

STARTERS

MARYLAND CRAB CAKES *sweet corn puree, bacon-red onion jam, crispy arugula...14*

HUMMUS & PITA *house-made hummus with chili oil, fried chickpeas, warm pita bread, fresh cut veggies...9*

BEEF CARPACCIO *beef tenderloin, shaved Grana Padano, sauce gribiche, waffle chips, Worcestershire Gastrique...14*

CALAMARI FRITTI *breaded calamari, shishito peppers, preserved lemon, peppadew peppers, agrodolce sauce, lemon aioli...12*

CHARCUTERIE *speck ham, salami, chef's choice of two cheeses, pickled veg, roasted grape mostarda, almonds, ciabatta...18*

BRUSCHETTA *goat cheese fondue, marinated tomatoes, fresh basil, E.V.O.O., grilled ciabatta...12*

CRISPY BRUSSELS SPROUTS* *cider Gastrique, pancetta, crème fraiche, tart apple, rosemary salt ...10*

SPANISH OCTOPUS* *chickpea-potato salad, chorizo aioli, pickled celery...12*

SHRIMP ALA PLANCHA *sautéed with spicy Fresno chili's, bell pepper, roasted tomato and garlic, sherry wine, crispy chorizo polenta cake..14*

AHI TUNA POKE *Hawaiian tuna, avocado, red onion, Sweet soy, tobiko, wakame seaweed salad, sesame cracker...14*

“TATER TOTS” *fried potato gnocchi made with black summer truffle, egg, parsley, and parmesan over chive soubise...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* *roasted beets, goat cheese panna cotta, pistachio crumble, grapefruit brulee, citrus vinaigrette ...12*

PANZANELLA *heirloom tomatoes, roasted red pepper, cucumber, red onion, pan gratata, burrata cheese, basil, EVOO...12*

Add... Chicken...5, Calamari...5, Shrimp...6, Salmon...8, Steak...8

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

STEAK SALAD *tenderloin, mixed greens, tomato, radish, kalamata olives, bleu cheese, avocado, crispy onions, savory vinaigrette...17*

CRISPY CHICKEN SALAD *butter milk 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* *tomato-based chicken and 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 veal demi...38*

12oz KC STRIP* *potato-thyme gratin, lemon-bone marrow butter, grilled asparagus, shallot marmalade...34*

14oz RIBEYE *house frites with black garlic aioli...36*



YAYA'S DOUBLE CUT PORK CHOP* *Yoder Farms, Brussel-apple hash, stone fruit-mustard seed glaze...24*

SCOTTISH SALMON *chargrilled, shrimp dumplings, chili broth, spinach, haricot vert, fennel, lemon...29*

DIVER SCALLOPS* *summer corn-fava bean-heirloom tomato succotash, bacon beurre blanc, tomato gastrique ...32*

ROCKY MOUNTAIN TROUT* *Yukon potato & Maine lobster hash, peas, leeks, crème fraiche, pistachiosa...26*

BRICK OVEN ROASTED CHICKEN* *crispy potatoes, butter sauce with roasted garlic, arbol chilies, kalamata olives, caperberries...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*

HOUSE MADE PASTA AND GRAINS

SUMMER CORN RISOTTO* *black truffle au beurre, roasted sweet corn, shallots, corn cream, chive oil, arugula...18*

ANGEL HAIR POMODORO *fresh tomato sauce with garlic, shallots, E.V.O.O., fresh basil...17*

CACIO Y PEPE *fresh "twisted noodle" toasted black pepper, parmesan brodo, Grana Padano cheese...16*

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

CANESTRINI *spinach "basket" pasta, shrimp, lobster, asparagus tips, basil, cherry tomatoes, bell pepper butter...23*

LAMB BOLOGNESE *extruded bucatini, spicy braised lamb, tomato sauce, mint, feta, summer peppers...20*

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

BRICK OVEN FIRED PIZZAS

CLASSIC PEPPERONI *jumbo pepperoni, roasted mushroom, marinara, oregano, five-cheese blend...14*

FIGGY PIGGY *black fig, gorgonzola, garlic oil, prosciutto, truffle oil, arugula, five-cheese blend...14*

CALABRESE *capicola ham, green olive, pepperoncino, oregano, Calabrian chili oil, five-cheese blend...15*

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

CHICKEN BLT *garlic cream, roasted chicken, pancetta, cherry tomato, five-cheese blend, topped with dressed romaine...14*

THAI SHRIMP PIE *spiced shrimp, peanut-chili sauce, basil, cilantro, pickled veg, five-cheese blend...15*

BLACK & BLUE *spicy beef tenderloin, gorgonzola, roasted garlic, five cheese, roasted tomato, crispy onion, arugula...15*

Gluten Free Crust...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, fresh berries, shortbread cookie...9*

CHEESECAKE *house-made vanilla-chèvre cheesecake on pistachio crust, strawberry-rhubarb compote...10*

JOIN US FOR HAPPY HOUR

Monday-Friday 4-6pm

\$5 brick oven pizzas ♦ \$5 house wines by the glass ♦ \$3 well cocktails

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