



LITE BITES, COCKTAILS,  
SHOOTERS, BAR DRINKS,  
WINES & CHAMPAGNE

## APERITIF COCKTAILS PRE DINNER DRINKS

£5.50

### Woo Woo

Vodka, Peach Schnapps and cranberry juice

### Cuba Libre – 'Free Cuba'

Freshly muddled lime with spiced rum and cola

### San Francisco

Vodka, Banana Liqueur and Orange Juice

### Tequila Sunrise

Tequila, Orange Juice and Grenadine

### Vodka Martini

Just Vodka shaken with Dry Vermouth

### Eagle Eye

Vodka, Passoa Liqueur, cranberry and orange juice

## CLASSICAL COCKTAILS

£5.50

### Sex on the Beach

Vodka, Peach Schnapps, cranberry and orange juice

### Black Russian

A vodka, Kahlua and topped with Cola

### Dark 'n' Stormy

Goslings rum, lime juice, angostura bitters topped with ginger beer

### Lynchburg Lemonade

A Jack Daniel's based cocktail with Cointreau topped up with lemonade.

### Moscow Mule

Vodka based cocktail, lime juice, angostura bitters topped with ginger beer

### June Bug

Malibu, Midori, Banana Liqueur and pineapple juice

### Mai Tai

Captain Morgan's Rum, Malibu, Orange Juice, Pineapple Juice, Lime Juice & Grenadine

### Call Me A Taxi

Vodka, Archers, Banana Liqueur, Malibu, Pineapple Juice & Lime Juice

### Summer Passion

Passoa, Strawberry Liqueur, Pineapple & Cranberry Juice

### White Russian

Vodka, Kahlua, cream and milk

### Latin Lover

Mailibu, pineapple juice, orange juice and cranberry juice

### Daisy's Paradise

Vodka, Grenadine, Orange juice, lime juice and lemonade

### Painkiller

Morgan spiced rum, Malibu, pineapple juice & orange juice

Cocktails available weekends only Subject to availability, please ask the bartender

**Mojito 6.50**

Fresh mint with a selection of our house Caribbean premium rums

**Long Island Iced Tea 7.50**

A strong cocktail served with vodka, gin, rum, cointreau and tequila topped up with a splash of cola

**Slow Comfortable Screw 6.50**

Vodka, Sloe gin, southern comfort and orange juice

**Cosmopolitan 5.50**

Vodka, Cointreau, Fresh Lime Juice and Cranberry Juice

**Margarita 5.50**

A tequila based cocktail with cointreau and freshly squeezed lime

**Porn Star Martini 7.95**

Vanilla Vodka, Passoa (passion fruit liqueur) passion fruit puree, and a dash of vanilla syrup served with a shot of sparkling wine.

**SPARKLING WINE COCKTAILS £6.95**

**Poinsettia**

Cointreau, cranberry juice and Cava

**Bellini**

Blended peaches and Cava

**Kir Royal**

Creme de Cassis and Cava

**French 76**

Vodka, lemon juice and Cava

**Sloe Motion**

Sloe Gin and Cava

**Grand Mimosa**

Grand Marnier, orange juice and cava

**Yo Yo Sparkler**

Cognac, sugar syrup, angostura bitters and cava

**NON ALCOHOLIC COCKTAILS £3.75**

**YoYo Fruit Cocktail**

A refreshing non-alcoholic drink shaken with pineapple, orange and cranberry juice

**Bora Bora**

A superbly refreshing cocktail made with a blend of pineapple juice, ginger ale and grenadine

**Yellow Jacket**

Fresh pineapple juice, orange juice and lemon juice

**Blood Orange**

Lemonade, Orange Juice and Blackcurrant Cordial

**SHOOTERS £3.75**

**The 'B52'**

Kahlua, Baileys and Grand Marnier

**Slippery Nipple**

White Sambuca and Baileys

**Baby Guinness**

Kahlua and Baileys

**Black Jack**

Black Sambuca and Jack Daniels

## DRAUGHT LAGER & CIDER

	ABV%	PINT	1/2 PINT
Beck's Vier	4.0	£3.95	£1.95
Staropramen	5.0	£4.50	£2.30
Stella Artois	4.8	£3.95	£1.95
Stella Cidre	4.5	£3.95	£1.95

