

Authentic Latin Cuisine
— SINCE 1964 —

DINNER MON - SUN • 4PM - 11PM

YAYO'S

— BROOKLYN • NEW YORK —

BAR • LOUNGE • LATE NIGHT

APERITIVOS

- AGUACATE RELLENO** 8.
avocado stuffed with mozzarella, tomatoes, olives with sherry vinaigrette
- COCKTAIL DE CAMARONES** 9.
shrimp cocktail with guacamole and cocktail sauce
- SALPICÓN DE MARISCOS** 12.
lightly fried seafood, chipotle aioli, pickled onion and jalapeño
- TRIO DE PASTELITOS** 12.
turnover trio, beef, chicken, and spinach/goat cheese, choose one for 3.50

ENSALADAS

- ENSALADA DE REMOLACHA** 8.
mixed golden and red beets, goat cheese salad with red wine vinaigrette
- ENSALADA MIXTA DE LA CASA** 8.
house salad, mixed greens, tomatoes, carrots, cucumber, onions, peppers with a red wine vinaigrette
- ENSALADA DE PULPO** 11.
octopus salad with onions, peppers, olives in a lemon vinaigrette
- ENSALADA DE CALAMARES A LA PARRILLA** 9.
grilled calamari salad, mixed greens, fennel, red onions, peppers, and citrus vinaigrette
- SOPA DEL DÍA** 6.
soup of the day

ACOMPAÑANTES/SIDES

- TOSTONES CON MOJO** 4.
crispy green plantains with garlic mojo
- PLATANOS MADUROS FRITOS** 4.
fried sweet plantains
- PAPAS FRITAS** 4.
french fries
- YUCA FRITAS** 5.
yuca fries
- VEGETALES MIXTOS** 5.5
mixed vegetables
- AGUACATE** 5.
avocado
- ENSALADA MIXTA** 7.
mixed greens salad
- ARROZ CON HABICHUELAS** 4.5
rice and beans

ENTRADAS

- HAMBURGUESA YAYO** 12.
10 oz angus beef burger, lettuce, onions, tomatoes, cheddar cheese with potatoes or yuca fries
- FILETE DE SALMON** 20.
pan seared salmon, cucumber, fennel, tomatoes, olives, onions salad with rosemary infused tomato broth
- FILETE DE MAHI-MAHI A LA PARRILLA** 29.
grilled mahi-mahi filet, sweet potatoes gratin with butter capers sauce
- PARDO ENTERO EN SALSA DE VINO BLANCO** 20.
whole red snapper, mashed yautia (malanga) in a white wine sauce
- PECHUGA DE POLLO A LA PARRILLA** 15.
grilled chicken breast, mixed market vegetables and chicken sauce
- PENNE A LA VODKA CON CAMARONES** 20.
penne a la vodka with shrimp in a creamy tomato sauce
- LINGUINI CON VEGETABLE MIXTOS** 15.
linguini with mixed market vegetables, parmesan cheese in a white wine sauce
- MOFONGO PLAYERO** 32.
our special monfongo, braised lobster tail, manila clams, shrimps, scallops, in a red sauce
- PAELLA FOR ONE OR TWO** 29./49.
our version of valencia classic saffron rice dish with shrimp, manila clams, organic chicken, sea scallops and chorizo
- CHULETAS DE CERDO FRITAS** 13.
fried pork chop, poblano mashed potatoes with orange mojito
- LOMILLO DE CERDO AL LIMÓN Y ORÉGANO** 18.
pork tenderloin, watercrest and capers salad with a lime and oregano sauce
- CERTIFIED ANGUS BEEF PORTERHOUSE STEAK** 36.
porterhouse steak, shallot red wine butter with tostones
- BISTEC DE PALOMILLA ENCEBOLLADO A LO YAYO** 14.
our marinated steak and onions with sweet plantains and arroz con gandules
- CHURRASCO CON SALSA CHIMICHURRI** 22.
angus skirt steak, chimichurri sauce with yuca monfongo
- CERTIFIED HANGER STEAK** 26.
prime beef hanger steak, cilantro sauce with house monfongo