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**SMALL PLATES**

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

**LAMB A LA PLANCHA** half rack grilled lamb, brussel sprouts, persillade, bacon, orange gastrique, watercress ... 18\*

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

**CALAMARI** fried calamari, lemon aioli, gazpacho aioli, grilled lemon ... 10

**CLAMS** Littleneck Clams, white wine lemon broth, angel hair, cherry tomatoes, toasted house bread ... 18

**HUMMUS & PITA** house made hummus and pita ... 8  
Add: heirloom carrots & rainbow cauliflower ... 4

**BRUSCHETTA** local artisan baguette, creamy goat cheese, tomato salad, garlic, pesto ... 11  
Add: Olive Tapenade ... 3 Prosciutto ... 4

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

**WHOLE ROASTED CAULIFLOWER** parmesan crusted & wood fire oven-roasted, sun-dried tomato pesto... 15\*

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

**SHRIMP A LA PLANCHA** skillet-seared prawns, baguette, dry sherry, fresno chili butter... 15

**GREENS & SOUPS**

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

**CAESAR** crisp romaine, parmesan, red peppers, croutons, Caesar dressing ... 8

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

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

**GRILLED SALMON** artisan greens, wood roasted salmon, bacon, crispy potatoes, walnuts, gorgonzola, feta, cranberry 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, avocado, artichoke, honey mustard & balsamic vinaigrette ... 13

**YA YA'S HOUSE SOUP** roasted pulled chicken, tomato broth, zucchini, summer squash, onions, 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

**SOUP & SALAD COMBO** choose between any salad and house or day soup... 13

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**WOOD-FIRED PIZZAS AND FLATBREADS**

**MARGHERITA** tomato sugo, fresh mozzarella, basil, extra virgin olive oil ... 12

**PEPPERONI** pepperoni, crimini mushrooms, roasted garlic cloves, marinara ... 13

**CHARCUTERIE** prosciutto, pear jam, fresh apples, lavender honey ... 14

**SPRING MUSHROOM** mushroom cream, goat cheese, King Oyster Mushrooms, thyme roasted mushrooms, fresh herbs ... 13

~ Gluten free pizza crust available ~

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\*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 and an array of the freshest seafood dishes.

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.

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## BISTRO SPECIALS

- TROUT ALMONDINE** *rainbow trout, preserved lemon, beurre noisette, cauliflower puree, haricots verts, toasted almonds ... 21\**
- CAMPO LINDO CHICKEN** *local free range chicken, crispy potatoes, roasted garlic, chilies, caper berries ... 19\**
- SEA SCALLOPS** *seared diver scallops, saffron orzo, vegetables, crab, lemon butter, orange gastrique... 29*
- HALIBUT** *pan seared halibut, summer squash, fennel, tomato, fumet, grilled lemon ... 32\**
- DUROC PORK CHOP** *14 oz slow roasted pork chop, potato pave, sautéed greens, bacon, wild mushrooms, pickled mustard seed apple whiskey glaze... 24*
- NORWEGIAN SALMON** *pan seared salmon, farro, sweet corn, tomato, summer squash, beurre blanc ... 22*
- FILET MIGNON** *8oz beef tenderloin, chianti-gorgonzola sauce, potato puree, haricots verts ... 35\**
- FLAT IRON STEAK** *8oz marinated flat iron, sweet summer corn, roasted red peppers, chili butter, charred scallion, fresno chili... 19\**

<p><b>BUILD YOUR OWN DUET</b> Choose from the Bistro Specials &amp; Delicious Pastas 35</p>
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## DELICIOUS PASTAS

- SHRIMP RISOTTO** *blackened shrimp, crispy prosciutto, sweet corn, leeks ... 17(13)*
- PENNE CARBONARA** *oven-roasted chicken, bacon, egg, penne pasta, sweet peas, caramelized onion, black pepper cream ... 16 (12)*
- BAKED LASAGNA** *Italian sausage, fresh pasta, beef marinara, mozzarella, fresh ricotta ... 18 (13)*
- BRAISED PORK PAPPARDELLE** *slow roasted pork, fresh pappardelle pasta, heirloom carrot ribbons, crushed heirloom tomatoes, parsley leaves... 15 (11)*
- SHRIMP LINGUINI** *tiger shrimp, linguini pasta, oven-roasted tomatoes, spinach, garlic, sweet vermouth-sage sauce... 20 (16)*
- ANGEL HAIR POMODORO** *angel hair pasta, sautéed roma tomatoes, garlic, extra virgin olive oil, fresh basil ... 13 (9)*  
*Add chicken ... 3 Add shrimp ... 8*

<p><b>TABLESIDE BUCATINI</b> <i>Fresh bucatini pasta, garlic cream, nutmeg, basil, egg</i> 19 <i>Add chicken ... 3 Add shrimp ... 8</i></p>
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~ all pastas except lasagna available prepared with gluten free pasta ~

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## DESSERTS

- BERRY COBBLER** *seasonal berries, streusel, vanilla bean ice cream ... 7*
- TIRAMISU CHEESECAKE** *Kahlua & coffee soaked ladyfingers, mascarpone cheesecake, shaved Belgian chocolate ... 10*
- PHYLLO BROWNIE** *house-made chocolate brownie, phyllo, crème anglaise, Oreo crumble, vanilla bean ice cream ... 8*
- CRÈME BRULEE TRIO** *vanilla bean, chocolate, seasonal berry ... 8\**
- RUM CAKE** *locally made rum cake, spiced caramel, strawberries, vanilla bean ice cream ... 10*
- BELGIAN CHOCOLATE SOUFFLE** *raspberry coulis, vanilla bean ice cream (order with dinner) ... 10\**

<p><b>CHOCOLATE DOME</b> <i>chocolate covered mousse, brownie crumble, hot caramel, vanilla bean ice cream ... 13</i></p>
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Consuming raw or undercooked product can lead to food borne illness.*

[www.yayaskc.com](http://www.yayaskc.com)

General Manager: Austin DeForest      Chef: Breck Hatcher