

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 Speck Ham, Salami, Chef's selection of cheeses, pickled veg, roasted grape mostarda, country bread...18

BRUSCHETTA goat cheese fondue, roasted mushrooms, confit tomatoes, E.V.O.O, Basil, grilled ciabatta...12

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

SHRIMP ALA PLANCHA jumbo shrimp, fresno chili butter, roasted tomatoes, roasted garlic, sherry wine, grilled baguette...14

GNOCCHI hand rolled potato gnocchi, roasted chicken, gorgonzola cream sauce, spinach, roasted garlic, spiced walnuts...12

CREAMY POLENTA fricassee of roasted mushrooms with duck confit and balsamic jus...11

“ESCARGOT ON A LOG” roasted in a bone with a lemon-bone marrow garlic butter, pickled onions, and crostini...13

SALADS & SOUPS

GREEK * artesian greens, kalamata olives, cucumber, red onion, tomato, feta, citrus vinaigrette...9

CAESAR chopped romaine, parmesan, herbed croutons, house made caesar dressing...9

BEET AND CITRUS* roasted gold & red beets, goat cheese, arugula, orange supremes, candied pecans, citrus vinaigrette...12

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

Add... 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 with cranberries, feta, tomatoes, 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* 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* grilled corn and mushroom succotash, madeira-peppercorn reduction...35

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

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



YAYA'S DOUBLE CUT PORK CHOP spanish potato pimenton, sautéed spinach, grilled nectarine-albarino sauce...24

ATLANTIC SALMON* char grilled over roasted sweet corn, house pancetta, french green beans, cherry tomato...28

DIVER SCALLOPS* pan seared with asparagus, fingerling potato, lemon-radish gremolata, basil oil...32

ROCKY MOUNTAIN TROUT langoustine-potato hash, leeks, peas, 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 GRAIN

MUSHROOM RISOTTO* *roasted mushrooms, goat cheese, pickled Beech mushrooms, asparagus, arugula, mushroom stock...16*

ANGEL HAIR POMODORO *fresh summer 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

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

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

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

BRICK OVEN FIRED PIZZAS

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

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

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

MARGHERITA *oven roasted tomatoes, basil, fresh mozzarella, drizzle 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, red onion, basil, cheese blend...15*

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

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DESSERTS

CHOCOLATE SOUFLÉ* *(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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