

SMALL PLATES

MUSSELS VANDOUVAN roasted garlic, pearl onions, curry cream, cilantro, fresno chili ... 12

GNOCCHI hand rolled herbed potato gnocchi, roasted chicken, gorgonzola cream, spinach, spiced walnuts ... 11

CALAMARI fried calamari, lemon aioli, gazpacho aioli, grilled lemon ... 11

MEATBALL MARINARA house made meatballs blended with mushrooms and quinoa, marinara, basil pesto, parmesan ... 9*

CHICKEN PIADINI flatbread, roasted chicken, bell peppers, feta, house made hummus, red chili oil ... 12

HUMMUS & PITA house made hummus and pita ... 8

BRUSCHETTA local artisan baguette, creamy goat cheese, balsamic marinated tomatoes, roasted garlic, basil pesto ... 11
Add: Olive Tapenade ... 3 Prosciutto ... 4 'Nduja ... 2

WHOLE ROASTED CAULIFLOWER parmesan and pesto crusted, wood fire oven-roasted, buttermilk green goddess dressing ... 15*

CRAB CAKES blue lump crab, lemon aioli, arugula, fennel, oranges, chili oil ... 15 Single Crab Cake ... 8

ANTIPASTO BOARD select meats and cheeses, house made seasonal jam, rain crackers, 'nduja spread, italian olives, candied walnuts, dried berries, whole grain mustard ... 15

SHRIMP A LA PLANCHA skillet-seared prawns, baguette, dry sherry, harissa butter... 15

GREENS & SOUPS

Add to any salad: Grilled Chicken ...3 Crispy Calamari ...4
Salmon ...6 Steak ... 7 Shrimp ... 8

CAESAR crisp romaine, parmesan, red pepper puree, Caesar dressing, parmesan crisp ... 8

PEAR AND AVOCADO artisan greens, gorgonzola, pear, avocado, candied pecans, bacon Dijon vinaigrette ... 9*

GREEK artisan greens, feta cheese, onions, olives, cherry tomato, cucumber, lemon Dijon vinaigrette ... 8*

ROASTED BEET arugula, oranges, goat cheese, toasted almonds, citrus vinaigrette ... 9*

GRILLED SALMON artisan greens, wood roasted salmon, bacon, cranberries, crispy potatoes, walnuts, gorgonzola, feta, cranberry-sage vinaigrette ... 18*

COBB crisp romaine, grilled chicken, bacon, tomato, gorgonzola, avocado, egg, radish, onion, cucumber, buttermilk dressing ... 13*

BILL'S CHICKEN artisan greens, crispy chicken, egg, tomato, three cheese blend, avocado, artichoke, honey mustard & balsamic vinaigrette ... 13

YA YA'S HOUSE SOUP roasted and pulled chicken, tomato broth, zucchini, yellow squash, saffron orzo ... 5

CHEF'S SOUP OF THE DAY a daily selection using seasonal ingredients ... 5

SIDE SALAD choose either Greek salad, Caesar salad, or spinach salad ... 5

WOOD-FIRED PIZZAS AND FLATBREADS

MARGHERITA blend of provolone, mozzarella, fontina, goat cheese, tomato, basil, caramelized onion, olive oil ... 12

PEPPERONI jumbo pepperoni, crimini mushrooms, roasted garlic, three cheese blend, marinara ... 13

'NDUJA (an-doo-ya) 'nduja spread, house made ricotta, heirloom cherry tomatoes, fresh basil ... 11

PROSCIUTTO grilled asparagus, crispy prosciutto, melted brie, arugula, truffle oil ... 14

~ Gluten free pizza crust available ~

*Indicates gluten free dishes, other items may be modified to be gluten free, please ask your server.

The eclectic menu is inspired by a combination of American, French, Italian and Greek cuisines. Innovative small plates share the menu with fresh salads, wood-fired pizzas, classic pastas, an array of the freshest seafood and other Bistro classics.

Perhaps most whimsical is the name itself and the image it conjures up. Ya Ya means grandmother in Greek. The restaurant is actually named after co-founder Paul Khoury's own grandmother, who as the wife of an ambassador, traveled in many European countries gathering ideas for her own special recipes, some of which are still used in the restaurant today.

