



YOPO

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LUNCH & DINNER

OYSTERS

Lindisfarne (Northumberland Coast, England) (Gf,Df) • 6 per piece

Served with Champagne Granita, Ancho Chilli, Shallot Vinegar & Lime

SMALL PLATES

Wholemeal Sourdough, Salted Butter & Olive Oil (V) • 5

Padrón Peppers & Huancaína (V) • 8

Parmesan Tapioca (V) • 7

Choriqueso Empanadas & Salsa Pebre (2 pieces) • 13

Grilled Octopus Skewer, Mustard, Capers & Oregano (2 pieces) • 13

Grilled Prawns, Garlic, Ginger & Ají Amarillo (2 pieces) • 15

Jamón Ibérico, Grilled Focaccia & Salsa Roja • 21

CRUDOS

Yellowtail & Ají Tiradito (Gf) • 18

Sashimi of Yellowtail, Red Chilli, Sweet Potato Dressing, Green Herb & Yoghurt Dressing served with Plantain Chips

Sea Bass Crudo, Pear, Hazelnut & Soy (Gf) • 17

Wild Sea Bass, Pear, White Soy with Onion Dressing, Radish & Bronze Fennel

Beef Tartare, Chilli & Cashew Cream (Gf) • 19

Diced Seared Yorkshire Beef with Ají Pancha, Chives, Shallot, Red & Green Chilli, Olive Oil, Dark Soy, Cashew Cream, Puffed Buckwheat, served with Blue Corn Tostadas & Lime

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LARGER PLATES

Smoked Ricotta Ravioli, Pumpkin & Truffle (V) • 31

Ravioli filled with Ricotta Mustia, Delica Pumpkin Purée, Parmesan Cream & Spanish Winter Truffle

Josper-grilled Fosse Meadows Chicken Breast, Mushrooms, Garlic & Sherry Vinegar (Gf,Df) • 29

Josper-grilled Chicken Breast, Hen of the Woods, Shiitake & Oyster Mushrooms, Garlic & Sherry Vinegar

Daphne's Welsh Lamb with Adobo & Tropea Onion • 37

Grilled Daphne's Welsh Lamb, Sauce of Peppers, Coriander, Tomato, Chilli, Kales & Tropea Onion

Grilled Halibut, Butter Beans, Chorizo & Cabbage (Gf,Df) • 33

Pan-roasted Halibut, Judión Butter Beans, Chorizo & Hispi Cabbage

Josper-grilled Sirloin & Chimichurri (Gf) • 49

300g Sirloin Steak, Hennisfield Farm, Derbyshire, Grilled Spring Onions & Chimichurri

VEGETABLES

Aubergine, Sesame & Soy (Ve, Gf) • 12

Burrata, Salsa Macha, Citrus & Pumpkin Seeds (V, Gf) • 15

Baby Gem Lettuce, Anchovy, Parmesan & Green Goddess (V) • 11

Grilled Tenderstem Broccoli & Black Mole (Gf) • 13

Rosemary & Red Onion Hashed Potatoes (Ve) • 11

DESSERTS

Tres Leches Cake, White Chocolate & Clementine (V) • 12

Vanilla Sponge soaked in Coconut Milk, Citrus Mousse & Mascarpone Cream

Smoked Dark Chocolate Mousse, Mango & Chilli (V) • 13

Smoked 72% Peruvian Dark Chocolate, Mango Compote, Mango Chilli Sorbet & Cocoa Nibs

Corn Cake, Chamomile & Condensed Milk Ice Cream (V,Gf) • 11

Peruvian Corn Cake, Chamomile Anglaise & Condensed Milk Ice Cream

Selection of Cheese from Fromagerie Beillevaire, Candied Pecan & Quince • 18

Served with Seeded Crackers (Gf) Quince Paste & Candied Pecans

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VEUVE CLICQUOT SET LUNCH

Wednesday - Saturday

2 courses • 25 per person | 3 courses • 30 per person
including a Glass of Veuve Clicquot Champagne



OYSTERS & SOURDOUGH

Available as a supplement

Lindisfarne (Northumberland Coast, England) • 5 per piece
Wholemeal Sourdough, Salted Butter & Olive Oil (V) • 6

STARTER

Choose from

Burrata, Citrus & Salsa Macha (V)
Yellowtail, Radish, Pickled Jalapeño & Onion Dressing (Gf)
Ibérico Chorizo & Pan con Tomate

MAIN

Choose from

Butter Milk Fried Chicken, Radicchios & Parmesan (Gf)
Adobo Lamb Shoulder, Kales & Chickpeas (Gf,Df)
Smoked Ricotta Ravioli, Pumpkin & Truffle (V)

