

SMALL PLATES

MUSSELS VADOUVAN roasted garlic, caramelized onions, curry cream, cilantro, fresno chilies... 12*

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

CALAMARI FRITTO fried calamari steak, tubes & tentacles, agrodolce, gazpacho aioli... 13

HUMMUS & PITA grilled pita, house-made hummus, feta cheese, kalamata olives, chili oil... 8(v)

BRUSCHETTA wood-fired goat cheese, balsamic basil tomatoes, roasted garlic, grilled baguette... 12 (v)
add prosciutto... 4 or olive tapenade... 3

BEEF CARPACCIO goat cheese, oven-dried tomato, white truffle oil, arugula, crostini ... 14*

CRAB CAKES lump crab, roasted garlic aioli, tabbouleh, pickled cauliflower... 15

SHRIMP A LA PLANCHA skillet-seared prawns, baguette, dry sherry, fresno chili butter... 18*

ROASTED CAULIFLOWER parmesan crusted and wood fire oven-roasted, green goddess dressing... 15(v)*

GREENS & SOUPS

Add to any salad chicken...5 salmon... 11 shrimp... 8

CAESAR romaine lettuce, parmesan cheese, red peppers, garlic croutons, caesar dressing... 8

GREEK cucumber, tomato, red onion, kalamata olives, feta cheese, citrus vinaigrette... 8 (v)*

ROASTED BEET roasted & marinated red and golden beets, goat cheese, almonds, orange segments, arugula, citrus vinaigrette... 11(v)*

PEAR AND AVOCADO artisan greens, gorgonzola, pear, avocado, candied pecans, bacon dijon vinaigrette... 9*

GRILLED SALMON artisan greens, bacon, cranberries, crispy potatoes, walnuts, gorgonzola, feta, cranberry sage vinaigrette... 18*

CHICKEN COBB chicken breast, romaine, bacon, tomato, gorgonzola, avocado, egg, radish, cucumber, red onion, parmesan-buttermilk dressing ... 15*

TENDERLOIN SALAD grilled beef tenderloin, tabbouleh, spring mix, tomatoes, cucumbers, red onion, feta, oregano red wine vinaigrette... 17

BILL'S CHICKEN honey mustard, chicken tenders, egg, tomato, artichoke, avocado, YaYa's cheese blend, balsamic vinaigrette... 14* (*can be made gluten-free with grilled chicken)

YAYA'S HOUSE SOUP wood-grilled chicken, tomato broth, roasted vegetables, orzo ... 5

CHEF'S SOUP OF THE DAY chef's daily selection using seasonal ingredients...5

SIDE SALAD greek, caesar or spinach with entrée ... 5

WOOD-FIRED PIZZAS AND FLATBREADS

MARGHERITA blend of provolone, mozzarella, fontina, goat cheese, tomatoes, basil, red onions... 12 (v)

PEPPERONI jumbo pepperoni, cremini mushrooms, roasted garlic cloves, marinara... 13

FIVE MEAT italian sausage, beef tenderloin, sliced smoked ham, oven-roasted chicken, crispy bacon, marinara, YaYa's cheese blend... 16

CHICKEN PIADINI roasted chicken, peppers, feta cheese, hummus, spinach, chili oil, crispy thin crust... 13

~ gluten-free pizza crust available upon request~

ON THE SIDE

BRULÉED POTATOES YaYa's signature creamy shredded potatoes with three cheese blend and chives... 5*

YUKON GOLD POTATOES crispy yukon potatoes tossed with butter and herbs... 5*

ROASTED PEPPERS AND CORN sweet summer corn, red peppers, harissa butter... 5*

TRUFFLE PARMESAN FRIES crispy parmesan dusted fries, truffle oil, fresh herbs, garlic aioli ... 5*

FETA FRIES fries, creamy feta mornay sauce ... 5

BRUSSELS SPROUTS bacon, honey mustard ... 5*

BISTRO SPECIALS

BLACKENED SHRIMP RISOTTO *blackened grilled shrimp, sweet corn, leeks, herb compound butter... 20 / half... 16*

TROUT ALMONDINE *cauliflower purée, haricots verts, almonds, brown butter sauce... 21**

YAYA'S ROASTED CHICKEN *crispy yukon gold potatoes, roasted garlic, chilies, caperberries, kalamata olives, pan jus... 19**

DIVER SEA SCALLOPS *saffron orzo, peas, oven-roasted tomatoes, haricots verts, leeks, crab, lemon beurre blanc, orange gastrique ... 33*

RIBEYE *wood-grilled 14oz ribeye, mushroom risotto, bacon roasted brussels sprouts... 44**

CORVINA *shrimp & fennel risotto, rioja caper jus, fried capers... 34**

ATLANTIC SALMON *grilled atlantic salmon, crispy yukon potatoes, smoked artichokes, sun-dried tomatoes, brussels sprouts, roasted yellow romesco... 28**

BISTRO STEAK *grilled flat iron steak, charred corn, roasted peppers, green onions, chili compound butter... 23**

ROASTED PORK CHOP *pecans, brûléed potatoes, bourbon apple glaze, spinach... 26**

FILET MIGNON *wood-grilled beef tenderloin, potato purée, haricots verts, chianti-gorgonzola, demi-glace... 6oz 34... 8oz 38**

LAMB & FRIES *sautéed marinated lamb chops, chimichurri, crispy frites, creamy feta cheese sauce, oregano... 44*

BUILD YOUR OWN DUET

*choose 2 from the Bistro Specials, Delicious Pastas & Pizza's.
two ½ portions of each... 37*

DELICIOUS PASTAS

PENNE CARBONARA *roasted chicken, sweet peas, caramelized onion, crispy bacon, parmesan, black pepper garlic cream... 16 / half... 12*

ANGEL HAIR POMODORO *sautéed roma tomatoes, garlic, extra virgin olive oil, fresh basil... 13 / half... 9*
add chicken... 5 add shrimp... 8

BAKED LASAGNA *italian sausage, fresh pasta, beef marinara, ricotta & italian cheeses... 18 / half... 14*

BUTTERNUT SQUASH RAVIOLI *brown butter, sage, toasted pecans, dried cranberries, roasted squash... 17 / half... 13*

SHRIMP LINGUINI *tiger shrimp, linguini pasta, oven-roasted tomatoes, spinach, garlic sweet vermouth-sage sauce... 20 / half... 16*

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

DESSERTS

PHYLLO BROWNIE *house-made brownie, phyllo, creme anglaise, vanilla bean ice cream... 8*

BERRY COBBLER *seasonal berries, house-made cobbler, vanilla bean ice cream... 8*

TRIO CREME BRÛLÉE *vanilla bean, chocolate, and signature daily flavor... 8**

PEACH BREAD PUDDING *caramel sauce, vanilla bean ice cream... 8*

CHEESECAKE *chocolate, caramel, or raspberry topping ... 8*

IN-HOME EVENTS

Contact us for your
next private chef
event today

HAPPY HOUR

EVERY DAY | 2PM - 6PM

OR TAKE HAPPY HOUR HOME

add on bottles of wine, with
a purchase of a meal to-go.

YAYAS AT HOME

FEED THE FAM SPECIALS

order individual meals, or
family style options available.

ask your server, or scan the QR code with your phone



SCAN ME

stay up-to-date on all things YaYas & sign up for our e-mail club!

www.yayaseurobistro.com

General Manager: Angie Steed

Executive Chef: Joseph Manno

(*) Indicates gluten-free dishes, other items may be modified to be gluten-free, please ask your server.

(v) indicates vegetarian

Consuming raw or undercooked products can lead to foodborne illness.