

SMALL PLATES

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

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

OVEN ROASTED CAULIFLOWER basil pesto, cheese blend, herb buttermilk dressing, petite arugula salad ... 9(v)*

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

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

BEEF CARPACCIO horseradish crema, truffle oil, baby arugula, oven-dried tomatoes, fried capers, baguette ... 11

POLENTA duck confit, creamy parmesan polenta, cremini & shitake mushrooms, game jus... 14*

HUMMUS & PITA feta cheese, kalamata olives, chili oil ... 8(v)

BRUSCHETTA grilled baguette, creamy goat cheese, balsamic marinated tomatoes, roasted garlic, basil pesto ... 11(v)
add prosciutto ... 5 or olive tapenade ... 4

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

NICK "THE GREEKS" LAMB red wine, garlic & herb marinated lamb chops, tabouleh... 18*

GREENS & SOUPS

Add to any salad: chicken ...5 calamari ...7
salmon ... 7 steak ...7 shrimp ... 7

CAESAR crisp romaine, parmesan, red pepper purée, caesar dressing, parmesan crisp ... 9*

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

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

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

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

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

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

SEASONAL SOUP chef's seasonal selection...5

SIDE SALAD greek or caesar ... 5

WOOD-FIRED PIZZAS AND FLATBREADS

MARGHERITA blend of provolone, mozzarella, fontina, goat cheese, tomatoes, basil, caramelized onions, olive oil ... 13 (v)

PEPPERONI jumbo pepperoni, mushroom mix, roasted garlic, YaYa's cheese blend, marinara ... 14

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

CHICKEN PIADINI roasted chicken, bell peppers, feta, house-made hummus, red chili oil ... 13

~ gluten-free pizza crust made with cauliflower ~

ON THE SIDE

YAYA'S POTATO PURÉE russet potatoes, cream, butter, chives ... 5*

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

CRISPY YUKON POTATOES yukon potatoes, butter, herbs... 5*

SEASONAL VEGETABLES chef's daily rotating selection ... 5

BRUSSEL SPROUTS bacon, honey mustard ... 5*

BISTRO SPECIALS

- TROUT ALMONDINE** rainbow trout, preserved lemon, beurre noisette, cauliflower purée, haricots verts, toasted almonds ... 21*
- CAMPO LINDO 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, crab, lemon butter, orange gastrique ... 30
- CAULIFLOWER STEAK** pesto, YaYa's cheese blend, bulgar wheat, haricots verts, leeks, peas, cauliflower purée...17* (v)
- DUROC PORK CHOP** smoked duroc pork chop, potato purée, seasonal vegetables, apple bourbon glaze ... 24*
- NORWEGIAN SALMON** black truffle sacchetti, roasted spaghetti squash, italian mushrooms, lemon beurre blanc ... 7oz... 27 / 5oz... 23
- SHRIMP RISOTTO** charred corn, creamy risotto, blackened shrimp, herb butter ... 20*
- FILET MIGNON** beef tenderloin, chianti-gorgonzola demi, YaYa's famous potato purée, seasonal vegetables ... 8oz ... 38 / 6oz ... 32*
- BISTRO STEAK** grilled 8oz flat iron steak, roasted corn, charred fresno chilies, scallions, roasted red peppers, harissa butter ... 22*
- SEARED DUCK** cherry glazed duck breast, chive basmati rice, duck confit, chef's seasonal vegetables, luxardo cherry demi ... 26

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 onions, black pepper cream ... 16 / half ... 12 *
- BUTTERNUT SQUASH RAVIOLI** brown butter, sage, toasted pecans, dried cranberries, roasted squash ... 17 / half ... 13
- BAKED LASAGNA** fresh pasta, italian sausage, kielbasa, house ground beef, marinara, mozzarella, basil ricotta ... 18 / half ... 13
- SHRIMP LINGUINI** tiger shrimp, linguini pasta, oven-roasted tomatoes, spinach, garlic, sweet vermouth-sage sauce ... 20 / half ... 16 *
- ANGEL HAIR POMODORO** angel hair pasta, sautéed roma tomatoes, garlic, extra virgin olive oil, fresh basil ... 14 / half... 10
add chicken ... 5 add shrimp ... 8

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

DESSERTS

- PHYLLO BROWNIE** house-made chocolate brownie, crème anglaise, oreo crumble, vanilla bean ice cream ... 9
- CREME BRÛLÉE TRIO** vanilla bean, chocolate, seasonal flavor... 9
- TIRAMISU** coffee soaked, lady fingers, mascarpone crème, cocoa... 9
- BOURBON PECAN PIE** whipped mascarpone creme ... 9
- ULTIMATE CHOCOLATE CAKE** chocolate mousse, chocolate ganache / serves two ... 15
- BERRIES WITH ZABAIONE** mixed berries, house-made sweet cream sauce ... 5*

IN-HOME EVENTS

Contact us for your
next private chef
event today

HAPPY HOUR EVERY DAY | 3PM - 6PM

OR TAKE HAPPY HOUR HOME

add on batched cocktails
& bottles of wine 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



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www.yayaseurobistro.com

General Manager: Kris Poetker | Executive Chef: Kelly Conwell

(*) 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.