



# ya-ya cafe



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*Fresh · Seasonal · Authentic*

# BREAKFAST

*Breakfast served all day.*

*Choose your free range eggs: fried, scrambled or poached.*

*Daily baked wood fired bread options: ciabatta, seed loaf, sourdough, rye or white.*

<b>Traditional English breakfast</b>	<b>82</b>
Two free range eggs, three rashers of bacon, baby vine tomato & onion sauté with your choice of artisanal wood fired bread	
<b>Poached egg with herbed mushrooms &amp; truffle oil</b>	<b>88</b>
Mushrooms sautéed with butter, cream and fresh herbs, served with a poached egg, fresh rocket on toast topped with parmesan shavings and truffle oil	
Add bacon	<b>16</b>
<b>Free range egg omelette folded or open</b>	<b>48</b>
Using three free range eggs or egg whites with a side order of toast & butter	
• Ham, cheese & mushroom	<b>88</b>
• Pesto roasted veg, hummus & mozzarella	<b>88</b>
• Mince, peppers, jalapeño & creamed avo	<b>105</b>
• Bacon, feta, mushrooms, sun-dried tomato & avo	<b>98</b>
• Cream cheese & chopped chives served with smoked salmon & avo	<b>110</b>
• Create your own omelette from the list of extras	
<b>Turkish toast</b>	<b>88</b>
Homemade hummus, crumbed feta, roasted baby vine tomatoes, a poached egg, avo and fresh rocket leaves served on your choice of toast	
• Stewed fruit & roasted almond oats	<b>72</b>
Oats, stewed apple & prunes, roasted almond flakes & cinnamon	
<b>Scrambled eggs, mince &amp; feta</b>	<b>98</b>
Scrambled free range eggs, mince, feta, baby vine tomato rocket & onion sauté	
<b>Early riser</b>	<b>49</b>
One free range egg, one rasher of bacon, tomato with your choice of artisanal wood fired bread	
<b>Full breakfast</b>	<b>108</b>
Two free range eggs, bacon, beef/pork sausage, baby vine tomato & onion sauté, mushrooms, a dash of pesto with your choice of artisanal wood fired bread	
<b>Ya-Ya's eggs benedict</b>	<b>105</b>
Poached free range eggs, gypsy ham, spinach, feta & orange hollandaise sauce	
Salmon option	<b>128</b>

<b>Crushed avo &amp; salmon</b>	<b>120</b>
Scrambled free range eggs, smoked salmon, avo, baby vine tomato, sautéed spinach with your choice of artisanal wood fired bread	
<b>Free range chicken livers on toast</b>	<b>88</b>
Free range egg, livers, creamy baby vine tomato, garlic & onion sauté	
<b>V Free range eggs on toast</b>	<b>52</b>
Two free range eggs on your choice of artisanal wood fired bread, topped with mature cheddar cheese	
<b>Smoked salmon &amp; caviar</b>	<b>135</b>
Scrambled free range eggs topped with smoked salmon, caviar, capers and served on cream cheese toast	
<b>Ya-Ya's French toast</b>	<b>88</b>
egg fried artisanal bread with berries, creamy Greek yoghurt, bacon, cinnamon & honey	
<b>V Ya-Ya's ricotta &amp; honey-butter flapjacks</b>	<b>88</b>
Served with fried banana, yoghurt, berry compote & honey	
Add Nutella	<b>19</b>
<b>V Quinoa porridge with stewed fruit &amp; banana</b>	<b>82</b>
Quinoa, raisins, banana, stewed apple & cinnamon	
<b>Mince on toast</b>	<b>88</b>
Savoury mince, free range egg, matured cheddar with your choice of artisanal wood fired bread	

## FRESHLY BAKED CROISSANTS

<b>V Butter croissant served with preserves &amp; cheese</b>	<b>62</b>
<b>Scrambled egg &amp; savoury mince</b>	<b>105</b>
Savoury mince, baby vine tomatoes, onion sauté, scrambled free range eggs & feta	
<b>V Nutella butter croissant</b>	<b>68</b>
Served with nutella chocolate spread	
Add nuts	<b>20</b>
Add banana	<b>16</b>
<b>Camembert, bacon, rocket &amp; banana</b>	<b>88</b>
<b>Bacon &amp; scrambled eggs</b>	<b>86</b>

