Yoona's Café & Tapas

Dinner Menu

Tapas & Appetizers

Aburi Salmon Nigiri $18

salmon draped over seasoned sushi rice, lightly flame-seared to enhance its rich, buttery flavor, then finished with our signature sauce, a touch of scallions, and sesame seeds

Brussels Sprouts $15

crispy fried, parmesan, garlic, red chili and lemon

Wings $ 12

(One sauce or seasoning per serving.) Options: Salt & Pepper, Cajun Spice, Lemon Pepper, Mango Habanero (Sauce: Honey Garlic, Teriyaki, Sweet Chili, Hot Sauce, Suicide, Sriracha Sauce, Ranch, Blue Cheese, Barbecue)

Truffle fries $13

white truffle aioli, freshly grated parmesan

Fiesta Loaded Nachos $20

Crispy fried nacho chips loaded with mixed cheddar & jack cheese, mozzarella topped with bell peppers, tomatoes, jalapenos & green onions, served with salsa, sour cream & guacamole sauce

(add chicken/pulled pork/beef $7)

The bombay calamari $20

Crispy squid, jalapeño, yuzu aioli, fresh cucumber, curry leaves, peanut

Chef's taco selection $20

Three handcrafted tacos served on warm tortillas, topped with fresh slaw, house-made salsa, and our signature crema. Served with a lime wedge for the perfect finishing touch.

(Baja Shrimp/ fish/ pulled pork)

Ahi tuna tataki $18

wontons* or cucumber, avocado, poke sauce, blistered jalapeños, wasabi aioli

Pork Mandu $18

Handcrafted Korean-style dumplings filled with seasoned pork and fresh vegetables, pan-fried until golden and crispy, then served with our house-made soy dipping sauce.

Fish and chips $22

beer battered to order, house spicy pickle tartar sauce, yoona's greens, fries

Handhelds

All served with French fries. Substitute yam or truffle fries, or salad for an additional charge.

Magic mushroom $22

Our beef patty topped with caramelized onion, portobello mushroom, boursin, arugula, olive oil aioli

Yoona's Signature Smash $25

2 stacked 4oz smashed patties, bacon, onion, aged cheddar, mustard & ketchup

Ocean Breeze COD Burger $24

old bay seasoning, lettuce, tomato, spicy pickle tartar sauce

Nashville Hot Chicken Brioche $22

crispy buttermilk fried chicken, pickled cucumber and a drizzle of Nashville-style hot sauce

House Vegan Stack $22

A plant-based patty layered with fresh arugula, avocado, pickles, vegan cheese, and house vegan aioli on a toasted whole grain bun.

Slow-Roasted Pork Panini $22

BBQ pulled pork with caramelized onions, peppers, banana peppers, tomatoes on fresh baguette

La Pasta Corner

Truffle Mushroom Alfredo $22

Fettuccine tossed in a rich Parmesan Alfredo sauce with sautéed mushrooms, finished with truffle oil, fresh parsley, and shaved Parmesan

Creamy Cajun Chicken $24

Penne tossed in a creamy Cajun Parmesan sauce with grilled Cajun-seasoned chicken, bell peppers, onions, and fresh herbs

Seafood Rosé Linguine $24

Linguine tossed in a creamy rosé sauce with prawns, mussels, calamari, garlic, and fresh herbs, finished with shaved Parmesan

Spicy Garlic Prawn Linguine $26

Linguine tossed with juicy prawns, roasted garlic, cherry tomatoes, chili flakes, extra virgin olive oil, and fresh parsley

Mediterranean Garden Pasta $22

Penne tossed with zucchini, bell peppers, cherry tomatoes, spinach, red onions, garlic, feta cheese, extra virgin olive oil, and fresh herbs

Roman carbonara $23

Fettuccine tossed in a rich Parmesan cream sauce with crispy bacon, garlic, cracked black pepper, fresh parsley, and shaved Parmesan

Soups and salads

Bangkok coconut chicken $14

A fragrant thai-inspired soup featuring tender chicken, mushroom, carrot, and fresh herbs in a silky coconut broth infused with lemongrass, ginger, garlic, and a touch of lime. Comforting, creamy, and perfectly balanced with a kick of spice

Harbour clam chowder $13

A rich and velvety chowder crafted with tender clams, potatoes, celery, onions and crispy bacon, slowly simmered in a creamy herb-infused broth. A hearty coastal classic served warm and full of comforting flavour

Santorini avocado salad $18

A refreshing blend of fresh avocado, chickpeas, crisp vegetables, feta cheese, and mixed greens, tossed in a light lemon-herb dressing and served with warm pita bread and creamy tzatziki for a true mediterranean experience (add chicken $7)

Roman Caesar salad $13

Crisp romaine lettuce, parmesan cheese, crispy bacon, and garlic croutons, tossed in a rich and creamy Caesar dressing and finished with freshly cracked black pepper (add chicken $7)

Maple harvest salmon salad $24

Maple-glazed 6oz sockeye salmon served over seasonal mixed greens and crisp romaine, topped with fresh strawberries, candid walnuts, and creamy goat cheese, finished with a vibrant raspberry vinaigrette

Mains

Dragon teriyaki bowl $24

Tender chicken and seasonal vegetables served over fragrant jasmine rice, finished with savory teriyaki glaze, pickled cabbage, and creamy spicy yogurt for the perfect balance of sweet, savory and bold flavours

Manhattan peppercorn steak $39

A juicy 10oz new-york strip steak grilled to your preference and finished with a rich, creamy peppercorn sauce, served with garlic mashed potatoes and seasonal vegetables

Delhi Butter chicken $26

Tender pieces of tandoori chicken simmered in a velvety tomato butter sauce infused with aromatic Indian spices, served with fragrant jasmine rice and warm pita bread

Cajun blackened chicken $26

Juicy chicken breast seasoned with bold cajun spices and blackened to perfection, served with creamy garlic mashed potatoes, seasonal vegetables, and finished with drizzle of extra virgin olive oil

West coast butter salmon $29

A tender 7oz Atlantic salmon topped with rich garlic herb butter, served with creamy garlic mashed potatoes and seasonal vegetables

The sweet finale

Vanilla Bean Delight $7

Two scoops of rich and creamy vanilla bean ice cream, served perfectly chilled for a timeless sweet finish

Classic sticky toffee pudding $13

A soft, buttery date sponge cake drizzled with rich house sauce and served warm with one scoop of vanilla bean ice cream

Drunken Doughnuts $12

10 perfectly golden mini donuts, tossed in powdered sugar with 2 *drunken* sauces for dipping

Stay a little longer
Wi-Fi: YOONAS_GUEST
Password: Eatsipstay

This menu was thoughtfully designed by Chef Mohit Arora with a little caffeine & a lot of love.
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