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## 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 (Dinner Only)

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

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

**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

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

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*Let us take care of your next special event or corporate meeting.*

**BANQUET ROOMS & CATERING**  
**316-634-1000**

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## SANDWICHES *Lunch Only*

**WICHITA BURGER** 8oz Angus patty, bacon, mushrooms, lettuce, tomato, crispy onions, mayo, mustard, American cheese, brioche bun...12

**NASHVILLE HOT CHICKEN** pickle brined, breaded and fried chicken, cayenne-brown sugar glaze, mayo, pickles on brioche bun...11

**TENDERLOIN** grilled tenderloin, chianti demi, bleu cheese, spiced tomato jam, ciabatta...14

**CALIFORNIA CHICKEN SALAD** roasted chicken, golden raisins, red onion, celery, pecans, lettuce, focaccia...10

**ROAST TURKEY** mesquite turkey, Swiss, applewood bacon, avocado, lettuce, tomato, red pepper pesto, ciabatta...11

**CRAB CAKE PO'BOY** fried crab cakes, remoulade, chiffonade romaine, tomato, hoagie bun...13

**CUBAN** roasted pork, ham, pickles, scallion aioli, Dijon, provolone, arugula, hoagie...11

**PRIME RIB AU JUS** shaved prime rib, horseradish crème, provolone, sautéed peppers, onions & mushrooms, toasted hoagie...12

**MEDITERRANEAN WRAP** hummus, grilled zucchini, red onion, tomato, cucumber, kalamata olives, feta cheese, mixed greens, spinach wrap...7

*Add grilled chicken...5*

*All sandwiches served with pickle spear and choice of French fries or pasta salad.*

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\*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.



## LUNCH & DINNER MENU



Rock Road at 21st

**(316) 634-1000**

**www.YaYasWichita.com**

### HOURS OF OPERATION

**Monday-Thursday 11am to 10pm**

Lunch 11am to 4pm

Dinner 4pm to 10pm

**Friday-Saturday 11am to 11pm**

Lunch 11am to 4pm

Dinner 4pm to 11pm

**Sunday 9am to 9pm**

*À la carte Brunch 9am to 2pm*

Dinner 4pm to 9pm

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## STARTERS

**MARYLAND CRAB CAKES** *sweet corn puree, pistachio pesto, dressed baby spinach...16*

**HUMMUS & PITA** *house made hummus with chili oil, fried chickpeas, warm pita bread, and 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*

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## JOIN US FOR HAPPY HOUR

**MONDAY-FRIDAY 4-6PM**



**\$5 BRICK OVEN PIZZAS**



**\$5 HOUSE WINES BY THE GLASS**



**\$3 WELL COCKTAILS**

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## 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, goat cheese panna cotta, pistachio crumble, winter citrus, citrus vinaigrette ...12*

*Add... Grilled Chicken...5  
Shrimp...6 Salmon...8 Steak...8*

**SALMON SALAD\*** *baby spinach and spring mix, dried cranberries, feta, cherry tomatoes, red onion, spiced walnuts, crispy potatoes, cranberry vinaigrette...17*

**STEAK SALAD** *tenderloin, mixed greens, tomato, radish, olives, bleu cheese, avocado, savory vinaigrette...17*

**CRISPY CHICKEN SALAD** *buttermilk chicken tenders, egg, tomatoes, mozzarella, artichoke hearts, honey mustard, white balsamic vinaigrette...15*

**COBB SALAD\*** *grilled chicken breast, romaine, egg, bacon, tomato, avocado, bleu cheese, buttermilk parmesan...15*

**HOUSE SOUP\*** *tomato-based chicken vegetable, wild rice...7*

**CHEF SOUP D'JOUR** *inquire through server...7*

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## BRICK OVEN FIRED PIZZAS

**MAS CARNE** *jumbo pepperoni, Italian sausage, capicola, marinara, oregano, five-cheese blend...15*

**FIGGY PIGGY** *black figs, garlic oil, gorgonzola, prosciutto, white 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*

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## HOUSE MADE PASTA & GRAINS

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

**ANGEL HAIR POMODORO** *fresh tomato sauce, 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...20*

**CANASTRINI** *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*

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## DESSERTS

**CHOCOLATE SOUFLÉ\*** *(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 BRULEE** *bourbon vanilla, turbinado sugar, fresh berries, shortbread cookie...9*

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

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## EASY ONLINE ORDERING

**CURBSIDE OR CARRYOUT**

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