

MENU

SPARKLING

- Prosecco Italy 498/ 109.-
Sulfur dioxide, sulfites
- Champagne Taittinger Brut Reserva 990/ 219.-
Sulfur dioxide, sulfites New entry!

ROSÉ

- Rosa dei Masi, Italy, Veneto 498/109.-
Sulfur dioxide, sulfites

WHITE WINE OF TODAY

- Riesling 559/119.-
Sulfur dioxide, sulfites
- Chardonnay 579/129.-
Sulfur dioxide, sulfites

RED WINE OF TODAY

- Barbera 559/119.-
Sulfur dioxide, sulfites
- Pinot Noir 579/129.-
Sulfur dioxide, sulfites
- Côtes du Rhône France 536/112.-
Sulfur dioxide, sulfites

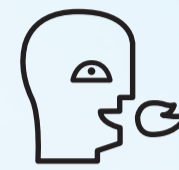
BEER

- Singha bottle *barley* 0,33 109.-
- Gluten free beer bottle 0,33 109.-
- Ginger beer 0,33 109.-
- Bulmers 0,50 159.-
- Alkohol free beer *barley* 0,33 69.-

MINERAL WATER

- Cola, Cola Zero, Juice, Ice tea, Fanta, Sprite, Sparkling water 59.-
- Filter coffe / Tea 34.-
- Espresso 36.-

HOW SPICY?



- Very spicy ●●●●●
- Spicy ●●●●
- Little spicy ●●●
- A little bit spicy ●●
- Not spicy ○

STARTERS

1. Tom Yum Goong ●●● New entry! 146.-
Hot'n sour soup with scampi, lemongrass, coriander, mushrooms and chili.
shellfish, fish, celery, molluscs
2. Tom Kha Gai ○ Bestseller 146.-
Chicken soup with coconut milk, lemongrass, coriander and mushrooms.
3. Som Tam Malakaw ●●●●● / ○ 119.-
Thai salad with papaya, carrots, peanuts and chili.
fish, peanuts
4. Peek Gai Nam Deang ●●●● 159.-
Marinated chicken wings served with a thai spicy BBQ-sauce, coriander and peanuts.
wheat, shellfish, fish, soya, cashews, molluscs, peanuts
5. Po Pia Thot ○ 139.-
Home made deep fried spring rolls with cabbage, carrot, coriander and noodles. Served with sweet chili sauce.
wheat, soya, may contain traces of nuts (cashews)
6. Kao Pad Gai (Fried Rice) ○ 159.-
Fried rice with chicken and vegetables.
wheat, egg, soya
7. Goong Phad Maiprao ● 159.-
Deep fried scampi with sesame, coconut flakes and Teriyakisauce.
wheat, shellfish, fish, soya, sesame, molluscs, peanuts, may contain traces of nuts (cashews)
8. Goong Coco ● New entry! 159.-
Deep fried scampi, marinated in coconut cream and spices. Served with sweet chili sauce and lime
Fish, nuts, wheat
9. Prawn Crackers New entry! 45.-
Served with Coconut Vinegrette or Sweet chili sauce *shellfish*