## BOTTLED BEER

	ABV%	PRICE
Asahi (Japan)	5.0	£3.75
Tsingtao (China)	5.0	£3.75
Singha (Thailand)	5.0	£3.75
Tiger (Singapore)	5.0	£3.75
Peroni	5.1	£3.75
Corona	4.6	£3.75
Alcohol Free Beer	0.0	£3.25
Magners (Pint)	4.5	£4.25
Black Sheep (500ml)	4.4	£3.95

## SPIRITS (25ML UNLESS OTHERWISE STATED) DOUBLES £1.50 EXTRA AT ALL TIMES

Vodka	37.5	£3.35
Bacardi	37.5	£3.35
Captain Morgan Rum / Spiced	40.0	£3.35
Goslings Black Seal	40.0	£3.35
Gin	37.5	£3.35
Gordon's Sloe Gin	26.0	£3.35
Bombay Sapphire Gin	40.0	£3.35
Bell's / Famous Grouse	40.0	£3.35
Jameson Irish Whiskey	40.0	£3.35
Jack Daniel's	40.0	£3.35
Southern Comfort	40.0	£3.35
Jim Beam	40.0	£3.35
Draught Mixers (Coke, Diet-Coke, Lemonade)		£0.60

## SINGLE MALTS

	ABV%	Price
The Glenlivet 12 yr old	40.0	£4.95
Laphroaig 10 yr old	40.0	£4.95

## COGNACS

Rémy Martin VSOP	40.0	£4.25
Martell	40.0	£3.95
Courvoisier	40.0	£3.95
Draught mixers (Coke, Diet-Coke, Lemonade)		£0.60

(25ml unless otherwise stated)

All prices are inclusive of VAT at the current rate.

All products subject to availability. The Management reserve the right to add, amend or withdraw any product without notice. Prices subject to alteration. Cocktail recipes correct at time of going to print.

## VERMOUTHS & FORTIFIED WINE

Martini Extra Dry	15.0	£3.35
Martini Bianco	15.0	£3.35
Martini Rosso	15.0	£3.35
Pimm's	18.0	£3.35
Campari	25.0	£3.35
Port	20.0	£3.35
Draught Mixers (Coke, Diet-Coke, Lemonade)		£0.60

## LIQUEURS (25ML UNLESS OTHERWISE STATED)

Malibu	21.0	£3.35
Archers	23.0	£3.35
Tia Maria	20.0	£3.35
Cointreau	40.0	£3.35
Tequila	38.0	£3.35
White Sambuca	38.0	£3.35
Black Sambuca	38.0	£3.35
Midori	20.0	£3.35
Kahlúa	20.0	£3.35
Passoã	26.0	£3.35
Baileys (50ml)	17.0	£3.35
Frangelico	24.0	£3.35
Amaretto	28.0	£3.35
Drambuie	40.0	£3.35
Grand Marnier	40.0	£3.35
Bénédictine	40.0	£3.35
Jägermeister	35.0	£3.35
Pernod	35.0	£3.35
Draught Mixers (Coke, Diet-Coke, Lemonade)		£0.60

## SOFT DRINKS

Coca-Cola	£2.35
Diet Coke	£2.35
Lemonade	£2.35
Ginger Beer	£2.35
J2O Orange & Passion Fruit	£2.50
J2O Apple & Mango	£2.50
J2O Apple & Raspberry	£2.50
Energy Drink	£2.50
Mineral Water Still / Sparkling (330ml)	£2.50
Mineral Water Still / Sparkling (litre)	£4.25
Fruit Juices Orange, Cranberry, Pineapple, Apple	£2.50
Mixers (125ml) Ginger Ale, Tonic, Slimline Tonic,	£1.35
Schweppes Tonic water or Slimline Tonic Water (200ml)	£2.50

## WHITE WINE


### Juicy, fruit-driven ripe whites

Richly flavoured with the attention firmly on their ripe, often, tropical fruit character. They have the weight of flavour to cope with strongly flavoured seafood, chicken and pork dishes which may be lightly spiced.

