

STARTERS

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

BEEF CARPACCIO *shaved parmesan, arugula, shallots, capers, truffle crème fraiche, ciabatta crostinis...15*

CALAMARI FRITTI *breaded calamari, grilled lemon, kalamata olives, peppadew peppers, agrodolce sauce, lemon aioli...14*

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

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

BRUSSELS SPROUTS* *smoked bacon, sherry gastrique, sundried cherries with whole grain mustard seeds...14*

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

LA PLANCHA SHRIMP *roasted peppers, corn, oven dried tomato, roasted garlic, Fresno chili butter, sherry wine...16*

YAYA'S HOUSE BREAD *olive tapenade, grated parmesan cheese, cracked black pepper...5*

SALADS & SOUPS

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 toasted goat cheese, toasted pistachio, arugula, white balsamic vinaigrette...15*

BURATTA PANZANELLA *berries, heirloom tomatoes, sweet corn, sunflower seeds, basil, arugula, E.V.O.O., gastrique...15*

Add... Chicken...6, Shrimp...7, 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 *buttermilk chicken tenders, egg, tomatoes, mozzarella, artichoke hearts, avocado, honey mustard, white balsamic vinaigrette...17*

COBB SALAD* *grilled chicken breast, romaine, egg, bacon, tomato, avocado, gorgonzola, roasted corn, buttermilk parmesan dressing...17*

HOUSE SOUP* *tomato-based chicken and vegetable with wild rice...7*

CHEF SOUP D'JOUR *inquire through server...8*

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 & BLUE *spicy beef tenderloin, gorgonzola, tomatoes, Italian cheese blend, arugula, crispy onions...18*

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

**Gluten Free Crust...3*

**Indicates gluten free dishes. Gluten free pasta available upon request, please allow additional preparation time.*

CHEF FEATURES



- 8oz CENTER CUT FILET*** *chianti demi-glace, potato puree, gorgonzola, grilled asparagus...52*
- 12oz KC STRIP*** *Tuscan herb sauce, potato puree, balsamic glazed green beans, bacon, roasted tomatoes...46*
- 10oz PRIME TOP SIRLOIN** *sauce Dianne, potato frites, arugula, tomatoes, red onion, blistered green beans...32*
- YAYA'S DOUBLE CUT PORK CHOP*** *rhubarb jam, pork jus, creamy corn polenta, crispy brussels sprouts...28*
- PAN SEARED SALMON*** *buttered agrodolce glaze, creamy corn polenta, summer succotash sauté...29*
- DIVER SCALLOPS & SHRIMP** *citrus beurre fondue, sherry vinegar reduction, saffron orzo, peas, green beans, tomatoes...41*
- RUBY TROUT* NICOISE** *pan seared, lemon beurre fondue, potato, olives, green beans, tomatoes, caper, local egg, dill...26*
- BRINED & ROASTED 1/2 CHICKEN*** *chicken butter jus, crispy Yukon potatoes, garlic, olives, caperberries, chilis... 27*
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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, pea shoots, egg yolk...23*
- FETTUCINI ALFREDO** *parmesan butter cream sauce, sundried tomatoes, crispy artichokes, pea shoots...20*
- Add Chicken...6, Shrimp...7, Salmon...8, Steak...9, Scallop...11, Gluten Free Pasta...3*

- YAYA'S LASAGNA** *house made Italian pork and beef sausage, fresh egg noodle, roasted tomato marinara, garlic cream, herbed ricotta, Italian cheese blend...22*
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DESSERTS

- CHOCOLATE SOUFFLÉ*** *(please order with entrée to allow 20 minute preparation time)...13*
- CHOCOLATE PHYLLO BROWNIE** *chocolate brownie wrapped in phyllo dough, baked, served a la mode...12*
- CARDAMON SPICE CARROT CAKE** *crispy carrots, toasted walnuts, dulce de leche sauce...10*
- CRÈME BRÛLÉE** *vanilla bean, turbinado sugar, fresh berries, shortbread cookie...10*
- CHEESECAKE** *house-made goat cheese cheesecake on pistachio crust, strawberry rhubarb compote...10*
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JOIN US FOR HAPPY HOUR

MONDAY - THURSDAY 3PM TO 6PM

\$5 OFF ALL ♦ BRICK OVEN PIZZAS | APPETIZERS

1/2 OFF ALL ♦ HOUSE WINES BY THE GLASS | DRAFT BEER | WELL DRINKS

BANQUET ROOMS & CATERING

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**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.*