## BREAKFAST & SUPER-FOOD BOWLS

✓ <b>Fruit &amp; muesli bowl</b>	88
Fresh seasonal fruit, berries, yoghurt, home-made muesli, nuts & honey drizzle	
✓ <b>Fruit bowl</b>	82
Fresh seasonal fruit, yoghurt, nuts, berries & honey drizzle	
✓ <b>Paw-paw plate</b>	86
Sliced paw-paw, yoghurt, roasted almond flakes, fresh mint & honey drizzle	
✓ <b>Raw cacao quinoa bowl</b>	94
Puréed fruit, quinoa, chopped seasonal fresh fruit, raw cacao, nuts & seeds	
✓ <b>Chia &amp; avocado bowl</b>	88
Puréed fruit, muesli, chopped seasonal fresh fruit, & chia seeds	
✓ <b>Berry bowl</b>	88
Berries, muesli, chopped seasonal fresh fruit & hemp seeds	

## EXTRAS

Matured cheddar	18	Half portion fries	28
Mozzarella	18	Artisinal bread	8
Cream cheese	22	Jam	12
Roasted veg	25	Beef/pork sausage	24
Hummus	16	Gypsy ham	20
Tomato	10	Bacon	16
Avo	18	Mince	28
Mushrooms	16	Steak, 150g	48
Baked beans	14	Beef patty	45
Spinach	17	Smoked salmon	38
Free range egg	9		



## LUNCHESES

<b>Chicken parmigiano</b>	125
Parmesan chicken breast, mozzarella, covered in a sauce of roasted vine tomatoes & pesto. Served with fries, salad or oven-roasted mediterranean veg	
<b>Chicken breast with herbed mushroom sauce</b>	115
Chicken breast with sautéed brown mushrooms, fresh herbs and cream sauce. Served with fries, salad or oven-roasted mediterranean veg	
<b>Grilled Lebanese kebab on flatbread</b>	
Served with chopped red cabbage, gem lettuce, oven roasted red peppers, homemade hummus and tzatziki. <i>*Paleo option available</i>	
Chicken	115
Grilled steak	145
<b>Chicken limone</b>	115
Chicken breast sautéed in white wine, butter, capers and fresh lemon juice, served with fries, salad or oven roasted vegetables	
Steak option	135
<b>🍌 Mediterranean quinoa bowl</b>	88
Mediterranean roasted veg, quinoa, chickpeas, red kidney beans, avo, toasted seeds with a side roasted pepper & tomato dressing	
Add chicken	20
<b>Malay chicken kebab</b>	105
Chicken skewers with a peanut satay on bread served with salad & fries	
<b>Buttermilk chicken schnitzel</b>	135
Served with sweet potato mash and a salad of rocket, onion & parmesan shavings	
<b>Fresh tuna tagliata (w.a)</b>	210
Sliced tuna served with garlic, rocket, cherry tomatoes, onion & herbs	
<b>Shawarma/gyro</b>	155
Slow roasted Greek lamb on a flatbread with rocket, tomato, onion, cucumber, tzatziki & lemon <i>*Paleo option available</i>	
Substitute lamb with chicken	115
<b>Chicken tikka masala (w.a)</b>	115
Served with rice, coriander, tomato & onion relish & banana	
Substitute rice for cauli rice (w.a)	25
<b>Pork loin chops</b>	125
400g pork loin chops with roasted mediterranean veg, mashed potato, southern spices & creamy mustard sauce	
Substitute mash for sweet potato mash	12

### Grilled steak & chips

28 day matured grass fed prime beef, served with fries, salad or oven-roasted mediterranean veg

200g fillet	225
200g sirloin	145
300g sirloin	175

### Steak tagliata

Sliced steak served with garlic, cherry tomatoes, onion & herbs

158

### Norwegian salmon

Baked in a herb, tomato & red pepper oven-baked broth, served with pesto pasta

215

## WRAPS

*Low-carb, gluten free wrap: R20*

*Add side salad: R20*

### Grilled chicken, avo & camembert

Served with lettuce, tomato, served with a Malay curry mayo dressing

96

### ❖ Roast veg, basil pesto & buffalo mozzarella

With sundried tomato, avo & tzatziki

88

### Moroccan chicken

Chicken, lettuce, tomato & hummus

88

## SEASONAL SALADS

*\*Choose your dressing*

### ❖ Roasted vegetable salad

Mediterranean roasted veg, lettuce, avo, corn, feta

88

### Cajun Patagonian calamari salad

Baby calamari cooked in cajun spices, peppers, parmesan, sundried tomato, lettuce, baby vine tomato, onion & cucumber

