SPARKLING Prosecco

Italy, Valdobiadene, Giacondi

498/109.-

498/109.-

159.-

159.-

RED WINE OF TODAY

Barbera 559/119.-Pinot Noir 579/129.-

ROSÉ

Rosa dei Masi Italy, Veneto, Azienda Masi

WHITE WINE OF TODAY

Riesling 559/119.-Chardonnay 579/129.-

RFFR

DECK		
Singha bottle barley	0,33	109
Gluten free beer bottle	0,33	109
Hollows ginger beer	0,33	109
Bulmers	0,50	159
Alkohol free beer barley	0,33	59

MINERAL WATER

Cola, Cola Zero, Juice, Ice tea, Fanta, Sprite, Bon Aqua natural/lime 59.-Filter coffe / Tea 32.-Espresso 34.-

HOW SPICY? Very spicy Spicy Little spicy A little bit spicy Not spicy

STARTERS

Tom Yum Taley Small 136.-Hot'n sour soup with seafood mix, Large 216.lemongrass, coriander, mushrooms and chili. shellfish, fish, celery, molluscs

Tom Kha Gai Small 136.-Chicken soup with coconut milk, Large 216.lemongrass, coriander and mushrooms.

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

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

Po Pia Thot 139.-Home made deep fried spring rolls with cabbage, carrot, coriander and noodles. Served with sweet chili sauce.

wheat, soya, peanuts, may contain traces of nuts (cashews)

Kao Pad Gai (Fried Rice) 159.-Fried rice with chicken and vegetables.

Goong Phad Maiprao Deep fried scampi with sesame, coconut flakes and Teriyakisauce.

wheat, shellfish, fish, soya, sesame , molluscs, peanuts, may contain traces of nuts (cashews)

Yum Wun Sen

Glass noodle salad with pork and shrimps, coriander, onions, tomatos and chili.

shellfish, fish, peanuts

MAINS

Green Curry Gai

cauliflower, bamboo shoots and longbeans.

Red curry in coconut milk, with scampi, broccoli, carrot, bamboo shoots and longbeans.

Paneng Curry Gai

Paneng curry in coconut milk, with chicken, longbeans, cauliflower and carrots.

Bet De Jai (Happy Duck) Pulled duck with Thai flavours, pancakes,

cucumber and hoisinsauce with a twist.

Stir fried pork filet with Thai basil, vegetables, garlic and chili.

Stir fried chicken with cashews, peppers, broccoli and spring onions.

Thai salad with beef sirloin, coriander, onions and chili.

wheat, fish, soya, celery, molluscs

259.- Dry Red Curry Gai 239.-Stir fried chicken with vegetables in red curry sauce with some coconut milk.

249.-

Pad Thai Gai

Rice noodle wok with chicken or tofu, egg, garlic, vegetables topped with peanuts and lime

269.-

289.-

249.-

249.-

wheat, egg, soya, fish, peanuts, molluscs

249.-

Gai Tod sweet chili 249.-Breaded filet of chicken stir fried with sugarsnaps broccoli, onion and topped with chives.

298.-

259.-

Beef Broccoli Stir fried beef sirloin with broccoli,

carrot, coriander and red onion. wheat, fish, soya, sesame, molluscs

Khao Soi Noodlesoup with chicken, coconut milk and vegetables.

shellfish, fish, celery, molluscs 266.-

Plah kapong (

Steamed cod in a coconut sauce, with onion,

cucumber salad, and rice with carrots and 279.cashew nuts topped with sesame seeds.

shellfish, fish, nuts (cashews)

We serve rice to all the main dishes

SWEET SWEET SWEET

Deep fried banana 126.wheat, egg, milk, may contain traces of peanuts , nuts (cashews)

Banana split 98.egg, milk, may contain traces of peanuts , nuts (cashews)

Thai Golden Ball 136.-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)

Vanilla or chocolate ice cream 89.with chocolate sauce

egg, milk, may contain traces of peanuts, nuts (cashews)

Mango sorbet may contain traces of peanuts, nuts (cashews)

89.-

Green curry in coconut milk with chicken filet,

Red curry Goong

Moo Baikaprao

Chicken Cashew

wheat, fish, soya, nuts (cashews), molluscs

Yam Nue Jang

SHARING MENU-TRY TRIPPLE THAI!!!

STARTERS

Kr 189/pers. Min. 2 pers.

Try three of our starters:

• Po Pia Thot

Goong Phad Maiprao 👝

• Peek Gai Nam Deang 🛑 🛑 🛑

MAINS

Kr 298/ pers. Min. 2 pers.

Try three of our mains:

• Paneng Curry Gai

Beef Broccoli



At Yaya's we use the best quality ingredients: filet of chicken, pork, beef, duck etc. We do not use any sodium bicarbonate on our ingredients, and we do not add any glutamate (flavour enhancer).

ALLERGY:

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

VAVAVAVA

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- SINCE 2003

YAYA'S

TAKE AWAY See yayas.no