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## BISTRO FARE

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

**12 oz KC STRIP\*** Lyonnaise potatoes with caramelized onions, madeira-peppercorn reduction 35 (Dinner Only)

**14 oz. RIBEYE** aged cheddar and charred cauliflower gratin, crispy onions, chianti demi 37 (Dinner Only)

**DIVER SCALLOPS\*** pan seared over Sun choke-parsnip puree, bacon, braised kale, butternut squash Caponata 22 (Lunch) 32 (Dinner)

**ATLANTIC SALMON** roasted fingerling potatoes, Castelvetrano olives, French green beans, sauce Vierge 18 (Lunch) 28 (Dinner)

**WOOD ROASTED CHICKEN\*** crispy potatoes, butter sauce with roasted garlic, arbol chilies, olives, caper berries, oregano 16 (Lunch) 23 (Dinner)

**YA YA'S DOUBLE CUT PORK CHOP** Yoder Farms 10 oz cut, pancetta braised Brussels, Winter Squash puree 24 (Dinner only)

**ROCKY MOUNTAIN TROUT** Lyonnaise potato, French green beans, crème fraiche, pistachiosa 26

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

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## BETWEEN THE SLICES (Lunch Only)

**ICONIC BURGER** house ground patty, American cheese, lettuce, tomato, grilled onion, secret sauce, pickles, brioche 10

*Add bacon (recommended) 2*

**CALIFORNIA BURGER** house ground patty, bacon, Monterey Jack cheese, avocado, tomato ciabatta 12

**TENDERLOIN** grilled tenderloin, chianti demi, bleu cheese, crispy onions spiced tomato jam ciabatta, 14

**CHICKEN SALAD** roasted chicken, golden raisins, red onion, celery, pecans, lettuce, focaccia 10

**ROAST TURKEY CLUB** mesquite turkey, Muenster cheese, Applewood bacon, avocado, lettuce, tomato, red pepper pesto, mayo, sourdough 11

**ROSEMARY CHICKEN** brined and shaved chicken breast, Muenster cheese, slow roasted tomato, arugula, lemon aioli, focaccia 11

**CUBAN** roasted pork, ham, pickles, garlic aioli, provolone cheese, arugula, Dijon on demi baguette 11

**PRIME RIB AU JUS** shaved prime rib, horseradish crème, provolone, sautéed peppers, onions & mushrooms, toasted hoagie 13

**MEDITERRANEAN** hummus, red onion, tomato, cucumber, kalamatas, feta cheese, mixed greens, spinach wrap 10

*Add grilled chicken 5*

*All sandwiches served with choice of French Fries or Pasta salad & pickle spear*



## LUNCH & DINNER MENU



Rock Road at 21st

(316) 634-1000

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

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\*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

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## STARTERS

**MARYLAND CRAB CAKES** charred scallion aioli, arugula cherry tomato salad, hot pepper sauce 14

**SWEET POTATO GNOCCHI** sweet potato gnocchi, duck confit, dried cranberries, crispy sage, apple beurre blanc 12

**HUMMUS & PITA** house made hummus, paprika oil, fried chickpeas, warm pita bread, veggies 9

**BEEF CARPACCIO** arugula, charred scallion aioli, parmesan, pickled red onion, grilled ciabatta, Maldon sea salt 12

**CHARCUTERIE** Speck Ham, Salami and Chef's selection of cheeses, pickled veg, roasted grape mostarda, almonds, ciabatta 18

**CALAMARI FRITTI** breaded calamari ring & Sashito peppers with agro-dolce sauce, lemon aioli 12

**BRUSCHETTA** goat cheese fondue, roasted mushrooms, confit tomatoes, E.V.O.O, basil, grilled ciabatta 12

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

**"ESCARGOT ON A LOG"** roasted in a bone with a lemon on bone marrow garlic butter, pickled onions and crostini 13

**SHRIMP ALA PLANCHA** jumbo shrimp, Fresno chili butter roasted tomatoes, bell pepper, roasted garlic, sherry wine, grilled baguette 13

**CHICKEN PIADINI** crispy flatbread topped with roasted chicken, bell peppers, onions. Served with Hummus... 12

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## SALADS & SOUPS

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

**CAESAR SALAD** chopped romaine, parmesan, herbed croutons, house made Caesar dressing 9

**COBB SALAD\*** grilled chicken breast, romaine, egg, bacon, tomato, avocado, bleu cheese, chives, buttermilk parmesan 15

**BEET AND PISTACHIO\*** roasted gold & red beets, Ricotta cheese, arugula, orange supremes, pistachiosa 12

**ORCHARD\*** mixed greens, apples two year Vermont white cheddar, candied pecans, butternut squash, cider vinaigrette 12

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

**SALMON SALAD\*** baby spinach and spring mix, dried cranberries, feta, tomatoes, red onion, spiced walnuts, crispy potatoes, cranberry vinaigrette 17

**CRISPY CHICKEN** buttermilk chicken tenders, egg, tomatoes, artichoke hearts, mozzarella, honey mustard, white balsamic vinaigrette 15

**STEAK SALAD\*** mixed greens, tomato, radish, olives blue cheese, avocado, crispy onions, savory vinaigrette 17

**YA YA'S HOUSE SOUP\*** chicken vegetable with wild rice 6

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

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## BRICK OVEN FIRED

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

**MUSHROOM & PROSCIUTTO** five cheese blend, garlic oil, roasted mushrooms, prosciutto, white oil, arugula, parmesan 14

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

**MARGHERITA** house made marinara, roasted tomatoes, basil, fresh mozzarella drizzle of olive oil 13

**TUSCAN** ricotta cheese, black truffle salami, kale, roasted garlic, five cheese blend, grated pecorino 14

**SHRIMP ARTICHOKE ALFREDO** roasted shrimp, artichokes, spinach, garlic cream, red onion, basil, cheese blend 15

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

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

## FRESH PASTA

**MUSHROOM RISOTTO\*** wild mushrooms, pickled Beech mushrooms, asparagus, arugula, parmesan 16

**ANGEL HAIR POMODORO** fresh tomato sauce, made to order with garlic, shallots, E.V.O.O., fresh basil 16

**BUCATINI CARBONARA** house pancetta, hot chili flake, shallots, garlic, parmesan, egg yolk, parsley, bread crumb 16

Add chicken 5 shrimp 6 salmon 8

**BAKED LASAGNA** oven-roasted tomatoes, five cheese blend, house made Italian sausage, herb ricotta, marinara 17

**WILD BOARD PAPPARDELLE\*** spelt pasta, wild board braised in red wine and tomato with garlic, chilies, pine nuts, parsley, pecorino cheese 22

**SHRIMP & SALMON LINGUINI** shrimp, salmon, sweet vermouth-brown-butter sauce, caramelized onions, roasted garlic, oven roasted tomatoes, spinach, butter 21

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

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

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## DESSERT

**CHOCOLATE SOUFFLÉ** (please order with entrée to allow 20 minute preparation time)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)