- |   |   |                            |
|---|---|----------------------------|
| 1   | <b>Short Mile Bay Chardonnay, Australia</b>   | £16.95                     |
|  | A fine match for seafood, tasty chicken or spicy pork dishes.                           | 250ml £5.65<br>175ml £4.30 |
| 2   | <b>Cullinan View Chenin Blanc, Western Cape South Africa</b>                            | £16.95                     |
|   | Matches well with pork, chicken and vegetable dishes with a touch of sweetness to them. |                            |
| 3   | <b>Oben Grove Riesling-Gewürztraminer, Rhein Germany</b>                                | £17.95                     |
|   | Aromatic lime and apples with the soft sweetness of peach and cherry blossom.           |                            |


### Very dry, delicate, light whites

Delicately flavoured, crisp, generally with a very dry finish. Ideally suited to partner light, delicately flavoured dishes, particularly fish and shellfish.

- |  |   |                            |
|--|---|----------------------------|
| 4  | <b>Footsteps Pinot Grigio, Veneto Italy</b>   | £16.95                     |
|  | Light and refreshing, a mouth-watering partner. for salads and seafood  | 250ml £5.65<br>175ml £4.30 |
| 5  | <b>Petit Chablis, J. Moreau et Fils-France</b>  | £26.95                     |
|  | Made in classic Chablis style, it is lean and elegant with underlying Chardonnay fruit from the northern tip of Burgundy. |                            |


### Dry, herbaceous or aromatic whites

Great with white fish, chicken and other white meat dishes, particularly when cooked with green herbs or in creamy sauces. The most aromatic and less dry wines work well with lightly spiced dishes.

- |   |   |                            |
|---|---|----------------------------|
| 6   | <b>Altortas Sauvignon Blanc, Central Valley Chile</b>   | £16.95                     |
|  | Zesty and zippy, a refreshing partner for chicken and fish dishes   | 250ml £5.65<br>175ml £4.30 |
| 7   | <b>Waipara Hills Sauvignon Blanc, New Zealand</b>   | £22.50                     |
|   | Generous and lifted, showing powerful aromas of nettle and snow pea: the palate bursts with fresh citrus, grapefruit and melon notes. |                            |

## ROSÉ WINE

Rosés can range from being very dry to very sweet and this is key to partnering them with food, they can be quite flexible with food as long as the sweetness level of the dish is matched.

- |   |   |                            |
|---|---|----------------------------|
| 8   | <b>Hardys The Riddle Cabernet-Grenache Rosé, Australia</b>  | £17.95                     |
|  | Aromas of ripe strawberry with floral, rose petal overtones. Light-bodied on the palate, with soft, sweet berry fruit flavours. | 250ml £5.95<br>175ml £4.50 |
| 9   | <b>Vendange White Zinfandel, California USA</b>   | £18.95                     |
|   | Off-dry attractive fresh zingy strawberry.  |                            |

## SAKE

- |    |  |        |
|----|--|--------|
| 10 | <b>Classic Junmal Sake Naturally Brewed 15% Alc</b>  | £19.50 |
|    | Small Cup £3.00  |        |
|    | Specially selected California rice with pure water from the Sierra Nevada mountains combine to create the ideal conditions for producing a superior mellow taste. This traditional style of sake is naturally smooth and well-balanced. The full-bodied flavour of Sho Chiku Bla is enhanced when it is served warm. |        |

## RED WINE

### Light, simple, delicate reds

Lightly structured with gentle red-fruit flavours these are the most flexible reds to match with food.

- 11 **Chianti, Ruffino** £21.95  
**Italy**

Harmonious and mellow, with violet and red berry notes on a soft and refreshing finish.

### Juicy, medium-bodied, fruit-led reds

With their juicy fruit character these wines make great partners for fuller-flavoured pork and chicken dishes particularly those with dark, rich sauces.

- 12 **Altortas Cabernet Sauvignon, Central Valley** £16.95  
**Chile** 250ml £5.65



Fruit-driven, a good match for light meat and vegetable based dishes.

175ml £4.30

- 13 **Short Mile Bay Merlot,** £16.95  
**Australia** 250ml £5.65

Plum, mulberry and blackberry followed by a spicy vanilla note.

175ml £4.30

- 14 **Rare Vineyards Pinot Noir, Vin de France** £19.95  
**France**

From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice.

### Spicy, peppery, warming reds

Their spicy character and often rich, fruity style make them a good selection with strongly flavoured dishes. The richest, ripest wines, when paired with spicy foods, act as if to turn the heat up.

- 15 **Berri Estates Shiraz, South-Eastern Australia** £16.95  
**Australia** 250ml £5.65



Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.

