DAILY SPECIALTIES

OhnHta Min hin (only on Thursday) Coconut rice with chicken curry	\$22.99			
DanPauk (only on Sunday) Basmati rice with chicken curry	\$22.99			
CHEF SPECIALTIES				
CF01. AME THER HNUT Beef chunks simmered in an onion based curry sauce \$24.99	\$24.99			
CF02. WET THAR AYOE HNUT Pork chop simmered in an onion based curry sauce with of a choice Pickled mango, or masala spice sauce or tamarind sauce	\$24.99			
CF03. WET NAN YOE HIN Pork ribs simmered in onion based curry sauce with onion and tomato (can add potato)	\$24.99			
CF05. PETHEE GYAW String beans sauteed lightly with soy sauce and onion (\$4.00 extra to Add tofu, pork belly, chicken, shrimp, beef or pork) Pork Belly Hin	\$20.99			
CF06. PE PYAR THA YET THEE HIN Tofu simmered in a pickled mango curry sauce	\$20.99			
CF07. PE PYAR PEPOKE HIN Tofu simmered in fermented soybean in an onion curry sauce	\$20.99			
CF08. WET THAR THONE HTAT THER HIN Pork belly simmered in an onion curry sauce with onion 2nd tomato (can add potato)	\$24.99			
CF09. MOTE NYINCHIN HTAMIN GYAW Sour mustard stir fried with jasmine rice with a choice off tofu, chicken, pork, beef, pork belly, shrimp, or egg (only Choose one item only)	\$20.99			

APPETIZERS

A01. Baya Gyaw (Gram Fritter) (4) Yellow Split peas, ginger, garlic and cilantro blended and deep fry (gluten free)	\$8.99
A02. Squash Fritter (4) Asian long green squash lightly better and deep fry	\$8.99
A03. Burmese Samosa (Golden Triangle) (4) Potato, onion, and green peas in spring roll wrapper and deep fry	\$8.99
A04. Spring Rolls (4) Shredded cabbage, carrots, and chicken wrapped and deep-fried	\$8.99
A05. Eggplant Fritter (4) Eggplant lightly batter and deep fry	\$8.99
A06. Fried Shrimp (4) Shrimp lightly better and deep fry	\$8.99
SOUPS S01. KyarZan Hingar Transparent noodle soup with wood ear mushroom, dry bean curd, chicken, (dark meat) a cake, Topped with fresh green onion cilantro and black pepper	\$9.99 and fish
S02. MoHingar Rice noodles and fish soup with lemon grass and peanut (served with sliced lemon and fresh cilantro)	\$9.99
S03. OhnNo KaukSwe Egg noodles with chicken strips (dark meat) in creamy coconut soup (Served with sliced lemon and onion)	\$9.99
S04. TheeSone Hin Vegetable soups with string beans, okra, eggplant, potato, carrots, and yellow split peas (\$9.99 vegan)
S05. TheeSone Hin Kyet Vegetable soup with string beans, okra, eggplant, potato, carrot, and yellow split peas and chicken strips (dark meat)	\$10.99 d

SALADS

(Burmese Dressing: crushed peanuts, sesame seeds, gram powder, lemon juice, garlic oil, fish sauce.)

SL01. Baya Gyaw Salad

\$12.99

Graham Fritter, tomato, cabbage, onion, and fresh cilantro toss with Burmese dressing, garnish with fried onion and carrots

SL02. Ginger Salad

\$9.99

Shredded fresh ginger, cabbage toss with Burmese dressing, garnish with fried garlic, crispy yellow peas, and carrots

SL03. Tomato Salad

\$9.99

Tomato, cabbage, onion, and fresh cilantro tossed with Burmese dressing, garnished with fried onions and carrots

SL04. Chicken Salad

\$12.99

Steamed chicken strips (dark meat), tomato, cabbage, fresh cilantro, and onion, tossed with Burmese dressing, garnished with fried onion and carrots

SL05. Green Tealeaf Salad

\$9.99

Fermented tea leaf, tomato, and cabbage tossed with Burmese dressing, garnished with fried garlic and crispy yellow peas

SL06. Tofu Salad

\$9.99

Lightly fried tofu, cabbage, onion, and fresh cilantro, tossed with Burmese dressing, garnish with fried onion and carrot

SL07. Mint Samosa Chickpea Salad

\$9.99

Chickpeas, bites of samosas, tomato, cabbage, onion and fresh mint; tossed with Burmese dressing, garnished with fried onion and carrots.

