Pork Belly Taco, Pickled Pepper & Tomatillo Salsa

Roasted Pork Belly, Yellow Corn Taco, Guindillas Peppers, Tomatillo & Jalapeño Salsa

Adobo Lamb Tostada & Gucatillo (Df, Gf)

Yellow Corn Tostada with Lamb Shoulder Slow Cooked in Adobo with Gucatillo & Pickled Jalapeño Garnish

Ají Amarillo Chicken Antichucos (Skewers) (Df, Gf)

Skewers of Free-Range Chicken Breast marinated in Miso, Ají Amarillo & Lime, garnished with Sesame Seeds, Chives & Chilli Flakes

DESSERT • £6

Chocolate, Coconut & Cherry Bonbon (Ve)

Chocolate & Coconut Ganache filled with Amarena Cherry, hand dipped in Chocolate & Cocoa Nibs

Milk Chocolate, Salted Hazelnut Praline & Almond Sablé

Hazelnut Praline Ganache, Almond Sablé Biscuit, covered in Milk Chocolate

Vanilla Cheesecake Tart, Grapefruit & Pistachio

Vanilla Cheesecake Mousse, Grapefruit Jam & Candied Pistachio

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EVENTS | BOWL FOOD

BOWL FOOD • £9

Hot Smoked Salmon, Avocado, Jalapeño & Coriander (Gf)

Ratte Potatoes dressed with Beurre Noisette, Capers, Black Pepper & Parsley topped with Hot Smoked Salmon, Avocado, Pickled Jalapeño & Coriander

Fried Chicken, Chipotle Aioli & Guindillas Peppers

Butter Milk marinated Fried Chicken, coated in Spiced Flour Mix, served with Guindillas Peppers & Chipotle Aioli

Smoked Ricotta Ravioli, Pumpkin, Truffle & Sage (V)

Ravioli filled with Ricotta Mustia, served with Roasted Pumpkin & Truffle Purée, Pumpkin Seeds & Sage

Mini Cheeseburger

Brioche Bun, Dry Aged Beef Patty, Smoked Cheddar, Lettuce, Pickled Jalapeño, Gherkin & Pickled Onion

Chunky Chips & Chipotle Aioli • £7

Koffman Potatoes Large Fries served with Chipotle Aioli

SWEET BOWL FOOD • £9

Spice-Roasted Apple, Calvados Caramel & Buckwheat Choux

Apples slowly cooked in Calvados Caramel, Buckwheat Choux & Pistachio Cream

Pavlova, Pineapple, Mint, Coconut & Coconut Chantilly

Vanilla Pavlova, Pineapple & Mint Compote, Coconut Chips & Whipped Cream (Vegan on Request)

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