

Appetizer

BBQ Pork Tender | หมูย่าง\$14
Grilled marinated pork served with spicy 'jaew' sauce.

BBQ Beef Tender | เนื้อย่าง\$16
Grilled marinated beef served with spicy 'jaew' sauce.

Satay Chicken (4 skewers) | ไก่เสียบไม้ GF.....\$10
Grilled chicken skewers served with peanut sauce and cucumber relish.

Steamed Dumplings (4 pieces) | ขนมนึ่ง\$8
Steamed chicken mixed with shrimp dumpling served with soy dipping sauce.

Spring Rolls (5 rolls) | ปอเปี๊ยะทอด VG.....\$8
Deep fried vegetable rolls served with sweet chili sauce.

Crab Rolls (5 pieces) | หอยจ๊อ.....\$10
Deep fried ground chicken mixed with crabmeat, wrapped with tofu skin, and served with sweet & tangy plum sauce.

Fried Tofu | เต้าหู้ทอด VG.....\$8
Crispy fried tofu, served with sweet chili & peanut sauce.

Shrimp in the Blanket (4 rolls) | กุ้งห่มผ้า ..\$10
Deep fried whole shrimp and ground chicken rolls, and served with sweet & tangy plum sauce.

Chive Cakes (8 pieces) | กุยช่ายทอด VG.....\$8
Deep fried chive (gluten free) cakes served with house soy dipping sauce.



E-Sarn Sausage



Chive Dumpling



BBQ Pork Tender

Steamed Mussels | หอยแมลงภู่อบ GF.....\$12
New Zealand mussels, garlic, onion, basil, and served with Ayada's signature spicy seafood sauce.

E-Sarn Sausage | ไส้กรอกอีสาน GF.....\$12
North-Eastern Thai style sour pork sausage served with ginger, chili, red onion, and peanuts on the side.

Northern Thai Sausage | ไส้จั่ว GF.....\$12
Northern Thai style pork sausage seasoned with Thai herbs served with ginger, chili, red onion, and peanuts on the side.

Fish Cake (7 pieces) | ทอดมันปลา GF.....\$12
Curried fish cake served with cucumber and peanut relish.

Fried Calamari | หมึกทอด.....\$12
Battered fried calamari served with sweet chili sauce.

Chicken Wings (6 wings) | ปีกไก่ทอด.....\$9
Fried Chicken wings served with sweet chili sauce.

Fried Taro | เผือกทอด VG.....\$10
Served with crushed peanut sweet chili sauce.



Raw Shrimp Salad

Soup

Tom Yum | ต้มยำกุ้ง GF
Small (serve 1-2).....\$8
Large (serve 3-4)\$14
Hot and sour soup with shrimp, mushroom, and onion, lemongrass, galangal.

Tom Kha Soup | ต้มข่าไก่ GF.....
Small (serve 1-2).....\$8
Large (serve 3-4)\$13
Coconut milk based soup with chicken, mushroom and galangal.

Seafood Tom Yum | ต้มยำทะเล GF.....\$18
Hot and sour soup with shrimp, squid, mussels, mushroom, lemongrass, onion, and galangal.

Salad

Thai Green Salad | สลัดผัก GF.....\$9
Lettuce, onion, carrots, tomato, cucumber, fried tofu, served with peanut dressing.

Papaya Salad | ส้มตำไทย GF.....\$11
Shredded green papaya, long beans, tomatoes, peanuts, dried shrimp powder, seasoned with Thai chili, fish sauce, lime juice, and palm sugar.

Seafood Papaya Salad | ส้มตำทะเล GF.....\$15
Shredded green papaya, shrimp, squid, mussels, long beans, tomatoes, dried shrimp powder, seasoned with Thai chili, fish sauce, lime juice, and palm sugar.

BBQ Pork/Beef Salad | หมู/เนื้อย่าง
Pork.....\$15
Beef.....\$17
Grilled pork or beef, seasoned with lime juice, dried chili, rice toasted powder, red onion, scallion, cilantro, and mint.

Larb | ลาบ GF.....\$14
Ground chicken or pork, seasoned with lime juice, dried chili, toasted rice powder, red onion, scallion, cilantro, and mint.

Raw Shrimp Salad | กุ้งแช่น้ำปลา GF.....\$14
Raw shrimp served with bitter melon, fresh garlic, and topped with Ayada's signature spicy seafood sauce.

Crispy Duck Salad | ยำเป็ดกรอบ GF.....\$25
Fried crispy duck with mango, pineapple, cashew nuts, red onion, scallion, cilantro, seasoned with chili paste, lime juice, fish sauce, and sugar.

Seafood Mango Salad | ยำมะม่วงทะเล GF.....\$15
A green mango salad with shrimp, squid, mussels, cashew nuts, scallion, red onion, cilantro, seasoned with chili, lime juice, fish sauce, and sugar.

