Marketplace

Ayara Thai Sauce 9 / BOTTLE
Thai Peanut Sauce, When Tigers Cry Sauce, Thai BBQ Sauce, Thai Chili-Lime Sauce, Creamy House Dressing, Pad Thai Sauce

Thai Curry Kit 17
Includes Ayara Green Curry paste, Ayara Red Curry paste, coconut milk, fish sauce, and palm sugar. Requires meat and veggies.

Pad Thai Kit 16
Includes Pad Thai sauce, rice noodles, shrimp paste, pickled radish, paprika, crushed peanuts, and roasted chili powder. Requires meat, tofu, egg, oil, garlic, bean sprouts, Chinese chives, lime, and cilantro.

Tom Yum/Kha Soup Kit 16
Includes coconut milk, fish sauce, chili paste, Thai chili, lemongrass, galangal, and makrut lime leaves. Requires meat, mushrooms, lime, and cilantro.

Makrut Lime Margarita
tequila, Cointreau, makrut lime syrup, lime, and Tajin rim 12

Drinks

Thai Iced Tea 4
Cha Ma Nao 4
Thai Iced Tea with Lime
Whole Fresh Coconut 6
Fentiman’s Rose Sparkling Lemonade 4
Saratoga Still / Sparkling Water 4
Fountain Drinks 3
Coke / Diet Coke / Sprite / Seagram’s Ginger Ale / Gold Beak Unsweetened Black Iced Tea
Thai Iced Tea Gallon 20
Cha Ma Nao Gallon 20

BEERS
Singha 21 oz. 10 / BOTTLE
Singha 11 oz. 6 / BOTTLE
Chang 11 oz. 7 / BOTTLE

WINES
Rosé Scribe Una Lou (canned) 12
White Hammerling “Point Break” Rousanne Blend, 2022 14 | 35
Oríxe Sotelo “Nebola” Arinto Blend, 2022 16 | 40
Red Two Shepherds Carignan, 2020 15 | 37
Gail Barbera, 2021 20 | 50

corkage fee $20

Desserts

Thai Tea Flan GF
8
Soft Thai Tea custard with bitter caramel.

Passionfruit Chocolate
14
Devil’s Food Cake, Kad Kokoa Thai dark chocolate mousse, passionfruit-coconut gelée, cocoa nib rocher.
cake fee $20/cake

KEY
Choose Spice Level – Mild/Medium/Spicy  GF Gluten Free  Vegetarian Friendly  Vegan Friendly  Vegetarian or Vegan by Request

20% service charge for parties of 6 or more

MARKETPLACE, DESSERTS, AND DRINKS
Snacks

Muay Thai Wings 12
Five whole marinated antibiotic-free chicken wings with our BBQ sauce.

Baby Back Ribs 15
7 oz. of tender Salmon Creek Farm pork ribs, served with street-style corn on the cob and Tigers Cry sauce.

Thai Beef Jerky 12
7 oz. of sliced marinated beef, lightly seasoned and deep-fried. Served with our Tigers Cry sauce.

Fried Tofu GF 9
Seasoned crispy silken tofu dusted with laab powder. Served with our Ahjad sauce.

Shrimp Butterfly 13
Six whole shrimp marinated in cilantro root sahm kler paste, wrapped in wontons, and fried to golden perfection. Served with our Ahjad sauce.

Ayara’s Toast 11
Six elephant-shaped toasts topped with a seasoned ground pork and shrimp spread. Served with our cucumber sauce.

Chicken Sate GF 14
Five skewers of thinly-sliced chicken breast, marinated in Thai spices. Served with our curry-based peanut sate sauce and cucumber sauce.

Veggie Rolls 🔸 12
Six crispy egg rolls stuffed with vegetables, mushrooms, and glass noodles. Served with our sweet and sour sauce.

When Tigers Cry Tri Tip 15
7 oz. of grilled, marinated tri-tip steak that will make even the tigers jealous. Served with our tamarind Tigers Cry sauce.

Crispy Calamari 13
Cornmeal-crusted fried calamari rings topped with grated salted duck egg, fried garlic, and laab powder.

Salads

Classic Papaya Salad 🍅 12 Plain | 16 Grilled Shrimp
Shredded green papaya, tomatoes, carrots, and long beans mixed traditionally using a wooden mortar and pestle. Topped with peanuts and dried shrimp.

