

---

## BISTRO FARE

**8 oz CENTER CUT FILET\*** *Potato puree, gorgonzola butter, baby asparagus, chianti demi* 38

**12 oz KC STRIP\*** *herb rubbed strip, Lyonnaise potatoes, grilled corn and mushroom succotash, bone marrow* 34 (Dinner Only)

**14 oz. RIBEYE** *smoked cheddar and cauliflower gratin, crispy onions, duck fat potatoes, sweet onion demi* 37 (Dinner Only)

**GRILLED SCALLOPS\*** *saffron orzo, mixed vegetables, crab meat, lemon buerre blanc, orange gastrique* 22 (Lunch) 30 (Dinner)

**SHORT RIB POT PIE** *Guajillo chili braised short rib, grilled corn, caramelized onion, potato puree, roasted carrots, horseradish butter, braising jus* 28 (Dinner only)

**SEARED SALMON** *lobster & tarragon raviolis, shrimp sherry cream sauce, crispy artichokes and asparagus* 19 (Lunch) 28 (Dinner)

**BRICK OVEN CHICKEN\*** *herb roasted, crispy potatoes, roasted garlic, red chilies, caper berries, herb oil* 16 (Lunch) 23 (Dinner)

**YODER "YAYAS CUT" PORK CHOP** *apple polenta, smoked onion marmalade, pork demi, spinach & bacon* 29 (Dinner only)

**ROCKY MOUNTAIN TROUT** *lobster meat, melted leek and potato hash, spring peas, crème fraiche, chive pistachiosa* 27

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

---

## BETWEEN THE SLICES (Lunch Only)

**ICON BURGER** *house ground, american cheese, lettuce, tomato, grilled onion, secret sauce, pickles* 12

*Add bacon (recommended)* 2

**TENDERLOIN** *grilled tenderloin, chianti demi, bleu cheese, arugula, crispy onions, peppadew aioli, ciabatta* 14

**CHICKEN SALAD** *roasted chicken, dried cranberries, red onion, celery, tarragon, pecans, bibb lettuce, brioche* 10

**ROAST TURKEY CLUB** *mesquite turkey, black forest ham, cheddar, bacon, bibb lettuce, tomato, mayo, sourdough* 11

**CALIFORNIA CHICKEN** *grilled chicken, jack cheese, arugula, tomato, bacon, brioche* 11

**SALMON BLT** *boston lettuce, tomato, pepper bacon, herb aioli, grilled sourdough* 13

**SIRLOIN AU JUS** *sliced sirloin, horseradish crème, provolone, griddled onion & peppers, mushrooms, toasted hoagie* 13

**MEDITERRANEAN** *quinoa, hummus, red onion, tomato, cucumber, feta, pea shoots, greens, spinach wrap* 12

*Add grilled chicken* 5

*All sandwiches served with choice of French Fries or pasta salad*

---

*\*Indicates gluten free dishes, other items may be Modified to be gluten free, please ask your server  
Consuming raw or undercooked product can  
Lead to a food borne illness*



## LUNCH & DINNER MENU



(316) 634-1000

[www.yayaswichita.com](http://www.yayaswichita.com)

