



LUNCH

CHEF
Victor Hernandez

STARTERS

BAKED BRIE apple ginger butter, toasted hazelnuts, truffle oil, white balsamic gastrique, arugula, crispy sesame flatbread...18

SALMON CAKES arugula salad, sweet and sour aioli, radish, dill, cucumber, red pepper relish...17

HUMMUS AND PITA house-made hummus, chili oil, feta cheese, kalamata olives, warm pita bread, fresh cut veggies...14

BEEF CARPACCIO Sterling Silver sirloin, arugula, E.V.O.O., crème fraiche, parmesan, fried capers...19

CALAMARI FRITTI breaded calamari, grilled lemon, kalamata olives, peppadew peppers, agrodolce sauce, lemon aioli...18

BRUSCHETTA goat cheese fondue, marinated tomatoes, fresh basil, E.V.O.O., grilled ciabatta...16

SHRIMP COCKTAIL* poached shrimp, lime cocktail sauce, lemon garnish...19

BRUSSELS SPROUTS* smoked bacon, dried cranberries, balsamic gastrique, maple crème fraiche, apple garnish...16

POTATO GNOCCHI brick oven roasted chicken, roasted garlic, parmesan, garlic cream, gorgonzola, candied walnuts...16

SHRIMP A LA PLANCHA oven dried tomato, roasted garlic, roasted peppers, Fresno chili butter, sherry wine...21

LOLLIPOP CHICKEN lollipop cut chicken wings, fresh ginger, wasabi, teriyaki glaze...15

PIADINI roasted bell peppers, mushrooms, feta , kalamata olives, house-made hummus, red chili oil ... 15
Add chicken...4

SALADS

GREEK* mixed greens, kalamata olives, cucumber, red onion, tomatoes, radishes, carrots, feta, citrus vinaigrette...14

CAESAR chopped romaine, parmesan, herbed croutons, house-made Caesar dressing...14

BEET roasted beets, fried goat cheese, toasted pistachio, arugula, carrot strands, white balsamic vinaigrette..16

QUINOA SALAD tri-color quinoa, tomatoes, cucumbers, red onion, white basalmic, bed of lettuce, avocado, feta cheese ...17
Add... Chicken...7, Colossal Shrimp...9, Salmon...10, Steak...12

SALMON SALAD* spinach and spring mix, feta, tomatoes, cranberries, red onion, spiced walnuts, crispy potato sticks, cranberry vinaigrette...22

CRISPY CHICKEN SALAD buttermilk chicken tenders, egg, tomatoes, mozzarella, artichoke hearts, avocado, honey mustard, white balsamic vinaigrette...19

COBB SALAD* grilled chicken breast, romaine, egg, bacon, tomato, corn, avocado, gorgonzola, buttermilk parmesan dressing...19

SOUPS

HOUSE SOUP* tomato-based chicken and vegetable with wild rice...10

CHEF SOUP D’JOUR inquire through server...10

SOUP & SALAD choice of House Soup or Soup D’Jour
choice of Greek, Caesar, Spinach salad ..16

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 garlic aioli, buttermilk brined, hand-breaded, and fried chicken breast, lettuce, tomato, brioche bun...16

BEEF TENDERLOIN SANDWICH chianti demi, bleu cheese aioli, arugula, fried onion, brioche bun...25

CALIFORNIA CHICKEN SALAD lemon aioli, roasted chicken, dried cranberries, red onion, celery, avocado, arugula, tomato, bistro bun...16

ROAST TURKEY CLUB pesto aioli, Havarti, thick cut smoked bacon, avocado, lettuce, tomato, bistro bun...16

CAST IRON PRESSED CUBAN whole grain mustard, roast pork loin, ham, house pickles, Swiss cheese, hoagie roll...15

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...7

SALMON WRAP Tzatziki sauce, pan seared salmon, romaine, tomato, cucumber, sun dried tomato tortilla...18

*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

marinara, mixed mushrooms, oregano, Italian cheese blend...19
- FIGGY PIGGY

garlic oil, black figs, gorgonzola, Italian cheese blend, arugula, prosciutto, truffle oil...20
- BLACK AND BLUE

garlic cream sauce, Italian blend cheese, gorgonzola, blackened tenderloin tips, tomatoes, arugula, mushroom, roasted garlic, crispy onions...21
- MARGHERITA

roasted tomato sauce, oven dried tomatoes, basil, fresh mozzarella, five cheese blend ...17
- THAI SHRIMP

thai chili sauce, spiced shrimp, basil, cilantro, pickled vegetable, five cheese blend...19
- Gluten Free Crust ...4

HOUSE MADE PASTA

- ANGEL HAIR POMODORO

fresh tomato, white wine, garlic, shallots, E.V.O.O., basil...18
- SHRIMP LINGUINI

..sautee shrimp, brown butter, spinach, garlic, roasted tomato, caramelized onion, sherry..25
- FETTUCINI ALFREDO

parmesan butter cream sauce, garnish with fried artichokes, pea shoots...22
- CORN RISOTTO*

fresh corn, sun dried cranberries, mixed mushrooms, balsamic gastrique, parmesan crisp...19
- PASTA BEEF BOLOGNESE

simmered tomato sauce, beef, house herbs, feta cheese, ...26
Add Chicken...7, Colossal Shrimp...9, Salmon...10 Steak ...12, 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
- Add side salad: Greek, Caesar, or Spinach ...7

CHEF FEATURES

- 8oz CENTER CUT FILET*

Chianti demi-glace, potato puree, gorgonzola butter, asparagus...58
- 12oz KC STRIP*

Drizzle of Chianti demi, corn mushroom succotash, asparagus, parmesan fingerling potatoes...52
- 10oz PRIME TOP SIRLOIN

Sauce Dianne, potato frites, blistered green beans...38
- BEEF SHORT RIBS*

Port braised, parsnip puree, mushroom demi, broccolini...47
- YAYA’S DOUBLE CUT PORK CHOP*

Pork jus, orange supremes, citrus gastrique, potato puree, crispy brussels sprouts...30
- SCALLOPS AND SHRIMP

Saffron orzo, citrus beurre fondue, balsamic gastrique, peas, green beans, corn, tomatoes...45
- PAN SEARED SALMON

Lobster sherry cream sauce, crispy risotto cake, grilled asparagus , roasted grape tomatoes...32
- RED RUBY TROUT*

Pan seared, lemon dill sauce, capers, wild rice sauté with broccolini...29
- ROASTED 1/2 CHICKEN*

Chicken jus, crispy Yukon potatoes, roasted garlic, olives, caperberries, chilis, red onion...28



Add side salad: Greek, Caesar, or Spinach ...7

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

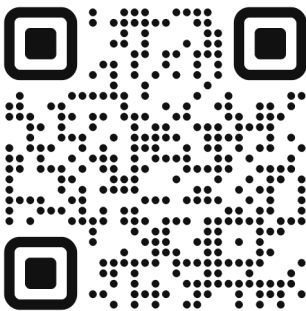
DISCRETIONARY CHARGE ADDED TO ALL NON CASH TICKETS 3%

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