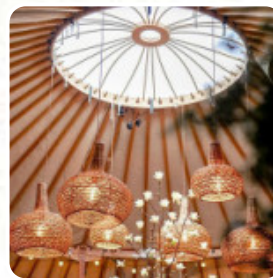
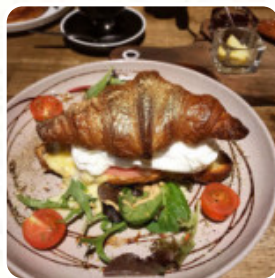




The Yurt At Nicholsons Menu

<https://menuweb.menu/restaurants/bicester/the-yurt-at-nicholsons>
The ParkNorth Aston, Bicester, United Kingdom
+441869340342 - rosara.co.uk

Categories

[Coffee](#)[Soft Drinks](#)[It's All About The Eggs](#)[Mains](#)[Extras](#)[Starters](#)[Organic Tea](#)[Nibbles](#)[Bottled Beers](#)[Salads](#)[Drinks](#)[Dessert](#)[Indian](#)[Cold Drinks](#)[View gallery](#)[View menu](#)[View reviews](#)

****Charming Culinary Experiences Await at the Yurt**** The Yurt continues to impress with its delightful dining experiences, from cozy special events to a memorable breakfast that sets a high standard for the day. Guests rave about the fresh ingredients, impeccable service, and warm atmosphere, making every visit feel special. Celebratory occasions, such as birthdays and anniversaries, are made even more enchanting with thoughtful gestures from the staff. The diverse menu caters to various tastes, ensuring each dish is a standout. With a commitment to quality and a cozy setting, diners consistently leave with plans to return, eager to explore more of what this unique restaurant has to offer.

Kob By Olivier Menu



Entrées

OCTOPUS CARPACCIO 15 €

Extras

ESPARREGADO 7 €

Fish

BACALHAU À BRÁS 25 €

Entradas

DUAS ENTRADAS DO CHEF

Vom Grill – Ab 18 Uhr

PICANHA

Vegetables

PURE

Raciones

ARROZ RICO 9 €

Companhamento

BATATA A MURRO 5 €

Hot Dishes

SIRLOIN 300GR 24 €

Peixes

TENTÁCULOS DE POLVO
GRELHADOS, GRELOS E BATATAS
A MURRO 25 €

As nossas entradas - Tapas

FRENCH FRIES 4 €

Do Campo

SECRETS OF BLACK PIG

Espanha

ENTRECÔTE SIMENTAL 400GR 52 €

Eua

NEW YORK BLACK ANGUS STEAK
300GR 49 €

Restaurant Category

STEAKHOUSE

These Types Of Dishes Are Being Served

TUNA STEAK

Meat

OLIVIER STEAK 35 €

SECRETOS DE PORCO PRETO
200GR 20 €

Argentina

ACÉM REDONDO 600GR 75 €

ACÉM REDONDO 300GR 38 €

COUVERT

MANTEIGA, FUET E PÃO

BUTTER, "FUET" CURED PORK
SAUSAGE AND BREAD 5 €

Japão

VAZIA WAGYU 250GR 225 €

VAZIA WAGYU 150GR 132 €

Irlanda

Kob By Olivier Menu



ACÉM REDONDO BLACK ANGUS
300GR 43 €

VAZIA BLACK ANGUS 300 GR 38 €

Side Dishes

MASHED POTATOES

RICE

FRENCH FRIES

Portugal

VAZIA 300GR 29 €

LOMBO 200GR 32 €

BIFE K.O.B. (ACÉM REDONDO)
300GR 30 €

Australia

PICANHA WAGYU 500GR 135 €

PICANHA WAGYU 250GR 75 €

VAZIA WAGYU 300GR 99 €

CARNE (200gr)

BIFE VAZIA NACIONAL

COSTELA DE BLACK ANGUS ASSADA A
BAIXA TEMPERATURA

BIFE K.O.B

Ingredients Used

CARAMEL

BEANS

POTATOES

Dessert

CHEESECAKE

GELADO

SALADA DE TOMATE E QUEIJO FRESCO

SEASONAL FRUIT 6 €

Molhos

MOLHO BÉRNAISE DE BERINGELA 3 €

CHUTNEY DE MANGA 3 €

MOLHO OLIVIER 3 €

MOLHO OLIVIER COM COGUMELOS 3 €

Sobremesas

CRUMBLE DE MAÇÃ COM GELADO
DE COCO 8 €

PETIT GÂTEAU DE CHOCOLATE
COM GELADO DE BAUNILHA 8 €

PETIT GÂTEAU DE CAMELO COM
SORBET DE LIMÃO 8 €

CHEESECAKE KOB 8 €

GELADO BAUNILHA, CHOCOLATE
GIANDUJA, CÔCO 5 €

SORBETS LIMÃO, FRAMBOESA,
TANGERINA 5 €

Starters



PUFF PASTRY WITH
GOAT CHEESE AND
CAMELIZED NUTS 5 €

TOMATE ASSADO E
BURRATA COM
PRESUNTO 18 €

PADRON PEPPERS 8 €

ALENTEJANO CHEESE, GRAINED
WITH OREGANO 11 €

CAMARÃO À LA GUILHO 17 €

BEEF CARPACCIO (THE
EMBLEMATIC) 15 €

PATA NEGRA SMOKED HAM 17 €

KOB CROQUETTE 4 €

PORTUGUESE SPICY "CHORIZO" 10 €

Kob By Olivier Menu



Acompanhamentos

SALADA VERDE COM MOLHO DE MOSTARDA DIJON 7 €

SALADA DE TOMATE COM QUEIJO FRESCO DE CABRA E HORTELÃ 7 €

ARROZ COM CHOURIÇO E COGUMELOS 10 €

ESPARGOS VERDES GRELHADOS 9 €

BROCOLETI SALTEADOS 10 €

ARROZ DE FEIJÃO COM PIMENTOS E CHOURIÇO PICANTE 9 €

LINGUINI COM MOLHO DE TRUFA 20 €

PURÉ DE BATATA COM TRUFA PRETA 9 €

ARROZ SALTEADO COM COGUMELOS

SALADA VERDE COM VINAGRE DE DIJON

LEGUMES GRELHADOS 10 €

[View gallery](#)

[View menu](#)

[View reviews](#)

Kob By Olivier Menu



Kob By Olivier

Rua Do Salitre 169, Lisbon
1250 199, Portugal

Opening Hours:

Monday 12:30 -15:00 19:30 -01:00
Tuesday 12:30 -15:00 19:30 -01:00
Wednesday 12:30 -15:00 19:30
-01:00
Thursday 12:30 -15:00 19:30
-01:00
Friday 12:30 -15:00 19:30 -01:00
Saturday 19:30 -01:00
Sunday 19:30 -23:00

Made with [Menu](#)