---

## STARTERS

**MARYLAND CRAB CAKES** black pepper aioli, arugula, citrus 14

**GNOCCHI** hand rolled potato gnocchi, gorgonzola cream sauce, spinach, roasted garlic, spiced walnuts 13

**HUMMUS & PITA** house made hummus, paprika oil, fried chickpeas, warm pita bread, veggies 8

**BEEF CARPACCIO** arugula, lemon marrow aioli, parmesan, pickled red onion, ciabatta, smoked maldon salt 12

**MUSSELS & FENNEL\*** black garlic, sweet corn broth, nduja, shallot, sake, herbs, crème fraîche 12

**CHARCUTERIE** chef's selection of 2 meats and 2 cheese, house pickles, fig mostarda, honey, toast 16

**CALAMARI FRITTI** breaded calamari rings with agro-dolce sauce and kimchi aioli 12

**ROASTED TOMATO BRUSCHETTA** goat cheese fondue, bourbon barrel aged balsamic, warm ciabatta 12

**CRISPY BRUSSEL SPROUTS\*** bourbon maple glaze, crispy pepper bacon, parmesan, aged balsamic 10

**GORGONZOLA ARRANCINI** fried blue cheese stuffed risotto, sweet onion jam, watercress, pistou 9

**SHRIMP ALA PLANCHA** wild caught red shrimp, sweet peppers, roasted garlic, sherry vinegar, grilled ciabatta 14

---

## SALADS & SOUPS

**GREEK SALAD\*** mixed field greens, olives, cucumber, red onion, tomato, feta, artichokes, citrus vinaigrette 9

**CAESAR SALAD** chopped petit romaine, parmesan, croutons, Caesar dressing 9

**TRUE COBB SALAD\*** grilled chicken breast, watercress, romaine, egg, bacon, tomato, chives, avocado, bleu cheese, red wine vinaigrette 15

**THE WEDGE\*** gorgonzola shaved red onion, crispy bacon, cherry tomatoes, chives, creamy peppercorn blue cheese dressing 12

**BEET AND CITRUS\*** roasted beets, goat cheese, arugula, spinach, orange and grapefruit supremes, red wine vinaigrette 12

Add Grilled Chicken 5 Calamari 5 Shrimp 6  
Salmon 8 Steak 8

**YA YA'S HOUSE SOUP\*** chicken vegetable 6

**CHEF'S SOUP OF THE DAY** inquire through server 6

**YAYAS CRISPY CHICKEN** Buttermilk chicken tenders, egg, tomatoes, artichoke hearts, mozzarella, honey mustard, balsamic vinaigrette 16

**TENDERLOIN SALAD\*** quinoa, tomato, onion, cucumber, bibb lettuce, avocado, feta, red wine vinaigrette 17

**OVEN ROASTED SALMON\*** artisan greens, cranberries, feta, tomatoes, red onion, spiced walnuts, crispy potatoes, cranberry vinaigrette 17

**CRAB LOUIS\*** avocado, lump blue crab, iceberg lettuce, tomatoes, capers, asparagus, cucumber, green goddess dressing 17

---

## BRICK OVEN FIRED

**MEAT PIE** jumbo pepperoni, house-made sausage, capicola, roasted garlic 14

**MUSHROOM & PROSCIUTTO** roasted mushrooms, prosciutto, black truffle, arugula 13

**BLACK & BLUE** spicy beef tenderloin, gorgonzola, roasted tomatoes, wilted spinach & arugula, crispy onions 14

**MARGHERITA** oven roasted tomatoes, basil, mozzarella 12

**CHICKEN ARTICHOKE ALFREDO** roasted chicken, artichokes, spinach, basil, bacon, garlic, cheese blend 14

*\*gluten free pizza crust available upon request 3 (please allow additional preparation time)*

---

## FRESH PASTA

**MUSHROOM ASPARAGUS RISOTTO\*** Wild mushrooms, Arborio rice, goat cheese, porcini butter, asparagus ribbons, mushrooms conserve 16  
Add chicken 5 shrimp 6 salmon 8

**BOLOGNESE PAPPARDELLE** Ragout of beef, tomato, onion, garlic, carrot, parmesan, arugula 18

**BAKED LASAGNA** oven-roasted tomatoes, house made Italian sausage, herbed ricotta, marinara 17

**SHRIMP & SALMON LINGUINI** shrimp, salmon, linguini, sherry white wine brown butter sauce, caramelized onions, fresh garlic, oven roasted tomatoes, spinach 24

**PENNE CARBONARA** sherry cream and parmesan sauce, crispy pancetta, penne noodles, pea shoots, caramelized onions, fresh black pepper 18

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

*\*Gluten Free pasta can be substituted for no additional charge*

---

## DESSERT

**CHOCOLATE SOUFFLÉ** 10

**CRÈME BRULEE** 9

**PHYLLO BROWNIE** chocolate brownie wrapped in phyllo dough, baked, served a la mode 9

**NUTELLA CHEESECAKE** house made Nutella cheesecake on pretzel crust 10

Please inquire about our  
Banquets and Catering  
316-634-1000  
[www.YaYaswichita.com](http://www.YaYaswichita.com)