

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

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

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, aioli, lettuce, tomato, onion, cheddar, brioche bun...16*
Add thick cut smoked bacon...2
- CRISPY CHICKEN** *buttermilk brined, hand-breaded, and fried chicken breast, garlic aioli, lettuce, tomato, brioche bun...15*
- BEEF SHORT RIB SANDWICH** *chianti demi, bleu cheese aioli, arugula, caramelized onion, brioche bun...19*
- CALIFORNIA CHICKEN SALAD** *lemon aioli, roasted chicken, dried cranberries, red onion, celery, avocado, arugula, tomato, bistro bun...14*
- ROAST TURKEY CLUB** *pesto 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*
- PHILLY PRIME BEEF** *shaved prime top sirloin, Swiss cheese, sautéed peppers, onions, mushrooms, hoagie roll...17*
- MEDITERRANEAN WRAP** *grilled mushrooms, tapenade, hummus, artichoke, arugula, tomato, feta cheese, spinach tortilla...12*
Add grilled chicken...6
- 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 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 AND BLUE *garlic cream sauce, Italian blend cheese, gorgonzola, blackened tenderloin tips, tomatoes, arugula, mushroom, roasted garlic, crispy onions...18*

MARGHERITA *oven dried tomatoes, basil, fresh mozzarella, roasted tomato sauce...16*

Gluten Free Crust and Gluten Free Pita...4

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*

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*

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*

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*

JOIN US FOR HAPPY HOUR

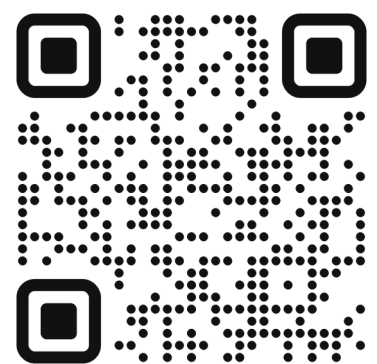
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