

SMALL PLATES

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

DUCK CONFIT slow cooked duck leg, creamy polenta, sweet game jus, roasted mushroom, fried sage ... 14*

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

CALAMARI fried calamari, lemon aioli, gazpacho aioli, grilled lemon ... 12

HUMMUS & PITA grilled pita bread, Ya Yas famous hummus, chili oil, Kalamata olives, feta cheese ... 8

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, buttermilk green goddess dressing... 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

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

PROSCIUTTO prosciutto, pear jam, fresh apples, lavender honey ... 14

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

~ 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 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.

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, pan jus ... 19*

SEA SCALLOPS seared diver scallops, saffron orzo, vegetables, crab, lemon butter, orange gastrique... 29

SHORT RIB zinfandel braised short rib, crispy Brussel sprouts, hazelnut brown butter, dried cherries, roman gnocchi ... 30

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 butternut squash puree, smoked artichoke, crispy Yukon potato, sundried tomato, lemon aioli, chili oil ... 26

FILET MIGNON 8oz beef tenderloin, chianti-gorgonzola sauce, potato puree, haricots verts ... 6oz ... 32 8oz ... 38

FLAT IRON STEAK 8oz marinated flat iron, roasted sweet potato, butternut squash, peppadew, date, spinach, pickled fresno chili, quinoa, romesco ... 22*

BUILD YOUR OWN DUET

Choose from the Bistro Specials & Delicious Pastas

36

DELICIOUS PASTAS

SHRIMP RISOTTO blackened shrimp, crispy prosciutto, leeks, roasted sweet potato, wood roasted mushroom ... 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, Italian sausage, kielbasa, marinara, mozzarella, fresh ricotta ... 18 (13)

BRASIED SHORT RIB RIGATONI slow zinfandel braised short rib ragu, pearl onion, sunchokes, butternut puree, fried sage ... 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

TABLESIDE BUCATINI

Fresh bucatini pasta, garlic cream, nutmeg, basil, egg

19

Add chicken ... 3 Add shrimp ... 8

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

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, organic pecans, spiced caramel, strawberries, vanilla bean ice cream ... 10

BELGIAN CHOCOLATE SOUFFLE raspberry coulis, vanilla bean ice cream (**order with dinner**) ... 10*

CHOCOLATE DOME

chocolate covered mousse, brownie crumble, hot
caramel, vanilla bean ice cream ... 13

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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: Austin DeForest Chef: Breck Hatcher