

Soda/Ice Tea/Beer

Small- \$1.25, Large- \$1.50, Huge- \$1.75

Abita- Amber, Turbo Dog, Purple Haze,
Jockamo IPA- \$2.00

ALE-8 One on Tap!



Having a Party?

Ya Ya's is perfect for Tailgating!!!

Ring 252-9292 for bulk/catering prices
or contact us through our website.

\$30 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.
(8-10 servings per pack)

Try some ZAPP'S CAJUN CHIPS

with your meal - \$1.00



DESSERTS

Giant Chocolate Chip Cookie \$1.00

Bread Pudding - This traditional Cajun dessert will be your
favorite once the whiskey sauce hits your tongue! \$2.50

Peanut Butter Pie - Whipped peanut butter on an Oreo cookie
crust \$2.50

Homemade Pralines - A French Creole confection made with
pecans, sugar and cream \$1.50

Dirty Donna's Double Chocolate Pie \$2.50

**Breads & Treats made fresh daily by
Lexington bakery Cakes n More**

Free Samples!

"You could have gone
anywhere, Thanks
for coming here."



1080 South Broadway

Lexington, KY

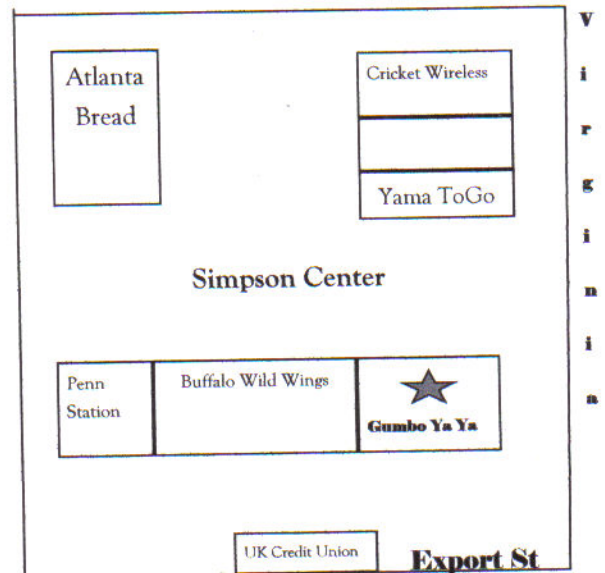
859-252-YAYA (9292)

Hours:

Mon-Sat (11 a.m. - 9 p.m.)

Sunday (Noon- 8 p.m.)

South Broadway



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Check out the daily menu @

www.gumboyayaky.com

CAJUN DISHES

SMALL PLATE - \$5.50 (NO SPLIT)

LARGE PLATE - \$6.50 / \$7.00



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

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

Maque Choux- A cheesy, prosciutto cream sauce with crawfish, roasted red bell peppers, and corn.

Traditional Jambalaya- A hearty, flavorful concoction of turkey, sausage, tomatoes, green bell peppers, celery, garlic, onions, and rice.

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

Chicken, Crawfish, or Shrimp Creole- A delicious white wine- red sauce with tomatoes, garlic, green onions, green bell peppers, Cajun spices and chicken/crawfish/ or shrimp, depending on the day.

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

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

The Yatwich- Lexington's best sandwich- a little Italian-y, a little lemony, and very very spicy! Pulled turkey sautéed and blended with garlic, onion, green onions, tomatoes, olive oil, and...yes...beer. Served on Focaccia bread with a side of tortilla chips. We think, it's the best sandwich in town. We know, it's the most intense!

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

Pazole Stew- Our variation of a traditional Mexican dish. A spicy mix of turkey, corn, black beans, hominy, tomatoes, garlic, and onions.

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

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



VEGGIE DISHES

Caponata- A wine sweetened red sauce with a mélange of vegetables including eggplant, black & green olives, capers, celery, green bell peppers, onions, tomatoes and garlic.

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

Succotash- A piquant and spicy bean sauce with al dente red beans, corn, tomatoes, okra, green and red bell peppers, garlic, and onions.

Peanut Sauce- A peanutty delight! A light roux cream sauce with baby corn, red bell peppers, mushrooms, carrots, garlic, and onions.

Voodoo Red Beans- A very intense mix of red beans, tomatoes, onions, garlic, green bell peppers, celery, and jalapenos.

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

Choux Choux E'touffee- 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.

The daily menu rotates regularly with ten items at any given time. This is not our full menu. Gregor often cooks up tasty new dishes to keep things interesting. If you don't see your favorite, sample something new!