SIDES • 7

House Fries & Chipotle Aioli (Gf)
Green Salad dressed with Guacatillo (Ve,Gf,Df)

DESSERT

Choose from

Tres Leches Cake, White Chocolate & Clementine (V)
Smoked Dark Chocolate Mousse, Mango & Chilli (V)

*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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MANDRAKE SIGNATURE COCKTAILS

MARIPOSA • £21

Bombay Sapphire Gin
Butterfly Sorrel
Orris
Jasmine
Soda Water

HARISSA PICANTE • £22

Ojo De Dios Mezcal
Blood Orange
Harissa
Yerba Mate
Tosolini Dolce Vita Aperitivo
Lime
Fair Chipotle

AUDAX • £20

Bombay Sapphire Gin
EVOO
Briottet Bergamot
Olive Leaf Syrup
Fennel Seed Tincture
Lemon

BLUE LOTUS 75 • £25

Belvedere Vodka
Blue Lotus
Akashi Thai Yuzushu
Briottet Blue Curacao
Rose Petal
Veuve Clicquot Champagne

SACRED BEAN • £22

Bacardi Spiced Rum
Amaretto Tosolini
Salted Ube Syrup
Satai Sweet Potato Sochu
Mozart White Chocolate
Tonka Bean
Cream

FLORES SANA • £23

White Truffle Washed Grey Goose Vodka
Passion Fruit
Lion's Mane Mushroom
Lime

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MANDRAKE SIGNATURE COCKTAILS

ORINOCO • £21

Bombay Sapphire Gin
Orange Blossom
Moringa Honey
Briottet Mandarine
Three Cents Fig Leaf Soda

SILK ROAD • £22

Grey Goose Vodka
Coconut Cherry Yogurt
Cardamom
Rose Blossom Water
Briottet Raspberry

CURRY LEAF DAIQUIRI • £20

Bacardi Carta Blanca
Yaguara Cachaca
Briottet Mango
Curry Leaf
Tulsi Tincture
Vetiver
Lime

PATCHOULI MARGARITA • £23

Patron Silver
El Gobernador Pisco
Lychee
Patchouli Cordial
St Germain Elderflower

THE APACHE GIMLET • £21

Bombay Sapphire Gin
Tio Pepe Fino Sherry
Briottet Coconut
Palo Santo
Red Sage Cordial
Guava

MANGOSTEEN • £23

Mangosteen Infused Patron Silver
Hibiscus Chipotle Agave
Jalapeno Vinegar
Grapefruit Soda

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MANDRAKE NON ALCOHOLIC COCKTAILS

FIG LEAF COLLINS • £14

Fig Leaf Honey
Lemon
Three Cents Fig Leaf Soda

SUMAC MARGARITA • £14

Three Spirits Livener
Lime
Sumac
Rose

PALO SANTO GIMLET • £14

Lyre Italian Orange
Palo Santo *Cordial*
Grapefruit Soda

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WINTER SPECIALS

Belvedere 10 Martini • 29

*Belvedere 10 Vodka
Dolin Dry Vermouth de Chambéry*

Hennessy XO Sazerac • 29

*Hennessy XO
WhistlePig Rye Whiskey
Sugar Syrup
Dashes of Peychaud's Bitters*

Rosé Mulled Wine • 15

*Minuty Prestige Rosé
Cinnamon
Cloves
Star Anise
Orange
Allspice Berries
Crème de Cassis
Black Pepper*

Hot Toddy • 15

*Hennessy VS Cognac
Lemon
Honey
Cloves
Cinnamon
Aromatic Bitters*

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CHAMPAGNE & SPARKLING WINES

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125 ml/bottle

NV Veuve Clicquot Brut Yellow Label	24/145
NV Veuve Clicquot Brut Rosé	32/180
NV Taittinger Brut Réserve	165
NV Ruinart Blanc de Blancs	190
Petite Porte Noire Grand Cru Blanc de Blancs	190
NV Ruinart Rosé	200
NV Billecart-Salmon Brut Rosé	200
2009 Billecart-Salmon Brut Vintage	220
Porte Noire Grand Cru Blanc de Blancs Vintage 2013	330
NV Veuve Clicquot Yellow Label Magnum	350
NV Veuve Clicquot La Grande Dame	490

PRESTIGE CHAMPAGNE

by the bottle

NV Krug Grande Cuvée	650
2002 R.D. Bollinger Extra Brut	650
2012 Dom Pérignon Brut	700
Dom Pérignon P2	850

