

VEGETARIAN ENTREES

(All vegetarian entrees are vegan)

V01.	ALoo Hin <i>Potato lightly fried and simmered in onion base curry</i>	8.99
V02.	KaYanChinThee PePyar Hin <i>Tomato, tofu, and onion sautéed with fresh cilantro</i>	8.99
V03.	KaYann Thee Hin <i>Eggplant simmered in onion base curry and garnished with fresh cilantro</i>	8.99
V04.	A Sane Gyaw <i>Broccoli, cauliflower, carrot, and cabbage sautéed with light brown sauce (\$1 extra to add tofu or dry bean curd)</i>	8.99
V05.	Mandalay Tofu (Served Room Temperature) <i>Light fried tofu sliced and served with lemon-soy, crushed peanuts, and sesame seed sauce</i>	8.99
V06.	Nyat KaukSwe Gyaw <i>Flat rice noodles stir-fried with yellow beans (Vatana), bean sprouts, romaine hearts, crushed peanuts, and lightly fried tofu</i>	9.99
V07.	PePyar PePinPauk Gyaw <i>Lightly fried tofu sautéed with bean sprouts in light brown sauce</i>	8.99
V08.	PePyoke KyetThun Gyaw <i>Yellow beans (Vatana) stir-fried with onion, scallion and garnished with fried onion</i>	9.99
V09.	PePyoke Hmyit Gyaw <i>Yellow beans (Vatana), onion, and bamboo strips stir-fried with curry powder</i>	9.99
V10.	PePyar NgaYoteThee Hin <i>Lightly fried tofu and Asian hot pepper simmered in onion tomato base curry</i>	8.99
V11.	Tofu Kabat Gyaw <i>Lightly fried tofu, tomato, green pepper, and onion sautéed with curry powder</i>	8.99
V12.	Tofu MoteNyinChin Gyaw <i>Tofu (soft/fried) sautéed with sour mustard, onion, and fresh cilantro</i>	8.99
V13.	Tofu Ohnno Hin <i>Lightly fried tofu cooked with coconut cream curry sauce (\$1 extra for green pepper, onion and tomato)</i>	8.99
V14.	Tofu PinSane or NanNanBin Hin <i>Lightly fried tofu with your choice of basil or cilantro simmered in onion tomato base curry</i>	8.99
V15.	HtaMin Paung <i>Lightly fried tofu or dry bean curd, broccoli, cauliflower, cabbage, and carrots sautéed with thick brown sauce, served on top of rice</i>	9.99

*Prices subject to change without notice
Sorry there will be no substitution of ingredients*