
YANUK
OCEAN & STEAK GRILL
FIRE • SEA • ANCESTRAL TASTE



Our story:

This book is born where fire is not technique, but language.

Between symbols, journeys, and memory, Yanuk explores a cuisine that comes from the countryside, from travel, and from origin. Each recipe is a gesture learned over time, each dish a way of honoring the land and those who worked it before.

Here, flavor is not invented—it is remembered. Fire transforms, the earth sustains, and cooking tells the story of who we are.



LA MARAÑOSA

TINTA FINA

Aranda de Duero

100% TINTA FINA

LA MARAÑOSA

TINTA FINA

750 ML / 12,5% VOL. ALC.

Appearance: Intense, clean cherry color.

Nose: Aromas of redcurrants, raspberry, and cocoa.

Palate: Notable for its smoothness, silkiness, and freshness, with medium tannins and body.

Food Pairing: Game, wild mushrooms, and roasted meats.



Custom labeling available from 30 cases.

LA MARAÑOSA

VERDEJO



100% VERDEJO



LA MARAÑOSA

VERDEJO

750 ML / 12,5% VOL. ALC.

Appearance: Pale golden color, clean and bright.

Nose: Light and delicately perfumed with hints of fennel.

Palate: Predominantly notes of banana and apple.

Food Pairing: Stews, red meats, and aged cheeses.

Custom labeling available from 30 cases.



VIOLET FLOWER LIQUEUR

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20% VOL. ALC.

Starting from the finest spirits, our Master Distiller macerates this exquisite liqueur with violet petals.

Perfect to enjoy as a chilled shot, as a long drink over ice, or mixed with sparkling water or tonic.

Appearance: Intense violet, clear.

Nose: Floral, violet, syrupy.

Palate: Long-lasting, sweet, enveloping.



ORANGE VERMOUTH





ORANGE VERMOUTH

15% VOL. ALC.

We macerate hand-peeled orange zest before distilling it.
The blend is made at a ratio of 100 liters of white vermouth to 5 liters of orange distillate.
On the nose, it is pure orange, while on the palate it is unmistakably vermouth.

Appearance: Intense amber color.

Nose: Citrus, grapefruit, tangerine, orange, balsamic, and fresh.

Palate: Citrus, sweet, and creamy; evolving, with bitter notes and hints of cocoa; very long finish.

Food Pairing: Duck and game birds.

Serve well chilled with a slice of orange.

YANUK

Artisanal Craft Beer





YANUK

Artisanal Craft Beer

4,7% VOL. ALC.

Penetrating, with a light alcohol content. Sweet, balanced, with a citrusy aftertaste.

Appearance: Golden.

Nose: Yeasty.

Palate: Balanced, citrusy, and easy to drink.



BARREL-AGED RED VERMOUTH

BARREL-AGED RED VERMOUTH

15% VOL. ALC.

Made with Airén grapes, providing stability and a great ability to absorb flavors.
No caramel added; the color comes from Tempranillo grape must.

Part of the blend has been aged in oak barrels previously used for rum.
A wise combination of twelve botanicals, highlighting thyme, marjoram, and sage.

Appearance: Mahogany color, medium-bodied.

Nose: Notes of licorice, ripe banana, cinnamon, and raisin.

Palate: Sweet entry, herbaceous, with dates and a long finish that invites another sip.

Food Pairing: Dishes with a touch of acidity and citrus, and apple desserts.

Serve well chilled with a slice of orange.



YANUK

GOLDEN PASSION





YANUK

GOLDEN PASSION

4,7% VOL. ALC.

Craft beer with passion fruit, mango and lime.

Appearance: Golden color.

Nose: Passion fruit, mango, lime.

Palate: Fruity, smooth, refreshing.

Food Pairing: Seafood, tropical salads, ceviches, sushi, and spicy dishes.



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