

**BAKED SMOKED TROUT DIP** *Boursin cheese, dill, artichoke, shaved sweet onions, pumpernickel crostini...14*

**HUMMUS & PITA** *house-made hummus, chili oil, fried chickpeas, artichoke hearts, warm pita bread, fresh cut veggies...10*

**BEEF CARPACCIO** *parmesan, arugula, pickled beets, truffle aioli, capers, ciabatta crostinis...14*

**CALAMARI FRITTI** *breaded calamari, grilled lemon, kalamata olives, peppadew peppers agrodolce sauce, lemon aioli...14*

**PROSCUITTO & FRUIT\*** *medjool dates & brie, mission figs & gorgonzola, candied walnuts, sherry vinegar reduction...13*

**SALMON CAKES** *arugula, sweet and sour aioli, red bell, radish, cucumber, dill relish...13*

**POLENTA\*** *duck confit, mixed mushrooms, roasted duck jus, sherry vinegar reduction...15*

**BRUSCHETTA** *goat cheese fondue, marinated tomatoes, fresh basil, E.V.O.O., grilled ciabatta...13*

**CRISPY BRUSSELS SPROUTS\*** *pancetta, pomegranate molasses, pickled whole grain mustard seeds...12*

**POTATO GNOCCHI** *brick oven roasted chicken, roasted garlic, parmesan, garlic cream, gorgonzola, candied walnuts...13*

**SHRIMP MUSSELS LA PLANCHA** *fresno chilis, dry sherry, tomatoes, beurre fondue, grilled ciabatta...16*

**YAYAS HOUSE BREAD** *olive tapenade, grated parmesan cheese, cracked black pepper...3*

## SALADS & SOUPS

**GREEK\*** *mixed greens, kalamata olives, cucumber, red onion, tomato, feta, citrus vinaigrette...9*

**CAESAR** *chopped romaine, parmesan, herbed croutons, house-made Caesar dressing...9*

**BEET** *roasted beets, brick oven toasted goat cheese, toasted pistachio, arugula, white balsamic vinaigrette...13*

*Add... Chicken...5, Shrimp...6, Salmon...8, Steak...8, Scallop...11*

**SALMON SALAD\*** *spinach and spring mix, feta, tomatoes, cranberries, red onion, spiced walnuts, crispy potato stix, cranberry vinaigrette...17*

**STEAK SALAD\*** *kale, quinoa, tomato, radish, cucumber, avocado, peppadew peppers, pickled shallots, parmesan crisp, sherry vin ...18*

**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, gorgonzola, roasted beets, buttermilk parmesan dressing...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, mushrooms, marinara, oregano, Italian cheese blend...15*

**MUSHROOM PROSCUITTO** *garlic oil, Italian blend cheese, arugula, shaved apple, truffle oil ...16*

**BLACK & BLUE** *spicy beef tenderloin, gorgonzola, tomatoes, Italian cheese blend, arugula, crispy onions...16*

**MARGHERITA** *oven dried tomatoes, basil, fresh mozzarella, roasted tomato sauce, ...14*

**\*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\*** *chianti demi-glace, potato puree, gorgonzola, asparagus...52*

**12oz KC STRIP\*** *truffle demi, potato gnocchi, crispy broccoli, cauliflower, sweet red peppers...44*

**10oz PRIME TOP SIRLOIN** *sauce Dianne, potato frites, arugula, tomatoes, red onion, blistered green beans...28*

**YAYA'S DOUBLE CUT PORK CHOP\*** *pomegranate pork jus, creamy corn polenta, crispy brussels sprouts, , ...26*

**PAN SEARED SALMON\*** *agrodolce glaze, creamy corn polenta, grilled broccolini...29*

**PORT BRAISED BEEF SHORT RIBS\*** *braised baby carrots, potato puree, wilted bitter greens, potato stix...32*

**DIVER SCALLOPS & SHRIMP\*** *citrus beurre fondue, sherry vinegar reduction, saffron orzo, peas, green beans, tomatoes, ...38*

**ROCKY MOUNTAIN TROUT\*** *Greek spiced and pan seared, , citrus dill brown butter, wild rice blend, kale, walnuts...26*

**BRICK OVEN ROASTED CHICKEN\*** *chicken butter jus, roasted garlic, kalamata olives, caperberries, chilis de arbol crispy Yukon potatoes...23*

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## HOUSE MADE PASTA & GRAINS

**RISOTTO\*** *roasted butternut squash, mushrooms, dried cranberries, herbs, parmesan...18*

**LINGUINI POMODORO** *fresh tomato, white wine, garlic, shallots, E.V.O.O., basil...17*

**CARBONARA** *bucatini pasta, pancetta, English peas, parmesan, prosciutto, pea shoots, egg yolk...21*

**FETTUCINI ALFREDO** *broccoli, sundried tomatoes, crispy artichokes, parmesan.20*

*Add Chicken...5, Shrimp...6, Salmon...8, Steak ...8, Scallop...11, Gluten Free Pasta...3*

**CANESTRINI** *"basket" pasta, shrimp, mussels, kale, sauteed fennel, roasted tomato marinara, garlic cream sauce...25*

**CLASSIC LASAGNA** *fresh egg noodle, roasted tomato marinara, garlic cream, herbed ricotta, Italian cheese blend...18*

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

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## DESSERTS

**CHOCOLATE SOUFFLÉ\*** *(please order with entrée to allow 20 minute preparation time)...12*

**CHOCOLATE PHYLLO BROWNIE** *chocolate brownie wrapped in phyllo dough, baked, served a la mode...11*

**CARDAMON SPICE CARROT CAKE** *crispy carrots, toasted walnuts, dulce de leche sauce...10*

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

**CHEESECAKE** *house-made goat cheese cheesecake on pistachio crust, strawberry rhubarb compote...10*

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## JOIN US FOR HAPPY HOUR

**MONDAY - THURSDAY 3PM TO 6PM**

**\$5 OFF ALL ♦ BRICK OVEN PIZZAS | APPETIZERS**

**1/2 OFF ALL ♦ HOUSE WINES BY THE GLASS | DRAFT BEER | WELL DRINKS**

## BANQUET ROOMS & CATERING

**316-634-1000 ♦ WWW.YAYASWICHITA.COM**

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