



  @AYARATHAI #AYARATHAI

SEASONAL

Yum Som-O

pomelo Salad with grilled shrimp, pomegranate, Thai chili, fried shallots, coconut flake, toasted peanuts, and fresh greens tossed in a coconut-lime dressing. Vegan option available. 13

Broccoli & Mushrooms

a perfect pairing of broccoli (a hybrid of American and Chinese Broccoli) stir-fried with trumpet mushroom with fish sauce, soy sauce, and garlic. Vegan option available. 9

DESSERTS

Pandan Custard Fruit Fondue

Coconut pandan sangkaya jam with bananas and fruits from our local farmer's market. Ask our servers about today's fruits. 10

Scoop of Ice Cream

Ask our server about our ice-cream of the day 2

DRINKS

Thai Iced Tea 2

Cha Ma Nao (Thai Ice Tea w/Lime) 2

Thai Iced Coffee 2

Saratoga Still Water 4

Saratoga Sparkling Water 4

Fountain Drinks / Unlimited Refill 2

CHOOSE FROM:

- Coke
- Diet Coke
- Sprite
- Seagram's Ginger Ale
- Gold Peak Unsweetened Black Iced Tea

Whole Fresh Coconut 5

Hot Tea (Jasmine, Green, Chrysanthemum, or Ginger) 2

BEERS

Singha (Large 21.3oz) 8

Chang (Small 11.2oz) 5

Singha Beer Tower (85.2oz) 25

WINES

SPARKLING Fausse Piste "Fish Sauce" Muscat | 11/42

ROSÉ Brea Pinot Noir Rosé | 9/37

WHITE Roark Chenin Blanc | 9/37

RED Land of Saint Pinot Noir | 10/38
Lo-Fi Cabernet Franc | 10/38

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

SEASONAL/DRINK/DESSERTS

SNACKS

Muay Thai Wings

Five whole marinated antibiotic-free chicken wings with our BBQ sauce. 10

Baby Back Ribs

4oz of tender Salmon Creek Farm pork ribs, served with street corn on the cob and Tigers Cry sauce. 14

When Tigers Cry, "Tri Tip"

8oz of grilled, marinated tri-tip steak that will make even the tigers jealous. Served with our tamarind Tigers Cry sauce. 11

Moo Ping

Five grilled pork collar skewers marinated in coconut milk and cilantro root pesto. Served with our tamarind Tigers Cry sauce. 10

Chicken Sate

Five skewers of thinly-sliced chicken breast, marinated in Thai spices. Served with our curry-based peanut sate sauce and cucumber sauce. 11

Shrimp Butterfly

Six whole shrimp marinated in cilantro root pesto, wrapped in wontons, and fried to golden perfection. Served with our Ahjad sauce. 10

Ayara's Toast

Six elephant shaped toast topped with a seasoned ground pork and shrimp spread. Served with our Cucumber sauce. 8

Fried Tofu

Seasoned crispy silken tofu. Served with our Ahjad sauce. 7

Veggie Rolls

Six crispy egg rolls stuffed with vegetables, mushrooms, and glass noodles. Served with our sweet and sour sauce. 10

Thai Beef Jerky

8oz tender slices of marinated beef, lightly seasoned and deep-fried. Served with our Tigers Cry sauce. 10

Fresh Spring Rolls

Green leaf, carrots, cucumber, alfalfa sprouts, egg noodles, and sweet basil leaves delicately wrapped in rice paper with a choice of shrimp or tofu. Served cold with our Peanut Sauce. 8

SPECIALS

Thai BBQ Cornish Hen

Mary's antibiotic-free, free-range cornish hen, marinated in curry and coconut milk, served with our street corn on the cob and rice. 24

When Tigers Cry, "TOMAHAWK!"

