

**STARTERS**

- MARYLAND CRAB CAKES** charred scallion aioli, arugula-cherry tomato salad, hot pepper sauce...14
- 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
- CALAMARI FRITTI** breaded calamari and sashito peppers with agro dolce sauce, lemon aioli...12
- CHARCUTERIE** Chef's choice of cheeses, Speck Ham, Salami, pickled veg, roasted grape mostarda, almonds, ciabatta ...18
- BRUSCHETTA** goat cheese fondue, roasted mushrooms, confit tomatoes, basil, E.V.O.O, grilled ciabatta...12
- CRISPY BRUSSELS SPROUTS\*** bourbon barrel aged-maple syrup, bacon, parmesan...10
- SWEET POTATO GNOCCHI** sweet potato gnocchi, duck confit, dried cranberries, crispy sage, apple beurre blanc...12
- SHRIMP ALA PLANCHA** shrimp sautéed with spicy Fresno chili's, bell pepper, roasted tomato and garlic, sherry wine, grilled bread...13
- "ESCARGOT ON A LOG"** roasted in a bone with a lemon-bone marrow garlic butter, pickled onions, and crostini...13
- CHICKEN PIADINI** crispy flatbread topped with roasted chicken, bell peppers, onions. Served with hummus...12

**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 AND PISTACHIO\*** roasted gold & red beets, ricotta cheese, arugula, orange supremes, pistachiosa ...12
  - ORCHARD\*** mixed greens, apples, two year Vermont White Cheddar cheese, roasted butternut squash, candied pecans, apple cider vinaigrette...12
- Add... **Chicken...5, Calamari...5, Shrimp...6, Salmon...8, Steak...8**
- SALMON SALAD\*** baby spinach and spring mix with feta, tomatoes, cranberries, red onion, spiced walnuts, crispy potatoes, cranberry vinaigrette...17
  - STEAK SALAD** mixed greens, tomato, radish, olives, bleu cheese, avocado, crispy onions, savory vinaigrette...17
  - 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, chives, avocado, bleu cheese, buttermilk parmesan...15
  - HOUSE SOUP\*** chicken vegetable with rice...6
  - CHEF'S SOUP OF THE DAY** inquire through server...6

**FEATURES**

- 8oz CENTER CUT FILET\*** potato puree, gorgonzola crust, asparagus, chianti demi...38
- 12oz KC STRIP\*** Lyonnaise potatoes with caramelized onions, madeira-peppercorn reduction...35
- 14oz RIBEYE** aged cheddar and charred cauliflower gratin, crispy onions, chianti demi...37



- YAYA'S DOUBLE CUT PORK CHOP** Yoder Farms 10oz cut, pancetta braised Brussels, Winter squash puree...24
- ATLANTIC SALMON\*** roasted fingerling potatoes, Castelvetrano olives, French green beans, sauce Vierge...28
- DIVER SCALLOPS\*** pan seared, sun choke-parsnip puree, bacon, braised kale, butternut squash caponata...32
- ROCKY MOUNTAIN TROUT** Lyonnaise potatoes, French green beans, crème fraiche, pistachiosa...26
- WOOD ROASTED CHICKEN\*** crispy potatoes, butter sauce with roasted garlic, arbol chilies, olives, caper berries, oregano...23

\*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

## PASTA AND GRAINS

**MUSHROOM RISOTTO\*** *vegetarian mushroom broth, asparagus tips, parmesan, pickled mushrooms, 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 flakes, shallots, garlic, parmesan, egg yolk, parsley bread crumb...16*

*Add... Chicken...5, Shrimp...6, Salmon...8*

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

**WILD BOAR PAPPARDELLE** *braised wild boar in red wine tomato sauce, chilies, garlic, pine nuts, parsley, pecorino cheese...22*

**BAKED LASAGNA** *five cheese blend, house made Italian sausage, herbed ricotta, marinara...17*

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

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## BRICK OVEN FIRED PIZZAS

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

**MUSHROOM & PROSCIUTTO** *roasted mushrooms, prosciutto, truffle oil, arugula, parmesan, garlic oil, cheese...14*

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

**MARGHERITA** *oven roasted tomatoes, basil, fresh mozzarella, marinara, drizzle olive oil...13*

**TUSCAN** *Ricotta cheese, Black Truffle Salami, Kale, roasted garlic, five cheese blend, grated Pecorino...14*

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

*Gluten Free Crust...3*

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

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## DESSERTS

**CHOCOLATE SOUFFLÉ\*** *(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...9*

**CRÈME BRÛLÉE\*** *bourbon vanilla, turbinado sugar, fresh berries...9*

**NUTELLA CHEESECAKE** *house made nutella cheesecake on pretzel crust...10*

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