175ml £4.30

- 16 **Callia Malbec, San Juan** £19.95  
**Argentina**

Plenty of ripe, soft berry fruit flavours with the usual pinch of spice associated with Malbec as well as cinnamon and vanilla oak-spice notes.

## SPARKLING

The richer, often fruitier, New World sparkling wines, particularly those made from grapes grown in warmer climates, can be very flexible food partners and are a great choice for celebratory meals when a wide variety of dishes are being enjoyed; at a buffet perhaps.

- 17 **Prosecco, Italy** £21.95

Light and lively, with ripe pears and lemons rounded off with a hint of sweetness.

- 18 **Prosecco, Italy** 20cl £6.95

Light and lively, with ripe pears and lemons rounded off with a hint of sweetness

- 19 **Anna de Codorníu Blanc de Blanc, Cava, Spain** £23.95

Elegant Cava with delicious floral aromas and a dry finish, from a mix of traditional grape varieties and Chardonnay.

- 20 **Duval-Leroy Brut, Champagne** £41.50

A fine mousse with soft richly baked biscuit flavours and hints of lightly roasted nuts.

- 21 **Piper-Heidsieck Brut, Champagne** £49.50

Young, lively fruit flavours, a fresh, vivid aroma and assertive crispness characterise this vivacious Champagne.

- 22 **Piper-Heidsieck Rosé Sauvage Brut, Champagne** £52.50

Fresh, red berry aromas and a hint of spice on the nose. Predominantly made from Pinot Noir, the palate is well structured with hints of ripe, red fruit flavours and a crisp, lively mousse.

## LITE BITES MENU

Available in the bar area only

Monday to Thursday 5.30pm – 9.30pm

Friday & Saturday 5.30pm – 10.15pm \*

ALL OUR FOOD IS FRESHLY PREPARED TO ORDER, DURING BUSY WEEKENDS THESE MAY BE WITHDRAWN OR MAY BE A DELAY. WE WILL GET YOUR FOOD SERVER TO ADVISE YOU SHOULD THERE BE A DELAY.

All prices are inclusive of VAT at the current rate

## PRE DINNER APPETISERS

Ideal for two or more people

### Edamame (v) (gf)

£4.95

Traditional blanched japanese soya beans – can be served japanese style (salted) or with a black bean sauce.

### Chinese & thai prawn crackers

£3.50

A bowl of chinese and thai prawn crackers with a sweet chilli dipping sauce

## COMBO PLATTERS

Ideal for two people sharing these platters have been designed for those people who cannot make there minds up and are suitable to be shared between larger groups.

### Yo Yo Vegetarian Combo (v)

£13.95

Vegetable basket, vegetable samosas and vegetable tempura served with dipping sauces and seasonal salad on a platter to share

### Yo Yo Indian & Malaysian Combo

£13.95

Meat samosas, Malaysian curry puff, salt and pepper wings served with dipping sauces and seasonal salad on a platter to share.

### Yo Yo Chinese Combo

£13.95

Sieuw mai, duck tortilla wrap, and salt and pepper pork ribs, prawn crackers served with dipping sauces and seasonal salad on a platter to share

### Yo Yo Japanese Combo

£13.95

Beef fritters, harumaki and chicken yakitori served with dipping sauces and seasonal salad on a platter to share

### Yo Yo Thai Combo

£13.95

Chicken satay, thai fishcakes, prawn spring roll, prawn crackers served with dipping sauces and seasonal salad on a platter to share

### Yo Yo Fish Combo

£15.95

Mixed seafood tempura, thai fishcakes and prawn and mushroom basket served with dipping sauces and seasonal salad on a platter to share



## STARTERS

### Chinese (c)

#### Siew mai

£4.95

Steamed minced pork encased in wonton pastry and steamed served with sesame oil, Soya sauce and lemon juice.

#### Salt and pepper spare ribs

£5.75

Pork spare ribs marinated in shaoxing wine, garlic, chillies and sesame oil then pan fried.

#### Salt and pepper chicken wings

£5.50

Chicken wings marinated in wine, garlic, chillies and sesame oil then deep fried.

#### Rib & Wing Combo

£5.75

Half chicken wings and half ribs marinated in wine, garlic, chillies and sesame oil then pan fried.

