

---

## BISTRO FARE

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

**12 oz KC STRIP\*** grilled corn and mushroom succotash, bone madeira-peppercorn reduction 35 (Dinner Only)

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

**“BISTRO” STEAK** marinated bavette steak, house frites, salsa verde 24

**DIVER SCALLOPS\*** pan seared with asparagus, fingerling potato, lemon-radish gremolata basil oil 22 (Lunch) 32 (Dinner)

**ATLANTIC SALMON** char grilled over roasted sweet corn, pancetta, french green beans, cherry tomato 19 (Lunch) 28 (Dinner)

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

**YA YA’S DOUBLE CUT PORK CHOP** Spanish potato pimenton, sautéed spinach, grilled nectarine-albarino sauce 24 (Dinner only)

**ROCKY MOUNTAIN TROUT** langoustine-potato hash, leeks, peas, crème fraiche, pistachiosa 26

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

---

## BETWEEN THE SLICES (Lunch Only)

**ICON BURGER** house ground patty, American cheese, lettuce, tomato, grilled onion, secret sauce, pickles 10  
Add bacon (recommended) 2

**TUSCAN BURGER** house ground patty, crispy pancetta, grilled onion, blue cheese, spiced tomato jam, 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, provolone, bacon, avocado, lettuce, tomato, mayo, ciabatta 11

**CHICKEN CAPRESE** grilled chicken, fresh mozzarella cheese, arugula, tomato, balsamic reduction, basil aioli, demi baguette 11

**CUBAN** roasted pork, ham, pickles, garlic aioli, provolone cheese, arugula, on demi baguette 12

**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 12

Add grilled chicken 5

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

---

\*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** charred scallion aioli, arugula cherry tomato salad, hot pepper sauce 14

**GNOCCHI** hand rolled potato gnocchi, gorgonzola cream sauce, spinach, roasted garlic, spiced walnuts 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, ciabatta 16

**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, roasted garlic, sherry wine, grilled baguette 14

**CREAMY POLENTA** topped with fricasse of roasted mushrooms with duck confit and balsamic jus 11

---

## 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, buttermilk parmesan 15

**BEEF AND CITRUS\*** roasted gold & red beets, goat cheese, arugula, orange radish, candied pecans, citrus vinaigrette 12

**ARUGULA\*** arugula, nectarines, goat cheese, dried blueberries, pickled fresno chili, toasted almonds, honey-thyme vinaigrette 12

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

**HEIRLOOM TOMATO** sliced heirloom tomatoes, panzanella, burrata cheese, basil, balsamic reduction, basil oil 14

**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

---

## 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 13

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

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

**BBQ CHICKEN** roasted chicken, tangy bbq and garlic cream sauce, tomatoes, chili flake crispy onion, 5 cheese blend 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 & pasta available upon request  
(please allow additional preparation time)

---

## FRESH PASTA

**MUSHROOM RISOTTO\*** wild mushrooms, pickled Beech mushrooms, asparagus, arugula, 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 18

Add chicken 5 shrimp 6 salmon 8

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

**CAMPANELLE** fresh "Little Bell" pasta, Langoustines, shallots, heirloom tomatoes, asparagus, citrus-herb butter 22

**SHRIMP & SALMON LINGUINI** shrimp, salmon, linguini, sweet vermouth-brown butter sauce, caramelized onions, roasted garlic, oven roasted tomatoes, spinach, butter 23

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** (please order with entrée to allow 20 minute preparation time) 10

**CRÈME BRULÉE** 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)