Spicy Beef Salad 🍅 🍅 16
Grilled tri-tip beef, lemongrass, scallion, shallots, sawtooth coriander, basil, mint, and Thai chili in a lime juice-fish sauce dressing. For the street-food version, ask for the Nam Tok “waterfall” version with roasted chili and toasted rice powder.

Glass Noodle Salad 🍅 🍅 13
Delicately mixed glass noodles with ground pork, shrimp, shallots, fresh chili, cilantro, lime juice, and chili paste.

Laab Duck 🍅 🍅 18
Roasted duck breast, sawtooth coriander, scallions, shallots, lime, roasted chili, and toasted rice. Served with fresh lettuce and herbs.

Minced Laab 🍅 🍅 13
Minced chicken or pork, sawtooth coriander, scallions, shallots, lime, roasted chili, and toasted rice. Served with fresh lettuce and herbs.

Soups

Tom Yum 🍅 🍅 8
with Chicken Breast & Oyster Mushroom 12 | 12 Hotpot
with Mixed Mushrooms 8 | 12 Hotpot
with Shrimp & Oyster Mushrooms 11 | 15 Hotpot
Aromatic broth seasoned with lemongrass, makrut leaves, lime juice, and chili.

Tom Kha 🍅 🍅 8
with Chicken Breast & Oyster Mushroom 12 | 12 Hotpot
with Mixed Mushrooms 8 | 12 Hotpot
with Shrimp & Oyster Mushrooms 11 | 15 Hotpot
A rich coconut soup with lemongrass, makrut leaves, galangal, lime juice, and chili.

Not Your Mama’s Wonton Soup 16
Minced black truffles, shrimp and chicken stuffed wontons, white meat chicken, and baby bok choy in a clear seasoned broth.

Seasonal

Whole Fried Branzino GF 48
2 lbs. fresh whole fried Mediterranean sea bass. Served with vermicelli, fresh veggies, herbs, and our 3-flavor and chili-lime sauce.

Lobster Pad Thai GF 38
Our most popular noodle with a seasonal spin. 7 oz. wild-caught warm water lobster tail, crab meat, and thinly sliced green apples.

Blue Crab Fried Rice GF 29
4 oz. crab meat, organic eggs, onions, and scallions.

KEY 🍅 Choose Spice Level – Mild/Medium/Spicy GF Gluten Free 🔴 Vegetarian Friendly 🔵 Vegan Friendly 🌀 Vegetarian or Vegan by Request

SNACKS, SALAD, SOUPS AND SPECIALS
## Noodles
Choice of chicken, tofu only, vegetables, or shrimp (additional $4)

- **The Original Pad Thai GF** 17
  Thai rice noodle, Visoy tofu, Chinese chives and organic eggs served with crushed peanuts and beansprouts.
- **Pad See Ew** 16
  Broad flat rice noodle, organic eggs, garlic and Chinese broccoli in a sweet soy sauce.
- **Drunken Noodles GF** 16
  Broad flat rice noodle, tomatoes, trumpet mushrooms, onions, carrots, and basil in a chili garlic sauce.
- **Rad Na** 18
  Broad flat rice noodle stir-fried in a soy sauce, topped with Chinese broccoli and black bean gravy sauce.
- **Pad Woon Sen** 15
  Glass noodle stir-fried with organic eggs, onions, tomatoes, carrots, trumpet mushrooms, and napa.

## Rice

- **Ayara Fried Rice** 16
  Organic eggs, carrots, peas, white onions, and scallions with choice of chicken, beef, tofu, veggies, or shrimp (additional $4).
- **Shrimp Paste Fried Rice GF** 20
  Rich tomalley shrimp fat, chili, and organic eggs.
- **Spicy Basil Fried Rice GF** 16
  Basil, chili, long beans, and carrots. Choice of chicken, beef, tofu, veggies, or shrimp (additional $4). / Insiders like it best with ground chicken.
- **Pineapple Rice** 17
  Fried rice with chicken, shrimp, pineapples, cashew, raisins, bell peppers, carrots, onions, and scallions seasoned with curry powder and tomato-chili sauce.

