

STARTERS

BAKED BRIE* *apple ginger butter, toasted hazelnuts, white truffle oil, balsamic gastrique, arugula, crispy sesame flatbread...17*

SALMON CAKES *arugula, sweet and sour aioli, cucumber corn and dill relish...16*

HUMMUS & PITA *house-made hummus, chili oil, feta cheese, kalamata olives, warm pita bread, fresh cut veggies...11*

BEEF CARPACCIO *parmesan, arugula, white balsamic vinaigrette, capers, truffle crème fraîche, ciabatta crostinis...15*

CALAMARI FRITTI *breaded calamari, grilled lemon, kalamata olives, peppadew peppers, agrodolce sauce, lemon aioli...15*

BRUSCHETTA *goat cheese fondue, marinated tomatoes, fresh basil, E.V.O.O., grilled ciabatta...14*

COLOSSAL SHRIMP COCKTAIL* *poached, chipotle lime cocktail sauce, avocado, cucumber, corn, radish...21*

BRUSSELS SPROUTS* *smoked bacon, balsamic gastrique, sun dried cherries, pickled mustard seeds, maple crème fraîche...15*

POTATO GNOCCHI *brick oven roasted chicken, roasted garlic, parmesan, garlic cream, gorgonzola, candied walnuts...15*

LA PLANCHA SHRIMP AND MUSSELS *oven dried tomato, roasted garlic, Fresno chili butter, sherry wine...18*

POLENTA WITH DUCK CONFIT **mixed mushrooms, roasted game jus, balsamic gastrique, fried silver sage...15*

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 *roasted butternut squash, cranberries, pickled red onion, gorgonzola, candied walnuts, cranberry vinaigrette...14*

Add... Chicken...7, Colossal Shrimp...12, 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 *butter milk 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

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

BISTRO BURGER *8oz house ground steak, garlic aioli, lettuce, tomato, onion, cheddar, brioche bun...16*
Add thick cut smoked bacon...2

CRISPY CHICKEN CORDON BLEU *butter milk brined, hand-breaded, and fried chicken breast, honey mustard, Swiss cheese, Black Forest Ham, brioche bun...15*

BEEF SHORT RIB SANDWICH *garlic aioli, chianti demi, bleu cheese, arugula, pickled red onion, brioche bun...18*

CALIFORNIA CHICKEN SALAD *lemon aioli, roasted chicken, dried cranberries, red onion, celery, avocado, arugula, tomato, bistro bun...14*

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 crème, Swiss cheese, sautéed peppers, onions, mushrooms, hoagie roll...17*

MEDITERRANEAN PITA *grilled mushrooms, tapenade, hummus, artichoke, arugula, tomato, feta cheese, Greek pita...12*
Add grilled chicken...6

CLASSIC PATTY MELT *8oz ground steak, garlic aioli, caramelized onions and mushrooms, Swiss, pumpernickel rye...16*

SALMON GYRO *pan seared salmon, romaine, tomato, cucumber, dill, feta cheese, Tzatziki sauce, warm pita bread...16*

**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 OVENFIRED 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 AND BLUE *garlic cream sauce, Italian blend cheese, gorgonzola, blackened tenderloin tips, tomatoes, arugula, crispy onions...18*

MARGHERITA *oven dried tomatoes, basil, fresh mozzarella, roasted tomato sauce...15*

Gluten Free Crust & Gluten Free Pita...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, crispy artichokes, pea shoots...21*

BUTTERNUT SQUASH RISOTTO* *Candied butternut squash, sun dried cranberries, mixed mushrooms, balsamic gastrique, parmesan crisp...19*

Add Chicken...7, Colossal Shrimp...12, Salmon...8, Steak...9, Scallop...11, Gluten Free Pasta...3

LAMB MEATBALLS *casarecce pasta, spinach, marinara, sherry cream sauce, demi, feta cheese...26*

YAYA'S LASAGNA *house made Italian pork and beef sausage, fresh egg noodle, roasted tomato marinara, garlic cream, herbed ricotta, Italian cheese blend...23*



CHEF FEATURES

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

12oz KC STRIP* *Chimichurri sauce, drizzle of Chianti demi, spätzle, mushrooms, bacon, crispy brussels sprouts, roasted tomatoes...46*

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

DUCK BREAST* *lightly smoked and pan seared, port demi-glaze, pomegranate molasses, mashed carrots and parsnips, asparagus...38*

YAYA'S DOUBLE CUT PORK CHOP* *pork jus, orange supremes, citrus gastrique, corn polenta, crispy brussels sprouts...28*

BEEF SHORT RIBS* *Port braised, mashed carrots and parsnips, apple & arugula salad, baby carrots, crispy potato sticks...42*

SCALLOPS & SHRIMP *Saffron orzo, citrus beurre fondue, balsamic gastrique, peas, green beans, tomatoes...43*

PAN SEARED SALMON *Lobster sherry cream sauce, crispy risotto cake, grilled asparagus, roasted grape tomatoes...29*

BARRAMUNDI* *Pan seared, pecan brown butter sauce, capers, lemon, wild rice sauté with apples, roasted butternut squash, peas...34*

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

DESSERTS

AFFOGATO *Dulce de leche, dark chocolate sauce, vanilla bean ice cream, shortbread cookie, shot of espresso...10*

CHOCOLATE SOUFFLÉ* *(please order with entrée to allow 20 minute preparation time)...15*

CHOCOLATE PHYLLO BROWNIE *chocolate brownie wrapped in phyllo dough, baked, served a la mode...14*

CARROT CAKE *cardamon spiced, vanilla cream cheese frosting, dulce de leche, sunflower brittle, crispy mint...13*

CRÈME BRÛLÉE *vanilla bean, turbinado sugar, fresh berries, shortbread cookie...12*

CHEESECAKE *house-made goat cheese cheesecake on pistachio crust, strawberry rhubarb compote...12*

JOIN US FOR HAPPY HOUR

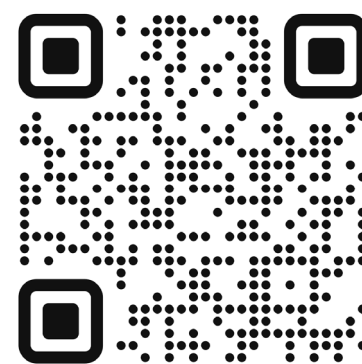
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Scan Here for Our Specials

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