

**STARTERS**

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

**SHRIMP ALA PLANCHA** jumbo shrimp, fresno chili butter, roasted garlic, roasted tomatoes, peppers, tomato, sherry wine, grilled baguette...14

**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

**CALAMARI FRITTI** fried calamari and sashito peppers, lemon aioli, agro dolce sauce...12

**CHARCUTERIE** Speck Ham, Salami, Chef's selection of 2 cheeses, pickled veg, roasted grape mostarda, honey, almonds, ciabatta...18

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

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

**CREAMY POLENTA** topped with fricassee of roasted wild mushrooms and duck leg confit in balsamic jus...11

**"ESCARGOT ON A LOG"** marrow bone stuffed with escargot, roasted with lemon garlic-bone marrow butter, served with pickled onions and crostini...13

**GNOCCHI** hand rolled potato gnocchi, roasted chicken, gorgonzola cream sauce, spinach, roasted garlic, spiced walnuts...12

**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

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

**ARUGULA\*** arugula, nectarines, goats cheese, dried blueberries, pickled Fresno chili, toasted almonds, honey-thyme vinaigrette...12

Add... 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 with dried cranberries, feta, tomatoes, red onion, spiced walnuts, crispy potatoes, cranberry vinaigrette...17

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

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

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

**HOUSE SOUP\*** chicken vegetable with wild rice...6

**CHEF'S SOUP D'JOUR** inquire through server...6

**SANDWICHES**

**ICONIC BURGER** house ground patty, American cheese, lettuce, tomato, grilled onion, brioche...10  
...add bacon \$2

**TUSCAN BURGER** house ground patty, crispy pancetta, grilled onion, Bleu 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** 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, dijon, provolone cheese, arugula, on demi baguette...12

**PRIME RIB AU JUS** shaved prime rib, horseradish crème, Provolone, sautéed peppers, onion & mushrooms, toasted hoagie...13

**MEDITERRANEAN** hummus, red onion, tomato, cucumber, kalamatas, feta cheese, mixed greens, spinach wrap...12

Add grilled chicken...5

All sandwiches come with pickle spear and choice of French Fries or Pasta Salad

\*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

## BRICK OVEN FIRED PIZZAS

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

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

**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, sweet barbecue sauce, garlic cream, tomato, chili flake, bacon, crispy onions, five cheese blend...14

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

## PASTA

**MUSHROOM RISOTTO\*** wild mushrooms, goat cheese, pickled Beech mushrooms, asparagus, arugula...16

**ANGEL HAIR POMODORO** fresh tomato basil sauce, shallots, EVOO, garlic, angel hair...16

**BUCATINI CARBONARA** house pancetta, hot chili flake, shallots, garlic, Parmesan, egg yolk, parsley bread crumb...18

*Add... chicken-5, shrimp-6, salmon-8*

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

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

**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

**ATLANTIC SALMON\*** chargrilled over roasted sweet corn, pancetta, French green beans, cherry tomato...19

**DIVER SCALLOPS\*** pan seared with asparagus, fingerling potato, lemon-radish gremolata, basil oil, ...22

**BRICK OVEN CHICKEN\*** crispy potatoes, butter sauce with roasted garlic, arbol chilies, olives, caper berries, oregano...16

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

**ROCKY MOUNTAIN TROUT** langoustines, melted leek and potato hash, spring peas, crème fraiche, pistachiosa...26



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## DESSERTS

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

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

**CRÈME BRÛLÉE\*** bourbon vanilla, turbinado sugar, fresh berries...9

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

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