

SMALL PLATES

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

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

OVEN ROASTED CAULIFLOWER basil pesto, cheese blend, green goddess dressing, petit arugula salad ... 9

CALAMARI fried calamari, lemon aioli, gazpacho aioli, grilled lemon ... 11

BEEF CARPACCIO horseradish crema, truffle oil, baby arugula, oven dried tomato, fried capers, baguette ... 10

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

HUMMUS & PITA house made hummus and pita ... 8

BRUSCHETTA grilled baguette, creamy goat cheese, balsamic marinated tomatoes, roasted garlic, basil pesto ... 11

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

SHRIMP A LA PLANCHA skillet-seared prawns, baguette, dry sherry, harissa butter... 15

GREENS & SOUPS

Add to any salad: Grilled Chicken ...5 Crispy Calamari ...5
Salmon ...6 Steak ... 7 Shrimp ... 8

CAESAR crisp romaine, parmesan, red pepper puree, Caesar dressing, parmesan crisp ... 9

PEAR AND AVOCADO artisan greens, gorgonzola, pear, avocado, candied walnuts, bacon Dijon vinaigrette ... 10*

GREEK artisan greens, feta cheese, onions, olives, cherry tomato, cucumber lemon dijon vinaigrette ... 9*

ROASTED BEET arugula, oranges, goat cheese, toasted almonds, citrus vinaigrette ... 11*

GRILLED SALMON artisan greens, wood roasted salmon, bacon, 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 ... 14*

BILL'S CHICKEN artisan greens, crispy chicken, egg, tomato, YaYa's cheese blend, avocado, artichoke, honey mustard & balsamic vinaigrette ... 14

YA YA'S HOUSE SOUP roasted and pulled chicken, tomato broth, zucchini, yellow squash, saffron orzo ... 5

SIDE SALAD choose either Greek salad, Caesar salad, or spinach salad ... 5

WOOD-FIRED PIZZAS AND FLATBREADS

MARGHERITA blend of provolone, mozzarella, fontina, goat cheese, tomato, basil, caramelized onion, olive oil ... 12

PEPPERONI jumbo pepperoni, crimini mushrooms, roasted garlic, three cheese blend, marinara ... 14

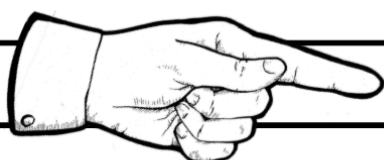
FIVE MEAT smoked ham, bacon, andouille, beef tenderloin, fennel sausage, marinara, Yaya' cheese blend ... 15

GREEK PIZZA lamb meatballs, pesto, goat cheese, feta, parmesan, olives, tomatoes, red onion, chili flake ... 15

~ Gluten free pizza crust made with cauliflower~

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, an array of the freshest seafood and other Bistro classics.

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

- TROUT ALMONDINE** *rainbow trout, preserved lemon, beurre noisette, cauliflower puree, haricots verts, toasted almonds ... 21**
- FREE RANGE CHICKEN** *local free range chicken, crispy potatoes, roasted garlic, chilies, caper berries, olives, pan jus ... 19**
- SEA SCALLOPS** *seared diver scallops, saffron orzo, seasonal vegetables, snow crab, lemon butter, orange gastrique ... 30*
- CAULIFLOWER STEAK** *roasted cauliflower, YaYa's cheese blend, quinoa, haricot vert, leek, peas, summer squash, cauliflower puree ... 16* v*
- DUROC PORK CHOP** *slow roasted pork chop, bruleed potato, sautéed greens, bacon, wild mushrooms, apple bourbon glaze ... 24**
- NORWEGIAN SALMON** *smoked artichoke, marinated tomato, brussel sprouts, crispy yukons, romesco, ... 7oz 27... 5oz 22*
- SHRIMP RISOTTO** *charred summer corn, creamy risotto, blackened shrimp, herb butter ... 20*
- FILET MIGNON** *beef tenderloin, chianti-gorgonzola demi, YaYa's famous potato puree, haricots verts ... 8oz ... 38 6oz ... 32**
- RIBEYE** *16oz smoked ribeye, roasted garlic and herb butter, YaYas famous potato purée, haricots verts ... 39**
- BISTRO STEAK** *grilled 8oz flat iron steak, roasted summer corn, charred fresno chili's, scallion, roasted red peppers, harissa butter ... 22**
- PAN SEARED HALIBUT** *shrimp and fennel risotto, rioja caper jus, fried capers ... 38**

BUILD YOUR OWN DUET
Choose from the Bistro Specials & Delicious Pastas

38

DELICIOUS PASTAS

- PENNE CARBONARA** *roasted chicken, bacon, egg, penne pasta, sweet peas, caramelized onion, black pepper cream ... 16 (12)*
- 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 ... 5 Add shrimp ... 8

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

DESSERTS

PHYLLO BROWNIE *house-made chocolate brownie, phyllo, crème anglaise, Oreo crumble, vanilla bean ice cream ... 9*

CREME BRÛLÉE TRIO
vanilla bean, chocolate, seasonal berry... 9

CARAMEL PECAN BREAD PUDDING
Artisanal brioche, egg custard, vanilla ice cream... 9

ON THE SIDE

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

TRUFFLE PARMESAN FRIES *crispy parmesan dusted fries, truffle oil, fresh herbs ... 4*

SEASONAL VEGETABLES *chefs daily rotating selection ... 5**

**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. V
indicates vegetarian*

www.yayaseurobistro.com

General Manager: Kevin Dudzinski
Executive Chef: Izaak Winter