



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

In Thai, 'lük' 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.

## SNACKS

### MUAY THAI CHICKEN WINGS

Three whole marinated chicken wings with our Ayara Thai BBQ Sauce - a crowd favorite. 7

### PORK SATE + TOAST

Five skewers of thinly sliced pork collar, marinated in curry spices. Served with our curry based peanut sate sauce, cucumber sauce, and toasted bread. 10 GF

### SHRIMP BUTTERFLY

Five whole shrimp marinated in cilantro root pesto, wrapped in wonton skins, and fried to golden perfection. Served with Ahjad sauce. 8

### AUTUMN RICE SALAD

Butterfly pea blue jasmine rice, apples, fennel, brussel sprouts, cranberry, carrots coconut flakes, lemongrass, kaffir lime leaves, and dried shrimp flakes. 8 GF

### YUM SARDINE

Japanese sardine glazed with a Thai-spiced tomato sauce and topped with chili, shallots, lemongrass, scallion, coriander, and mint. Vegan option available with tofu. 14 GF

## SOUP

### RUSTIC TOM YUM

Aromatic broth seasoned with lemongrass, kaffir lime, lime juice, and chili. Bowl 7 / Hotpot 12 GF

- with bone-in chicken breast and oyster mushrooms
- with mixed mushrooms GF

### TOM KHA CLAM CHOWDER

Manila clams in a rich coconut soup seasoned with potatoes, celery, lemongrass, kaffir lime, galangal, lime juice, and chili. Bowl 8 / Hotpot 14 GF

## RICE

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

## WOK

### PAD THAI LUK

Thin rice noodles, chinese chives, Visoy tofu and organic eggs stir-fried, served with crushed peanuts - an American favorite.

- with Maine lobster tail and crab meat 19 GF
- with all natural chicken 14 GF
- with Visoy tofu only 13 GF

### DUNGENESS CRAB FRIED RICE

4 ounces of crab meat, organic eggs, onions, and scallions. 19 GF

### TRI-TIP BEEF DRUNKEN NOODLES

Broad rice noodles stir-fried with tomatoes, trumpet mushrooms, onions, carrots, and basil in a chili garlic sauce. 13

### MORNING GLORY PORK BELLY

Water spinach, crispy pork belly, soy bean paste, garlic, and chili in a soy-based sauce. 13

### SHRIMP PRIK KING

Chinese long beans sauteed in a spicy red curry paste. 14 GF

### MINCED CHICKEN BASIL

Thai basil, chili, garlic, carrots, and long beans. 13 Add organic, cage-free fried egg \$2.

### SPICY EGGPLANT

Baby eggplants stuffed with ground chicken and shrimp, deep fried, and topped with a spicy onion and basil sauce. Vegan option available upon request. 14

### FARMER'S MARKET

Assorted vegetables in a soy-based sauce - ask your server about our market selection vegetables of the day. Vegan option available upon request. 10

## SPECIALS

### WHEN TIGERS CRY, "TOMAHAWK!"

32 oz. antibiotic-free, angus Tomahawk steak marinated and grilled medium rare- it will make even the tigers jealous. Served with chive buds, garlic confit, and our spicy-tamarind Tigers Cry Sauce. Serves two. 68

## CURRY

### MASSAMAN CHICKEN

Bone-in chicken breast in a tamarind-yellow curry with baby dutch potatoes, pearl onions, butternut squash, and topped with roasted peanuts.

Choice of jasmine or brown rice. 17 GF

### GREEN CURRY BEEF WITH ROTI

Tri-tip simmered with Thai eggplant, bamboo shoots, green peppercorn, and basil. Served with a flaky roti from the woodfire oven. Choice of jasmine or brown rice. 17

### FARMER'S RED CURRY

Farmers market vegetable in a coconut red curry - ask your server about our market selection vegetables of the day.

Choice of jasmine or brown rice. 12 GF

## WOOD OVEN

### BAKED WHOLE BRANZINO

Whole roasted Branzino stuffed with lemongrass, ginger, garlic, lime and served with vermicelli, fresh vegetables, and our 3-flavored sauce. Available fried upon request. 39 GF

### DUCK AND FIG FLATBREAD

Roasted organic duck breast, mission figs, bacon, mozzarella, ricotta, and arugula. 19

Add organic, cage-free egg. \$2

### THAI BAKED CHICKEN

Mary's antibiotic-free, free-range cornish hen, marinated in curry and coconut milk, served with our Mexi-Thai grilled corn elote. 24 GF

### CLAY POT BAKED PRAWNS

Wood oven baked blue prawns and glass noodles seasoned with ginger, Chinese celery, cilantro root pesto, lardon, and a splash of heavy cream. Served with two sauces. 25

**DINNER MENU**  
**4PM - 10PM**

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