Crispy Watercress Salad | ยำผักบุ้งกรอบ\$18
Battered-fry watercress, tossed with shrimp, squid, ground chicken, cashew nuts, scallion, red onion, cilantro, seasoned with chili, lime juice, fish sauce, and sugar.

Crispy Catfish Salad | ยำปลาดุกฟู GF.....\$18
Deep-fried flaked catfish with shredded green mango, cashew nuts, seasoned with chili, lime juices, fish sauce, and sugar.



Crispy Catfish Salad

À La Carte

*Choice of Protein:

Chicken, pork, tofu, or vegetable.....No Additional
Beef, shrimp, crispy pork, or mock duck.....\$3 Additional
Seafood combo (Shrimp, squid, and mussels) \$5 Additional
Each order served with one (1) serving of steamed jasmine rice.

Chinese Broccoli | ผักคะน้า\$14
Sautéed Chinese broccoli with choice of protein*, garlic, and oyster sauce.

*****Recommend Crispy Pork**.....\$17

Chinese Eggplant | ผักมะเขือยาว\$14
Sautéed Chinese eggplant with choice of protein*, garlic, chili, and Thai basil.

Prik Khing | ผักพริกขิง.....\$14
Sautéed string beans with choice of protein* and prik khing curry paste.

Pad Khee Mao | ผักชีมา.....\$14
Sautéed mixed vegetable and choice of protein* with spicy chili sauce.

Pad Ka Prow | ผักกะเพรา\$14
Sautéed choice of protein with spicy Thai basil sauce and long hot chili.

Frog Legs Basil | ผักกะเพราขา\$18
Sautéed frog legs with basil sauce and long hot chili.

Duck Basil | ผักกะเพราเป็ด\$25
Sautéed crispy duck with basil sauce and long hot chili.

Pad Khing | ผักขิงสด.....\$14
Sautéed choice of protein* with fresh ginger, mushroom, long hot chili, onion, and scallion.

Pad Cashew Nut | ผักเม็ดมะม่วง.....\$14
Sautéed choice of protein* with cashew nuts, chili paste, onion, long hot chili, and carrots.

Pad Garlic and Pepper | ผักกระเทียมพริกไทย \$14
Sautéed choice of protein* with garlic and pepper sauce, served with Sriracha sauce.

Pad Spicy Catfish | ปลาดุกผัดเผ็ด\$15
Sautéed sliced catfish, eggplant, fingerroot, and long hot chili, in a spicy curry sauce.



Duck Basil

GF Gluten Free VG Vegan

Spicy level made to order request: Mild | Medium | Spicy | Thai Spicy

Noodles

*Choice of Protein:

Chicken, pork, tofu, or vegetable..... No Additional Charge.
Beef, shrimp, crispy pork, or mock duck..... \$3 Additional
Seafood combo (Shrimp, squid, and mussels)..... \$5 Additional
Each order served with one (1) serving of steamed jasmine rice.

Pad Thai | ผัดไทย GF.....\$13
Sautéed thin rice noodles with choice of protein*, bean sprout, egg, scallion, and crushed peanuts.

Pad See Ew | ผัดซีอิ้ว.....\$13
Sautéed broad noodles with choice of protein*, Chinese broccoli, egg, and black soy sauce.

Drunken Noodle | ก๋วยเตี๋ยวซีเมา.....\$13
Sautéed broad noodles with choice of protein*, spicy basil sauce, mixed vegetable, and egg.

Pad Kua Gai | ก๋วยเตี๋ยวคั่วไก่.....\$15
Sautéed broad noodles with chicken, squid, and egg, served with Sriracha sauce.

Tom Yum Noodle Soup | ก๋วยเตี๋ยวต้มยำ.....\$15
Thin rice noodles in tom yum soup, shrimp, squid, fish balls, scallion, and cilantro.

Fried Rice

Thai Fried Rice | ข้าวผัด.....\$13
Choice of protein*, onion, tomatoes, carrots, and egg.

Basil Fried Rice | ข้าวผัดกะเพรา.....\$13
Choice of protein*, Thai basil, long hot chili, and egg.

Pineapple Fried Rice | ข้าวผัดสับปะรด.....\$14
Choice of protein*, pineapple, cashew nuts, onion, and egg.

Thai Sausage Fried Rice | ข้าวผัดกุนเชียง.....\$16
Thai sausage, Chinese broccoli and egg

Crab Meat Fried Rice | ข้าวผัดปู.....\$17
Crab meat, scallion, and egg.

Shrimp Paste Fried Rice | ข้าวคลุกกะปิ.....\$15
With Sweet pork, shrimp, egg, mango, red onion, green mango, and chili on the side.