155

### Classic grilled chicken salad

Chicken, feta, avo, mediterranean roasted veg, corn & lettuce

105

### ❖ Quinoa & roasted veg

Quinoa with oven roasted butternut, baby marrows, avo, peppers, carrots, red onion & vine tomatoes

88

Add grilled steak

60

Add chicken

20

<b>Chicken Caesar</b>	110
Lettuce, bacon, homemade croutons, poached egg & parmesan shavings served with anchovy dressing	
<b>Chicken, walnut &amp; beetroot salad</b>	115
Chicken, roasted onion, walnuts, crumbed feta, avocado slices, butternut and lettuce	
<b>❖ Roasted butternut &amp; apple salad</b>	98
With feta, avo, raisins & pumpkin seeds	
<i>Add chicken</i>	20
<b>Patagonian calamari saganaki</b>	155
Baby calamari, fried feta, lemon, tomato, onion & cucumber	
<b>Fresh tuna salad</b>	198
Leaves, feta, roasted peppers, green beans, onion, baby vine tomato, pineapple, avo and topped with a deconstructed rosti	
<b>❖ Ya-Ya's Greek salad</b>	88
Olives, feta, tomato, cucumber, oregano, mint & onion	
<i>As a side salad</i>	58
<b>❖ Caprese</b>	98
Fresh vine tomatoes, fior de latte & basil	
<i>As a side salad</i>	65

**Choose your dressing:**

- Caesar
- Herbed yoghurt
- Mango, basil & smoked pepper
- Balsamic & olive oil vinaigrette
- Lemon & honey
- Honey mustard

## BURGERS

*Using our 180g prime chopped beef patties | Choice of free range chicken, beef or paleo | All burgers served with fries or salad or veg*

<b>Classic beef burger</b> The original beef burger	<b>108</b>
<b>Bacon &amp; cheese burger</b> Matured cheddar with crispy bacon	<b>128</b>
<b>Jalapeño &amp; buffalo mozzarella burger</b> Jalapeno & buffalo mozzarella with homemade basil mayonnaise & sundried tomato	<b>128</b>
<b>Camemburger</b> Fresh rocket, camembert, sweet onion relish & sour cream	<b>138</b>
<b>Parmigiano chicken burger</b> Parmesan encrusted chicken burger with paprika roasted pesto, baby vine tomato & mozzarella	<b>138</b>
<b>Paleo Burger</b> Carb-free paleo burger with mediterranean roasted veg, crushed avo, tzatziki & side salad	<b>115</b>
<b>Prego roll</b> Steak strips, rocket, roasted cherry tomatoes, served with prego sauce	<b>125</b>

## EXTRAS

Matured cheddar	<b>18</b>	Onions	<b>12</b>	Chicken kebab	<b>25</b>
Bacon	<b>16</b>	Free range egg	<b>9</b>	Pesto	<b>18</b>
Camembert	<b>32</b>	Cauli rice	<b>25</b>	Mushroom sauce	<b>28</b>
Sweet onion relish	<b>14</b>	Chicken breast	<b>40</b>	Cheese sauce	<b>32</b>
Avocado	<b>18</b>	Calamari	<b>58</b>	Prego sauce	<b>28</b>
Mozzarella	<b>18</b>	Fries	<b>28</b>	Pepper sauce	<b>28</b>
Tzatziki	<b>18</b>	Hummus	<b>16</b>	Garlic sauce	<b>28</b>

## PASTAS

*Options: Tagliatelle, Spaghetti & Penne | Gnocchi option R15 | Grana Padano R6*

<b>Bolognese</b>	<b>98</b>
Italian-style savoury mince	
<b>Oven roasted pork shin &amp; mushrooms</b>	<b>115</b>
Oven roasted pork shin & mushrooms sautéed in creamed herb butter	
<b>Smoked salmon &amp; caviar</b>	<b>142</b>
Smoked salmon tossed in fresh cream, fennel & garlic, topped with caviar	
<b>✓ Basil pesto &amp; sundried tomato</b>	<b>95</b>
Pesto, sundried tomatoes, red peppers, olives, a dash of cream, onion & garlic	
<i>Add grilled chicken</i>	<b>20</b>
<b>Alfredo</b>	<b>125</b>
Gypsy ham, mushrooms & cream sauce, served with side parmesan	
<b>Lasagne</b>	<b>118</b>
Layers of savoury mince, bechamel sauce and home made pasta baked in our wood fired oven	

