

**STARTERS**

- MARYLAND CRAB CAKES** *sweet corn puree, pistachio pesto, dressed baby spinach...16*
- HUMMUS & PITA** *house-made hummus, olive oil, fried chickpeas, artichoke hearts, warm pita bread, fresh cut veggies...10*
- BEEF CARPACCIO** *beef tenderloin, parmesan, black garlic aioli, mustard greens, grilled ciabatta...14*
- CALAMARI FRITTI** *breaded calamari, crispy sweet potatoes, lemon, herbs, agrodolce sauce, lemon aioli...12*
- CHARCUTERIE** *rotating selection of artisanal salumi and cheeses, pickled veg, roasted grape mostarda, almonds, ciabatta...18*
- BRUSCHETTA** *goat cheese fondue, marinated tomatoes, fresh basil, E.V.O.O., grilled ciabatta...12*
- CRISPY BRUSSELS SPROUTS\*** *Vermont maple syrup, bacon, miso crème fraiche, tart apple, togarashi...10*
- WINTER SQUASH GNOCCHI** *pancetta, shallot, roasted garlic, parmesan, garlic cream, turnip greens, candied walnuts... 12*
- BRULEED BONE MARROW** *bacon and red onion confiture, pickled mustard seeds, baby arugula, grilled ciabatta...15*
- STEAMED SHRIMP DUMPLINGS** *shrimp shumai, charred orange sweet soy, shrimp and chili broth... 15*

**SALADS & SOUPS**

- |   |   |   |
|---|---|---|
| { | <b>GREEK*</b> <i>mixed greens, kalamata olives, cucumber, red onion, tomato, feta, citrus vinaigrette...9</i>         | } |
|   | <b>CAESAR</b> <i>chopped romaine, parmesan, herbed croutons, house-made Caesar dressing...9</i>                       |   |
|   | <b>BEET*</b> <i>roasted beets, goat cheese panna cotta, pistachio crumble, winter citrus, citrus vinaigrette...12</i> |   |
|   | <i>Add... Chicken...5, Shrimp...6, Salmon...8, Steak...8</i>  |   |

- SALMON SALAD\*** *baby spinach and spring mix, feta, tomatoes, cranberries, red onion, spiced walnuts, cranberry vinaigrette...17*
- STEAK SALAD** *tenderloin, mixed greens, red, white, and black quinoa, tomato, radish, kalamata olives, bleu cheese, avocado, crispy onions, savory vinaigrette...17*
- CRISPY CHICKEN SALAD** *buttermilk chicken tenders, egg, tomatoes, mozzarella, artichoke hearts, honey mustard, white balsamic vinaigrette...15*
- COBB SALAD\*** *grilled chicken, romaine, egg, bacon, tomato, avocado, bleu cheese, buttermilk parmesan...15*
- HOUSE SOUP\*** *tomato-based chicken and vegetable with wild rice...7*
- CHEF SOUP D'JOUR** *inquire through server...7*

**BRICK OVEN FIRED PIZZAS**

- MAS CARNE** *jumbo pepperoni, Italian sausage, capicola, marinara, oregano, five-cheese blend...15*
- FIGGY PIGGY** *black fig, gorgonzola, garlic oil, prosciutto, truffle oil, arugula, five-cheese blend...14*
- HAM AND CORN** *capicola, sweet corn, garlic cream, roasted garlic, chili flake, five-cheese blend...14*
- MARGHERITA** *fresh roma tomatoes, basil, fresh mozzarella, marinara, olive oil drizzle...13*

**Gluten Free Crust...3**

*\*Indicates gluten free dishes. Gluten free pasta available upon request, please allow additional preparation time. Consuming raw or undercooked product can lead to a food borne illness.*

# CHEF FEATURES

**8oz CENTER CUT FILET\*** Yukon gold puree, gorgonzola crust, asparagus, Cabernet demi-glace...38

**12oz KC STRIP\*** Yukon gold puree, lemon-bone marrow butter, grilled broccolini...34



**BRAISED SHORT RIB** house made winter squash gnocchi, turnip greens, braising reduction, tobacco onions... 36

**YAYA'S DOUBLE CUT PORK CHOP\*** Yoder Farms, Brussels sprouts, apple, pickled mustard seed, bacon, crème fraiche, grilled cauliflower puree...24

**SCOTTISH SALMON\*** roasted celery root puree, grilled carrots, Meyer lemon citronette, pomegranate...29

**DIVER SCALLOPS\*** haricots verts, bacon creamed leeks, fondant potato, persimmon jam...32

**ROCKY MOUNTAIN TROUT\*** sweet potato & celery root hash, brown butter, peas, leeks, crème fraiche, pistachiosa...26

**BRICK OVEN ROASTED CHICKEN\*** crispy potatoes, chicken jus and butter emulsion, roasted garlic, kalamata olives, caperberries...23

---

## HOUSE MADE PASTA & GRAINS

**SUNCHOKE RISOTTO\*** caramelized sunchoke puree, pear, pancetta, shaved grana padano...18

**ANGEL HAIR POMODORO** fresh tomato sauce with garlic, shallots, E.V.O.O., fresh basil...17

Add Chicken...5, Shrimp...6, Salmon...8, Scallop... 8

**CHICKEN CACIO Y PEPE** fresh "twisted noodle" toasted black pepper, roasted chicken, parmesan brodo, Grana Padano cheese...20

**CANESTRINI** lemon "basket" pasta, shrimp, sweet crab, peas, fennel, cherry tomatoes, garlic cream sauce...23

**LASAGNA BOLOGNESE** fresh egg noodle, beef and pork sauce Bolognese, bechamel, herbs, Parmesan...17

**WILD BOAR RAGU** fresh linguine, herb-lemon gremolata, whipped marscapone...20

Add Greek Salad, Caesar Salad, Spinach Salad or Bowl of Soup...7

---

## DESSERTS

**CHOCOLATE SOUFFLÉ\*** (please order with entrée to allow 20 minute preparation time)...10

**CHOCOLATE PHYLLO BROWNIE** chocolate brownie wrapped in phyllo dough, baked, served a la mode...10

**CRÈME BRÛLÉE** bourbon vanilla, turbinado sugar, fresh berries, shortbread cookie...9

**CHEESECAKE** house-made vanilla-chèvre cheesecake on pistachio crust, strawberry compote...10

---

## JOIN US FOR HAPPY HOUR

MONDAY-FRIDAY 4-6PM

\$5 BRICK OVEN PIZZAS ♦ \$5 HOUSE WINES BY THE GLASS ♦ \$3 WELL COCKTAILS

## BANQUET ROOMS & CATERING

316-634-1000 ♦ [WWW.YAYASWICHITA.COM](http://WWW.YAYASWICHITA.COM)

\*Indicates gluten free dishes. Gluten free pasta available upon request, please allow additional preparation time. Consuming raw or undercooked product can lead to a food borne illness.