

STARTERS

MARYLAND CRAB CAKES *black pepper aioli, arugula, citrus...14*

YODER PORK BELLY* *crispy pork belly, mascarpone and green apple polenta, pickapeppa pork jus, roasted grapes, peanuts...13*

MUSSELS AND FRITES* *black garlic, sweet corn broth, nduja, shallot, sake, herbs, crème fraiche...12*

HUMMUS & PITA *house made hummus, paprika oil, fried chickpeas, warm pita bread, veggies...8*

BEEF CARPACCIO *arugula, lemon marrow aioli, parmesan, pickled red onion, ciabatta, smoked maldon salt...12*

CALAMARI FRITTI *breaded calamari rings with agro dolce sauce, kimchi aioli...12*

CHARCUTERIE *chef's selection of 2 meats and 2 cheese, house pickles, fig mostarda, honey, toast...16*

ROASTED TOMATO BRUSCHETTA *goat cheese fondue, roasted tomatoes, bourbon barrel aged balsamic, warm ciabatta...12*

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

SHRIMP ALA PLANCHA *wild caught red shrimp, sweet peppers, roasted garlic, sherry vinegar, grilled ciabatta...14*

GORGONZOLA ARRANCINI *fried blue cheese stuffed risotto, sweet onion jam, watercress pistou...9*

BONE MARROW *bourbon gastrique, herb salad, grilled toast, preserved meyer lemon caper gremolata...12*

SALADS & SOUPS

GREEK * *mixed greens, olives, cucumber, red onion, tomato, feta, artichokes, red wine vinaigrette...9*

CAESAR *chopped petit romaine, parmesan, herbed croutons, caesar dressing...9*

THE WEDGE* *gorgonzola, shaved red onion, crispy bacon, cherry tomatoes, chives, creamy peppercorn blue cheese dressing...12*

BEET AND CITRUS* *roasted beets, midnight blue goat cheese, pistachio, arugula, orange and grapefruit supremes, smoked chili vinaigrette...12*

BURRATA & HEIRLOOM TOMATO *basil mint pesto, radish, parmesan, bocarones, roasted bread, fennel pollen, saba, arugula...13*

Add Salad... Chicken...5, Calamari...5, Shrimp...8, Salmon...8, Steak...8

OVEN ROASTED SALMON* *spinach, shaved fennel, citrus, feta, cherry tomatoes, red onion, walnuts, cranberry vinaigrette...16*

CRAB LOUIS* *avocado, lump blue crab, iceberg lettuce, breakfast radish, shaved egg, tomatoes, capers, asparagus, cucumber, green goddess dressing...17*

TENDERLOIN * *quinoa, brussels sprout leaves, cucumber, artichokes, fava beans, tomato, shaved asparagus, herbs, avocado, spinach, goat cheese vinaigrette...17*

YAYAS CRISPY CHICKEN *butter milk chicken tenders, egg, tomatoes, mozzarella, artichoke hearts, honey mustard, balsamic vinaigrette...15*

TRUE COBB SALAD* *grilled chicken breast, watercress, romaine, egg, bacon, tomato, chives, avocado, bleu cheese, red wine vinaigrette...15*

HOUSE SOUP* *cauliflower...6*

CHEF'S WHIM SOUP *whim of the day...6*

BISTRO FARE



8oz CENTER CUT FILET* *potato puree, porcini shallot butter, baby asparagus, red wine demi... 38*

12oz KC STRIP* *smoked soy and porcini rubbed strip, lyonnaise potatoes, grilled corn and mushroom succotash, bone marrow...34*

14oz RIBEYE *smoked cheddar and cauliflower gratin, crispy onions, duck fat potatoes, sweet onion demi...37*

Add 2 grilled shrimp and 1 scallop...10

SEARED SALMON* *lobster meat, melted leek and potato hash, spring peas, crème fraiche, chive pistachiosa...28*

GRILLED SCALLOP* *corn puree, fava beans, chili, chicharones, mushrooms, chive chimichurri, crispy potatoes, grilled cauliflower...30*

MEDITERRANEAN SEA BASS *whole grilled head on branzini, chili citrus cilantro butter, chorizo, fried artichokes, lime salsa verde, charred green beans...30*

BRICK OVEN CHICKEN* *herb roasted, crispy potatoes, roasted garlic, red chilies, caper berries, herb oil...23*

YODER "YAYAS CUT" PORK CHOP* *apple polenta, smoked onion marmalade, huitlacoche demi, crispy brussel sprouts...29*

SHORT RIB POT PIE *guajillo chili braised short rib, grilled corn, caramelized onion, potato puree, roasted carrots, horseradish butter, green onion dough, celery herb salad, braising jus...28*

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

**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 GRAIN

PENNE GIARDINI artichokes, asparagus, brussels sprout leaves, fava beans, spring peas, mushrooms, cauliflower crème and olive drizzle...16

Add chicken...5 shrimp...8 salmon...8

MUSHROOM ASPARAGUS RISOTTO* wild mushrooms, arborio rice, goat cheese, porcini butter, asparagus ribbons, mushroom conserve...16

Add chicken...5 shrimp...8 salmon...8

SPRING CHICKEN GNOCCHI caramelized pink pepper potato gnocchi, roasted chicken, goat cheese, English peas, wild mushrooms, crispy parmesan rind, herbs...16

BOLOGNESE PAPPARDELLE ragout of beef, tomato, onion, garlic, carrot, parmesan, arugula...18

BAKED LASAGNA oven roasted tomatoes, house made italian sausage, herbed ricotta, marinara...17

SEAFOOD LINGUINI NERO black linguini, spicy procuitto, roasted tomatoes, garlic, mussels, fish, lobster, calamari, shrimp, herbs, chard tomato lobster broth...24

TRUE CARBONARA crispy pancetta, bacattini pasta, egg yolk and parmesan sauce, pea shoots, fresh black pepper...18

BRICK OVEN FIRED PIZZAS

MEAT PIE jumbo pepperoni, house-made sausage and capicola, roasted garlic ...14

MUSHROOM & PROSCIUTTO roasted mushrooms, prosciutto, black truffle oil, arugula, parmesan...13

BLACK & BLUE spicy beef tenderloin, gorgonzola, roasted tomatoes, wilted spinach & arugula, crispy onions...14

MARGHERITA oven roasted tomatoes, basil, fresh mozzarella ...12

HAWAIIAN grilled pineapple, bilbao chorizo, red onion, fresno chili, cheese, mint...14

CHICKEN ARTICHOKE ALFREDO roasted chicken, artichokes, spinach, basil, garlic, bacon, cheese blend...14

SHORT RIB BBQ cherry bbq sauce, caramelized onion, cheese, bell peppers, crispy brussels sprouts...13

Gluten free pizza crust available upon request...3

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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, berry preserves ...9

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

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