SLO8. Mango Salad

\$9.99

Shredded green mango, cabbage, and onion, toss with Burmese dressing, garnished with fried onion and carrot

SL09. Green Papaya Salad

\$9.99

Shredded papaya, cabbage, and onion, tossed with Burmese dressing, garnished with fried onion and carrots

SL10. Pork Salad \$13.99

Sliced roasted pork, tomato, cabbage, onion, and fresh cilantro, tossed with Burmese dressing, garnish with fried onion and carrots

SL11. Shrimp Salad

\$14.99

Steamed shrimp, tomato, cabbage, onion, and fresh cilantro, tossed with Burmese dressing, garnished with fried onion and carrots

SL12. Spring Roll Salad

\$13.99

Chopped fried spring roll (chicken) with tomato, cabbage, onion, and fresh cilantro, tossed with Brummies dressing, garnished with fried onion and carrots

SL13. Rice Salad \$11.99

Steamed jasmine rice, cabbage, onion, and fresh cilantro, tossed with Burmese dressing, garnished with fried onion and carrots

VEGETARIAN ENTREES

V01. Potato ChoChin Gyaw

\$15.99

Lightly fried tofu, green pepper, onion, and tomato sautéed in light brown sauce (\$ 2.00 extra to add fried tofu)

V02. Tofu & tomato Hin

\$15.99

Tomato, tofu, and onion sautéed with fresh cilantro

V03. EggPlant Hin

\$15.99

Eggplant simmered and onion based curry and garnished with fresh cilantro

V04. A Sane Gyaw

\$15.99

Broccoli, Cauliflower, carrots, and cabbage sautéed with light brown sauce (\$1.00 extra to add tofu or Dried bean curd)

V05. Mandalay Tofu

\$15.99

Lightly fried tofu sliced and served with lemon. soy sauce, crushed peanuts, and sesame seed sauce

V06. Nyat KaukSwe Gyaw \$16.99 Flat rice noodles stirfry with yellow beans (Vatana), Bean sprouts, Romain's heart, Crushed peanuts, and lightly fried tofu V07. Tofu & Bean sprout Gyaw \$15.99 Lightly fried tofu sauté with bean sprout in light brown sauce V08. PePyoke KyetThun Gyaw \$16.99 Yellow beans (Vatana) Stirfried with onion, scallion and garnish with fried onion And curry powder V09. PePyoke Hmyit Gyaw \$16.99 Yellow beans stirfried with onion, Bamboo strips stirfry with curry powder V10. PePyar NgaYoteThee Hin \$15.99 Lightly fried tofu and Asian hot pepper simmered and onion tomato paste curry V11. Tofu Kabab Gyaw \$15.99 Lightly fried tofu, Tomato, green pepper, and onion sautéed with curry powder V12. Tofu MoteNyinChin Gyaw \$15.99 Tofu Sautéed with soul muster, onion, and fresh cilantro (can choose soft tofu or fried tofu) V13. Tofu Ohnno Hin \$15.99 Lightly fried tofu Cooked with coconut curry sauce (\$1.00 extra for green pepper, onion and tomato) V14. Tofu Basil \$15.99 Lightly fried tofu food with basil simmered in onion tomato base curry V14. Tofu Cilantro \$15.99 Lightly fried tofu with cilantro simmered and onion tomato base curry

Lightly fried tofu or dry bean curd, Broccoli, cauliflower, cabbage, and carrots sauté with thick

