



# 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.

## SNACKS

### MUAY THAI CHICKEN WINGS

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

### FRIED TOFU BITES

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

### SHRIMP BUTTERFLY

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

### KUROBUTA BABY BACK RIBS

4 oz of tender Snake River heritage pork ribs, marinated in cilantro root pesto and served with a street corn on the cob and Tigers Cry Sauce. 14

### LAAB DUCK

Roasted duck breast, lemongrass, sawtooth coriander, scallions, shallots, lime, roasted chilli, and toasted rice. 14

### YUM SOM-O

Pomelo salad with poached shrimp, fried shallots, coconut flakes, peanuts, and cilantro. Vegan option available. 12

### LON CURRY DIP

Galangal, chili, curry paste, coconut milk, and shrimp served with steamed pumpkin and fresh vegetables. 10

## SOUP

### RUSTIC TOM YUM

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

- with shrimp and oyster mushrooms
- with chicken breast and oyster mushrooms
- with mixed mushrooms

### 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. 14

### SPICY SEAFOOD HOTPOT

A spicy lemongrass broth of shrimp, scallops, calamari, mussels, and salmon, served in a flaming pot. 25

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

## WOK

### PAD THAI LUK

Thin rice noodles, tofu, and organic eggs served with peanuts.

- with Maine lobster tail and crab meat 19
- with chicken, shrimp, or tofu only 14

### DUNGENESS CRAB FRIED RICE

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

### DRUNKEN NOODLES

Broad rice noodles, tomatoes, trumpet mushrooms, onions, carrots, and basil in a chili garlic sauce. Choice of chicken, shrimp, beef, or tofu. 14

### 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, in a spicy onion and basil sauce. Vegan option available. 14

### 'EAT YOUR VEGGIES!'

- Brussel sprouts and cauliflower with cilantro pesto. 9
- Water spinach and snow peas in garlic soy sauce. 9
- Kale and green beans in spicy basil-chili sauce. 9

\*add tofu, beef, ground chicken, or sliced chicken 2

\*add crispy pork belly or shrimp 4

## SPECIALS

### WHEN TIGERS CRY, "TOMAHAWK!"

32 oz. antibiotic-free, bone-in ribeye steak grilled medium rare. Served our spicy-tamarind Tigers Cry Sauce. Serves two. 68

### KHAO MAN GAI

Mary's antibiotic free, free-range whole Cornish hen poached and served with rice steamed in chicken broth, garlic, and ginger.

Made with our family's secret chili-garlic sauce and a refreshing palate cleansing cup of chicken broth. 18

## CURRY

### KHAO SOI CHICKEN NOODLE

Antibiotic-free, free-range chicken drumsticks braised in curry broth over egg noodle, served with shallots and mustard green - an award winning recipe. 17

### MASSAMAN CHICKEN

Chicken breast in a yellow curry with baby dutch potatoes, pearl onions, butternut squash, and topped with roasted peanuts.

Choice of jasmine or brown rice. 17

### PANANG PRAWNS

Rich red curry with wild California prawns, peas, carrots, and kaffir lime leaves. 19

### 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

## WOOD OVEN

### BAKED WHOLE BRANZINO

Mediterranean sea bass stuffed with lemongrass, ginger, garlic, lime and served with vermicelli, fresh vegetables, and our 3-flavored sauce. Available fried upon request. 39

### DUCK BURRATA FLATBREAD

Roasted organic duck breast, burrata cheese, spicy hoisin sauce, arugula, and pomegranate. 16

### CLAY POT BAKED PRAWNS

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

DINNER MENU 4 PM - 10 PM

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