MAINS

20. Tom Yum Goong ●●●● 259.-
Hot'n sour soup with scampi, lemongrass, coriander, mushrooms and chili.
shellfish, fish, celery, molluscs
21. Tom Kha Gai ○ 259.-
Chicken soup with coconut milk, lemongrass, coriander and mushrooms.
22. Green Curry Mo ●●●● New entry! 269.-
Green curry in coconut milk with pork filet, cauliflower, bamboo shoots and longbeans.
23. Red curry Goong ●● 269.-
Red curry in coconut milk, with scampi, broccoli, carrot, bamboo shoots and longbeans.
shellfish, fish
24. Paneng Curry Gai ● 259.-
Paneng curry in coconut milk, with chicken, longbeans, cauliflower and carrots.
fish
25. Bet De Jai (Happy Duck) ○ Bestseller 309.-
Pulled duck with Thai flavours, pancakes, cucumber, coriander and hoisinsauce with a twist.
wheat, soya
26. Moo Baikaprao ●●●● / ○ 269.-
Stir fried pork filet with Thai basil, vegetables, garlic and chili.
wheat, fish, soya, molluscs
27. Chicken Cashew Bestseller ● 279.-
Stir fried chicken with cashews, peppers, broccoli and spring onions.
wheat, fish, soya, nuts (cashews), molluscs
28. Yam Nue Jang ●●●●● / ○ 289.-
Thai salad with beef sirloin, coriander, onions and chili.
wheat, fish, soya, celery, molluscs
29. Pad Thai Gai ● Bestseller 269.-
Rice noodle wok with chicken or tofu, egg, garlic, vegetables topped with peanuts and lime
wheat, egg, soya, fish, peanuts, molluscs
30. Pad See Ew Mo ○ New entry! 259.-
Rice noodle wok with filet of pork or tofu, egg, Chinese broccoli, garlic and sweet soy sauce.
gluten (wheat), eggs, fish, soya and molluscs
31. Beef Broccoli ○ 298.-
Stir fried beef sirloin with broccoli, carrot, coriander and red onion.
wheat, fish, soya, sesame, molluscs
32. Goong Mama Nam ●● New entry! 259.-
Noodlesoup with scampi, coconut milk and vegetables.
shellfish, fish, celery, molluscs
33. Goong Pad King ●●●● / ○ New entry! 279.-
Scampi wok with ginger, garlic, carrot, longbeans, broccolli *wheat, fish, soya, molluscs*
34. Nue Pad King Namphung ●●●● 289.-
Marinated beef serlion wok with a honey-soy-gingersauce, peppers, red onion, leek, broccoli and chili.
New entry!
wheat, soya
- We serve rice to all the main dishes

DESSERTS

40. Deep fried apple rolls New entry! 136.-
wheat, egg, milk, may contain traces of peanuts, nuts (cashews)
41. Lemongrass panacotta New entry! 136.-
egg, milk, may contain traces of peanuts, nuts (cashews)
42. Thai Golden Ball 139.-
Deep fried ball of ice cream, served with an apple-chili chutney
wheat, oats, egg, soya, milk, sesame, may contain traces of peanuts, nuts (cashews)
43. Vanilla ice cream 99.-
with chocolate sauce
egg, milk, may contain traces of peanuts, nuts (cashews)
44. Mango sorbet 99.-
may contain traces of peanuts, nuts (cashews)
45. Juicy fruit sorbet New entry! 129.-
Strawberry sorbet with fresh fruit salad, lime and mint
may contain traces of peanuts, nuts (cashews)

SHARING MENU - TRY TRIPPLE THAI!!!

STARTERS

Kr 199/pers. Min. 2 pers.

Try three of our starters:

- Po Pia Thot ○
- Goong Phad Maiprao ●●●●
- Peek Gai Nam Deang ●●●●

MAINS

Kr 319/ pers. Min. 2 pers.

Try three of our mains:

- Paneng Curry Gai ●
- Moo Baikaprao ●●●● / ○
- Beef Broccoli ○



KIDS New entry!

- Springroll and Fried Rice 179,-
Home made deep fried springroll with cabbage, carrot, coriander and noodles.
Fried rice with chicken and vegetables.

wheat, soya, egg, may contain traces of nuts

ALLERGY:

Please inform your waiter if you have any kind of allergy! All allergy adapted food is specially made.

TAKE AWAY

see yayas.no

DEN EKTE FØLELSEN AV
THAILAND

- SINCE 2003

YAYA'S

VEGAN MENU

STARTERS

Tom Kha Phak ○
 Soup with broccoli, cauliflower, carrot, lemongrass, coriander, mushrooms and coconut milk.
 Small 124.-
 Large 209.-

Som Tam Malakaw ●●●● / ○
 Thai salad with papaya, carrots, peanuts and chili. *peanuts* 119.-

Po Pia Thot ○
 Home made deep fried spring rolls with cabbage, carrot, coriander and noodles. Served with sweet chili sauce.
wheat, soya, peanut, may contain traces of nuts (cashews) 139.-