- **Jasmine Rice** 3
- **Brown Rice** 3
- **Sticky Rice** 4

## Veggies
Add chicken, beef, or tofu (additional $2)
Add crispy pork belly (additional $4)
Add shrimp (additional $8)

- **Chinese Broccoli** 10
  in a garlic soy sauce with dried whole chili.
- **Brussel Sprouts & Cauliflower GF** 10
  with cilantro root sam khler paste.
- **Kale & Green Bean GF** 10
  in a spicy basil-chili sauce.
- **Baby Bok Choy** 10
  in garlic soy sauce.

## Wok
Served with choice of jasmine or brown rice

- **Spicy Basil GF** 15
  Thai basil, chili, garlic, carrots, and long bean. Choice of crispy pork belly, chicken, beef, tofu, veggies, or shrimp (additional $4). / Insiders like it best with ground chicken or crispy pork belly, topped with an organic cage-free fried egg ($2).
- **Kai Jeaw Omelet GF**
  Thai-style omelet made with organic cage-free eggs and scallions.
  - **Plain** 12
  - **Pork or Chicken** 13
  - **Shrimp or Crab** 16

## Curry
Served with choice of jasmine or brown rice

- **Khao Soi** 17
  Our mom's northern Thai dish. Antibiotic-free, free-range chicken drumsticks braised in curry broth over egg noodle, served with shallots and mustard greens — an award-winning recipe. Not served with rice.
- **Green Curry GF** 15
  Coconut curry made of fresh chili curry paste, Thai eggplants, bamboo and basil. Choice of chicken, beef, tofu, veggies, or shrimp (additional $4).
- **Red Curry GF** 15
  Coconut curry made with roasted chili curry paste, Thai eggplants, bamboo and basil. Choice of chicken, beef, tofu, veggies, or shrimp (additional $4).
- **Panang Curry GF** 17
  Rich red curry, peas, carrots, coconut milk, and kaffir lime leaves. Choice of chicken, beef, tofu, veggies, or shrimp (additional $4).
- **Massaman Curry GF** 16
  Coconut curry made with yellow curry, baby dutch potatoes, pearl onions, butternut squash, and topped with peanuts. Choice of chicken, beef, tofu, veggies, or shrimp (additional $4).
- **Chu-Chee Salmon GF** 19
  Poached salmon fillet glazed with a creamy red curry coconut sauce accompanied by steamed veggies.

## Key
- **GF** Gluten Free
- **Vegetarian Friendly**
- **Vegan Friendly**
- **Vegetarian or Vegan by Request**

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### Noodles, Rice, Wok, and Curry
# Lunch Set

From 11 a.m. - 4 p.m. Daily

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## Regular

<table>
<thead>
<tr>
<th>Small + Large + Drink*</th>
<th>20</th>
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<tbody>
<tr>
<td>*any non-alcoholic drink except fresh coconut</td>
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## Premium

| Small + Large + Singha Beer (11 oz.) | 23 |

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## Small Lek

- **Muay Thai Chicken Wings**
  - Two whole marinated chicken wings with our Ayara Thai BBQ Sauce — a crowd favorite.

- **Vegetable Rolls**
  - Cabbage, carrots, shitake mushrooms, and glass noodles wrapped in a crispy egg roll shell. Two pieces served with sweet and sour sauce.

- **Spicy Beef Salad**
  - Grilled beef tri-tip, lemongrass, scallions, shallots, sawtooth corinader, chili, and mint leaves tossed in a lime - fish sauce dressing

- **Shrimp Butterfly**
  - Three whole shrimp marinated in a cilantro root sahm kler paste, wrapped in wonton skins, and fried to golden perfection. Served with Ahjad 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.

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

- **Tom Kha Chicken Soup**
  - A bowl of rich coconut soup seasoned with lemongrass, makrut lime leaves, galangal, lime juice, and chili.
  - *with Chicken & Oyster Mushrooms with Mixed Mushrooms*

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## Large Yai

- **Pad Thai**
  - Thai rice noodles, Visory tofu, Chinese chives, and organic eggs served with crushed peanuts and bean sprouts. 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 of 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**
  - Farmer’s Market vegetables in a coconut red curry. 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 greens — an award-winning recipe.

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**KEY**

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- GF Gluten Free
- 🌿 Vegetarian Friendly
- ❤️ Vegan Friendly
- 👉 Vegetarian or Vegan by Request