

PICOTEOS

Marinerade Oliver (V) 65

Honungsglaserade Mandlar 65

Nachos, Amarillokräm, picklad jalapeño & lagrad Manchego 75

APERITIVOS

PIMIENTOS DE PADRONS (V) 75

Friterad mild paprika, shichimi togarashi & limesalt

EDAMAME DE ANCHO (V) 85

Edamamebönor slungade i rökig & mild peppar

BANCHAN DE ZANAHORIA (V) 70

Fermenterad morot, rostad vitlök & korianderfrön

KIMCHI CON AJÍ AMARILLO 85

Fermenterad salladskål, ají amarillo & sesamfrön

OI KIMCHI 75

Fermenterad gurka & stark kimchi marinad

PEQUEÑOS EXQUITAS

BAO ATUN (G) 95

Råmarinerad gulfenad tonfisk, wakame, nikkei aioli

BAO DE MANCHEGO (G) 90

Frasig manchego, frijoles refritos & jalapeño

TACO DE IBERICO (G) 80

Grillad ibericokarré, koreansk BBQ & ananas

TACO DE AGUACATE (G) (L) 80

Syrlig avokadoröra, ostkräm & ají amarillo

TAQUITO DE LEGUMBRES (V) (G) 75

Eldad broccoli, romescoröra & mandel

TAQUITO DE MARISCOS (G) 80

Räkröra, rökt forellrom & gräslök

SOPA DE MARISCOS 85

Krämig fisk- & skaldjurssoppa, hummer, havskräfta & yuzu

YUC! LATASIAN

SVENSKA MEDIANOS GOURMET

SETAS CON TRUFA 149

Karl-Johan svamp, udon nudel, edamame, teriyaki & vintertryffel

COLIFLOR FRITO 159

Friterad blomkål, vaniljcitronkräm, pak choi & quinoa

CAMARONES CON COCO 179

Sauterad vannameiräka i kokosmjölk, doftrika örter & frasiga nudlar

POLLO FRITTO COREANO 169

Koreansk friterad kycklinglår, het gochujangsås & picklad rättika

FILETE TARTARE 165

Oxtartar, lagrad manchego, kimchi, madel & shoyu tamagokrä

EXQUISITEZ PRINCIPAL

FILETE TARTARE 259

Råbiff på oxinnanlår, lagrad manchego, kimchi, madel, hjärtsallad, pommes & chimichuri

BISTEC TRUFADO 285

Grillad oxinnanlår, chimichurrismör, hjärtsallad, pommes, tryffel & sesamglaze

ATÚN CEVICHE 295

Råmarinerad gulfenad tonfisk, ostronkräm, gurka & grönsallad

BERUKATSU 269

Frasig kalvschnitzel, het ají amarillokräm, kålsallad, shiitake, & doftrikt ris

SOPA DE MARISCOS 295

Krämig fisk och skaldjurssoppa, regnbågsfilé, hummer, forellrom & yuzu

DULCES

FRESCURA 85

Sangriasorbét, frasig energiboll & quinoa

DULCE DE LECHE (L) 95

Krämig karamellpudding & dulce de leche

LATASIAN SANDWICH (L) (G) 95

Sakéglass, banan & chokladsås

BANCHAN GOURMET

SMÅ UTVALDA RÄTTER PÅ EN SERVERING 285

• Fermenterad morot, rostad vitlök & korianderfrön

• Sauterad vannameiräka i kokosmjölk, doftrika örter & frasig nudel

• Koreansk friterad kycklinglår, het gochujangsås & picklad rättika

• Taquito, eldad broccoli, romescoröra & mandel

• Nachos, Amarillokräm, picklad jalapeño & lagrad Manchego

• Råmarinerad gurka & kimchi

COCTELES

179

COCO-JAMBO

Bacardi carta blanca - cranberry - lime- peach- coconout foam

Yla's piña colada (clarified)

