

STARTERS

BURATTA heirloom grape tomatoes, roasted strawberries, toasted hazelnuts, sweet basil vinaigrette, balsamic gastrique, greens, crostini...17

SALMON CAKES arugula, sweet and sour aioli, cucumber corn and dill relish...16

HUMMUS & PITA house-made hummus, chili oil, feta cheese, kalamata olives, warm pita bread, fresh cut veggies...11

BEEF CARPACCIO parmesan, arugula, white balsamic vinaigrette, capers, truffle crème fraiche, ciabatta crostinis...15

CALAMARI FRITTI breaded calamari, grilled lemon, kalamata olives, peppadew peppers, agrodolce sauce, lemon aioli...15

BRUSCHETTA goat cheese fondue, marinated tomatoes, fresh basil, E.V.O.O., grilled ciabatta...14

COLOSSAL SHRIMP COCKTAIL* poached, chipotle lime cocktail sauce, avocado, cucumber, corn, radish...19

BRUSSELS SPROUTS* smoked bacon, balsamic gastrique, sun dried cherries, maple crème fraiche...15

POTATO GNOCCHI brick oven roasted chicken, roasted garlic, parmesan, garlic cream, gorgonzola, candied walnuts...15

LA PLANCHA SHRIMP AND MUSSELS oven dried tomato, roasted garlic, Fresno chili butter, sherry wine...18

YAYA'S HOUSE BREAD olive tapenade...5

SALADS

GREEK* mixed greens, kalamata olives, cucumber, red onion, tomato, feta, citrus vinaigrette...11

CAESAR chopped romaine, parmesan, herbed croutons, house-made Caesar dressing...12

BEET roasted beets, brick oven baked goat cheese, toasted pistachio, arugula, white balsamic vinaigrette...15

SPINACH* strawberries, blueberries, carrots, pickled red onion, gorgonzola, candied walnuts, cranberry vinaigrette...14

Add... Chicken...6, Colossal Shrimp...9, Salmon...8, Steak...9

SALMON SALAD* spinach and spring mix, feta, tomatoes, cranberries, red onion, spiced walnuts, crispy potato sticks, cranberry vinaigrette...18

CRISPY CHICKEN SALAD buttermilk chicken tenders, egg, tomatoes, mozzarella, artichoke hearts, avocado, honey mustard, white balsamic vinaigrette...17

COBB SALAD* grilled chicken breast, romaine, egg, bacon, tomato, roasted corn, avocado, gorgonzola, buttermilk parmesan dressing...17

SOUPS

HOUSE SOUP* tomato-based chicken and vegetable with wild rice...7

CHEF SOUP D'JOUR inquire through server...8

SANDWICHES

BISTRO BURGER 8oz house ground steak, garlic aioli, lettuce, tomato, onion, cheddar, brioche bun...16
Add thick cut smoked bacon...2

CRISPY CHICKEN CORDON BLEU buttermilk brined, hand-breaded, and fried chicken breast, honey mustard, Swiss cheese, Black Forest Ham, brioche bun...15

BEEF SHORT RIB SANDWICH garlic aioli, chianti demi, bleu cheese, arugula, pickled red onion, brioche bun...18

CALIFORNIA CHICKEN SALAD lemon aioli, roasted chicken, dried cranberries, red onion, celery, avocado, arugula, tomato, bistro bun...14

TUNA MELT ON RYE house made ahi tuna salad, celery, capers, tomatoes, cheddar cheese, pumpernickel rye...15

ROAST TURKEY CLUB garlic aioli, Havarti, thick cut smoked bacon, avocado, lettuce, tomato, bistro bun...15

CAST IRON PRESSED CUBAN whole grain mustard, roast pork loin, ham, house pickles, Swiss cheese, hoagie roll...14

PRIME BEEF AU JUS shaved prime top sirloin, horseradish crème, Swiss cheese, sautéed peppers, onions, mushrooms, hoagie roll...16

MEDITERRANEAN PITA grilled mushrooms, tapenade, hummus, arugula, tomato, feta cheese, Greek pita...12
Add grilled chicken...6

CLASSIC PATTY MELT 8oz ground steak, garlic aioli, caramelized onions and mushrooms, Swiss, pumpernickel rye...16

All sandwiches come with house-made pickles and choice of hand cut French fries, pasta salad or fruit salad.