NON-ALCOHOLIC

125 ml/bottle

French Bloom Le Blanc Organic	15/85
French Bloom Le Rosé Organic	16/90

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WINE LIST

WHITE

175 ml/bottle

2022	Vinho Verde Anjos de Portugal, Quinta da Lixa, Portugal	9.5/40
2021	Pinot Grigio Riserva, Mezzacorona, Trentino, Italy	11/47
2022	Picpoul de Pinet St Clair, Luvignac, Languedoc-Roussillon, France	11.5/50
2022	Two Rivers Convergence Sauvignon Blanc, Marlborough, New Zealand	15/60.5
2022	Gavi di Gavi La Meirana, Broglia, Piedmont, Italy	15.5/65.5
2021	Pouilly-Fumé Les Chailloux Silex, Domaine Chatelain, Loire Valley, France	16.5/71
2022	Chablis Domaine Sainte Claire, Jean-Marc Brocard, Burgundy, France	18/80.5
2021	North Coast Chardonnay, Buena Vista, California, USA	20.5/100
2019	Bourgogne Chardonnay, Bernard Millot, Burgundy, France	21/120

ROSÉ

2022	Minuty Prestige, Côtes de Provence Rosé, France	13.5/65
2022	Château Minuty Rosé et Or, Côtes de Provence, France	16.5/80
2021	Château d'Eclans Rock Angel, Côtes de Provence, France	29/125
2020	Château Minuty 281, Côtes de Provence, France	32/165

RED

2021	Montipagano Montepulciano d'Abruzzo, Umani Ronchi, Abruzzo, Italy	9.5/40
2021	Regaleali Rosso Nero d'Avola, Tasca, Terre Siciliane, Italy	11/43
2018	Conde Valdemar, Rioja Crianza, Bodegas Valdemar, Rioja, Spain	12.5/52
2021	Duboeuf Fleurie, La Madone, Beaujolais, France	13.5/60.5
2020	1 Malbec, Pulenta Estate, Mendoza, Argentina	16.5/65.5
2019	Crozes-Hermitage La Matinière Rouge, Ferraton, Rhone Valley, France	17.5/71
2020	Savigny-les-Beaune, Les Forneaux, Domaine Joël Remy, Burgundy, France	21/85

SWEET

70ml/375 ml

2022	Finca Antigua Moscatel Naturalmente Dulce, La Mancha, Spain	10/47
2022	Maculan Dindarello, Veneto, Italy	11/50
2020	La Fleur d'Or, Sauternes, Bordeaux, France	14/58

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WHITE

by the bottle

2022	Vette di San Leonardo Sauvignon Blanc, Tenuta San Leonardo, Trentino, Italy	65
2022	Sancerre Prestige, Domaine de la Gemière, Loire Valley, France	82
2020	Mandolás Dry Furmint, Oremus, Tokaj, Hungary	82
2022	Bramito Chardonnay, Castello della Sala, Antinori, Umbria, Italy	85
2020	Clos Stegasta Assyrtiko, T-Oinos, Greece	110
2017	Château Lespault-Martillac Blanc, Pessac-Léognan, Bordeaux, France	128
2022	Châteauneuf-du-Pape Blanc, Domaine de Beurenard, Rhone Valley, France	156
2019	Condrieu L'Octroi, Domaine Pierre Gaillard, Rhône Valley, France	170
2018	Puligny-Montrachet, Domaine de la Choupette, Burgundy, France	215
2018	Chassagne-Montrachet, Domaine Fernand & Laurent Pillot, Burgundy, France	225
2019	Hermitage Blanc les Miaux, Ferraton Père & Fils, Rhône Valley, France	225
2020	Meursault Les Grands Charrons, Domaine Michel Bouzereau, Burgundy, France	230

RED

2020	Corralillo Carmenère, Matetic, Colchagua Valley, Rapel, Chile	65
2019	Terre di San Leonardo, Tenuta San Leonardo, Trentino, Italy	75
2019	Barda Pinot Noir, Chacra, Patagonia, Argentina	91
2021	Il Bruciato, Tenuta Guado al Tasso, Tuscany, Italy	115
2018	Chorey-lès-Beaune, Domaine Tollot-Beaut, Burgundy, France	135
2015	Riserva Costasera Amarone della Valpolicella Classico, Masi, Veneto, Italy	145
2018	Brunello di Montalcino, Padelletti, Tuscany, Italy	195
2015	Château Batailley, Pauillac, Bordeaux, France	275
2015	Château Fleur Cardinale, Saint-Emilion, Grand Cru, France	290
2017	Barolo Bussia, Prunotto, Piedmont, Italy	300
2018	Sassicaia, Tenuta San Guido, Tuscany, Italy	850

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