



AYARA LUK IS A POP-UP THAI EATERY AND A CULINARY PROJECT OF AYARA THAI.

In Thai, 'luk' means child. Our goal is to adopt our parents' recipes and expand on it with dishes inspired by our experiences as first generation Thai-Americans. Our changing menu is small and curated to feature favorites from Ayara Thai, our take on classic Thai dishes, and environmentally-conscious ingredients. To us, these changes mean infusing our contemporary values with the Thai culinary heritage that we have inherited from our parents.

SMALL LEK \$5

MUAY THAI CHICKEN WINGS

Two whole marinated chicken wings with our Ayara Thai BBQ Sauce - a crowd favorite.

SHRIMP BUTTERFLY

Three whole shrimp marinated in cilantro root pesto, wrapped in wonton skins, and fried to golden perfection. Served with Ahjad sauce.

MOO PING

A pair of grilled pork collar skewers marinated in coconut milk and cilantro root pesto. Served with our spicy tamarind Tigers Cry Sauce.

PAPAYA SUA

Shredded green papaya, carrots, tomatoes, lime, rice vermicelli and long beans mixed traditionally using a mortar and pestle. Topped with peanuts and dried shrimp.



SPICY BEEF SALAD

Grilled beef tri-tip, lemongrass, scallions, shallots, sawtooth coriander, chili, and mint leaves tossed in a lime juice and fish sauce dressing.



TOM KHA CHICKEN SOUP

A bowl of rich coconut soup seasoned with lemongrass, kaffir lime, galangal, lime juice, and chili.



- with chicken and oyster mushrooms

- with mixed mushrooms

MAKE IT A SET

REGULAR \$15

1 SMALL ITEM +
1 LARGE ITEM +
1 DRINK *

PREMIUM \$20

1 SMALL ITEM +
1 LARGE ITEM +
1 BEER OR WINE
OF THE DAY

*Coke, Sprite,
Thai Iced Tea, or Thai Iced Coffee

LARGE YAI \$12

PAD THAI CHICKEN

Thin rice noodles, chinese chives, firm tofu, and organic eggs served with crushed peanuts and beansprouts - an American favorite.

- with all-natural chicken

- with Visoy tofu

PAD SEE EW BEEF

Broad flat rice noodles stir-fried with beef tri-tip, organic eggs and Chinese broccoli in a sweet soy sauce.

SHRIMP PASTE FRIED RICE

Rich tomalley shrimp fat, chili, and organic eggs.

SPICY BASIL PORK BELLY

Thai basil, chili, garlic, carrots, and long beans. Choice of jasmine or brown Rice.

KHAO SOI CHICKEN NOODLE

Antibiotic-free, free-range chicken drumstick braised in curry broth over egg noodles, served with shallots and mustard greens - an award winning recipe.

CHU-CHEE SALMON

Poached salmon fillet glazed with a creamy red curry coconut cream sauce with steamed vegetables. Choice of jasmine or brown rice.

GREEN CURRY BEEF

Tri-Tip simmered in green curry with Thai eggplant, bamboo shoots, green peppercorn, and basil. Choice of jasmine or brown rice.

FARMER'S RED CURRY

Farmers market vegetable in a coconut red curry - ask yourserver about our market selection vegetables of the day. Choice of jasmine or brown rice.

RICE

jasmine rice | 2
brown rice | 3
sticky rice | 3

LUNCH MENU 11 AM - 4 PM

KEY: Choose spice level - Mild/Medium/Spicy Gluten Free Vegetarian Friendly Vegan Friendly