



YAYA believes that access to nutritious delicious foods made from scratch without preservatives, will lessen the rate of disease.

Our mission is to provide healthier and tasty choices to the people of Toronto and the GTA.

An excellent way to start your day is with a YAYA breakfast! From Freshly Baked Scones to Ontario Smoked Bacon, Farm Fresh Free Range Eggs, Antibiotic, Hormone Free Meat and Non-Processed Cheeses.

YAYA hens are raised without antibiotics in a Swiss free-run aviary that allows ample nesting space and free access to scratch, dustbathing, roost, and perch areas. The flavourful, wholesome taste of our eggs is a result of the multi-grain diet of the hens. The feed ratio includes corn, wheat, oats, sunflower seeds and dried herbs – it does not contain any animal products.

YAYA is a healthy organic Breakfast, Brunch and Lunch restaurant proud of our roots in the heart of Leslieville. We offer an extensive menu that meets all the dietary requirements. Gluten free, Paleo, Dairy Free, Vegetarian, Vegan and Meat lovers delight. All our meats, cheeses, and breads are sourced and farmed in the Ontario region.

YAYA · FARM FRESH LOCAL · MADE WITH LOVE

We only use Sea Salt which is offered on our tables too.

The Special Sauce in YAYA's sweat potato Brava takes four hours to cook.

We only use non GMO vegetable oil in our fryers and change our oil weekly

YAYA makes the Halloumi On site in our Leslieville Kitchen

We do not add refined sugars to our sauces

We love to support Local Ontario and the Local Community of Leslieville

GOURMET BREAKFAST

YAYA Breakfast 12 DF
Two Free Range Eggs any Style, Bacon, Organic Bread, YAYA Hash

Avocado Benedict 14 GF DF V *Voted Toronto's Best*
Two Sunny Eggs on a bed of Avocado, Potatoes & Spicy Spinach with Corn Tortilla Chips & In House Pico De Gallo

Spicy Mexican Eggs 12 GF V
Corn Tortilla Chips, Pickled Jalapeno Scrambled Eggs, Cheddar Cheese, Sour Cream, Guacamole & In House Pico De Gallo

Frittata 11 GF V
Three Eggs, Mushrooms, Cherry Tomatoes, Spinach, Goat Cheese

YAYA Classic Eggs Benedict 14 V *add avocado no bacon*
Two Poached Eggs, Canadian Bacon on a Cheddar Scone & YAYA Hash Topped with our Cheese Hollandaise

Monte Cristo 12 V *without bacon*
Brioche Stuffed with Canadian Bacon, Cheese, Caramelized Onion & Dijon

Stuffed French Toast 12 V *Voted Toronto's Best*
Challah Bread Stuffed with Mascarpone, Ricotta Vanilla Bean & Lemon Lime Zest

Breakfast Grilled Cheese 11
Cheddar Cheese, Bacon, Egg on a Brioche Loaf

Yogurt Parfait 11 GF V
Greek Yogurt, Granola, Honey, Topped with Fresh Fruit

Avocado Toast 11 DF V VG
Two Pieces of Organic Grain Bread with Hummus & Avocado

Sweet Potato Brava 14 GF
Two Poached Eggs on a bed of Sweet & Regular Potatoes, Drizzled with YAYA Special Sauce & garnished with Bacon Bits

Potato Egg Poutine 12 GF
Two Poached Eggs on a bed of Regular Potatoes, Drizzled with YAYA Special Gravy Sauce & garnished with Bacon Bits

KIDS & BABY MENU

Chicken Nuggets & Fries (Home made Panko Crusted) 6

Grilled Cheese with Fresh Fruit 6 V

Veggie Medley w/ Hummus 4 GF V VG

Pancakes with Fresh Fruit 6 V

Veggie Lentil Puree 4 GF V VG

Yogurt Parfait 4 GF V

ON THE SIDE

Avocado 3.75

Halloumi Cheese 3.75

Organic Toast 2

Sausage 2.75

Corn Chips w/Pico de Gallo 2.75

Challah Toast 2

Natural Smoked Bacon 3.75

Goat Cheese 3.75

Canadian Bacon 3.75

YAYA Hash 2

Egg (any style) 2

YAYA Sweet Potato Hash 3

FRESH MADE SANDWICHES

Chicken Souvlaki 10
Chicken Pita Stuffed with Parsley, Tomatoes, Onions, Hummus/Tzatziki

Chicken Parmigiano (Italiano) 14
Chicken Parmigiano Reggiano Crusted Batter, Smothered in Tomato Sauce

The Leslieville Burger 12
Sharp Cheddar, Garlic Aioli, Caramelized Onions
Add Bacon, Egg, Avocado or Portobello Mushrooms 2

The Chicken Halloumi Club 16
Triple Decker, Greens, Tomato, Bacon & Garlic Aioli

Halloumi Bliss 12 V
Home Made Cheese, Greens, Roasted Red Pepper

Chicken Goat Cheese 12
Garlic Aioli, Spinach, Caramelized Onions, Goat Cheese

Veggie Capresse 12 V VG
Portabella Mushrooms, Roasted Red Peppers, Onions & Garlic Aioli

Avocado BLT 10
Organic Grain Bread, Greens, Tomato, Bacon & Garlic Aioli

GOURMET SALADS

All salads are dressed with our Signature Vinaigrette

Add Chicken, Burger + 6

Greek 6 S 12 L GF V
Tomatoes, Cucumbers, Onions, Goat Cheese, Kalamata Olives

Arugula 6 S 12 L GF V
Shaved Parmesan with an Array of Mushrooms, Sunflower Seeds

Massaged Kale 6 S 12 L GF DF V VG
Hemp Seeds, Red Onions, Julien Carrots & Dried Cranberries

Roasted Beet 7 S 14 L
Roasted Beets, Goat Cheese, Arugula GF V

DRINKS

Fresh Squeezed Orange Juice 4

Fair Trade Organic Coffee 2

Canned Pop 2

Espresso 3

Americano 4

San Pellegrino Lemonade 3.50

Local Apple Juice 4

Organic Tea 2

Bottled Water 2

Sparkling Water 3

Late Machiatto 4

Decaf Coffee 4

ALCOHOL

Organic Amsterdam Blonde 6

Champagne 10

Cesar 8

Bone Shaker 8

Mimosa 8

Organic Red or White Wine
6 oz 10
4 oz 5

FARM FRESH SOUP

YAYA Veggie Lentil Soup (Spicy Option Available) 7 GF V VG

LOOK FOR THESE FRIENDLY SYMBOLS GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN VG VEGAN