

YAYA

— WINE SELECTION —

WHITE WINE

CONCHA Y TORO "RESERVADO"	20
SAUVIGNON BLANC	
• VALLE CENTRAL, CHILE	
BAREFOOT	25
PINOT GRIGIO	
• NAPA VALLEY, USA	
CASILLERO DEL DIABLO "RESERVA"	36
CHARDONNAY	
• VALLE DE CASABLANCA, CHILE	
CASA MADERO "2V"	42
CHARDONNAY + CHENIN	
• VALLE DE PARRAS, MEXICO	
MARTÍN CÓDAX	62
ALBARIÑO	
• GALICIA, SPAIN	

RED WINE

CONCHA Y TORO "RESERVADO"	20
CABERNET SAUVIGNON	
• VALLE CENTRAL, CHILE	
NOVENTA Y 9 "PUROMEXICANO"	25
CABERNET S. + ZINFANDEL + GRENACHE	
• BAJA CALIFORNIA, MEXICO	
ZONIN "CHIANTI"	39
SANGIOVESE	
• CHIANTI, ITALY	
CASA MADERO "SHIRAZ"	57
SHIRAZ	
• VALLE DE PARRAS, MEXICO	

ROSÉ WINE

CASA PATRONALES "CHÚCARO"	20
SHIRAZ	
• VALLE DE MAULE, CHILE	
CASA MADERO "V"	38
CABERNET SAUVIGNON	
• VALLE DE PARRAS, MEXICO	

SPARKLING WINE & CHAMPAGNE

CHAMPBRULÉ	25
SPARKLING WINE BRUT	
• BAJA CALIFORNIA, MEXICO	
MOËT & CHANDON IMPERIAL 750ML	160
CHAMPAGNE BRUT	
• CHAMPAGNE, FRANCE	

BY THE GLASS

CONCHA Y TORO "RESERVADO"	5
SAUVIGNON BLANC	
• VALLE CENTRAL, CHILE	
BAREFOOT "PINOT GRIGIO"	6
PINOT GRIGIO	
• NAPA VALLEY, USA	
CONCHA Y TORO "RESERVADO"	5
CABERNET SAUVIGNON	
• VALLE CENTRAL, CHILE	
NOVENTA Y 9 "PUROMEXICANO"	6
CABERNET S. + ZINFANDEL + GRENACHE	
• BAJA CALIFORNIA, MEXICO	
CASA PATRONALES "CHÚCARO"	5
SHIRAZ	
• VALLE DE MAULE, CHILE	
CHAMPBRULÉ	6
SPARKLING WINE BRUT	
• BAJA CALIFORNIA, MEXICO	



✦ ENTRÉES ✦

🥑 GUACAMOLE

avocado, tomato, cilantro,
onion and lime 5

🍷 TOSTADA VEGGIE

beetroot, feta cheese,
avocado cream 6

🍷 AVOCADO FRIES

avocado fried and served with
salsa from the house 5

CEVICHE YAYA

octopus, shrimp and fish 8
/ large 11 /

SEA CARPACCIO

shrimp veil, rocket salad, mint
leaves 7



TACOS

★ Every order includes 3 tacos ★

COCHINITA DELUXE

local pulled pork, marinated
red onion 8

SHRIMP TEMPURA

fried shrimps, red cabbage,
ginger cream 10

🥑 MADRE TIERRA

vegan chorizo, grilled
vegetables, potato cream 7
/ served in a lettuce leaf or corn
tortilla /

🥑 HONGO BELLO

crunchy portobello mushroom,
vegan alioli, red onion, cherry
tomato, cilantro 7

MAIN COURSES

FISH FILLET

grouper fillet cooked with
herbs + french fries or potato
puree 15

🥑 PASTA VERDE

zucchini cream, crumble of
kalamata olives and mint 10

SALMON TARTARE

salmon marinated with herbs,
served with avocado and
capers 13

OCTOPUS ART

grilled octopus tentacles,
potato cream, served with red
salsa and red coral decoration
16

LOBSTER TAIL // WHOLE FISH

ask your waiter to show you
the catch of the day
/ MARKET /

🍷 PASTA YAYA

fresh pasta with salmon,
cherry tomato, black olives,
capers, parsley 10

PREMIUM HAMBURGER

beef meat, manchego cheese,
avocado, bacon, lettuce and
tomato + french fries 13

🥑 YAYA BURGER

"beyond meat" burger,
avocado, lettuce, tomato +
french fries 13

NEW YORK STEAK

300gr. grilled + french fries or
potato puree 16

✦ SALADS ✦

🥑 TULUM

lettuce, rocket salad, tomato,
avocado, cucumber, nuts,
amaranto 7

MAHAHUAL

grilled shrimps, lettuce,
rocket salad, avocado,
tomato 9

🍷 MARRAKECH

roasted beetroot, goat
cheese, purslane, seeds 8

🍷 CAPRI

sliced tomato, fresh
mozzarella cheese, fresh
basil 8

🍷 SANTORINI

feta cheese, cucumber,
tomato, black olives 8



{ SWEET MOMENTS }

🍷 YAYA CRÉPE

nutella, fresh banana,
coconut flakes 6

🍷 GREEN DELIGHT

sweet avocado cream,
crumble, yogurt with lime 6

🍷 BROWN DELIGHT

semifreddo with coffee and
chocolate 6

🍷 APPLE DELIGHT

slice of homemade apple pie,
served with vainilla ice cream

BEERS

★ 33cl ★

TECATE LIGHT

light lager 3.9% 3

INDIO

vienna lager 4.1% 3

DOS EQUIS "XX"

