

TO SHARE

DYNAMITE PRAWNS

*Tobiko caviar, spring onions,
pickles, dynamite sauce*

3 for 12€
6 for 21€ ■
9 for 27€

MISO EGG

Miso mayo, young shiso sprouts

6.00 € ■■

CRISPY TACOS

Salmon Nikkei ceviche

Veggie guacamole

Chicken, lime, sesame

3 for 12€
6 for 22€ ■
9 for 31€

VEGETABLE TEMPURA

Zucchini, peppers, snow peas, coriander

8.00 € ■■

EMPANADAS

Chicken

Veggie

Beef

3 for 15€
6 for 28€ ■
9 for 40€

EL FAMOSO GUACAMOLE

With tortillas

8.00 € ■

EDAMAME BOWL

*Edamame beans, soy sauce,
black rice vinegar, coriander*

5.00 € ■■

SOY BROCOLINI

*Grilled brocolini marinated in soy,
cashew nuts, satay powder*

8.00 € ■■

CORN PATASCA

*Creamy corn velouté with coriander and
coconut*

6.00 € ■



FUSION CUISINE

JAPAN/LATIN AMERICA

MAIN COURSES

TOKYO BURGER

22.00 € ■

*Miso mayo, chicken, pak choi, cheddar, jalapeños
served with sweet potato fries*

SALMON POKE BOWL

22.00 € ■

*Black rice, salmon tataki, avocado, mango,
nikkei sauce, Tobiko, miso mayo, shiso*

THE OCTOPUS

27.00 € ■

*Wok-fried octopus tentacle with sweet
potato purée, Nikkei sauce, crispy fried
onion, and spring onion*

LOMA SALTADO - BEEF STIR-FRY

24.00 € ■■

*Marinated beef with peppers, tomato, red
onion, grilled potatoes, and saltado sauce*

SEA BREAMS CEVICHE LECHE DEL COCO

23.00 € ■

*Sea Bream Ceviche with coconut leche de tigre,
lime, choclo corn, coriander*

CAULIFLOWER CHICHARRON

19.00 € ■

*Peruvian-style fried cauliflower with miso sauce and
young leek shoots*

SIDES ■■■

SWEET POTATO FRIES

5.00 €



VEGETABLE WOK WITH SOY SAUCE

6.00 €



YOUNG SPROUTS SALAD

5.00 €



VEGETABLE RICE

7.00 €



DESSERTS

PISTACHIO COOKIES

7.00€ ■

Pistachio and salted caramel

ACAÏ BOWL

9.00 € ■

*Açaí berries, Greek yogurt,
banana, rolled oats*

PINEAPPLE CARPACCIO BBQ

10.00 € ■■

Amber rum syrup

CAFE GOURMAND

14.00 € ■

CHOCOLATE MOUSSE

8.00 € ■■

Dulce del leche

CHAMPAGNE GOURMAND

19.00 € ■



ALLERGENS / TRANSLATION

Prices include VAT and service

AMAZONIAN JUICES

8 €

*The benefits of Amazonian plants in a
fruit cocktail (25cl)*

YORA GREEN

Baccharis: detox treasure - apple juice, spinach, pineapple

TOXINE DOWN

Lapacho: immune booster - passion fruit, mango

AMAZONIA POWER

*Camu camu : world's best tonic - orange juice,
passion fruit, banana*

ACAÏ JUICE

*Açaí: revitalizing and antioxidant purple
corn drink, pineapple, coconut*

COCTEL EXCLUSIVO

14.00 €

PISCO SOUR

Pisco, lime, cane sugar, egg white, Angostura

MEZCAL MULE

Mexcal, lime, sugar syrup, ginger beer

TEQUILA PASSION

Tequila, lime juice, sugar syrup, passion fruit

BODEGA

RED WINES

12cl

75cl

TARAPACA RESERVADO

8.00 €

42.00 €

Chili

DOMAINE MARTINOLLES

7.00€

36.00€

Pinot noir

WHITE WINES

DOMAINE MARTINOLLES

7.00 €

36.00 €

Pays d'Oc, Chardonnay

TRAPICHE MELODIAS SAUVIGNON

8.00€

42.00€

Argentine

PETIT- CHABLIS AOP

11.00€

56.00€

Domaine des Hâtes

ROSÉ WINES

CLUB CHÂTEAU PAS DU CERF

8.00€

42.00€

IGP Var



Vegan



Halal



Gluten-free



Végétarian



yora.paris



BEERS

CUZQUENA PILSEN 4,8°	25cl	7.00 €
CUZQUENA DARK LAGER 4,8°	33cl	7.00 €

CHAMPAGNE

PAILLETES BRUT	Glass	14.00 €
	Bottle 75cl	70.00 €

SOFTS

INCA KOLA	30 cl	6.00 €
CHICHA MORADA	25 cl	5.50 €
<i>Purple corn & cinnamon juice</i>		
MARACUJA	25 cl	5.50 €
<i>Passion fruit juice</i>		
COCA COLA /ZERO	33 cl	5.00 €
LORINA LIMONADE	25 cl	4.50 €
LIPTON ICE TEA	25 cl	4.50 €
BADOIT/EVIAN	50cl	5.00 €
	1L	7.00 €

HOT DRINKS

COFFEE	3.00 €
DOUBLE EXPRESSO	4.50 €
AMERICANO	3.50 €
LATTE	5.50 €
HOT CHOCOLATE	5.50 €

Yora is a Panoan dialect spoken in the Peruvian Amazon



YORA TERNES
10 rue bayen 75017 Paris

YORA BATIGNOLLES
71 rue de Levis 75017 Paris

YORA SENTIER
53 rue du Caire 75002 Paris

YORA LA CASA
2 rue frochot 75009 Paris