Rib Eye Steak with Prik Khing



Chinese Broccoli with Crispy Pork

Curry

*Choice of Protein:

Chicken, pork, tofu, or vegetable..... No Additional Charge
Beef, shrimp, crispy pork, or mock duck..... \$3 Additional
Seafood combo (Shrimp, squid, and mussels)..... \$5 Additional
Each order served with one (1) serving of steamed jasmine rice.

Crispy Duck Panang Curry | แกงพะเนียงเปิด GF..\$25
Crispy duck in a coconut milk based panang curry.

Kang Som 'Sour' Curry | แกงส้มผักคราม GF...\$15
Non-coconut milk based curry with shrimp and mixed vegetable, seasoned with tangy tamarind paste.

Kang Pa 'Jungle' Curry | แกงป่า GF.....\$15
Non-coconut milk based curry with mixed vegetable, choice of protein*, and Thai herbs.

Red Curry | แกงแดง GF.....\$15
A red chili-coconut milk based curry with choice of protein*, string bean, bambooshoot, carrots, and basil.

Green Curry | แกงเขียวหวาน GF.....\$15
A green chili-coconut milk based curry with choice of protein*, string bean, bambooshoot, carrots, and basil.

Panang Curry | แกงพะเนียง GF.....\$14
A coconut milk based, variant of aromatic red curry with choice of protein*.

Massaman Curry | แกงมัสมั่น GF.....\$15
A coconut milk based curry prepared with fragrant spices, choice of protein*, potatoes, onion, and peanuts.



Crispy Duck Panang Curry

Ayada's Specialty

Fish Basil | ปลาทอดกะเพรา.....\$32
Fried whole filleted red snapper topped with basil sauce, long hot chili, and mushroom.

Fish with Mango Salad | ปลาทอดย่านมวง..\$32
Fried red snapper topped with green mango salad, green onion, scallion, and cilantro.

Fish with Papaya Salad | ปลาทอดส้มตำ.....\$32
Fried red snapper topped with green papaya salad, dried shrimp powder, peanuts, long beans, and tomatoes.

Fish with Sweet Chili Sauce | ปลาราดพริก...\$32
Fried red snapper topped with sweet and tangy chili sauce

Fish with Garlic & Pepper Sauce ปลาราดซอกระเทียมพริกไทย.....\$32
Fried red snapper topped with savoury garlic and pepper sauce.

Steamed Fish w/ Seafood Sauce | ปลาต้มทะเล GF....\$32
Steamed whole red snapper topped with spicy, savoury, sweet, and tangy seafood sauce.

Steamed Fish w/ Ginger Sauce | ปลาต้มขิง..\$32
Steamed whole red snapper topped with ginger sauce and scallion.

RibEye* w/ Drunken Noodles | ก๋วยเตี๋ยวซีเมา...\$32
Grilled ribeye steak cooked to your preference, paired with drunken noodles.

RibEye w/ Pad Prik Khing | สเต็กพริกขิง.....\$32
Grilled ribeye steak cooked to your preference, topped with sautéed string beans with spicy prik khing curry sauce.

Soft Shell Crab* w/ Mango Salad | ปูนิ่มย่านมวง..\$29
Battered fried soft-shell crab served with mango salad, cashew nuts, scallion, onion, and cilantro.

Soft Shell Crab* w/ Mango Salad | ปูนิ่มส้มตำ..\$29
Battered fried soft-shell crab served with papaya salad, dried shrimp powder, peanuts, long beans, and tomatoes.

****ribeye steak and soft shell crab may be paired with fried rice, or other noodles.**



Rib Eye Steak with Drunken Noodles



Fish with Mango Salad

Side Dishes

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|------------------------------|-----|
| Jamine Rice..... | \$2 |
| Sticky Rice | \$2 |
| Steamed Noodle | \$3 |
| Thai Omelette..... | \$7 |
| Fried Egg | \$2 |
| Steamed Mixed Vegetable..... | \$6 |
| Steamed Broccoli | \$6 |
| Peanut Sauce | \$2 |

Dessert

Taro Custard | หม้อแกงเผือก GF.....\$9
Egg and coconut milk custard mixed with taro purée.

Pumpkin Custard | สังขยาฟักทอง GF.....\$9
Egg and coconut milk custard with pumpkin chunks.

Sticky Rice with Custard | ข้าวเหนียวสังขยา GF..\$9
Egg and coconut milk custard served with sweet sticky coconut rice.

Steamed Coconut Pudding | ขนมถ้วย GF.VG...\$9
A combination of sweet rice flour layer with a top layer of salted coconut cream.

Mango with Sticky Rice (Seasonal) GF.VG.....\$10
A classic Thai dessert made of sweet sticky rice, coconut cream, served with fresh sweet mango.



Mango with Sticky Rice

GF Gluten Free VG Vegan

Spicy level made to order request: Mild | Medium | Spicy | Thai Spicy