

**STARTERS**

- BAKED BRIE** *apple ginger butter, toasted hazelnuts, white truffle oil, balsamic gastrique, arugula, crispy sesame flatbread...17*
- SALMON CAKES** *arugula salad, sweet and sour aioli, radish, dill, cucumber, red pepper relish...16*
- HUMMUS AND PITA** *house-made hummus, chili oil, feta cheese, kalamata olives, warm pita bread, fresh cut veggies...12*
- BEEF CARPACCIO** *Sterling Silver sirloin, arugula, E.V.O.O., white balsamic gastrique, parmesan, roasted pistachio, fried capers...17*
- CALAMARI FRITTI** *breaded calamari, grilled lemon, kalamata olives, peppadew peppers, agrodolce sauce, lemon aioli...16*
- BRUSCHETTA** *goat cheese fondue, marinated tomatoes, fresh basil, E.V.O.O., grilled ciabatta...14*
- SHRIMP COCKTAIL** *poached shrimp, lime cocktail sauce, lemon garnish...19*
- BRUSSELS SPROUTS\*** *smoked bacon, sundried cherries, balsamic gastrique, maple crème fraiche, apple garnish...15*
- POTATO GNOCCHI** *brick oven roasted chicken, roasted garlic, parmesan, garlic cream, gorgonzola, candied walnuts...16*
- SHRIMP A LA PLANCHA\*** *oven dried tomato, roasted garlic, Fresno chili butter, sherry wine...19*
- CHICKEN PIADINI** *roasted chicken, bell peppers, feta, house-made hummus, kalamata olives, red chili oil ... 15*

**SALADS & SOUPS**

- GREEK\*** *mixed greens, kalamata olives, cucumber, red onion, tomatoes, radishes, carrots, feta, citrus vinaigrette...12*
- CAESAR** *chopped romaine, parmesan, herbed croutons, house-made Caesar dressing...12*
- BEET\*** *roasted beets, goat cheese fondue, toasted pistachio, arugula, carrot strands, white balsamic vinaigrette...16*
- BURATTA PANZANELLA** *tomatoes, cucumbers, red onion, fresh basil, red vinaigrette oil, bed of lettuce, whole burrata, and balsamic gastrique...17*

*Add... Chicken...7, Colossal Shrimp...9, Salmon...10, Steak...10*

- 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, romaine, egg, bacon, tomato, avocado, gorgonzola, corn, buttermilk parmesan dressing...17*
- HOUSE SOUP\*** *tomato-based chicken and vegetable with wild rice...9*
- CHEF SOUP D'JOUR** *inquire through server...9*

**BRICK OVEN FIRED PIZZAS**

- PEPPERONI AND SAUSAGE** *mixed mushrooms, marinara, oregano, Italian blend cheese...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, mushroom, roasted garlic arugula, crispy onions...18*
- MARGHERITA** *oven dried tomatoes, basil, fresh mozzarella, roasted tomato sauce...16*

*\*Gluten Free Crust and Gluten Free Pita...4*

*\*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.*

# CHEF FEATURES



- 8oz CENTER CUT FILET\*** *Chianti demi-glace, potato puree, gorgonzola butter, asparagus...52*
- 12oz KC STRIP\*** *Chimichurri sauce, drizzle of Chianti demi, asparagus, parmesan fingerling potatoes...48*
- 10oz PRIME TOP SIRLOIN** *sauce Dianne, potato frites, arugula, tomatoes, red onion, blistered green beans...32*
- BEEF SHORT RIBS\*** *Port braised, corn polenta, topped with apple and arugula salad, baby carrots, crispy potato sticks...42*
- YAYA'S DOUBLE CUT PORK CHOP\*** *pork jus, orange supremes, citrus gastrique, corn polenta, crispy brussels sprouts...28*
- SCALLOPS AND SHRIMP** *Saffron orzo, citrus beurre fondue, balsamic gastrique, peas, green beans, corn, tomatoes...43*
- PAN SEARED SALMON** *Lobster sherry cream sauce, crispy risotto cake, grilled asparagus, roasted grape tomatoes...29*
- RED RUBY TROUT\*** *Pan seared, lemon dill sauce, capers, wild rice sauté with asparagus...28*
- BRINED AND ROASTED 1/2 CHICKEN\*** *chicken jus, crispy Yukon potatoes, roasted garlic, olives, caperberries, chilis, red onion...27*

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## HOUSE MADE PASTA & RISOTTO

- 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*
- CORN RISOTTO\*** *fresh corn, sun dried cranberries, mixed mushrooms, balsamic gastrique, parmesan crisp...19*
- Add Chicken...7, Colossal Shrimp...9, Salmon...10, Steak...10, Gluten Free Pasta...4*

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

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## 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...16*
- 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*

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### JOIN US FOR HAPPY HOUR

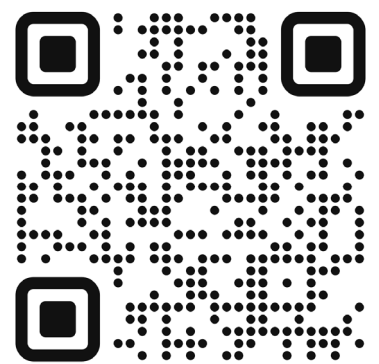
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