

**If you're
not sure
What to order,
just close
your eyes
and point.**

YAKBAR YBAR

where is Kevin

feelin' good

ALL COOL

Yakbar is homegrown & delicious

MADE IN THE USA

01 23456789 0123

* * *

OTHERSIDE



FEED ME
NACHOS

LOVE

TEAR HERE

"i'm not drunk,
im just speaking
in cursive"

↑↑ΔOXX↓→□
←R2XXO→L2

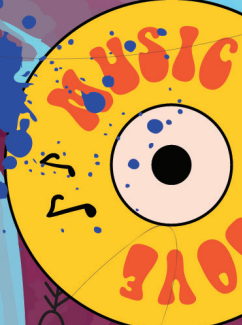
ALWAYS
HUNGRY

oh, cheesecake

BAR

WIFI PASS: XBLRCLRC
ANHEL KCYZAVS06969
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BR@69?
KQW

444



BAFE
honey
xxyy
BABOR

BE COOL
BE COOL
BE COOL
BE COOL



@ybaryasland

Follow us on Instagram, or
we'll send out very friendly
bouncer to remind you.



@ybyaryasisland

Champagne

Perrier-Jouët Grand Brut 
Perrier-Jouët Blason Rosé 

(GLS/BTL)

80/395
595

Wine

ROSÉ 
Maison Boutinot Cuvée
Édalise Rosé, Côtes de Provence, France

350

Kinky Pinky

A refined dance of tequila and bitters, lifted by fresh citrus and kissed with pink peppercorn spice.

60

Desierto Verde

A delicate blend of tequila and elderflower, brightened with citrus, garden-fresh cucumber and a whisper of spiced allure.

70

Calabrian G&T

Herbal gin and Chartreuse balanced with citrus and Earl Grey tea spice, refreshing like a breeze out of Calabrian coast.

65

Zombie's Kiss

A rich tropical blend of rum and aniseed notes, brightened with cranberry, citrus and a vibrant energy twist.

55

Admiral's Spice Cup

A tropical garden of rum, herbs, citrus and ginger-sweetened with honey and lifted with bubbles.

55

Azur Affair

A floral-fruit symphony over vodka and lychee, kissed with a Japanese chili kick and crowned with clouds of foam.

55

Not So Innocent Martini

Pure, fruity and bright-vodka meets passionfruit in perfect harmony. A cheeky twist on Porn Star Martini.

65

High & Peated

A consciously crafted bourbon cocktail with house-made beer cordial, bitters and sparkling soda. A sip of sustainable sophistication

55

OAK AGED SPECIALITIES



OAK-AGED OLD FASHION (60 ML)

Our elevated take on the iconic cocktail. House-blended with Chivas 18, demerara syrup and aromatic bitters, aged in oak to develop rich, rounded flavours. Bottled in-house and served over a large ice cube with an expressed orange peel. Smooth, spirit-forward and timelessly crafted for those who appreciate the art of patience.

1 Month

100

2 Months

150

3 Months

200

1 Year

300

Subject to availability due to the aging period.

Home Crafted Cocktails



OAK-AGED NEGRONI (60 ML)

A timeless classic, reimagined. This Negroni is meticulously blended in-house with Malfy gin, bitter aperitivo and artisanal vermouth, aged in oak to mellow the edges and deepen the complexity. Bottled with care and served over a single large ice cube with an expressed orange twist. Bold, smooth and perfectly balanced. Our signature pour for the discerning palate.

1 Month	100
2 Months	150
3 Months	200
1 Year	300

Subject to availability due to the aging period.

SMOOTH, REFINED AND MILK WASHED

45

1711 MILK PUNCH

Base: Cognac, green tea, lemon and sugar

Bright citrus and soothing green tea come together with a silky, velvety finish. This clarified classic, once favored by British nobles, gets a fresh summer makeover-light and totally refreshing.