## WOODFIRED PIZZA

*Made to order from our wood fire oven using our home made pizza dough & farm fresh ingredients. Low-carb, gluten free pizza base: R20*

<b>✓ Garlic bread</b>	<b>68</b>
Garlic, rosemary, onion, olive oil	
<b>✓ Margarita</b>	<b>86</b>
Tomato, mozzarella, oregano	
<b>Regina</b>	<b>125</b>
Ham & Mushrooms	
<b>Bolognese</b>	<b>125</b>
Savoury italian-style mince, roasted red peppers and fresh rocket leaves	
<b>Morituri</b>	<b>155</b>
Grilled chicken, bacon, avo, roasted red peppers and feta	
<b>Mexican</b>	<b>130</b>
Savoury mince, jalapeños, fresh chilli, guacamole and roasted red peppers	

<b>Tropicana</b>	115
Bacon, banana & garlic	
<b>Siciliana</b>	125
Anchovies, olives & roasted red pepper	
<b>Hawaiian</b>	125
Ham & pineapple	
✓ <b>Harvest</b>	140
Feta, olives, oven roasted mediterranean veg, basil pesto and toasted seeds	
<b>Pepperoni</b>	135
Pepperoni, mushroom and chilli	
✓ <b>Santorini</b>	125
Tomato base with hummus, roasted aubergine, red onion, roasted vine tomatoes, parmesan shavings, tzatziki and fresh rocket	

## FLAT BREADS

*Flatbread topped with cream cheese, red onion & chives*

<b>Salmon</b>	120
<b>Bacon</b>	88

## ARTISANAL SANDWICHES

*Made with our daily baked wood fired bread options: ciabatta, seed loaf, sourdough, rye or white*

✓ <b>Roasted veg &amp; buffalo mozzarella</b>	98
Served with sundried tomato & basil pesto	
<b>Oven roasted pork shin sandwich</b>	98
Oven roasted pork shin, red cabbage, grated apple, roasted peppers & lettuce with a mustard mayo dressing	
<b>Smoked salmon</b>	98
Smoked salmon, rocket, cream cheese & capers	
<b>Ya-Ya's club sandwich</b>	105
Mustard, grilled chicken, bacon, lettuce, tomato, onion & cucumber, served with tomato chilli jam	

- V Grilled camembert & green figs** 88  
 Served with rocket, tomato & chilli jam
  
- Grilled steak & caramelised onion** 125  
 With rocket leaves and aioli

## TOASTIES

*Wood fired bread options: white, sourdough, ciabatta, rye or seed loaf*

- Gypsy ham, cheddar & tomato** 68  
 Served with homemade tomato chilli jam
  
- Chicken & basil mayo** 82  
 Chicken and homemade basil mayonnaise  
*Add Gypsy Ham* 20
  
- Croque Monsieur** 78  
 Gypsy ham with parmesan & mustard sauce
  
- Croque Madame** 88  
 Gypsy ham, free range poached egg, parmesan & mustard sauce
  
- Bacon, egg & tomato** 68  
 Served with piccalilli dip
  
- V Camembert & caramelized onion** 86  
 Served with balsamic reduction
  
- Tuscan** 88  
 Grilled chicken mustard mayo, sundried tomato, red onion & mozzarella  
 served with a mustard dressing

## SWEETS & BAKES

- Ya-Ya's famous baked cheese cake** 62
- Carrot cake** 65
- Roasted coconut, vanilla & almond cake** 58
- Lemon meringue** 48
- Apple crumble** 62
- Pasteis de nata** 24
- Chocolate cake** 58



