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## 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 & pesto 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, harissa butter... 15

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

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, red onion, 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, dried 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, three cheese blend, egg, tomato, avocado, artichoke, honey mustard & balsamic vinaigrette ... 13

**YA YA'S HOUSE SOUP** pulled roast chicken, tomato broth, zucchini, yellow squash, fresh herbs, saffron orzo ... 5

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

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

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## WOOD-FIRED PIZZAS AND FLATBREADS

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

**PEPPERONI** pepperoni, YaYa's mushroom blend, roasted garlic, marinara ... 13

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

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

~ 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.

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## BISTRO SPECIALS

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

**FLAT IRON STEAK** 8oz marinated flat iron, roasted sweet corn, roasted red pepper, charred scallion, harissa butter ... 22\*

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

**NORWEGIAN SALMON** harissa romesco, quinoa, chopped bacon, heirloom cherry tomatoes, sweet peas, local microgreens 7oz ... 25 5oz ... 21\*

**SEA SCALLOPS** seared diver scallops, saffron orzo, vegetables, snow crab, lemon butter, orange gastrique ... 20

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

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## DELICIOUS PASTAS

**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)

**ANGEL HAIR POMODORO** angel hair pasta, sautéed roma tomatoes, garlic, extra virgin olive oil, fresh basil ... 14 (10)  
Add chicken ... 3 Add shrimp ... 8

**SHRIMP RISOTTO** blackened shrimp, fresh summer corn, sweet peas, garlic cream, parmesan ... 17(13)

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

**BUCATINI PRIMAVERA** fresh pasta, summer squash, broccolini, tomatoes, fresh spinach, lemon cream ... 15 (12)

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

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## BETWEEN THE SLICES

**ITALIAN SANDWICH** salami, pepperoni, provolone, tomato, arugula, peppadews, harissa aioli ... 12

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

**BEYOND BURGER** blended vegetable burger, avocado, toasted potato bun ... 13

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

**BLENDED BISON BURGER** ground bison and YaYa's mushroom blend, lettuce, tomato, onion, pickle ... 15

**BEEF TENDERLOIN** grilled tenderloin, horseradish cream, tomato jam, mushrooms, fried onions, three cheese blend ... 14

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

<p><b>SOUP/SALAD/SANDWICH COMBO</b> Choose any two (soup, half salad, half sandwich) 13</p>
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## DESSERTS

**PHYLLO BROWNIE** house-made chocolate brownie, phyllo, crème anglaise, Oreo crumble, vanilla bean ice cream ... 8

**CRÈME BRULÉE 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

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## 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

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\*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](http://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