CLARIFIED SANGRIA BLANCA

Base: Wine, orange liqueur, stone fruit, lemon and homemade fruit liqueurs

Think sangria reimagined with silky clarity and a crisp floral finish. Bursting with stone fruit sweetness and a citrusy snap, it's Spain's summer spirit, polished and ready to party.

CLEAR COLADA

Base: Aged Rum, coconut milk, pineapple and lime

All the tropical goodness of a piña colada but crystal clear and silky smooth. Creamy coconut, fresh pineapple and zesty lime blend perfectly to deliver a cool island breeze in every sip.

VELVET DAIQUIRI

Base: Aged Rum, lime juice and demerara syrup

This classic beach favorite just got a crystal-clear upgrade. Its tropical charm makes it utterly irresistible.

GOLDEN SOUR

Base: Bourbon, lemon and honey

Mellow, whiskey warmth meets bright, zesty lemon and a touch of honey sweetness. Comforting yet polished, this golden-hued sipper feels like summer sunshine in every sip.

MILKY NEGRONI

Base: Gin, sweet vermouth, Campari

Bittersweet never looked so smooth. This creamy twist on the classic Italian negroni delivers big flavor with a gentle finish perfect for sipping slow as the sun goes down.

CITRUS GROVE OLD FASHIONED

Base: Aged whiskey, citrus syrup and orange peel

Caramel-rich whiskey gets a fresh twist with lively citrus syrup and a zingy orange peel finish. A spirit-forward standard stirred to perfection for your summer sipping.



Wine

WHITE

Jackson Estate, Shelter Bay,
Marlborough, New Zealand
Sauvignon Blanc 60/300

Terraza della Luna,
Trentino, Italy 275
Pinot Grigio

Nieto Senetiner,
Mendoza, Argentina 50/250
Chardonnay

Cape Heights,
Western Cape, South Africa 45/225
Chenin Blanc

RED

Jackson Estate, Shelter Bay,
Marlborough, New Zealand 275
Pinot Noir

Don Nicanor, Mendoza, Argentina 50/250
Malbec

Cape Heights,
Western Cape, South Africa 45/225
Merlot

Speakeasy Spirits

(30ml/BTL)

Vodka Absolut Blue 40/500
Gin Beefeater 40/500
Rum Havana 3 Years 40/500
Whisky Ballantine's Blended Scotch 40/600
Tequila Jose Cuervo Silver 40/500

Life Style Spirits

Vodka Belvedere 60/800
Vodka Grey Goose 60/800
Gin Bombay Sapphire 50/600
Rum Bacardi White 50/600
Rum Havana 7 Years 60/900
Whisky Chivas Regal 55/700
12 Years Old Blended Scotch
Whisky Johnnie Walker 60/900
Black Label Blended Scotch
Whiskey Jack Daniel's Tennessee 50/600
Cognac Hennessy VS 60/900

Draught Beer

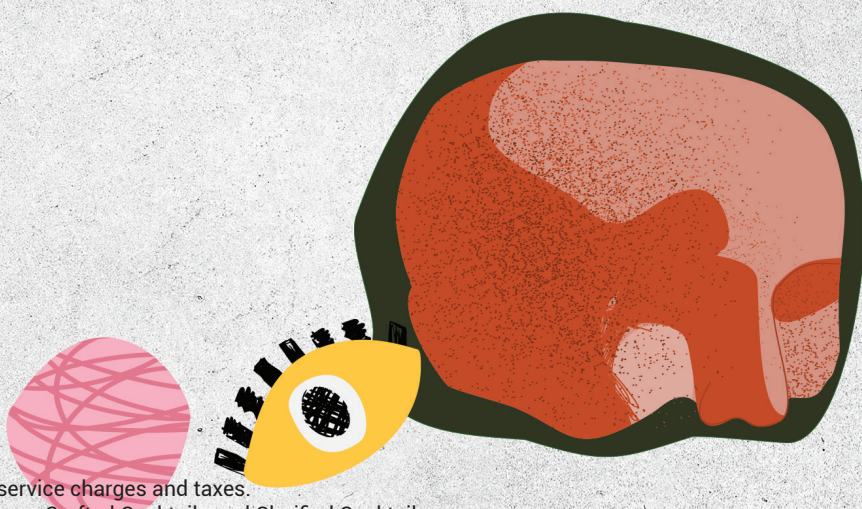
(500ml/250ml)

