
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

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

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

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

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

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

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

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

CRAB CAKES blue 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 AND 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

CHARCUTERIE prosciutto, pear jam, fuji apples, lavender honey ... 14

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

~ Gluten free pizza crust available ~



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

CAMPO LINDO CHICKEN local free range chicken, crispy potatoes, roasted garlic, chilies, caper berries ... 15*

NORWEGIAN SALMON pan seared salmon, farro, sweet corn, tomato, summer squash, beurre blanc 5oz ... 18 or 7oz ... 22

SEA SCALLOPS seared diver scallops, saffron orzo, vegetables, crab, lemon butter, orange gastrique ... 19

TROUT ALMONDINE rainbow trout, preserved lemon, beurre noisette, cauliflower puree, haricots verts, toasted almonds ... 17*

FILET MIGNON 6oz beef tenderloin, Chianti-gorgonzola sauce, potato puree, haricots verts ... 26*

FLAT IRON STEAK 8oz marinated flat iron, sweet summer corn, roasted red peppers, chili butter, charred scallion, fresno chili ... 19*

DELICIOUS PASTAS

BAKED LASAGNA Italian sausage, fresh pasta, beef marinara, mozzarella, fresh ricotta ... 18 (13)

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

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)

BRAISED PORK PAPPARDELLE slow roasted pork, fresh pappardelle pasta, heirloom carrot ribbons, crushed heirloom tomatoes, parsley leaves ... 15 (11)

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

BETWEEN THE SLICES

SALTIMBOCCA Campo Lindo Farms chicken thigh, sun-dried tomato pesto, YaYa's three cheese blend, arugula, sour dough... 12

SHAVED TURKEY fresh roasted turkey, provolone, bacon, avocado, blue cheese aioli ... 11

VEGETABLE GYRO marinated tomatoes, spinach, summer squash, eggplant, feta, tzatziki ... 10

C.B.S. grilled chicken breast, thick slab bacon, cheddar, avocado aioli, brioche ... 11

BISTRO BURGER house ground tenderloin, truffled-mushroom goat cheese, spinach, tomato bacon jam ... 13

BEEF TENDERLOIN grilled tenderloin, horseradish cream, tomato jam, mushrooms, fried onions, YaYa's three cheese ... 14

~all sandwiches come with your choice of Greek side salad or French fries~

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

RUM CAKE locally made rum cake, spiced caramel, strawberries, vanilla bean ice cream ... 10

CRÈME BRÛLÉE TRIO vanilla bean, chocolate, seasonal berry ... 8*

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

CHOCOLATE DOME

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

*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

General Manager: Austin DeForest Chef: Breck Hatcher