*Indicates gluten free dishes. Gluten free pasta available upon request, please allow additional preparation time.
All menu items- Consuming raw or undercooked product can lead to a food borne illness.

BRICK OVEN FIRED PIZZAS

PEPPERONI AND SAUSAGE *mixed mushrooms, marinara, oregano, Italian cheese blend...17*

FIGGY PIGGY *garlic oil, black figs, gorgonzola, Italian cheese blend, arugula, prosciutto, truffle oil...19*

SPICY HAWAIIAN *roasted tomato sauce, Italian blend cheese, fresh pineapple, jalapenos, prosciutto, basil...18*

MARGHERITA *oven dried tomatoes, basil, fresh mozzarella, roasted tomato sauce...15*

Gluten Free Crust...3

HOUSE MADE PASTA

ANGEL HAIR POMODORO *fresh tomato, white wine, garlic, shallots, E.V.O.O., basil...17*

CARBONARA *bucatini pasta, pancetta, English peas, parmesan, prosciutto, local pea shoots, egg yolk...23*

FETTUCINI ALFREDO *parmesan butter cream sauce, crispy artichokes, pea shoots...20*

Add Chicken...6, Colossal Shrimp...9, Salmon...8, Steak...9, Scallop...11, Gluten Free Pasta...3

YAYA'S LASAGNA *house made Italian pork and beef sausage, fresh egg noodle, roasted tomato marinara, garlic cream, herbed ricotta, Italian cheese blend...22*

CHEF FEATURES



8oz CENTER CUT FILET* *Chianti demi-glaze, potato puree, gorgonzola butter, asparagus...52*

12oz KC STRIP* *Chimichurri sauce, sautéed spätzle, bacon, garlic, mushrooms and tomatoes, drizzle of Chianti demi...46*

10oz PRIME TOP SIRLOIN *sauce Dianne, potato frites, arugula, tomatoes, red onion, blistered green beans...32*

LAMB T-BONES *Rosemary, Chianti-demi-glaze, balsamic gastrique, warm baby potato salad, asparagus...44*

YAYA'S DOUBLE CUT PORK CHOP* *pork jus, sun dried cherries, creamy corn polenta, crispy brussels sprouts...28*

BEEF SHORT RIBS *Burgundy braised, gorgonzola polenta, apple, arugula, baby carrots, sweet English peas...42*

SCALLOPS & SHRIMP RISOTTO *citrus beurre fondue, balsamic gastrique, peas, corn, tomatoes...43*

PAN SEARED SALMON* *lemon honey mustard glazed, warm baby potato salad, roasted broccoli and grape tomato...29*

RUBY TROUT *smoked, pan seared, arugula, lemon beurre fondue, baby potato, olives, green beans, tomatoes, egg, dill... 30*

BRINED & ROASTED 1/2 CHICKEN* *chicken jus, crispy Yukon potatoes, roasted garlic, olives, caperberries, chilis...27*

DESSERTS

AFFOGATO *Dulce de leche, dark chocolate sauce, vanilla bean ice cream, shortbread cookie, shot of espresso...10*

CHOCOLATE SOUFFLÉ* *(please order with entrée to allow 20 minute preparation time)...15*

CHOCOLATE PHYLLO BROWNIE *chocolate brownie wrapped in phyllo dough, baked, served a la mode...14*

BANANA CUSTARD CAKE *warm caramel rum sauce, caramelized banana, sunflower brittle, crispy mint...12*

CRÈME BRÛLÉE *vanilla bean, turbinado sugar, fresh berries, shortbread cookie...11*

CHEESECAKE *house-made goat cheese cheesecake on pistachio crust, strawberry rhubarb compote...12*

JOIN US FOR HAPPY HOUR

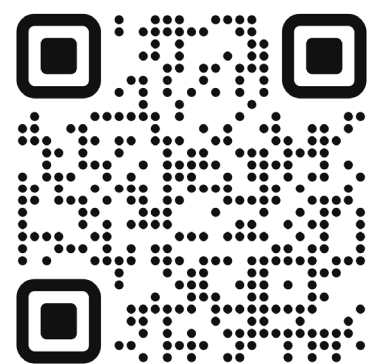
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