BISTRO SPECIALS

- TROUT ALMONDINE** rainbow trout, preserved lemon, beurre noisette, cauliflower risotto, haricots verts, toasted almonds ... 21*
- CAMPO LINDO CHICKEN** local free range chicken, crispy potatoes, roasted garlic, chilies, caper berries, olives, pan jus ... 19*
- SEA SCALLOPS** seared diver scallops, saffron orzo, seasonal vegetables, snow crab, lemon butter, orange gastrique ... 30
- SPRING LAMB** Colorado lamb shank, minted sweet pea mash, zatar-rubbed heirloom carrots, lamb jus ... 29
- DUROC PORK CHOP** slow roasted pork chop, bruleed potato, sautéed greens, bacon, wild mushrooms, apple bourbon glaze ... 24
- NORWEGIAN SALMON** harissa romesco, quinoa, chopped bacon, heirloom cherry tomatoes, sweet peas, local microgreens ... 25
- FILET MIGNON** beef tenderloin, chianti-gorgonzola demi, YaYa's famous potato puree, haricots verts ... 8oz ... 38 6oz ... 32
- FLAT IRON STEAK** marinated flat iron, sweet corn, fresno chili, charred scallion, roasted red peppers, harissa butter ... 22*

BUILD YOUR OWN DUET
Choose from the Bistro Specials & Delicious Pastas
36

DELICIOUS PASTAS

- SHRIMP RISOTTO** blackened shrimp, fresh summer corn, sweet peas, garlic cream, parmesan ... 17 (13)
- PENNE CARBONARA** roasted chicken, bacon, egg, penne pasta, sweet peas, caramelized onion, black pepper cream ... 16 (12)
- BAKED LASAGNA** fresh pasta, Italian sausage, kielbasa, house ground beef, marinara, mozzarella, basil ricotta ... 18 (13)
- SHRIMP LINGUINI** tiger shrimp, linguini pasta, oven-roasted tomatoes, spinach, garlic, sweet vermouth-sage sauce ... 20 (16)
- BUCATINI PRIMAVERA** fresh pasta, summer squash, broccolini, tomatoes, fresh spinach, lemon cream ... 15 (12)
Add chicken ... 3 Add shrimp ... 8
- ANGEL HAIR POMODORO** angel hair pasta, sautéed roma tomatoes, garlic, extra virgin olive oil, fresh basil ... 14 (10)
Add chicken ... 3 Add shrimp ... 8

~ all pastas except lasagna available prepared with gluten free pasta ~

DESSERTS

- PHYLLO BROWNIE** house-made chocolate brownie, phyllo, crème anglaise, Oreo crumble, vanilla bean ice cream ... 8
- CRÈME BRULEE TRIO** vanilla, chocolate, seasonal berry ... 8*
- LEMON POSSET** lemon custard, fresh berries, shortbread ... 4
- FRESH BERRIES** seasonal fresh berries, whipped cream ... 6*
- BUDINO** brown butter cake, fresh whipped cream, caramel ... 5
- ICE CREAM** house made olive oil ice cream, frozen grapes ... 5*

ON THE SIDE

- CAULIFLOWER RISOTTO** risotto style, rich and creamy cauliflower with parmesan and fresh herbs ... 5*
- BRULÉED POTATOES** YaYa's signature creamy shredded potatoes with three cheese blend and chives ... 5*
- YUKON GOLD POTATOES** crispy Yukon gold potatoes tossed with butter and herbs ... 4
- ROASTED PEPPERS AND CORN** sweet summer corn, red peppers, harissa butter ... 4*
- PRIMAVERA VEGETABLES** seasonal sautéed vegetables ... 4*

*Indicates gluten free dishes, other items may be modified to be gluten free, please ask your server.
Consuming raw or undercooked product can lead to food borne illness.

www.yayaskc.com

Sign up for our email club to receive a complimentary 6oz birthday filet each year

General Manager: Michael Price Chef: Breck Hatcher