#### Chinese duck tortilla wrap

£5.95

Plain style tortilla wrap filled with strips of duck, spring onion, cucumber and hoi sin sauce.

### Thai (t)

#### Chicken satay (n)(gf)

£5.50

Marinated grilled skewered chicken breast served with satay sauce

#### Fishcakes

£6.25

Thai fishcakes – deep fried minced fish with green beans, blended with thai spices served with thai sweet chilli sauce

#### Prawn spring roll

£5.50

Prawn wrapped in filo pastry deep fried served with a thai sweet chilli sauce

### Indian/ Malaysian (i)

#### Meat Samosas

£5.50

Filo pastry triangles with minced beef and selected spices deep fried served with a mint yogurt raita

#### Vegetable samosas (v)

£4.95

Filo pastry triangle stuffed with mixed vegetables and selected spices, deep fried Served with a mint yogurt raita.

#### Chicken spring rolls

£5.50

Filo pastry stuffed with minced chicken, mixed vegetables and selected spices, Deep fried served with a sweet chilli sauce.

#### Malaysian Curry Puff

£5.50

Minced Lamb, vegetables, spicy tomato sauce, assorted spices, fresh coriander wrapped in pastry served with a hot chilli sauce

## Japanese (j)

### Beef fritters £5.75

Minced beef fritters deep fried and topped with sweet chilli mayonnaise

### Chicken yakitori (gf) £5.95

Marinated skewered chicken breast with leeks pan fried with teriyaki sauce

### Harumaki £5.50

Minced chicken and vegetable spring rolls served with japanese dipping sauce.

### Prawn and mushroom basket £6.50

Filo pastry basket filled with sautéed prawns, mushroom, garlic, and peppers then topped With mayo and then grilled.

### Medley of vegetables in filo pastry (V) £5.50

Filo pastry basket filled with sautéed vegetables, garlic, peppers then topped with mayo and grilled.

### Ebi tempura £6.75

Deep fried tiger prawns in a light tempura batter served with a tempura sauce.

### Mixed seafood tempura £6.75

White fish, salmon and tiger prawns in a light tempura batter served with tempura sauce.

### Vegetable tempura (v) £5.95

Seasonal vegetables deep fried in a light tempura batter served with tempura sauce

### Spicy squid £6.25

Deep fried squid marinated in japanese spices served with a sweet chilli dipping sauce

### Scallop, prawn and mushroom bake £6.95

Pan fried scallops, prawns and mushrooms in a scallop shell topped with yoyo's special mayo and then grilled.

**A full a la carte menu is available for dinner along with our weekly prime time menu.**

**Should you require any desserts or hot beverages please ask your food server for the menu.**

## PRIME TIME MENU

2 courses £14.95 per person inc Vat  
Available: Monday to Thursday 5.30pm to 9.30pm  
& Friday 5.30pm to 7.00pm

Prime Time Menu changes weekly.



Fusion Conferences at Yo Yo provides you with a new approach to conferences and meetings.

YO YO blends modern design with Japanese, Chinese and Thai food and provides a unique environment for meetings, conferences, exhibitions, presentations and training courses for up to 200 delegates...

Make your next event effective and memorable with Fusion Conferences at Yo Yo.

**\*Fully inclusive meetings tariff**

**\*Tailored Fusion Menus**

**\*Exclusive use options**

**\*Car Park**

**\*Free WI-FI**

## VENUE HIRE

**Having a party?**

**Organising a function?**

Leaving events, office parties, birthdays, weddings, christenings, exhibitions, product launches, seminars, networking events,  
fundraising events, live music and concerts.

Whatever the occasion celebrate it at Yo Yo's

For information on Yo Yo Bar and Restaurant,  
Yo Yo Outside Catering, and Yo Yo Fusion Conferences,  
please contact

**Simon Dunn on 01274 599880.**

Whatever the occasion we are here to assist.

Yo Yo Bar and Restaurant  
Rosse Street  
Off Saltaire Road  
Shipley  
West Yorkshire  
BD18 3SW

[www.eatatyoyos.com](http://www.eatatyoyos.com)  
[info@yoyocafebarandrestaurant.com](mailto:info@yoyocafebarandrestaurant.com)



for the facts [drinkaware.co.uk](http://drinkaware.co.uk)

MC61811NR

\*Food Allergies & Intolerances\* Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink

April 2016