## HOT DRINKS

### ESSPRESSO BAR

*All our coffee is made using our standard double shot 18g ground coffee*

	SHORT	TALL
<b>Americano</b> Hot water with a double shot on top	28	32
<b>Cappuccino</b> Double espresso with textured milk & foam	30	36
<b>Cortado</b> Double espresso cut with milk		32
<b>Piccolo</b> Ristretto cut with milk		26
<b>Cafe latte</b> Double espresso with slightly textured milk in a glass		36
<b>Espresso</b> Standard double shot	20	24
<b>Macchiato</b> Double espresso marked with foam	24	26
<b>Flat white</b> Double espresso with slightly textured milk	30	36
<b>Add some flavour</b> Hazelnut, Ginger Biscuit, Vanilla, Orange <i><b>Ya-Ya's artisan coffee available for purchase. Ask your waitron.</b></i>		12

## TEAS

Ceylon	20
Rooibos	20
Chamomile	24
Earl grey	22
English breakfast	22
Green tea	24
Red cappuccino	32
Red latte	38
Red cortado	32
Red piccolo	28

## EXOTIC LEAF TEAS

<b>Chocolate chai</b>	<b>38</b>
A warming full-bodied spiced chia with real coco nibs	
<b>Sticky naartjie</b>	<b>38</b>
A naartjie flavoured rooibos tea complemented with a hint of honeycomb	
<b>Cleansing detox</b>	<b>38</b>
Improve circulation, digestion & boost your metabolism with unusual blend of burdock root, lemongrass, lemon balm & fennel seeds	
<b>Minted</b>	<b>38</b>
Half spearmint, half peppermint	

## HOT CHOCOLATE & OTHER

<b>Hot chocolate (70% cocoa dark chocolate)</b>	<b>34</b>
<b>White chocolate / dark bar-one / mocha</b>	<b>38</b>
<b>Chocolate &amp; orange</b>	<b>38</b>
<b>Chai Latte</b>	<b>38</b>
<b>Milo</b>	<b>34</b>

## COLD DRINKS

<b>Fanta orange, creme soda, sprite, sprite zero</b>	<b>26</b>
<b>Coke, coke light, coke zero, lemonade, tab</b>	<b>26</b>
<b>Soda water, ginger ale, tonic water</b>	<b>24</b>
<b>Still / sparkling water - small</b>	<b>24</b>
<b>Still / sparkling water - large</b>	<b>38</b>
<b>Cola tonic, rock shandy, lime or passion fruit with soda</b>	<b>36</b>
<b>Appletiser, grapetiser (red or white)</b>	<b>34</b>
<b>Ice tea: lemon or peach</b>	<b>32</b>
<b>Rock Shandy</b>	<b>55</b>

## SHAKES & SMOOTHIES

<b>Milkshakes</b>	<b>48</b>
Chocolate; Choc-mint; Strawberry; Banana & peanut butter; Bar one; Oreo; Ginger biscuit; Vanilla; Fruit-shake; Coffee	

**Smoothies** 48  
Mixed Berries; Strawberry; Apple, nuts & honey; Banana & peanut butter; Mixed fruits

**Freddo iced coffee** 38

## FRESHLY BREWED ICE TEAS

*All our ice teas are brewed in - house*

**Green tea, pineapple & ginger** 46  
Green tea, ice, mint, pineapple, apple & ginger

**Pear & honey** 46  
Black tea, ice, honey, pear juice, pear slices & mint

**Rooibos, apple & cinnamon** 46  
Rooibos, mint, lemon slices, apple juice, ice, cinnamon & honey

**Mandarin Dream** 46  
Rooibos, mint, orange slices, ice, orange juice & honey

## NAKED JUICES

*Try our selection of freshly pressed juices*

**Easy greens** 48  
Cucumber, spinach, apple, orange & lemon

**Ginger detox** 46  
Carrot, apple, ginger, beetroot

**Cinnamon surprise** 48  
Pear, apple, ginger, carrot, cinnamon

**Pineapple express** 48  
Pineapple, carrot, orange

**Funky beets** 46  
Pear, apple, carrot, beetroot

**Cocopine** 48  
Virgin coconut water & a dash of pineapple

**Plain juices (Selection of 3 items)** 46  
Apple, pear, carrot, beetroot, orange  
*\*Add ginger* 14

## KOMBUCHA

*Sparkling pro-biotic beverage made from fermented tea, healing benefits include: energy, metabolism, joint health, skin & hair, digestion, immunity.*

**Pineapple or Apple** 48



THANK YOU FOR VISITING YA-YA