

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 crust-ed, white balsamic, salsa verde, radish, cucumber, wonton crisp...22*
- CALAMARI FRITTI** *breaded calamari, grilled lemon, kalamata olives, peppadew peppers, agrodolce sauce, lemon aioli...14*
- SALMON CAKES** *arugula, sweet and sour aioli, cucumber corn and dill 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*
- YAYA'S HOUSE BREAD** *olive tapenade...5*

SALADS

- GREEK*** *mixed greens, kalamata olives, cucumber, red onion, tomato, feta, citrus vinaigrette...11*
- CAESAR** *chopped romaine, parmesan, herbed croutons, house-made Caesar dressing...12*
- BEET** *roasted beets, brick oven baked goat cheese, toasted pistachio, arugula, white balsamic vinaigrette..15*
- SPINACH*** *figs, carrots, pickled shallots, gorgonzola, candied walnuts, cranberry vinaigrette...14*

Add... Chicken...6, Shrimp...7, Salmon...8, Steak...9

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 breast, romaine, egg, bacon, tomato, roasted beets, avocado, gorgonzola, buttermilk parmesan dressing...17*

SOUPS

HOUSE SOUP* *tomato-based chicken and vegetable with wild rice...7*

CHEF SOUP D'JOUR *inquire through server...8*

SANDWICHES

- BISTRO STEAK BURGER** *8oz house ground steak, garlic aioli, lettuce, tomato, onion, cheddar, brioche bun...16*
Add thick cut smoked bacon...2
- CRISPY BUTTERMILK CHICKEN** *buttermilk brined, hand-breaded, and fried chicken breast, garlic aioli, pickled red cabbage, brioche bun...15*
- BISTRO STEAK SANDWICH** *garlic aioli, chianti demi, bleu cheese, arugula, pickled shallots, brioche bun...17*
- CALIFORNIA CHICKEN SALAD** *lemon aioli, roasted chicken, dried cranberries, red onion, celery, avocado, arugula, tomato, bistro bun...14*
- TUNA MELT ON RYE** *house made ahi tuna salad, celery, capers, tomatoes, cheddar cheese, black Russian Rye...15*
- ROAST TURKEY CLUB** *garlic aioli, Havarti, thick cut smoked bacon, avocado, lettuce, tomato, bistro bun...15*
- CAST IRON PRESSED CUBAN** *whole grain mustard, roast pork loin, ham, house pickles, Swiss cheese, hoagie roll...14*
- PRIME BEEF AU JUS** *shaved prime top sirloin, horseradish aioli, fontina cheese, sautéed peppers, onions, mushrooms, hoagie roll...16*
- MEDITERRANEAN PITA** *grilled portabella mushroom, tapenade, hummus, arugula, tomato, feta cheese, Greek pita...12* *Add grilled chicken...6*

All sandwiches come with house-made pickles and choice of hand cut French fries, pasta salad or fruit salad.

**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.*

BRICK OVEN FIRED PIZZAS

PEPPERONI AND SAUSAGE *mixed mushrooms, marinara, oregano, Italian cheese blend...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

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*

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

CHEF FEATURES



8oz CENTER CUT FILET* *chianti demi-glace, potato frites, gorgonzola butter, asparagus...52*

10oz PRIME TOP SIRLOIN* *sauce Dianne, arugula, tomatoes, red onion, blistered green beans, potato frites...32*

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*

PAN SEARED SALMON* *buttered agrodolce glaze, creamy corn polenta, grilled asparagus and roasted tomatoes...29*

BRINED & ROASTED 1/2 CHICKEN* *chicken butter jus, crispy Yukon potatoes, garlic, olives, caperberries, chilis...27*

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

1/2 OFF ALL ♦ HOUSE WINES BY THE GLASS | DRAFT BEER | WELL DRINKS

BANQUET ROOMS & CATERING

316-634-1000 ♦ WWW.YAYASWICHITA.COM

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