Krombacher, Germany 40/25
Carlsberg, Denmark 40/25
Heineken, Netherlands 55/30
BrewDog Punk IPA, Scotland 60/35
Peroni, Italy 60/35

Beer Bottle and Can

Amstel Light, Netherlands 35
Menabrea Amber, Italy 35
Menabrea Bionda, Italy 35
Magners Cider, Ireland (330 ml) 45
Stella Artois, Belgium 45
Corona, Mexico 50
Guinness Stout, Ireland 55

FRESH JUICES	35
Orange and watermelon	
MOCKTAILS	45
Y DELIGHT	
Melon fruit, mango juice and orange juice	
Y ROBUST	
Passion fruit, pineapple juice and sour mix	
Y BLISS	
Cucumber, elderflower syrup, lavender syrup and sour mix	
Y BUZZ	
Banana, coconut milk and pineapple juice	
AERATED BEVERAGES	25
Coke	
Coke Light	
Sprite	
Fanta	
Ginger Ale	
Soda	
Tonic	
ENERGY DRINK	40
Red Bull Energy Drink	
MINERAL WATER	
Local Water Small	15
Local Water Large	25
Small Imported (Still and Sparkling)	25
Large Imported (Still and Sparkling)	30

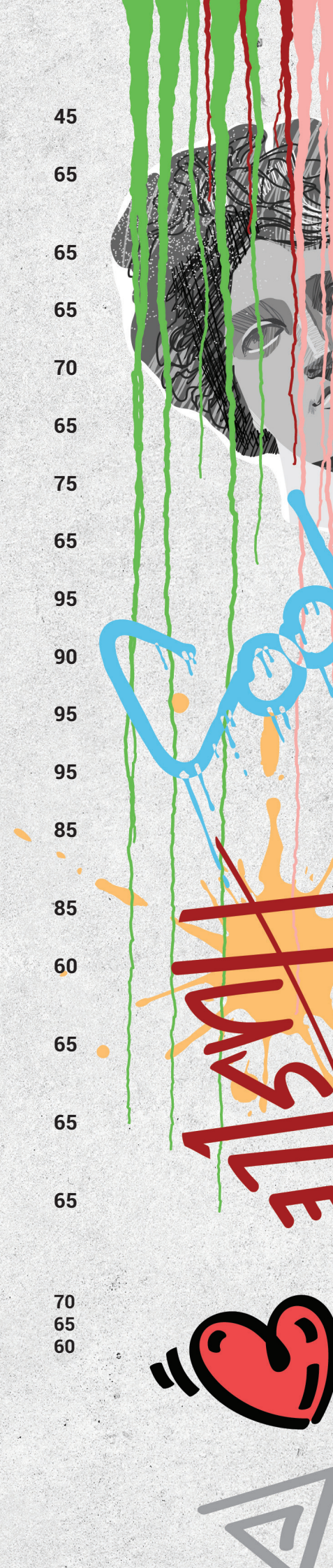


Small Plates and Appetizers

Warm Edamame – Sea Salt or Spicy (V) With togarashi and sesame oil	45
Gochujang Chicken Wings (D)(N) Crispy chicken wings tossed in gochujang sauce	65
Southern American Style Smoked Barbeque Chicken Wings (D)(N) Homemade barbeque sauce	65
Crispy Chicken Strips (D)(N) With honey mustard dip	65
Crispy Shrimps or Calamari (D)(N) With sweet mango chili dip, spicy mayonnaise, parmesan and chives	70
Black Pepper Beef Empanadas (D) Wok tossed beef, carrots, asparagus and chestnuts	65
Beer Batter Fish and Chip Bites (A) With yuzu aioli and spicy mayo	75
Grilled Chicken Skewers (D) With chipotle BBQ glaze	65
Grilled Prawns Skewers (D) With chimichurri glaze, lemon and citrus aioli	95
Pulled Beef Brisket Sliders (D) Potato buns, provolone cheese, gherkins and smoky BBQ sauce	90
Sticky Beef Ribs (D)(N) Barbeque plum sauce	95
Peruvian Inspired Cured Salmon With ginger, soya and mirin dressing	95
Chips, Dips and Crudites (D)(N)(V) Baby veggie crudites, crackers and chips served with sriracha and beetroot dip, chunky avocado dip and whipped eggplant miso spread	85
Buratta and Shiso Pesto (D) White sesame, heirloom tomatoes and shiso oil with balsamic dressing	85
Caesar Salad (D) Baby gem lettuce, croutons and capers with Caesar dressing Add - Chipotle grilled chicken 15 chimichurri prawns 20	60
