
BISTRO FARE

8 oz CENTER CUT FILET* Potato puree, gorgonzola crust, asparagus, chianti demi 38

12 oz KC STRIP* Lyonnaise potatoes with caramelized onions, madeira-peppercorn reduction 35 (Dinner Only)

14 oz. RIBEYE aged cheddar and charred cauliflower gratin, crispy onions, chianti demi 37 (Dinner Only)

DIVER SCALLOPS* pan seared over Sun choke-parsnip puree, bacon, braised kale, butternut squash Caponata 22 (Lunch) 32 (Dinner)

ATLANTIC SALMON roasted fingerling potatoes, Castelvetrano olives, French green beans, sauce Vierge 18 (Lunch) 28 (Dinner)

WOOD ROASTED CHICKEN* crispy potatoes, butter sauce with roasted garlic, arbol chilies, olives, caper berries, oregano 16 (Lunch) 23 (Dinner)

YA YA'S DOUBLE CUT PORK CHOP Yoder Farms 10 oz cut, pancetta braised Brussels, Winter Squash puree 24 (Dinner only)

ROCKY MOUNTAIN TROUT Lyonnaise potato, French green beans, crème fraiche, pistachiosa 26

Add Greek Salad, Caesar Salad, Spinach Salad, or Bowl of Soup 6

BETWEEN THE SLICES (Lunch Only)

ICONIC BURGER house ground patty, American cheese, lettuce, tomato, grilled onion, secret sauce, pickles, brioche 10

Add bacon (recommended) 2

CALIFORNIA BURGER house ground patty, bacon, Monterey Jack cheese, avocado, tomato ciabatta 12

TENDERLOIN grilled tenderloin, chianti demi, bleu cheese, crispy onions spiced tomato jam ciabatta, 14

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

ROAST TURKEY CLUB mesquite turkey, Muenster cheese, Applewood bacon, avocado, lettuce, tomato, red pepper pesto, mayo, sourdough 11

ROSEMARY CHICKEN brined and shaved chicken breast, Muenster cheese, slow roasted tomato, arugula, lemon aioli, focaccia 11

CUBAN roasted pork, ham, pickles, garlic aioli, provolone cheese, arugula, Dijon on demi baguette 11

PRIME RIB AU JUS shaved prime rib, horseradish crème, provolone, sautéed peppers, onions & mushrooms, toasted hoagie 13

MEDITERRANEAN hummus, red onion, tomato, cucumber, kalamatas, feta cheese, mixed greens, spinach wrap 10

Add grilled chicken 5

All sandwiches served with choice of French Fries or Pasta salad & pickle spear



LUNCH & DINNER MENU



Rock Road at 21st

(316) 634-1000

www.yayaswichita.com

*Indicates gluten free dishes, other items may be Modified to be gluten free, please ask your server Consuming raw or undercooked product can Lead to a food borne illness

STARTERS

MARYLAND CRAB CAKES charred scallion aioli, arugula cherry tomato salad, hot pepper sauce 14

SWEET POTATO GNOCCHI sweet potato gnocchi, duck confit, dried cranberries, crispy sage, apple beurre blanc 12

HUMMUS & PITA house made hummus, paprika oil, fried chickpeas, warm pita bread, veggies 9

BEEF CARPACCIO arugula, charred scallion aioli, parmesan, pickled red onion, grilled ciabatta, Maldon sea salt 12

CHARCUTERIE Speck Ham, Salami and Chef's selection of cheeses, pickled veg, roasted grape mostarda, almonds, ciabatta 18

CALAMARI FRITTI breaded calamari ring & Sashito peppers with agro-dolce sauce, lemon aioli 12

BRUSCHETTA goat cheese fondue, roasted mushrooms, confit tomatoes, E.V.O.O, basil, grilled ciabatta 12

CRISPY BRUSSEL SPROUTS* bourbon maple glaze, crispy pepper bacon, parmesan, aged balsamic 10

"ESCARGOT ON A LOG" roasted in a bone with a lemon on bone marrow garlic butter, pickled onions and crostini 13

SHRIMP ALA PLANCHA jumbo shrimp, Fresno chili butter roasted tomatoes, bell pepper, roasted garlic, sherry wine, grilled baguette 13

CHICKEN PIADINI crispy flatbread topped with roasted chicken, bell peppers, onions. Served with Hummus... 12

SALADS & SOUPS

GREEK SALAD* mixed greens, Kalamata olives, cucumber, red onion, tomato, feta, citrus vinaigrette 9

CAESAR SALAD chopped romaine, parmesan, herbed croutons, house made Caesar dressing 9

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

BEET AND PISTACHIO* roasted gold & red beets, Ricotta cheese, arugula, orange supremes, pistachiosa 12

ORCHARD* mixed greens, apples two year Vermont white cheddar, candied pecans, butternut squash, cider vinaigrette 12

Add Grilled Chicken 5 Calamari 5 Shrimp 6 Salmon 8 Steak 8

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

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

STEAK SALAD* mixed greens, tomato, radish, olives blue cheese, avocado, crispy onions, savory vinaigrette 17

YA YA'S HOUSE SOUP* chicken vegetable with wild rice 6

CHEF'S SOUP OF THE DAY inquire through server 6

BRICK OVEN FIRED

MEAT PIE jumbo pepperoni, house-made sausage, capicola, house made marinara, roasted garlic, five cheese blend 15

MUSHROOM & PROSCIUTTO five cheese blend, garlic oil, roasted mushrooms, prosciutto, white oil, arugula, parmesan 14

BLACK & BLUE spicy beef tenderloin, five cheese blend, gorgonzola, roasted tomatoes, wilted spinach & arugula, crispy onions 15

MARGHERITA house made marinara, roasted tomatoes, basil, fresh mozzarella drizzle of olive oil 13

TUSCAN ricotta cheese, black truffle salami, kale, roasted garlic, five cheese blend, grated pecorino 14

SHRIMP ARTICHOKE ALFREDO roasted shrimp, artichokes, spinach, garlic cream, red onion, basil, cheese blend 15

Add Greek Salad, Caesar Salad, Spinach Salad or Bowl of Soup... 6

* gluten free pizza crust \$3
gluten free pasta available upon request
(please allow additional preparation time)

FRESH PASTA

MUSHROOM RISOTTO* wild mushrooms, pickled Beech mushrooms, asparagus, arugula, parmesan 16

ANGEL HAIR POMODORO fresh tomato sauce, made to order with garlic, shallots, E.V.O.O., fresh basil 16

BUCATINI CARBONARA house pancetta, hot chili flake, shallots, garlic, parmesan, egg yolk, parsley, bread crumb 16

Add chicken 5 shrimp 6 salmon 8

BAKED LASAGNA oven-roasted tomatoes, five cheese blend, house made Italian sausage, herb ricotta, marinara 17

WILD BOARD PAPPARDELLE* spelt pasta, wild board braised in red wine and tomato with garlic, chilies, pine nuts, parsley, pecorino cheese 22

SHRIMP & SALMON LINGUINI shrimp, salmon, sweet vermouth-brown-butter sauce, caramelized onions, roasted garlic, oven roasted tomatoes, spinach, butter 21

Add Greek Salad, Caesar Salad, Spinach Salad or Bowl of Soup 6

*Gluten Free pasta can be substituted for no additional charge

DESSERT

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

CRÈME BRULEE 9

PHYLLO BROWNIE chocolate brownie wrapped in phyllo dough, baked, served a la mode 9

NUTELLA CHEESECAKE house made Nutella cheesecake on pretzel crust 10

Please inquire about our
Banquets and Catering
316-634-1000
www.YaYaswichita.com