

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** arugula, Dijon mustard, parmesan, pickled red onion, everything cracker, Maldon sea salt...12
- CALAMARI FRITTI** breaded calamari and sashito peppers with 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
- CHICKEN LOLLIPOPS*** crispy drumettes in eel sauce, togorashi spice, scallion, sesame seed...11
- SHRIMP ALA PLANCHA** shrimp sautéed with spicy Fresno chili's, bell pepper, roasted tomato and garlic, sherry wine, grilled bread...13
- CHARRED SPANISH ROCK OCTOPUS*** served over crispy potato and lentils, baba ghanoush, harissa sauce...12
- AHI TUNA POKE** Fresh Hawaiian tuna, avocado, red onion, togorashi, scallion, wakame seaweed salad, everything cracker...14

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
- BEET AND PISTACHIO*** roasted red & gold beets, goat cheese, arugula, butter radishes, orange supremes, pistachiosa ...12
- SUMMER TOMATO** heirloom tomatoes, farmer's cheese, Castelvetrano olives, basil, torn crouton, red onion confit, olive oil and balsamic...12
- Add... Chicken...5, Calamari...5, Shrimp...6, Salmon...8, Steak...8
- SALMON SALAD*** baby spinach and spring mix with feta, tomatoes, cranberries, red onion, spiced walnuts, crispy potatoes, cranberry vinaigrette...17
- STEAK SALAD** 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, romaine, egg, bacon, tomato, chives, avocado, bleu cheese, buttermilk parmesan...15
- HOUSE SOUP*** chicken vegetable with rice...6
- CHEF'S SOUP OF THE DAY** inquire through server...6

FEATURES

- 8oz CENTER CUT FILET*** potato puree, gorgonzola crust, asparagus, chianti demi...38
- 12oz KC STRIP*** shoestring frites, lemon garlic-bone marrow butter...35
- 14oz RIBEYE** aged cheddar and charred cauliflower gratin, crispy onions, chianti demi...37



- YAYA'S DOUBLE CUT PORK CHOP*** Yoder Farms 10oz double cut, grilled kale choucroute, fingerling potato salad...24
- ATLANTIC SALMON** chargrilled over a zucchini-potato fritter, roasted yogurt, grilled escarole, Za'atar corn...28
- DIVER SCALLOPS*** pan seared, warm summer corn/radish salad, crispy prosciutto, roasted cherry tomato butter...32
- ROCKY MOUNTAIN TROUT*** Maine lobster-Yukon potato hash, peas, leeks, crème fraiche, pistachiosa...26
- BRICK OVEN ROASTED CHICKEN*** crispy potatoes, butter sauce with roasted garlic, arbol chilies, olives, caper berries, oregano...23

*Indicates gluten free dishes, (gluten free pasta available upon request, please allow additional preparation time)
Consuming raw or undercooked product can lead to a food borne illness

PASTA AND GRAINS

RISOTTO TERRA* *wild mushrooms, basil, roasted tomato, asparagus, pine nuts, fresh mozzarella cheese...18*

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

Add Chicken...5, Shrimp...6, Salmon...8

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

ORECCHIETTE *house smoked chicken, capicola ham, broccoli, red onion, dried cranberry, parmesan-sage 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

BRICK OVEN FIRED PIZZAS

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

ASPARAGUS & PROSCIUTTO *roasted mushrooms, shaved asparagus, prosciutto, truffle oil, arugula, five cheese blend, parmesan cheese...14*

BLACK & BLUE *spicy beef tenderloin, gorgonzola, roasted tomatoes, wilted spinach & arugula, crispy onions, five cheese blend...15*

MARGHERITA *oven roasted tomatoes, basil, fresh mozzarella, marinara, drizzle olive oil...14*

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*

Gluten Free Crust...3

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

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DESSERTS

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

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

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