
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

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

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

WHOLE ROASTED CAULIFLOWER parmesan crusted & wood fire oven-roasted, buttermilk green goddess dressing... 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 & 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

WOOD-FIRED PIZZAS AND FLATBREADS

MARGHERITA goat cheese, tomato, basil, caramelized onion, olive oil ... 12

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

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

BLACK & BLUE tenderloin, gorgonzola cream, sundried tomato, gorgonzola cheese, arugula, crispy onions 14

~ 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.

SOUP/SALAD/SANDWICH COMBO
Choose any two (soup, half salad, half sandwich)
13

BISTRO SPECIALS

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

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

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

NORWEGIAN SALMON *butternut squash puree, smoked artichoke, crispy potato, brussels, sundried tomato, lemon aioli, chili oil ... 7oz ... 22... 5oz 18**

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

FILET MIGNON *hand cut beef tenderloin, Chianti-gorgonzola sauce, potato puree, haricots verts ... 8oz ... 38 6oz ... 32*

DELICIOUS PASTAS

BAKED LASAGNA *Italian sausage, fresh pasta, Italian sausage, kielbasa, 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, leeks, roasted sweet potato, wood roasted mushroom ... 17(13)*

PENNE CARBONARA *roasted chicken, bacon, egg, penne pasta, sweet peas, caramelized onion, black pepper cream ... 16 (12)*

BRASIED SHORT RIB RIGATONI *slow zinfandel braised short rib ragu, pearl onion, sunchokes, butternut puree, fried sage ... 15 (11)*

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

BETWEEN THE SLICES

ITALIAN SANDWICH *salami, pepperoni, provolone, tomato, arugula, peppadew, harissa aioli ... 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 patties, cheddar cheese, lettuce, tomato, pickle ... 12*

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

CRÈME BRULEE 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

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

General Manager: Austin DeForest Chef: Breck Hatcher