Baracdi 8 - smoky pineapple syrup - lime - condensed milk

BEBIDA

175 | 695 1/2 pitcher | 1050 1/1 pitcher

Grey goose vodka - apple - blackbeery - melon - lime

AUTUMN BLUES

Gin bombay - Clue curacao - apple juice - lemon - egg withe- cinnamon syrup

EL DIABLO

Patron reposado - Cassis - lime- raspberry syrup - ginger beer - spicy bitters

YUC CLÁSICOS

MARGARITA

175 | 695 1/2 pitcher | 1149 1/1 pitcher

Patron tequila - Cointreau - lime - agave

YLA SPICY MARGARITA

175 | 699 1/2 pitcher | 1149 1/1 pitcher

Patron tequila - Cointreau - jalapeño - lime - agave

PALOMA 175

Patron tequila - lime - agave - pink grapefruit

LAGERITA 235

Patron tequila - Cointreau - lime - agave - lager

MICHELADA 152

YUC! Spicy mix - tomato - lime - chili salt - lager

RÄTTER MARKERADE (L) HAR LAKTOS I SIG
RÄTTER MARKERADE (G) HAR GLUTEN I SIG
RÄTTER MARKERADE (V) ÄR VEGANSKA

FRÅGA OSS GÄLLANDE ALLERGIER

ONE TABLE - ONE CHECK
WE ARE A CASHFREE RESTAURANT

PICOTEOS

Marinated Olives (V) 65

Honungsglaserade Mandlar 65

Nachos, Amarillo cream, pickled jalapeño & aged Manchego 75

APERITIVOS

PIMIENTOS DE PADRONS (V) 75

Fried mild pepper, shichimi togarashi & lime salt

EDAMAME DE ANCHO (V) 85

Edamame beans tossed in smoky & mild pepper

BANCHAN DE ZANAHORIA (V) 70

Fermented carrot, roasted garlic & coriander seeds

KIMCHI CON AJÍ AMARILLO 85

Fermented cabbage, ají amarillo & sesame seeds

OI KIMCHI 75

Fermented cucumber & strong kimchi marinade

PEQUEÑOS EXQUITAS

BAO ATUN (G) 95

Raw marinated yellowfin tuna, wakame, nikkei aioli

BAO DE MANCHEGO (G) 90

Crispy manchego, refried beans, & jalapeño

TACO DE IBERICO (G) 80

Grilled iberico rack, Korean BBQ & pineapple

TACO DE AGUACATE (G) (L) 80

Tangy avocado spread, cheese cream & ají amarillo

TAQUITO DE LEGUMBRES (V) (G) 75

Grilled broccoli, romesco spread & almonds

TAQUITO DE MARISCOS (G) 80

Smoked trout roe & chives

SOPA DE MARISCOS 85

Creamy fish and shellfish soup, lobster, crayfish & yuzu

YUC!

LATASIAN

ENGLISH

MEDIANOS GOURMET

SETAS CON TRUFA 149

King Bolete mushroom, udon noodle, edamame, teriyaki & winter truffle

COLIFLOR FRITO 159

Fried cauliflower, vanilla lemon cream, bok choy & quinoa

CAMARONES CON COCO 179

Sautéed vannamei shrimp in coconut milk, aromatic herbs & crispy noodle

POLLO FRITTO COREANO 169

Korean fried chicken thigh, spicy gochujang sauce & pickled radish

FILETE TARTARE 165

Beef tartare, aged manchego, kimchi, almond & shoyu tamago cream

EXQUISITEZ PRINCIPAL

FILETE TARTARE 259

Steak tartare on beef topside, aged manchego, kimchi, almond, heart lettuce, fries & chimichurri

BISTEC TRUFADO 285

Grilled beef topside, chimichurri butter, heart lettuce, fries, truffle & sesame glaze

ATÚN CEVICHE 295

Raw marinated yellowfin tuna, oyster cream, cucumber & green salad

BERUKATSU 269

Frasig kalvschnitzel, het ají amarillokräm, kålsallad, shiitake, & dofrikt ris

SOPA DE MARISCOS 295

Creamy fish and shellfish soup, rainbow fillet, lobster, trout roe & yuzu

DULCES

FRESCURA 85

Sangria sorbet, crispy energy ball & quinoa

DULCE DE LECHE (L) 95

Creamy caramel pudding & dulce de leche

LATASIAN SANDWICH (L) (G) 95

Sake ice cream, banana & chocolate sauce

BANCHAN GOURMET

SMÅ UTVALDA RÄTTER PÅ EN SERVERING 285

• Fermented carrot, roasted garlic & coriander seeds

• Sautéed vannamei shrimp in coconut milk, aromatic herbs & crispy noodle

• Korean fried chicken thigh, spicy gochujang sauce & pickled radish

• Taquito, grilled broccoli, romesco spread & almonds

• Nachos, Amarillo cream, pickled jalapeño & aged Manchego

• Raw marinated cucumber & kimchi

COCTELES

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LAGERITA 235

Patron tequila - Cointreau - lime - agave - lager

MICHELADA 152

YUC! Spicy mix - tomato - lime - chili salt - lager

DISHES MARKED (L) CONTAINS LACTOSE
DISHES MARKED (G) CONTAINS GLUTEN
DISHES MARKED (V) ARE VEGAN

ASK US ABOUT ALLERGIES

ONE TABLE - ONE CHECK
WE ARE A CASHFREE RESTAURANT