
BISTRO FARE

8 oz CENTER CUT FILET* *Potato puree, porcini shallot butter, baby asparagus, red wine demi* 38

12 oz KC STRIP* *smoked soy and porcini 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)

Add 2 grilled shrimp and 1 scallop 10

GRILLED SCALLOPS* *Corn puree, fava beans, chili, chicharones, mushrooms, chive chimichurri, crispy potatoes, grilled cauliflower* 22 (Lunch) 30 (Dinner)

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

SEARED SALMON *lobster, melted leek and potato hash, spring peas, crème fraiche, chive pistachiosa* 19 (Lunch) 28 (Dinner)

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

YODER "YAYAS CUT" PORK CHOP *apple polenta, smoked onion marmalade, huitlacoche demi, crispy Brussel sprouts* 29 (Dinner only)

MEDITERRANEAN SEA BASS *whole grilled head on branzini, chili citrus cilantro butter, chorizo, fried artichokes, lime salsa verde, charred green beans* 30 (Dinner only)

BEEF AU POIVRE *Medallions of beef tenderloin, green peppercorns, garlic, brandy cream, mushrooms, potato puree, green beans* 18 (Lunch only)

Add Greek Salad, Caesar Salad, Spinach Salad, or Bowl of Soup 5

BETWEEN THE SLICES (Lunch Only)

CUBANO ITALIANO *Italian speck, roasted pork belly, fontina, olive giardiniera, fig mostarda, arugula, ciabatta* 12

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

Add bacon (recommended) 2

TENDERLOIN *grilled tenderloin, sweet onion demi, bleu cheese, arugula, crispy onions, roasted tomato aioli, ciabatta* 14

CHICKEN SALAD *roasted chicken, dried cranberries, red onion, celery, tarragon, pecans, bibb lettuce, wheat* 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, focaccia* 11

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

SIRLOIN AU JUS *sliced sirloin, horseradish crème, provolone, griddled onion & peppers, 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

STARTERS

MARYLAND CRAB CAKES black pepper aioli, arugula, citrus 14

YODER PORK BELLY* crispy pork belly, mascarpone and green apple polenta, pickapeppa pork jus, roasted grapes, peanuts 13 (lunch only)

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 & FRITES* 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

GORGONAZOLA 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

BONE MARROW bourbon gastrique, herb salad, grilled toast, preserved meyer lemon caper gremolata 12

SALADS & SOUPS

GREEK SALAD* mixed field greens, olives, cucumber, red onion, tomato, feta, artichokes, red wine 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

BEEF AND CITRUS* roasted beets, midnight blue cheese, pistachio, arugula, orange and grapefruit supremes, smoked chili vinaigrette 12

BURRATA & HEIRLOOM TOMATO basil mint pesto, radish, parmesan, bocarones, roasted bread, fennel pollen, saba, arugula 13

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

YA YA'S HOUSE SOUP* cauliflower 6

CHEF'S SOUP OF THE DAY whim of the Day 6

YAYAS CRISPY CHICKEN Buttermilk chicken tenders, egg, tomatoes, artichoke hearts, mozzarella, honey mustard, balsamic vinaigrette 15

TENDERLOIN SALAD* quinoa, Brussel sprout leaves, artichokes, fava beans, tomato, shaved asparagus, herbs, avocado, spinach, goat cheese, vinaigrette 17

OVEN ROASTED SALMON* spinach, shaved fennel, citrus, feta, cherry tomatoes, red onion, walnuts, cranberry vinaigrette 16

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

HAWAIIAN grilled pineapple, bilbao chorizo, red onion, fresno chili, cheese, mint 14

SHORT RIB BBQ cherry bbq sauce, caramelized onion, cheese, bell peppers, crispy brussels sprouts 13

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

PENNE GIARDINI artichokes, asparagus, brussels sprout leaves, fava beans, spring peas, mushroom, cauliflower crème and olive drizzle 16

MUSHROOM ASPARAGUS RISOTTO* Wild mushrooms, Arborio rice, goat cheese, porcini butter, asparagus ribbons, mushrooms conserve 16 (only dinner)
Add chicken 5 shrimp 8 salmon 8

SPRING CHICKEN GNOCCHI Carmelized pink pepper potato gnocchi, roasted chicken, goat cheese, English peas, wild mushrooms, crispy parmesan rind, herbs 16

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 (Only Dinner)

SEAFOOD LINGUINI NERO black linguini, spicy prociutto, roasted tomatoes, garlic, mussels, fish, lobster, calamari, shrimp, herbs, chard tomato lobster broth 24

TRUE CARBONARA crispy pancetta, bacattini pasta, egg yolk and parmesan sauce, pea shoots, fresh black pepper 18 (Only Dinner)

Add Greek Salad, Caesar Salad, Spinach Salad
or Bowl of Soup 5

*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