

STARTERS

- HUMMUS & PITA** *house-made hummus, chili oil, feta cheese, kalamata olives, warm pita bread, fresh cut veggies...11*
- BEEF CARPACCIO** *shaved parmesan, arugula, shallots, capers, truffle crème fraiche, ciabatta crostinis...15*
- AHI TUNA CRUDO** *flash poached, E.V.O.O., pepper crusted, white balsamic, salsa verde, radish, cucumber, wonton crisps...22*
- CALAMARI FRITTI** *breaded calamari, grilled lemon, kalamata olives, peppadew peppers, agrodolce sauce, lemon aioli...14*
- SALMON CAKES** *arugula salad, sweet and sour aioli, radish, dill, cucumber relish...16*
- POLENTA** *duck confit, mixed mushrooms, roasted game jus, sherry vinegar reduction, fried silver sage...15*
- BRUSCHETTA** *goat cheese fondue, marinated tomatoes, fresh basil, E.V.O.O., grilled ciabatta...14*
- BRUSSELS SPROUTS*** *smoked bacon, pomegranate molasses, maple crème fraiche...14*
- POTATO GNOCCHI** *brick oven roasted chicken, roasted garlic, parmesan, garlic cream, gorgonzola, candied walnuts...15*
- LA PLANCHA SHRIMP** *roasted sweet peppers, oven dried tomato, roasted garlic, Fresno chili butter, sherry wine...16*
- YAYAS HOUSE BREAD** *olive tapenade, grated parmesan cheese, cracked black pepper...5*

SALADS & SOUPS

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| { | <p>GREEK* <i>mixed greens, kalamata olives, cucumber, red onion, tomato, feta, citrus vinaigrette...11</i></p> <p>CAESAR <i>chopped romaine, parmesan, herbed croutons, house-made Caesar dressing...12</i></p> <p>SPINACH <i>figs, carrots, pickled shallots, gorgonzola, candied walnuts, cranberry vinaigrette...14</i></p> <p>BEET <i>roasted beets, brick oven toasted goat cheese, toasted pistachio, arugula, white balsamic vinaigrette...15</i></p> <p style="text-align: center;"><i>Add... Chicken...6, Shrimp...7, Salmon...8, Steak...9</i></p> | } |
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- SALMON SALAD*** *spinach and spring mix, feta, tomatoes, cranberries, red onion, spiced walnuts, crispy potato sticks, cranberry vinaigrette...18*
- CRISPY CHICKEN SALAD** *buttermilk chicken tenders, egg, tomatoes, mozzarella, artichoke hearts, avocado, honey mustard, white balsamic vinaigrette...17*
- COBB SALAD*** *grilled chicken, romaine, egg, bacon, tomato, avocado, gorgonzola, roasted beets, buttermilk parmesan dressing...17*
- HOUSE SOUP*** *tomato-based chicken and vegetable with wild rice...7*
- CHEF SOUP D'JOUR** *inquire through server...8*

BRICK OVEN FIRED PIZZAS

- PEPPERONI AND SAUSAGE** *mixed mushrooms, marinara, oregano, Italian blend cheese...17*
- FIGGY PIGGY** *garlic oil, black figs, gorgonzola, Italian cheese blend, arugula, prosciutto, truffle oil...19*
- BLACK & BLUE** *spicy beef tenderloin, gorgonzola, tomatoes, Italian cheese blend, arugula, crispy onions...18*
- MARGHERITA** *oven dried tomatoes, basil, fresh mozzarella, roasted tomato sauce...15*

***Gluten Free Crust...3**

**Indicates gluten free dishes. Gluten free pasta available upon request, please allow additional preparation time.
All menu items-Consuming raw or undercooked product can lead to a food borne illness.*

CHEF FEATURES



- 8oz CENTER CUT FILET*** *Chianti demi-glaze, potato puree, gorgonzola butter, asparagus...52*
- 12oz KC STRIP*** *lemon caper & herb demi, potato puree, garlic, bacon, mushrooms, asparagus, oven dried tomatoes...46*
- 10oz PRIME TOP SIRLOIN** *sauce Dianne, potato frites, arugula, tomatoes, red onion, blistered green beans...32*
- LAMB T-BONES** *Chianti-demi-glaze, pomegranate molasses, roasted rosemary fingerling potatoes, asparagus...44*
- YAYA'S DOUBLE CUT PORK CHOP*** *pork jus, pomegranate molasses, creamy corn polenta, crispy brussels sprouts...28*
- CHIANTI BRAISED BEEF SHORT RIBS** *gorgonzola potato puree, arugula, caramelized onions...42*
- PAN SEARED SALMON*** *buttered agrodolce glaze, creamy corn polenta, grilled asparagus and roasted tomatoes...29*
- DIVER SCALLOPS & SHRIMP** *citrus beurre fondue, sherry vinegar reduction, saffron orzo, peas, green beans, tomatoes...41*
- AHI TUNA NICOISE** *arugula, lemon beurre fondue, fingerling potato, olives, green beans, tomatoes, caper, local egg, dill...39*
- BRINED & ROASTED 1/2 CHICKEN*** *chicken jus, crispy Yukon potatoes, roasted garlic, olives, caperberries, chilis...27*

HOUSE MADE PASTA

- ANGEL HAIR POMODORO** *fresh tomato, white wine, garlic, shallots, E.V.O.O., basil...17*
- CARBONARA** *bucatini pasta, pancetta, English peas, parmesan, prosciutto, local pea shoots, egg yolk...23*
- FETTUCINI ALFREDO** *parmesan butter cream sauce, sundried tomatoes, crispy artichokes, pea shoots...20*
- Add Chicken...6, Shrimp...7, Salmon...8, Steak...9, Scallop...11, Gluten Free Pasta...3*

LAMB RAGU *casarecce pasta, marinara, mixed mushrooms, gremolata, goat cheese...24*

CLASSIC LASAGNA *house made Italian pork and beef sausage, fresh egg noodle, roasted tomato marinara, garlic cream, herbed ricotta, Italian cheese blend...22*

DESSERTS

- CHOCOLATE SOUFFLÉ*** *(please order with entrée to allow 20 minute preparation time)...13*
- CHOCOLATE PHYLLO BROWNIE** *chocolate brownie wrapped in phyllo dough, baked, served a la mode...12*
- CARDAMON SPICE CARROT CAKE** *crispy carrots, toasted walnuts, dulce de leche sauce...10*
- CRÈME BRÛLÉE** *vanilla bean, turbinado sugar, fresh berries, shortbread cookie...10*
- CHEESECAKE** *house-made goat cheese cheesecake on pistachio crust, strawberry rhubarb compote...10*

JOIN US FOR HAPPY HOUR

MONDAY - THURSDAY 3PM TO 6PM

\$5 OFF ALL ♦ BRICK OVEN PIZZAS | APPETIZERS

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