

## STARTERS

### FRIED CHAYOTE

14

Sweet chayote hand dipped in a ginger flour batter and fried until golden brown accompanied with a chili sauce

### FRIED TOFU

14

Firm tofu deep fried until crispy on the outside with a soft silky center accompanied with a chili sauce

### FRIED SHRIMPS

15

Tail-on shrimp wrapped in a wonton and deep fried until crispy golden brown accompanied with a chili sauce

### PLATHA & DIP

14

Pan fried roti until golden brown and crispy served with a mild coconut chicken curry sauce

\*Also available as a vegetarian tofu option

### BURMESE SAMUSAS

15

Hand-folded and wrapped curry puff filled with potato, onion, jalapeno, and tumeric seasoning accompanied with a chili sauce

### KEMAR PLATHA

16

Burmese empanadas; roti stuffed with diced curry chicken, romaine lettuce, carrots, bell pepper, hand-folded and deep-fried until crispy

\*Also available in a vegetarian pumpkin option

## SALADS

### TEA LEAF SALAD

16

Marinated fermented tea leaves, romaine lettuce, tomatoes, jalapenos, fried garlic, sesame seeds, sunflower seeds, fried split peas, peanuts

### GRAPE LEAF SALAD

16

California grape leaves, cabbage, tomatoes, sunflower seeds, slivered almonds, fried garlic, fried split peas, golden raisins

### RAINBOW SALAD

16

Cabbage, carrots, cucumbers, cilantro, red onions, green papaya, tofu, potato, rice noodles, wheat noodles, fried onions, chili sauce

### MANGO SALAD

15

Romaine lettuce, cabbage, pickled mango, cucumber, carrots, green papaya, red onions, fried onion, chili sauce

### BURMESE FALAFEL SALAD

16

Handmade burmese falafels containing split yellow peas, onion, and mint all mixed together with red onions, tomatoes, lime, fried onion

### GIN DOKE

15

Ginger salad; romaine lettuce, pickled ginger, tomatoes, fried garlic, sesame seeds, sunflower seeds, peanuts, fried split peas, coconut chips

## SOUPS

### MOHINGA

16

Catfish noodle soup; minced lemon grass catfish broth, rice noodles, pekyaw (split pea fritter), cilantro, egg

### OH NOH KAUSWER

16

Coconut chicken noodle soup; coconut milk broth with diced chicken, wheat noodles, turmeric, red onions, egg, cilantro, fried wonton

\*Also available in a vegetarian tofu option

### SAMUSA SOUP

17

Spiced chick pea flour soup, burmese falafel, samusa, cabbage, mint, curry powder, chana dahl

## NOODLES

### NAN PYA DOKE

17

House special noodle; flat wide wheat noodles, diced chicken in a mild coconut curry sauce, egg, roasted bean powder, cilantro, red onions, fried wonton, fried onion, soy sauce, lime

\*Also available in a vegetarian tofu option

### NAN GYI DOKE

16

Round rice noodles, diced chicken in a mild coconut curry sauce, egg, roasted bean powder, cilantro, red onions, fried wonton, fried onion, lime, fish sauce

\*Also available in a vegetarian tofu option

### BUN TAY KAUSWER

16

Wheat noodles, diced chicken in a spicy coconut sauce, chili powder, dhana jeera powder, tomatoes, cabbage, cilantro, fried onions

\*Also available in a vegetarian tofu option

### GARLIC NOODLES

16

Fresh egg noodles, sliced marinated pork, garlic, garlic oil, soy sauce and green onions, a side garnish of cucumber, red onion, chili sauce (upon request)

\*Also available in a vegetarian tofu option

### KAUSWER DOKE

15

Vegetarian noodle salad; wheat noodles, tofu, potato, cilantro, red onions, cucumbers, green papaya, carrots, cabbage, fried onion, tossed in a chili sauce

 = vegan

 = gluten-free

## ENTRÉES

### CHICKEN BIRIYANI

22

Braised boneless chicken in a curry sauce, basmati rice, cardamom, clove, cinnamon, cashews, bay leaves, golden raisins, fried onion

\*Also available in lamb or basa fish option

### KABOCHA PORK STEW

20

Tender slow cooked pork, kabocha pumpkin, ginger, cinnamon, tumeric, onion garlic purée

## CURRIES

All curries are prepared with an onion and garlic curry base

### LAMB CURRY

21

Slow cooked 100% Australian leg of lamb with potatoes and burmese spices

### CHICKEN CURRY

19

Chicken stewed in a tumeric and paprika curry spice with potatoes

\*Also available with lentils or kabocha pumpkin (add \$2)

### PORK CURRY

19

Braised tender pork marinated in pickled mango, potatoes

### KABOCHA PUMPKIN CURRY

16

Sweet kabocha pumpkin slow cooked until tender in tumeric and paprika curry spice

### OKRA EGG CURRY

16

Onion garlic tomato based curry, fried hard boiled eggs, okra, yellow onions, bell peppers, mild chili sauce, cilantro

### SHRIMP CURRY

20

Onion garlic tomato based curry, shrimp, yellow onions, bell peppers, mild chili sauce, cilantro, coconut milk

## SIDES

### JASMINE RICE

4.50

Steamed plain white rice

### COCONUT RICE

5.50

Jasmine rice infused with coconut milk

### BIRIYANI RICE

6.50

Basmati rice infused with clarified butter, bay leaves, cumin, cloves, cardamom, coriander, curry seasoning

### PLATHA

4.50

Multi-layered roti pan-fried until golden and crispy

## STIR FRY

All stir fry items are prepared with an onion garlic purée and house stir fry sauce

### SRIRACHA CHICKEN

18

Chicken, pineapple, yellow onions, bell peppers, lime, cilantro, sriracha hot sauce

### CHICKEN KEBAT

17

Chicken, tomato, kebat seasoning, yellow onions, mint leaves, jalapeño

### MANGO CHICKEN

18

Chicken, sweet mango, yellow onions, bell peppers

### TURMERIC CHICKEN FRIED RICE

17

Chicken, jasmine rice, tumeric, cumin, egg, green onions, fried onion

\*Also available in a vegetarian yellow bean option

### GREEN BEANS & SHRIMP

19

Green beans, shrimp, yellow onions, bell peppers

### GREEN BEANS & TOFU

16

Green beans, tofu, yellow onions, bell peppers

### EGGPLANT & SHRIMP

19

Eggplant, shrimp, yellow onions, bell peppers

### EGGPLANT & TOFU

16

Eggplant, tofu, yellow onions, bell peppers

### MIXED VEGETABLES

17

Green beans, eggplant, cabbage, carrots, chayote, firm tofu, okra, yellow onions, bell peppers, ginger

## DESSERTS

### ICE CREAM

8

Avocado, Lychee, or Macapuno (coconut)

### ROTI WEDGES

9

Pan-fried roti with nutella drizzle topped with slivered almonds

### ROTI ROLLS

9

Pan-fried roti with a brown sugar rolled and cut into individual pieces

### MONPETOK

12

Hand-rolled tapioca stuffed with sesame seeds, shredded coconut, brown sugar, coconut milk, wrapped in banana leaves and steamed; 3 per order

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