

BRUNCH / LUNCH

WARM FLATBREAD 4

tahini, date & pistachio / garlic / rose harissa

FRESHLY MADE DIPS 1 for 4 or 3 for 10

hummus / labneh * / muhammara / moutabal

CRUDITÉS 3

CRISPY OKRA FRIES

w/ mint coriander yoghurt & rose harissa 6.5

AUBERGINE & POLENTA CHIPS

w/ garlic tahini dip 7.5

BATATA HARRA MEZZE

fried potatoes w/ garlic yoghurt, rose harissa & rocket 6.5

SUPERFOOD BOWL

poached eggs, king oyster mushroom, edamame, quinoa, tomato, pickles & mango tahini 12.5

SHAKSHUKA

eggs poached in a rich tomato sauce w/ peppers, onion, garlic, flatbread & coconut feta 11

BATATA HARRA HASH

fried potatoes, za'atar fried eggs, garlic yoghurt & rose harissa w/ flatbread & pickles 11

SPICED JACKFRUIT

w/ poached eggs & za'atar on sourdough 12

HONEY BAKED CRUMPETS *

w/ labneh, tahini, seasonal fruit, date molasses & flaked almonds 12

FALAFEL & HUMMUS WRAP

freshly made falafels w/ hummus, in-house pickled cabbage & cucumber, tahini 10.5

FALAFEL & HUMMUS BOWL

freshly made falafels w/ hummus, in-house pickled cabbage & cucumber, tahini & seasonal salad 11.5

HALLOUMI & AUBERGINE WRAP *

halloumi, fried aubergine, moutabal, tomato & rocket 10.5

HALLOUMI & AUBERGINE BOWL *

halloumi, fried aubergine, moutabal, rocket & seasonal salad 11.5

GRANOLA w/ fresh berries & coconut yoghurt 7.5

ROSEWATER RICE PUDDING

w/ blueberry compote, walnut & pistachios 7.5

CHIA POT w/ rhubarb & coconut yoghurt 4.5

WEEKEND SPECIALS

AYA BRUNCH FOR 2 *

falafel, halloumi, labneh, muhammara, hummus, moutabal, poached eggs, tabbouleh, crudites, flatbread 28

SUKI BRUNCH FOR 2

falafel, batata harra, crispy cauliflower, muhammara, hummus, moutabal, tabbouleh, flatbread 28

FATTOUSH SIDE SALAD

cos lettuce, cucumber, radish, red onion, tomatoes, sumac, croutons & lemon dressing 5.5

* = contains dairy

make your dish vegan by swapping eggs for falafel / aubergine / batata harra

we add an optional 12.5% service charge to tables two or more



@ayaandsuki dinner wed-sat / brunch everyday

EVENING MENU

MARINATED OLIVES 3.5

CRUDITÉS 3

WARM FLATBREAD 4

tahini, date & pistachio / garlic / rose harissa

CRISPY OKRA FRIES

w/ mint coriander yoghurt & rose harissa 6.5

BATATA HARRA MEZZE

fried potatoes w/ garlic yoghurt, rose harissa & rocket 6.5

FALAFEL

w/ beetroot hummus & edamame 9

ROASTED ASPARAGUS *

w/ labneh, rhubarb chutney & pine nuts 11

CRISPY CAULIFLOWER

w/ kimchi barbecue & stem ginger 10.5

ROASTED BROCCOLI

w/ turmeric tahini & toasted almonds 9.5

DEILED JACKFRUIT w/ charred pok choy, sprouts, chilli & tapioca sesame crisp 12

FATTOUSH SALAD

w/ lettuce, cucumber, radish, sumac, croutons, mint & pomegranate 5.5

IN-HOUSE PICKLES 3.5

FRAGRANT BASMATI RICE 3

FRESHLY MADE DIPS 1 for 4 or 3 for 10

beetroot hummus / labneh * / muhammara / moutabal

BLACK CHICKPEA HUMMUS

w/ black sesame tahini & smoked garlic 7.5

AUBERGINE & POLENTA CHIPS

w/ garlic tahini dip 7.5

HALLOUMI *

w/ lemon, honey & za'atar 8.5

SWEET BEET CURRY

cooked in coconut milk w/ chilli & aromatic spices 9.5

COCONUT KALE DAL

w/ warm flatbread 10

SESAME MISO AUBERGINE

w/ mango tahini, candied walnuts & pickled chilli 12.5

WAKAME SEAWEED SALAD

w/ rice noodles, napa cabbage, soy dressing & togarashi 8



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@ayaandsuki dinner wed-sat / brunch everyday



PUDS



CHOCOLATE MOUSSE

w/ salted caramel, raspberry & coconut 8.5

CHAI CRÈME BRÛLÉE *

w/ fresh berries 8.5

TAHINI & HALVA CHOCOLATE

BROWNIE *

w/ vanilla icecream 8

ROSEWATER RICE PUDDING

w/ blueberry compote,
hazelnut & pistachio 7.5



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@ayaandsuki dinner thurs-sat / brunch everyday