Soba Salad (VG) Buckwheat noodles, with bulgogi style dressing, tofu, edamame, pumpkin and radish	65
Crispy Quinoa and Kale Salad (VG) Stewed peppers, pears, peaches, toasted-hazelnuts and roasted plums with sesame dressing	65
Nachos (D)(V) With chili beans, guacamole, sour cream, cheese sauce and jalapeños Add Cajun chicken 15 Add chili beef corn 20	65
Y Bar – Tacos Collection (D)(N) Crispy prawn, wasabi mayo, mango and coriander Crispy chicken, cabbage slaw, spicy mayo and garlic aioli Wild mushroom and vegetarian oyster sauce (V)	70 65 60

(A) - Alcohol | (D) - Dairy | (N) - Nuts | (V) - Vegetarian | (VG) - Vegan

All prices are in UAE Dirham and are inclusive of all applicable service charges and taxes.





Large Plates and Sharing

Grilled Rib-eye (300 gms) Served with chimichurri, Korean bulgogi BBQ glaze, Asian slaw and glazed carrots	195
Flank Steak (450 gms) Served with chimichurri, Korean bulgogi BBQ glaze, Asian slaw and glazed carrots	185
Grilled Tiger Prawns (D) With kimchi butter, green harissa and sourdough toast	120
White Miso Marinated Seabass With chimichurri glazed mushrooms, edamame and pickled gingers	120
Grilled Wagyu Beef Burger (D) With brioche buns, cheddar cheese, mustard, mayo, lettuce, tomatoes, onions and pickles	100
Crispy Chicken Burger (D)(N) With brioche buns, chipotle mayo, homemade BBQ sauce and white onions	85
Philly Cheese Sandwich (D) Cajun spiced shaved striploin with soft baguette, peppers, provolone cheese and mushrooms	110
Chicken Katsu Sandwich (D)(N) With Japanese style milk bread, tonkatsu sauce and Japanese mayo served with Asian slaw	90
Y Bar Club (D) Our version of grilled chicken and turkey bacon in ciabatta bread with lettuce, tomatoes and white cheddar cheese	80

Sweets

Pavlova (D) Berry compote and fresh berries (Chef's favourite)	40
Passion Fruit Cheese Cake (D) Passion fruit jelly	40
Warm Pecan and Macadamia Baked Cookies (D)(N) Vanilla bean ice cream	40
Decadant Chocolate Cake (D) Bellagio ganache and caramel	40
Selection of Ice cream (D) and Sorbet (per scoop) Vanilla, dark chocolate or passion fruit	20

(A) - Alcohol | (D) - Dairy | (N) - Nuts | (V) - Vegetarian | (VG) - Vegan

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Still here?
Order something
already!

