

**STARTERS**

- HUMMUS & PITA** *house-made hummus, chili oil, feta cheese, kalamata olives, warm pita bread, fresh cut veggies...10*
- BEEF CARPACCIO** *shaved parmesan, arugula, shallots, capers, truffle crème fraiche, ciabatta crostinis...15*
- CALAMARI FRITTI** *breaded calamari, grilled lemon, kalamata olives, peppadew peppers, agrodolce sauce, lemon aioli...14*
- SALMON CAKES** *arugula, sweet and sour aioli, radish, dill cucumber relish...16*
- POLENTA** *duck confit, mixed mushrooms, roasted game jus, sherry vinegar reduction, fried silver sage...15*
- BRUSCHETTA** *goat cheese fondue, marinated tomatoes, fresh basil, E.V.O.O., grilled ciabatta...13*
- BRUSSELS SPROUTS\*** *smoked bacon, sherry gastrique, sundried cherries with whole grain mustard seeds...14*
- POTATO GNOCCHI** *brick oven roasted chicken, roasted garlic, parmesan, garlic cream, gorgonzola, candied walnuts...14*
- LA PLANCHA SHRIMP** *roasted sweet peppers, oven dried tomato, roasted garlic, Fresno chili butter, sherry wine...16*
- YAYAS HOUSE BREAD** *olive tapenade, grated parmesan cheese, cracked black pepper...5*

**SALADS**

- GREEK\*** *mixed greens, kalamata olives, cucumber, red onion, tomato, feta, citrus vinaigrette...11*
  - CAESAR** *chopped romaine, parmesan, herbed croutons, house-made Caesar dressing...12*
  - SPINACH\*** *figs, cranberries, carrots, pickled shallots, gorgonzola, candied walnuts, cranberry vinaigrette...14*
  - BEET** *roasted beets, brick oven baked goat cheese, toasted pistachio, arugula, white balsamic vinaigrette..15*
- Add... Chicken...6, Shrimp...7, Salmon...8, Steak...9*

- SALMON SALAD\*** *spinach and spring mix, feta, tomatoes, cranberries, red onion, spiced walnuts, crispy potato stix, cranberry vinaigrette...18*
- CRISPY CHICKEN SALAD** *buttermilk chicken tenders, egg, tomatoes, mozzarella, artichoke hearts, avocado, honey mustard, white balsamic vinaigrette...17*
- COBB SALAD\*** *grilled chicken breast, romaine, egg, bacon, tomato, roasted beets, avocado, gorgonzola, buttermilk parmesan dressing...17*

**SOUPS**

- HOUSE SOUP\*** *tomato-based chicken and vegetable with wild rice...7*
- CHEF SOUP D'JOUR** *inquire through server...8*

**SANDWICHES**

- BISTRO STEAK BURGER** *8oz house ground steak, garlic aioli, lettuce, tomato, onion, cheddar, brioche bun...16*  
*Add thick cut smoked bacon...2*
- CRISPY BUTTERMILK CHICKEN** *buttermilk brined, hand-breaded and fried chicken breast, garlic aioli, pickled red cabbage and jalapeno, brioche bun...15*
- BISTRO STEAK SANDWICH** *garlic aioli, chianti demi, bleu cheese, arugula, pickled shallots, brioche bun...17*
- CALIFORNIA CHICKEN SALAD** *lemon aioli, roasted chicken, dried cranberries, red onion, celery, avocado, arugula, tomato, bistro bun...13*
- TUNA MELT ON RYE** *house made ahi tuna salad, celery, capers, tomatoes, cheddar cheese, black Russian Rye ...15*
- ROAST TURKEY CLUB** *garlic aioli, Havarti, thick cut smoked bacon, avocado, lettuce, tomato, bistro bun...15*
- CAST IRON PRESSED CUBAN** *whole grain mustard, roast pork loin, ham, house pickles, Swiss cheese, hoagie roll...14*
- PRIME BEEF AU JUS** *shaved prime top sirloin, horseradish aioli, fontina cheese, sautéed peppers, onion, mushrooms, hoagie roll...16*
- MEDITERRANEAN PITA** *grilled portabella mushroom, tapanade, hummus, arugula, tomato, feta cheese, Greek pita...12 Add grilled chicken...6*

*All sandwiches come with house-made pickles and choice of hand cut French fries, pasta salad or fruit salad.*

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

## BRICK OVEN FIRED PIZZAS

**PEPPERONI AND SAUSAGE** *mixed mushrooms, marinara, oregano, Italian cheese blend...17*

**FIGGY PIGGY** *garlic oil, black figs, gorgonzola, Italian cheese blend, arugula, prosciutto, truffle oil...19*

**BLACK & BLUE** *spicy beef tenderloin, gorgonzola, tomatoes, Italian cheese blend, arugula, crispy onions...18*

**MARGHERITA** *oven dried tomatoes, basil, fresh mozzarella, roasted tomato sauce, ...15*

*Gluten Free Crust...3*

## HOUSE MADE PASTA

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

**CARBONARA** *bucatini pasta, pancetta, English peas, parmesan, prosciutto, local pea shoots, egg yolk...23*

**MAC & CHEESE** *Canestrini pasta, mascarpone, fontina, sharp cheddar, parmesan, truffle toasted bread crumbs...22*

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

*Add Chicken...6, Shrimp...7, Salmon...8, Steak...9, Scallop...11, Gluten Free Pasta...3*

**BLAZEFORK LAMB RAGU** *bucatini pasta, marinara, mixed mushrooms, gremolata, goat cheese...25*

**CLASSIC LASAGNA** *house made Italian pork and beef sausage, fresh egg noodle, roasted tomato marinara, garlic cream, herbed ricotta, Italian cheese blend...21*

## CHEF FEATURES



**8oz CENTER CUT FILET\*** *chianti demi-glace, potato frites, gorgonzola, asparagus...52*

**10oz PRIME TOP SIRLOIN\*** *sauce Dianne, arugula, tomatoes, red onion, blistered green beans, potato frites...32*

**DIVER SCALLOPS & SHRIMP** *citrus beurre fondue, sherry vinegar reduction, saffron orzo, peas, green beans, tomatoes...41*

**ROCKY MOUNTAIN TROUT\*** *Greek spiced and pan seared, lemon dill beurre fondue, wild rice blend, spinach, almonds...26*

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

**BRINED & ROASTED 1/2 CHICKEN\*** *chicken butter jus, crispy Yukon potatoes, roasted garlic, olives, caperberries, chilis...27*

## DESSERTS

**CHOCOLATE SOUFFLÉ\*** *(please order with entrée to allow 20 minute preparation time)...13*

**CHOCOLATE PHYLLO BROWNIE** *chocolate brownie wrapped in phyllo dough, baked, served a la mode...12*

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

**CRÈME BRÛLÉE** *vanilla bean, turbinado sugar, fresh berries, shortbread cookie...10*

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

## 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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