

STARTERS

MARYLAND CRAB CAKES *peppadew aioli, arugula, shredded carrots, citrus vinaigrette...14*

MUSSELS AND FENNEL* *garlic, fennel, white wine, butter, tomato broth...12*

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

BEEF CARPACCIO *arugula, lemon aioli, parmesan, pickled red onion, Ciabatta, smoked Maldon salt...12*

CALAMARI FRITTI *breaded calamari rings with agro dolce sauce, kimchi aioli...12*

CHARCUTERIE *chef's selection of 2 meats and 2 cheese, house pickles, fig jam, honey, toasted Ciabatta...16*

ROASTED MUSHROOM TOMATO & BRUSCHETTA *goat cheese fondue, roasted mushrooms and tomatoes, bourbon barrel aged balsamic, warm Ciabatta...12*

CRISPY BRUSSELS SPROUTS* *bourbon maple glaze, crispy pepper bacon, Parmesan, aged balsamic...10*

SHRIMP ALA PLANCHA *shrimp, sweet peppers, roasted tomatoes, roasted garlic, sherry vinegar, herbed butter, grilled Ciabatta...14*

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

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

SALADS & SOUPS

GREEK* *mixed greens, Kalamata olives, cucumber, red onion, tomato, Feta, citrus vinaigrette...9*

CAESAR *chopped romaine, Parmesan, herbed croutons, house made Caesar dressing...9*

THE WEDGE* *Gorgonzola, shaved red onion, crispy bacon, tomatoes, chives, creamy bleu cheese dressing...12*

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

Add... chicken...5, calamari...5, shrimp...6, salmon...8, steak...8

OVEN ROASTED SALMON* *artisan greens, cranberries, Feta, tomatoes, red onion, spiced walnuts, crispy potatoes, cranberry vinaigrette...16*

CRAB LOUIS* *avocado, lump blue crab, iceberg lettuce, breakfast radish, shaved egg, tomatoes, capers, asparagus, cucumber, green goddess dressing...17*

TENDERLOIN SALAD* *quinoa, tomato, onion, cucumber, Bibb lettuce, avocado, Feta, red wine vinaigrette...17*

BILL'S CHICKEN SALAD *butter milk chicken tenders, egg, tomatoes, Mozzarella, artichoke hearts, honey mustard, balsamic vinaigrette...15*

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

HOUSE SOUP* *chicken vegetable...6*

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

SANDWICHES

ICON BURGER *house ground, American cheese, lettuce, tomato, grilled onion, black pepper aioli, pickles, Brioche...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, Focaccia...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, guacamole, basil aioli, Brioche...11*

SALMON BLT *Boston lettuce, tomato, pepper bacon, black pepper aioli, grilled Sourdough...13*

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

MEDITERRANEAN *quinoa, hummus, red onion, tomato, cucumber, Feta, pea shoots, green, spinach wrap... 12*
Add grilled chicken...5

All sandwiches come with choice of French Fries or Pasta Salad

BRICK OVEN FIRED PIZZAS

MEAT PIE jumbo pepperoni, house-made sausage and Capicola, house made marinara ...14

MUSHROOM & PROSCIUTTO roasted mushrooms, Prosciutto, black truffle oil, arugula, Parmesan...13

BLACK & BLUE spicy beef tenderloin, Gorgonzola, roasted tomatoes, wilted spinach & arugula, crispy onions...14

MARGHERITA fresh tomatoes, basil, fresh Mozzarella, drizzle of olive oil...12

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

Gluten free pizza crust available upon request...3

PASTA

MUSHROOM ASPARAGUS RISOTTO* wild mushrooms, Arborio rice, goat cheese, Porcini butter, asparagus ribbons, mushroom conserve...16

Add ... chicken...5 shrimp...6 salmon...8

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

PENNE CARBONARA sherry cream and Parmesan sauce, crispy Pancetta, penne noodles, pea shoots, caramelized onion, fresh black pepper...18

BOLOGNESE PAPPARDELLE ragout of beef, tomato, onion, garlic, carrot, Parmesan, arugula...18

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

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

BISTRO FARE

SEARED SALMON* lobster & tarragon raviolis, shrimp sherry cream sauce, crispy artichokes and asparagus...19

GRILLED SCALLOP* saffron orzo, mixed vegetables, crab meat, lemon beurre blanc, orange gastrique...22

BRICK OVEN CHICKEN* herb roasted, crispy potatoes, roasted garlic, red chilies, caper berries, herb oil...16

8oz CENTER CUT FILET* potato puree, Gorgonzola butter, asparagus, chianti demi... 38

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



**Indicates gluten free dishes, (gluten free pasta available upon request, please allow additional preparation time)
Consuming raw or undercooked product can lead to a food borne illness*

DESSERTS

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

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

CRÈME BRÛLÉE* bourbon vanilla, Turbinado sugar, berry preserves...9

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

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