SWEET SWEET SWEET

Mango sorbet 99.-

Juicy fruit sorbet *New entry!* 129.-
 Strawberry sorbet with fresh fruit salad, lime and mint
Sorbets may contain traces of nuts (cashews)

MAINS

Green Curry ●●●● 239.-
 Green curry in coconut milk with tofu, cauliflower and longbeans.
soya (tofu)

Paneng Curry ● 239.-
 Paneng curry in coconut milk with tofu, longbeans, cauliflower and carrots.
soya (tofu)

Mai Pai ● 236.-
 Vegan wok with carrot, red onion, leek, longbeans, bean sprouts, cashew nuts, chili, garlic and tofu.
soya, nuts (cashews), sesame

Pad King Namphung ●●●● 236.-
 Tofu wok in a honey - soy ginger sauce, peppers, red onions, leeks, broccoli and chili.
wheat, soya

Noodle soup with tofu ●● 236.-
 Noodle soup with tofu, vegetables and coconut milk.
soya (tofu)

Yam yum Jang ●●●● / ○ 239.-
 Thai salad with tofu, coriander, onions and chili.
soya, celery

VEGAN SHARING MENU

TRY TRIPPLE THAI!!!

MAINS

Kr 289/ pers. Min. 2 pers.

Try three of our mains:

- Paneng Curry ●
- Mai Pai ●
- Pad King Namphung ●●●●



MAKE SOMEONE HAPPY!

Buy a gift card at Yaya's

VELKOMMEN TIL YAYA'S THAI BEACH BUNGALOWS!

THE NAME

Ya" means grandmother (paternal), while Yai means your maternal grandmother. "YaYa" could be a nickname for grandmothers in general, or perhaps a nickname for someone else. We are quite certain about this. Translations from Thai can be difficult, in general one might say that the result depends on your tone of voice and on who is translating, or both. For instance "mai pai" means "don't go" in one tone of voice, and "bamboo pole" in another. It can be handy to know when buying bamboo poles in Thailand. We, however, found the name Yaya's on a beach restaurant on Railay Beach outside Krabi, sometime during the 90's. So the name was already "approved" for restaurant use.

THE IDEA

And that is where our Yaya's story starts, on a white sandy beach in tropical Thailand, on Railay Beach. We had travelled to all these lush places, both the crowded ones and the more hidden beaches all over Thailand; Koh Lanta, Phi Phi, Koh Tao, Koh Samet, Koh Chang, Koh Phangan, the list goes on. Everywhere we found the same calm and relaxed atmosphere, nice people, fantastic beaches, crystal clear waters with tropical fish, bungalows with coconut palm trees stretching over (Be aware of falling coconuts when windy!), small beach restaurants where you could enjoy your food, a good book, a game of cards or discuss world politics with the traveler next to you. What if we could go back and create the same tropical environment in Norway!

AND THEN

In 2003 we went back to Thailand to get some Thai ambiance and decorations. Most of our interior in Yaya's is handpicked and imported from Thailand: furniture, cutlery, pillows, table cloths, elephants, wood carvings and decorations, artificial plants, bamboo poles and parts of the kitchen staff. Since 2003 we have bought almost 30.000 meters of bamboo poles. Also we have one of the larger collections of Tuk-tuks in Norway, one still have its taxi license for Bangkok. Our "bungalows" are self-designed and built in Thailand. They come in different shapes and sizes, the result is normally a combination of our sketches and a discussion between our Thai translator and the carpenter. They do not always come out the way we planned, in case you feel your seat or table is too narrow or wide.

Thai people often look at us in a strange way when we show them pictures of our Yaya's Restaurants, it's not every day they see a piece of Thailand in Norway. However most people like the idea, some have even suggested that it looks more like Thailand than Thailand itself.

WELCOME TO YAYA'S - THE REAL FEELING OF THAILAND!

WE HOPE THAT YOU WILL ENJOY YOUR STAY!

SAMULI & THE YAYA'S STAFF

TAKE AWAY
 See yaya.no

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YAYA'S