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## FEATURES

**8 oz CENTER CUT FILET\*** *Potato puree, gorgonzola crust, asparagus, chianti demi...38*

**12 oz KC STRIP\*** *roasted Brussels sprouts, lemon bone marrow butter, balsamic shallot marmalade...35 (Dinner Only)*

**14 oz. RIBEYE** *aged cheddar and charred cauliflower gratin, crispy onions, chianti demi...37 (Dinner Only)*

**YAYA'S DOUBLE CUT PORK CHOP** *Yoder Farms 10oz, creamy savoy cabbage, roasted potato...24 (Dinner only)*

**SCOTTISH SALMON** *chargrilled, warm beluga lentils, local mushrooms, pancetta, Dijon-leek fondue...29*

**DIVER SCALLOPS\*** *pan seared, sunchoke puree, roasted baby carrots, crispy parsnips, beet caponata...22 (Lunch) 32 (Dinner)*

**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, caper berries, oregano...18 (Lunch) 23 (Dinner)*

**SHORT RIB POT PIE** *red wine braise, roasted root vegetables, potato puree, marrow bone, chive pot pie crust...25 (Dinner Only)*

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

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## BETWEEN THE SLICES (Lunch Only)

**ICONIC BURGER** *house ground patty, American cheese, lettuce, tomato, grilled onion, brioche...10  
Add bacon (recommended)...2*

**NASHVILLE HOT CHICKEN** *pickle brined, breaded and fried chicken, cayenne-brown sugar glaze, mayo, pickles on brioche bun...12*

**TENDERLOIN** *grilled tenderloin, chianti demi, bleu cheese, crispy onions, spiced tomato jam, ciabatta...14*

**CHICKEN SALAD** *roasted chicken, golden raisins, red onion, celery, pecans, lettuce, focaccia...10*

**ROAST TURKEY CLUB** *mesquite turkey, Swiss, applewood bacon, avocado, lettuce, tomato, red pepper pesto, ciabatta...11*

**PASTRAMI on RYE** *peppered pastrami, creamy coleslaw, Swiss, Dijon, marble rye...12*

**CUBAN** *roasted pork, ham, pickles, scallion aioli, Dijon, provolone, arugula, hoagie...11*

**PRIME RIB AU JUS** *shaved prime rib, horseradish crème, provolone, sautéed peppers, onions & mushrooms, toasted hoagie...13*

**MEDITERRANEAN WRAP** *hummus, grilled zucchini, red onion, tomato, cucumber, kalamata olives, feta cheese, mixed greens, spinach wrap...8*

*Add grilled chicken...5*

*All sandwiches served with pickle spear and choice of French Fries or Pasta salad*

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\*Indicates gluten free dishes, other items may be modified to be gluten free, please ask your server Consuming raw or undercooked product can lead to a food borne illness



## LUNCH & DINNER MENU



Rock Road at 21st

(316) 634-1000

[www.yavaswichita.com](http://www.yavaswichita.com)

Hours of Operation:

**Monday-Thursday 11am to 10pm**

Lunch 11am to 4pm  
Dinner 4pm to 10pm

**Friday-Saturday 11am to 11pm**

Lunch 11am to 4pm  
Dinner 4pm to 10pm

**Sunday 10am to 9pm**

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## STARTERS

**MARYLAND CRAB CAKES** charred scallion aioli, arugula-cherry tomato salad, hot pepper sauce...14

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

**BEEF CARPACCIO** beef tenderloin, arugula, olive oil, pecorino, capers, grilled ciabatta...14

**CALAMARI FRITTI** breaded calamari and shishito peppers, agro dolce 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\*** bourbon barrel aged maple syrup, bacon, parmesan...10

**CREAMY POLENTA\*** local mushroom fricassee, duck confit, arugula...11

**SHRIMP ALA PLANCHA** shrimp sautéed with spicy Fresno chili's, bell pepper, roasted tomato, garlic, sherry wine, grilled ciabatta...14

**POTATO GNOCCHI** roasted pulled chicken, spinach, spicy walnuts, gorgonzola cream sauce...12

**AHI TUNA POKE** Fresh Hawaiian tuna, avocado, red onion, togarashi, scallion, wakame seaweed salad, everything cracker...14

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## 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

**ROASTED BEETS\*** white balsamic vinaigrette, goat cheese, arugula, orange supremes, pistachiosa...12

**SPINACH\*** Bleu cheese, red onion, apples, cranberries, spiced walnuts, cranberry vinaigrette...9

*Add...Grilled Chicken...5 Calamari...5 Shrimp...6  
Salmon...8 Steak...8*

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

**STEAK SALAD** 4oz tenderloin, 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\*** grilled chicken breast, romaine, egg, bacon, tomato, avocado, bleu cheese, buttermilk parmesan...15

**HOUSE SOUP\*** tomato-based chicken vegetable, wild rice...6

**CHEF'S SOUP OF THE DAY** inquire through server...6

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## BRICK OVEN FIRED PIZZAS

**MEAT PIE** jumbo pepperoni, house-made Italian sausage, capicola, roasted garlic, marinara, five cheese blend...15

**ASPARAGUS & PROSCIUTTO** roasted mushrooms, shaved asparagus, prosciutto, white truffle oil, arugula, pecorino...14

**BLACK & BLUE** spicy beef tenderloin, gorgonzola, roasted tomatoes, arugula, crispy onions, 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

**SHRIMP ARTICHOKE ALFREDO** roasted shrimp, garlic cream, artichokes, spinach, red onion, basil, five cheese blend...15

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

*\* gluten free pizza crust...\$3*

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## HAPPY HOUR

**Monday – Friday 4pm to 6pm**  
\$5 Pizzas \$5 House Wine \$3 Wells

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## PASTA AND GRAINS

**WINTER SQUASH RISOTTO\*** wild mushrooms, winter squash, pepitas, pecorino, arugula...18

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

**STROZAPRETI** fresh "twisted noodle: pancetta, garlic, chili flakes, shallots, olive oil, pecorino...18

*Add...chicken...5 shrimp...6 salmon...8 scallop...6/pc*

**CAMPANELLE** shrimp, lobster, asparagus tips, basil, cherry tomatoes, bell pepper butter, "little bells" pasta...23

**PENNE** house smoked chicken, capicola ham, peas, broccoli, red onion, parmesan-garlic cream...18

**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*

*\*Gluten Free pasta can be substituted for no additional charge  
(Please allow additional preparation time)*

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## DESSERT

**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 BRULEE** bourbon vanilla, turbinado sugar, fresh berries, shortbread cookie...9

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

**Banquet Rooms and Catering**  
316-634-1000  
[www.yavaswichita.com](http://www.yavaswichita.com)

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