AYA BRUNCH FOR 2 *
falafel, halloumi, labneh, muhammara, hummus, moutabal, poached eggs, tabbouleh, crudites, flatbread 28

WARM FLATBREAD 4.5
tahini, date & pistachio / garlic / rose harissa

CRUDITÉS 3

AUBERGINE & POLENTA CHIPS
w/ garlic tahini dip 7.5

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

SHAKSHUKA
eggs poached in a rich tomato sauce w/ peppers, onion, garlic, flatbread & coconut feta 12.5

SUPERFOOD BOWL
poached eggs, king oyster mushroom, edamame, quinoa, tomato, pickles & mango tahini 13.5

BATATA HARRA HASH
fried potatoes, za'atar fried eggs, coconut garlic yoghurt & rose harissa w/ flatbread & pickles 12.5

SPICED JACKFRUIT
w/ poached eggs & za'atar on sourdough 12.5

SUKI BRUNCH FOR 2
falafel, batata harra, crispy cauliflower, muhammara, hummus, moutabal, tabbouleh, crudités, flatbread 28

FRESHLY MADE DIPS 1 for 4 or 3 for 10
hummus / labneh* / muhammara / moutabal

CRISPY OKRA FRIES
w/ mint coriander coconut yoghurt & rose harissa 6.5

BATATA HARRA MEZZE
fried potatoes w/ coconut garlic yoghurt, rose harissa & rocket 6.5

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, roast aubergine, moutabal, tomato & rocket 10.5

HALLOUMI & AUBERGINE BOWL*
halloumi, roast aubergine, moutabal, rocket & seasonal salad 11.5

SWEET

HONEY BAKED CRUMPETS*
w/ labneh, tahini, seasonal fruit, date molasses & flaked almonds 12.5

GRANOLA
w/ fresh berries & coconut yoghurt 7.5

CHOCOLATE & TAHINI BROWNIE SUNDAE*
w/ vanilla ice cream, strawberry compote & cherries 8.5

HONEYCOMB PANCAKE STACK*
buckwheat pancakes w/ morello cherry jam, crème fraiche, raspberry syrup, coral tulle & honeycomb 12.5

ROSEWATER RICE PUDDING
w/ berry compote, walnut & pistachios 7.5

CHIA POT
w/ lime, fresh berries & coconut yoghurt 4.5

we add an optional 12.5% service charge to tables of 2 or more people

*= contains dairy

@AYAANDSUKI DINNER TUES-SAT / BRUNCH FRI-SUN

DINS

MARINATED OLIVES
w/ garlic, mint, coriander, chopped walnuts, pomegranate molasses & olive oil 3.5

WARM FLATBREAD
tahini, date & pistachio / garlic / rose harissa 4.5

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 9.5

ROASTED ASPARAGUS ✱
w/ labneh, rhubarb chutney & pine nuts 11

CRISPY CAULIFLOWER
w/ kimchi barbecue & stem ginger 11

ROASTED BROCCOLI
w/ whipped turmeric tahini & toasted almonds 9.5

DEVILED JACKFRUIT w/ charred pok choy, sprouts, chilli & tapioca sesame crisp 12.5

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

IN-HOUSE PICKLES 3.5

CRUDITÉS 3.5

FRAGRANT BASMATI RICE 3.5

FRESHLY MADE DIPS 1 for 4 or 3 for 10
beetroot hummus / labneh ✱ / muhammara / moutabal

BLACK CHICKPEA HUMMUS
w/ black sesame tahini & smoked garlic 8

AUBERGINE & POLENTA CHIPS
w/ garlic tahini dip 7.5

HALLOUMI ✱
w/ lemon, honey & za'atar 9

CHILLI GARLIC OYSTER MUSHROOMS
w/ jerusalem artichoke & treviso 10.5

COCONUT KALE DAL
w/ warm flatbread 10.5

SESAME MISO AUBERGINE
w/ mango tahini, candied walnuts & pickled chilli 12.5

WAKAME SEAWEED SALAD
w/ rice noodles, napa cabbage, soy dressing & togarashi 8.5

AYA& SUKI

✱ = contains dairy
we add an optional 12.5% service charge to tables of 2 or more people

@AYAANDSUKI DINNER TUES-SAT / BRUNCH FRI-SUN

COCKTAILS

we love to shake & pour, vegan & freshly made to order



Rose Harissa Margarita 11.5
cabrito blanco tequila, triple sec, agave, our homemade rose harissa, lime

Pink Daiquiri 12
barcelo gran anejo rum, vanilla, coconut, dash of beet



Peach Gin Fizz 11
east london gin, dalstons peach, lime

Za'atar Bloody Mary 11.5
east london vodka, tomato juice, za'atar & all the good stuff

Dirty Chai Martini 11.5
east london vodka, kahlua, wearehere coffee, chai

Matcha Martini 12
east london vodka, matcha, vanilla

Dark & Stormy 11
barcelo gran anejo rum, ginger beer, lime

White Russian 11
east london vodka, kahlua, milk

Mimosa 10
pago de tharsys cava, OJ

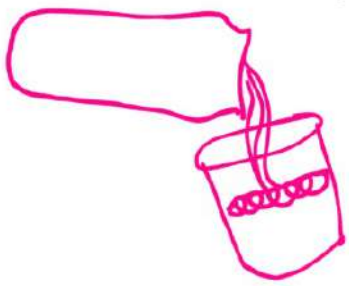
MOCKTAILS

Strawberry Punch 5.5
strawberry, orange, apple

Apple & Elderflower Spritz 5.5
apple, dalstons elderflower, lime

BEER

Trans & queer-owned, Queer Brewings aim is to increase visibility & representation for LGBTQ+ people through beer. And the beer is bangin'.



Pilsner 7
Hazy Pale 7
Alcohol Free Pale Ale 6
all 440ml

CIDER

From the legends at Real AL

Crafty Apple Session Cider 5
4.5%

WINE

all our wines are carefully chosen, vegan & natural

125ml/750ml



WHITE

Top Cuvée House White 6.5/29

The Top Cuvee crew have nailed it with their House selection. And not just because there's a cute drawing of a house on the bottles. Their philosophy is all about being inclusive and finding fantastic natural wines.

This white is 100% Arinto Blanco from Lisboa, Portugal. An easy drinking wine that everyone will love, especially the serious wine buffs. Spritzy and green-apple-crisp.

Vigneti Tardis Fratelli Felix Bianco, Campania, Italy 35

Peachy, floral and honeyed. This incredible natural wine gives so much, yet asks for nothing back.

ORANGE

Top Cuvée House Orange 6.5/ 29

Delightfully drinkable, even for those inexperienced in orange wines. This one has fresh ripe peach aromas, a creamy texture and bright acidity.

Favonius skin contact 35

Complex, aromatic and delicious, from the Lisboa region with Fernao Pires and Arinto grapes. It's honestly so good.

SPARKLING



Pago de Tharsys Cava Brut 7/29

If you want fine bubbles, and you want them fresh, floral, clean, & citrusy, these are ones for you.