Soda/Ice Tea/Beer

Medium - \$1.50, Large - \$1.75

ABITA – Amber, Turbo Dog, Purple Haze, Jockamo IPA - \$2.50



On Tap!

Need Catering?
Ya Ya's is perfect for Tailgating/Office

Ring 252-9292 for a quote or contact us at www.qumboyayaky.com

\$35-\$40 Party Packs! Includes your choice of Cajun Creole sauces served over rice or pasta with a loaf of garlic bread. Packaged in a carry out casserole dish.

Just open & serve! (Serves 8 - 10)





DESSERTS

Giant Chocolate Chip Cookie \$1.25

Bread Pudding - This traditional Cajun dessert will be your favorite once the whiskey sauce hits your tongue! \$2.75

Peanut Butter Pie - Whipped peanut butter on an Oreo cookie crust \$2.75

Homemade Pralines - A French Creole confection made with pecans, sugar and cream \$1.75

Dirty Donna's Double Chocolate Pie \$2.75

Breads & Treats made fresh daily by local bakery, Cakes & More



1080 South Broadway Lexington, KY 859-252-YAYA (9292)

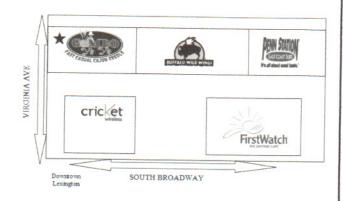
Hours:

Mon-Sat (11 a.m. - 9 p.m.) Sunday (Noon - 8 p.m.)

Check out the daily menu at www.gumboyayaky.com

OR...





Locally and Independently Owned and Operated Since 2004 Daily menu rotates regularly with eleven delicious dishes. If you don't see your favorite, try a FREE sample of something new!

CAJUN DISHES

SMALL PLATE - \$5.75 (NO SPLIT) LARGE PLATE - \$6.75 / \$7.25

(Prices include tax)

(Sauce dishes are served over your choice of white rice or penne pasta, including order of garlic bread)

<u>Gumbo</u> - The very essence of Creole cooking. This rich, dark roux-based sauce features chicken, smoked sausage, and shrimp simmered with a cornucopia of vegetables - tomatoes, okra, onions, celery, bell peppers, and garlic - seasoned to perfection

<u>Maque Choux</u> - (Customer Favorite!) A cheesy, prosciutto cream sauce with crawfish, roasted bed bell peppers, and corn.

<u>Traditional Jambalaya</u> - A hearty, flavorful concoction of chicken, sausage, tomatoes, green bell peppers, celery, garlic, onions, and rice.

Red Beans with Smoked Sausage - Cajun Staple! Red beans with smoked sausage, tomatoes, onions, garlic, green bell peppers, and celery.

<u>Chicken, Crawfish, or Shrimp Creole</u> - A delicious white wine-red sauce with tomatoes, garlic, green onions, green bell peppers, Cajun spices and chicken/crawfish/or shrimp, (varies).

<u>Chicken, Crawfish, or Shrimp E'touffee</u> - A light roux with lots of flavor - full of chicken/crawfish/or shrimp, (varies) tomatoes, onions, garlic, green bell peppers, and celery.

White Chili - A flavorful favorite - white beans, chicken, green chilies & jalapenos mated with white onion, celery, red bell peppers, tomatoes, garlic, and secret ingredients.

The Yatwich (aka Drunken Chicken) - Lexington's best sandwich - a little Italian-y, a little lemony, and very very spicy! Pulled chicken sautéed and blended with garlic, onion, green onions, tomatoes, olive oil, and yesbeer. Served on Foccacia bread with a side of tortilla chips. It's also great over rice or pasta!

<u>Ropa Vieja</u> -A Caribbean-derived dish with pulled-pork, green and black olives, tomatoes, green bell peppers, celery, onion, and garlic.

(NOTICE: Gumbo Ya Ya cannot ensure that items served do not contain ingredients to which customers may have an allergic reaction. Please ask before ordering if you are concerned.)

<u>Pazole Stew</u> - Our variation of a traditional Mexican dish. A spicy mix of chicken, corn, black beans, hominy, tomatoes, garlic, onions (and a good squeeze of lime).

<u>Chili Cheese E'touffee</u> - A spicy E'touffee with cheese, chili spices, ground beef, onions, tomatoes, garlic and jalapenos.

<u>Chicken Fricassee</u> - A close cousin of the Gumbo and E'touffee, this is a dark robust roux-based sauce with garlic, tomatoes, onion, celery, green bell peppers, and loaded with mushrooms and chicken.



VEGETARIAN DISHES

<u>Caponata</u> – A wine sweetened red sauce with a mélange of vegetables including eggplant, black & green olives, capers, celery, green bell peppers, onions, tomatoes and garlic. (Vegan)

<u>Spinach & Mushroom E'touffee</u> - A delicately spiced, light roux-based cream sauce with spinach, mushrooms, garlic, onions, green bell peppers, tomatoes, and celery.

<u>Succotash</u> - A piquant and spicy bean sauce with al dente red beans, corn, tomatoes, okra, green and red bell peppers, garlic and onions. (Vegan)

<u>Peanut Sauce</u> - A pea-nutty delight! A light roux cream sauce with baby corn, red bell peppers, mushrooms, carrots, garlic and onions.

<u>Voodoo Red Beans</u> - A very intense mix of red beans, tomatoes, onions, garlic, green bell peppers, celery, and jalapeños. (Vegan)

<u>Parmesan & Mushroom Creole</u> - A delicious white wine - red sauce with tomatoes, garlic, green onions, green bell peppers, parmesan and mushrooms.

<u>Choux Choux E'touffee</u> - This sweet and spicy concoction starts with a medium roux with celery, green & red bell peppers, garlic, white & green onions, and tomatoes. Then we add caramelized corn and a bit of cream for sweetness.

<u>California Creole</u> - A delicious vegetarian white wine - red sauce with tomatoes, celery, green bell peppers, onions, cauliflower, broccoli, carrots, and a splash of orange juice. (Vegan)

Review us on ...

Tripadvisor*
get the truth. then go."