32oz bone-in ribeye steak grilled medium rare. Served with our tamarind Tigers Cry Sauce and rice. Great family-style dish for 2-4 people. 69

Whole Fried Branzino

Whole fried mediterranean seabass. Served with vermicelli, fresh veggies, herbs, and our 3-flavor and chili-lime sauce. 39

SALADS

Classic Papaya Salad

Shredded green papaya, tomatoes, carrots, and long beans mixed traditionally using a wooden mortar and pestle. Topped with peanuts and dried shrimp. Plain | 10 / Grilled Shrimp | 12

Spicy Beef Salad

Grilled tri-tip beef, lemongrass, scallions, shallots, sawtooth coriander, basil, mint, and Thai chili in a lime juice - fish sauce dressing. For the street-food version, ask or the Nam Tok "waterfall" version with roasted chili and toasted rice powder. 12

Glass Noodle Salad

Delicately mixed glass noodles with ground pork, shrimp, shallots, fresh chili, cilantro, lime juice and chili paste. 11

Laab Duck

Roasted duck breast, lemongrass, sawtooth coriander, scallions, shallots, lime, roasted chili, and toasted rice. 16

Minced Laab

Minced chicken or pork, lemongrass, sawtooth coriander, scallions, shallots, lime, roasted chili, and toasted rice. 11

SOUPS

Tom Yum

Aromatic broth seasoned with lemongrass, kaffir lime, lime juice, and chili.

Bowl 7 / Hotpot 12
with Chicken Breast & Oyster Mushroom
with Mixed Mushroom

Bowl 8 / Hotpot 13
with Shrimp & Oyster Mushroom

Tom Kha

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

Bowl 7 / Hotpot 12
with Chicken Breast & Oyster Mushroom
with Mixed Mushroom

Bowl 8 / Hotpot 13
with Shrimp & Oyster Mushroom

Not your Mama's Wonton Soup

Minced black truffles, shrimp and chicken stuffed wontons, white meat chicken, and baby bok in a clear seasoned broth. 13

Seafood Soup

A spicy lemongrass broth of spotted prawns, scallops, calamari, mussels, and salmon, served in a flaming pot. 24

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SNACK/SALAD/SOUP/SPECIALS

NOODLES

The Original Pad Thai

Thin rice noodles, tofu, chives, peanuts, and organic eggs served with peanuts. With chicken, tofu only, veggies, or shrimp (additional \$2). 13

Pad See Ew

Broad flat rice noodles, organic eggs, garlic and Chinese Broccoli in a sweet soy sauce. Choice of chicken, beef, tofu, veggies, or shrimp (additional \$2). 13

Drunken Noodles

Broad flat rice noodles, tomatoes, trumpet mushrooms, onions, carrots, and basil in a chili garlic sauce. Choice of chicken, beef, tofu, veggies, or shrimp (additional \$2). 13

Rad Na

Broad flat rice noodles stir-fried in a soy sauce, topped with Chinese Broccoli and black bean gravy sauce. Choice of chicken, beef, tofu, veggies, or shrimp (additional \$2). 14

Pad Woon Sen

Glass noodle stir-fried with organic eggs, onions, tomatoes, carrots, trumpet mushroom and napa. Choice of chicken, beef, tofu, veggies, or shrimp (additional \$2) 14

RICE

Ayara Fried Rice

Organic eggs, carrots, peas, white onions, and scallion with choice of chicken, beef, tofu, veggies, or shrimp (additional \$2). 13

Shrimp Paste Fried Rice

Rich tomalley shrimp fat, chili, and organic eggs. 15

Spicy Basil Fried Rice

Basil, chili, long beans, and carrots. Choice of chicken, beef, tofu, veggies, or shrimp (additional \$2). / Insiders like it best with ground chicken. 13

Dungeness Crab Fried Rice

3 ounce of fresh crab meat, organic eggs, onions, and scallions. 18

Pineapple Rice

Fried rice consisting of chicken, shrimp, pineapples, cashew, raisins, bell peppers, carrots, onions, and scallions seasoned with curry powder and tomato-chili sauce. Served in a pineapple shell. 16

Jasmine Rice - 2 Brown Rice - 3 Sticky Rice - 3

EAT YOUR VEGGIES

Chinese Broccoli in a garlic soy sauce with dried whole chili 9 

Water Spinach & Snow Peas in a garlic soy bean sauce 9 

Brussel Sprouts & Cauliflower with cilantro pesto 9 

Kale & Green Bean in a spicy basil-chili sauce 9   

Add chicken, beef, or tofu 2

Add crispy pork belly or shrimp 4

WOK

Spicy Basil

Thai basil, chili, garlic, carrots, and long bean. Choice of crispy pork belly, chicken, beef, tofu, veggies, or shrimp (additional \$2). / Insiders like it best with ground chicken or crispy pork belly, topped with an organic cage-free fried egg \$2. Eaten with rice. 13