lager 4.2% 3

SOL

pale lager 4.2% 3

DARK BOHEMIA

vienna 4.9% 3

HEINEKEN

pale lager 5.0% 3

+ MICHELADA MIX

maggi, worcestershire
sauce, salt, fresh lime juice

1

/ with clamato 2 /

PANTEÓN CRAFT BEER

100% LOCAL, DRAFT

ask your waiter for the
styles of the week 6

/ 500ml /



COFFEE

ESPRESSO // AMERICAN

3

ICED COFFEE

3

CAPPUCCINO



COCKTAILS

► Recommended by us ◀

BIANCA AURORA

white vermouth, grapefruit
juice, sparkling white wine,
fresh mint 7

CHILLY WAVE

tanqueray, ginger syrup,
lime, tonic water, cucumber,
dill 8

YAYA SPRITZ

aperol, sparkling white wine,
passion fruit, orange peel 7

GOLDEN DREAM

licor 43, baileys, amaretto,
cinnamon 10

BASILISCO

bombay sapphire, red basil,
lime, simple syrup, soda 8

JAMAICAN ROLLER COASTER

cap morgan, bacardi añejo,
pineapple, jamaica syrup,
grapefruit juice, mint 8

MEZCAL REAL

mezcal espadín from
oaxaca, grapefruit peel, red
wine reduction, basil 8

CAIPIYA

smirnoff, muddled lime,
sugar, red berries coulis,
rosemary 7

WINES

ask your waiter for the wine
list

SOFT DRINKS

natural water 500ml,
sparkling water 300ml,
coke, coke no sugar, sprite,
fanta 2
/ 330 ml /

"TOPO CHICO"

premium sparkling water
330ml 3

NATURAL JUICES

orange // mango //
pineapple // melon // lemon
4



SMOOTHIES + SHAKES

COSTA RICA

milk, banana, cinnamon 4

NICARAGUA

mango, melon, orange juice
5

PANAMA

pineapple, cucumber,
tamarindo juice, ginger 5

GUATEMALA

milk, strawberry, banana,
coconut 5

DETOX

celery, cucumber, pineapple,

YAYA

— SPIRITS SELECTION —

TEQUILA

* PRICE PER 6 CL *

JOSE CUERVO TRADICIONAL PLATA	5
- BOTTLE 695ML \$50	
CENTENARIO REPOSADO	5
- BOTTLE 950ML \$75	
CORRALEJO REPOSADO	5
- BOTTLE 950ML \$75	
HERRADURA REPOSADO	7
- BOTTLE 750ML \$80	
DON JULIO REPOSADO	7
- BOTTLE 750ML \$80	
DON JULIO AÑEJO	8
- BOTTLE 750ML \$100	
PATRÓN REPOSADO	9
- BOTTLE 750ML \$110	
PATRÓN SILVER	9
- BOTTLE 750ML \$110	

MEZCAL

* PRICE PER 6 CL *

FANDANGO REPOSADO	5
- BOTTLE 750ML \$55	
RECUERDO DE OAXACA JOVEN	5
- BOTTLE 750ML \$55	
400 CONEJOS JOVEN	6
- BOTTLE 750ML \$75	
AMORES ESPADÍN JOVEN	7
- BOTTLE 750ML \$ 90	

VODKA

* PRICE PER 6CL *

ABSOLUT	5
- 750ML \$55	
GREY GOOSE	9
- 750ML \$110	

GIN

* PRICE PER 6CL *

TANQUERAY	6
- BOTTLE 750ML \$80	
BOMBAY SAPPHIRE	7
- BOTTLE 750ML \$80	
HENDRICKS	10
- BOTTLE 750ML \$110	

RUM

* PRICE PER 6CL *

BACARDI BLANCO	5
- BOTTLE 750ML \$55	
BACARDI AÑEJO	5
- BOTTLE 750ML \$55	
CAPTAIN MORGAN	5
- BOTTLE 750ML \$55	
HAVANA CLUB AÑEJO 7 YEARS	6
- BOTTLE 750 \$80	
MATUSALEM GRAN RESERVA 18 YEARS	7
- BOTTLE 750ML \$100	

WHISKEY

* PRICE PER 6CL *

J.WALKER RED LABEL	5
- BOTTLE 750ML \$55	
JOHN JAMESON	6
- BOTTLE 750ML \$70	
JACK DANIELS	6
- BOTTLE 750ML \$75	
J.WALKER BLACK LABEL 12 YEARS	9
- BOTTLE 750ML \$110	
BUCHANAN'S DELUXE 12 YEARS	9
- BOTTLE 750ML \$110	

SHOTS + DIGESTIVES

* PRICE PER 6CL *

TEQUILA SHOT LOCAL BRAND	3
BAILEYS	4
SAMBUCA	4
FERNET	4
TORRES 10	4
WHITE / RED VERMOUTH	4
GALLIANO	4
MALIBU	4
JAGERMEISTER	5
LICOR 43	6

"I THINK I NEED A DRINK."
"ALMOST EVERYBODY DOES ONLY THEY DON'T KNOW IT."

— CHARLES BUKOWSKI