
BISTRO FARE

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

12 oz KC STRIP* grilled corn and mushroom succotash, bone madeira-peppercorn reduction 35 (Dinner Only)

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

“BISTRO” STEAK marinated bavette steak, house frites, salsa verde 24

DIVER SCALLOPS* pan seared with asparagus, fingerling potato, lemon-radish gremolata basil oil 22 (Lunch) 32 (Dinner)

ATLANTIC SALMON char grilled over roasted sweet corn, pancetta, french green beans, cherry tomato 19 (Lunch) 28 (Dinner)

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

YA YA’S DOUBLE CUT PORK CHOP Spanish potato pimenton, sautéed spinach, grilled nectarine-albarino sauce 24 (Dinner only)

ROCKY MOUNTAIN TROUT langoustine-potato hash, leeks, peas, crème fraiche, pistachiosa 26

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

BETWEEN THE SLICES (Lunch Only)

ICON BURGER house ground patty, American cheese, lettuce, tomato, grilled onion, secret sauce, pickles 10
Add bacon (recommended) 2

TUSCAN BURGER house ground patty, crispy pancetta, grilled onion, blue cheese, spiced tomato jam, 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, provolone, bacon, avocado, lettuce, tomato, mayo, ciabatta 11

CHICKEN CAPRESE grilled chicken, fresh mozzarella cheese, arugula, tomato, balsamic reduction, basil aioli, demi baguette 11

CUBAN roasted pork, ham, pickles, garlic aioli, provolone cheese, arugula, on demi baguette 12

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 12

Add grilled chicken 5

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

*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



LUNCH
&
DINNER
MENU



(316) 634-1000

www.yayaswichita.com

STARTERS

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

GNOCCHI hand rolled potato gnocchi, gorgonzola cream sauce, spinach, roasted garlic, spiced walnuts 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, ciabatta 16

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, roasted garlic, sherry wine, grilled baguette 14

CREAMY POLENTA topped with fricassée of roasted mushrooms with duck confit and balsamic jus 11

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, buttermilk parmesan 15

BEEF AND CITRUS* roasted gold & red beets, goat cheese, arugula, orange radish, candied pecans, citrus vinaigrette 12

ARUGULA* arugula, nectarines, goat cheese, dried blueberries, pickled fresno chili, toasted almonds, honey-thyme vinaigrette 12

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

HEIRLOOM TOMATO sliced heirloom tomatoes, panzanella, burrata cheese, basil, balsamic reduction, basil oil 14

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 13

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

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

BBQ CHICKEN roasted chicken, tangy bbq and garlic cream sauce, tomatoes, chili flake crispy onion, 5 cheese blend 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 & pasta available upon request
(please allow additional preparation time)

FRESH PASTA

MUSHROOM RISOTTO* wild mushrooms, pickled Beech mushrooms, asparagus, arugula, 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 18

Add chicken 5 shrimp 6 salmon 8

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

CAMPANELLE fresh "Little Bell" pasta, Langoustines, shallots, heirloom tomatoes, asparagus, citrus-herb butter 22

SHRIMP & SALMON LINGUINI shrimp, salmon, linguini, sweet vermouth-brown butter sauce, caramelized onions, roasted garlic, oven roasted tomatoes, spinach, butter 23

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 BRULÉE 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