Stuffed Eggplants

Baby eggplants stuffed with ground chicken and shrimp, in a spicy onion and basil sauce. Eaten with rice. 14

Prik King

Long beans and carrots sauteed in a sweet red curry paste. Choice of chicken, beef, tofu, veggies, or shrimp (additional \$2). Eaten with rice. 13

Kra Tiem

Means garlic in Thai. Choice of chicken, beef, tofu, or shrimp stir-fried with garlic, black pepper, and cilantro root. Eaten with rice. 14

Ginger

Fresh ginger, wood ear mushrooms, carrots, onions, and snowpeas. Choice of chicken, beef, tofu, or shrimp (additional \$2). Eaten with rice. 13

Cashew Nut

Cashew nut, wood ear mushrooms, carrots, and onions. Choice of chicken, beef, tofu, or shrimp (additional \$2). Eaten with rice. 13

Thai Sweet & Sour

Fresh pineapples, tomatoes, onions, cucumber, and bell peppers. Choice of chicken, beef, crispy pork belly, veggies, tofu, or shrimp (extra \$2). Eaten with rice. 13

Kai Jeaw Omelet

Thai-style omelet made of organic cage-free eggs and scallions. Plain 8 | Pork or Chicken 9 | Shrimp or Crab 11

CURRY

Khao Soi

Our mom's Northern Thai dish. Antibiotic-free, free-range chicken drumsticks braised in curry broth over egg noodle, served with shallots and mustard green - an award winning recipe. 15

Green Curry

Coconut curry made of fresh chili curry paste, Thai eggplants, bamboo and basil. Choice of chicken, beef, tofu, veggies, or shrimp (additional \$2). Eaten with rice. 14

Red Curry

Coconut curry made of roasted chili curry paste, Thai eggplants, bamboo and basil. Choice of chicken, beef, tofu, veggies, or shrimp (additional \$2). Eaten with rice. 14

Massaman Curry

Coconut curry made of yellow curry, baby dutch potatoes, pearl onions, butternut squash, and topped with peanuts. Choice of chicken, beef, tofu, veggies, or shrimp (additional \$2). Eaten with rice. 14

Panang Curry

Rich red curry, peas, carrots, coconut milk, and kaffir lime leaves. Choice of chicken, beef, tofu, veggies, or shrimp (additional \$2). Eaten with rice. 15

Chu-Chee Salmon

Poached Salmon fillet glazed with a creamy red curry coconut sauce with steamed veggies. Eaten with rice. 16

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NOODLES/RICE/WOK/CURRY

LUNCH SET

FROM 11AM-4PM DAILY

REGULAR



PREMIUM



SMALL LEK

Muay Thai Chicken Wings

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

Veggie Rolls

Cabbage, carrots, shitake mushrooms, and glass noodles wrapped in a crispy egg roll shell. Three pieces served with sweet and sour sauce.

Shrimp Butterfly

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

When Tigers Cry

4oz of grilled, marinated tri-tip steak. Served with our Tigers Cry sauce.

Papaya Salad

Shredded green papaya, carrots, tomatoes, lime, 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

"Food is more delicious when shared with those you love!"

Anna Asapahu | Owner/Chef

LARGE YAI

Pad Thai

Thai rice noodles, visoy tofu, chinese chives and organic eggs served with crushed peanuts and beansprouts -an American favorite. Choice of chicken, tofu only, or vegetables.

Pad See Ew

Broad flat rice noodles, organic eggs, garlic and Chinese Broccoli in a sweet soy sauce. Choice of chicken, beef, tofu, or vegetables.

Ayara Fried Rice

Organic eggs, carrots, peas, white onions, and scallion with choice of chicken, beef, tofu or veggies.

Chinese Broccoli Pork Belly

Crispy pork belly and chinese broccoli in a garlic soy sauce with dried whole chili. Choice or jasmine or brown rice.

Minced Chicken Basil

Antibiotic-free ground chicken, Thai basil, chili, garlic, carrots, and long beans. 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 your server about our market selection vegetables of the day. Choice of jasmine or brown rice.

Khao Soi Chicken Noodle

Our mom's Northern Thai dish. Antibiotic-free, free-range chicken drumstick braised in curry broth over egg noodle, served with shallots and mustard green - an award winning recipe.

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

LUNCH SET