V15. HtaMin Paung

brown sauce, served on top of rice

\$16.99

V16. Tofu and Bittermelon

\$16.99

Lightly fried tofu and bittermelon sauté and light brown sauce with onion

V17. Yellow bean Fried Rice

\$16.99

Yellow been stirfry with jasmine rice, onion and curry powder

V18. Potato curry

\$16.99

Lightly fried potato simmered and onion base curry sauce

NOODLE ENTREES

N01. LetThoke Sone(Mixed Noodle Salad)

\$15.99

A combination of four different noodles, fried tofu, potato, onion, cabbage, and fresh cilantro tossed with Burmese dressing And top with fried onion and carrots

N02. Rice Noodle Salad

\$15.99

Rice noodle with onion, cabbage, and fresh cilantro tossed with Burmese dressing and topped with Fried onion and carrot

N02. Egg Noodle Salad

\$15.99

Egg noodle, with onion, cabbage, and fresh cilantro tossed with Brummies dressing and topped with Fried Onion and carrot

N04. Stirfried Egg Noodle

\$15.99

Egg noodle stirfried with pork or chicken (dark meat), cabbage, carrots, and green onion (\$2.00 extra with shrimp or combo)

N02. Bean Noodle Salad

\$15.99

Bean thread noodles, with onion, cabbage, and fresh cilantro tossed with Burmese dressing and topped with fried onions and carrots

N03. NanJee Thoke

\$16.99

Thick wheat noodle mix with curry chicken strips (dark meat), onion, cabbage and fresh cilantro tossed with Burmese dressing and topped with fried onion and carrots

N04. Stirfried Thin Rice Noodle

\$16.99

Thin rice noodle stirfry with pork or chicken (dark meat), cabbage, carrots, and green onion (\$2.00 extra with shrimp or combo)

N05. NanJee Gyaw

\$16.99

Thick wheat noodles stir-fry with pork or chicken (dark meat), cabbage, carrots, and green onion, tossed with egg (\$2.00 extra with shrimp or combo)

N06. Nyat KaukSwe Gyaw

\$16.99

Flat rice noodles stir-fry with pork or chicken (dark meat), bean sprouts, Romain lettuce, ground peanuts and top with egg (\$2.00 extra with shrimp or combo)

FRIED RICE ENTREES

FR01. Fried Rice \$16.99

Jasmine rice, Stir-fry with, carrots, cabbage, green peas, and onion Choice of tofu, chicken dark meat, or pork (\$1.00 extra for shrimp, beef or combo)

POULTRY ENTREES

CH01. Chicken Potato

\$19.99

Chicken chunks (dark meat) and lightly fried potato simmered an onion based curry

Ch02. Chicken Mix Vegetables

\$19.99

Chicken strips (dark meat), broccoli, cauliflower, cabbage, and carrots sautéed in light brown sauce

Ch03. Chicken & Long Squash

\$19.99

Chicken chunks (dark meat) and long squash simmered in onion curry sauce

CH04. Chicken HtaMin Paung

\$20.99

Chicken strips (dark meat), broccoli, cauliflower, cabbage, and carrots sautéed with thick brown sauce, served on top of rice

CH05. Chicken & Bitter Melon

\$19.99

Chicken strips (dark meat) sautéed with bitter melon and onion

CH06. Chicken & Sour Mustard

\$19.99

Chicken strips (dark meat) sautéed with onion, sour mustard and fresh cilantro

CH07. Chicken & Hot Pepper

\$19.99

Chicken chunks (dark meat) and asian hot pepper simmered and onion tomato-based curry

Ch09. Chicken & Basil

\$19.99

Chicken chunks (dark meat) simmered in onion-tomato base curry with basil

CH08. Chicken & Bamboo

\$19.99

Chicken strips (dark meat) sautéed with bamboo shoots

CH09. Chicken Cilantro

\$19.99

Chicken chunks (dark meat) simmered in onion-tomato curry with fresh cilantros

CH10. Chicken Potato Masala

\$19.99

Chicken strips (dark meat) and lightly fried potato in onion-tomato based curry with masala spice

CH11. Chicken Coconut

\$19.99

Chicken chunks (dark meat), green pepper, onion, and tomato simmered in coconut sauce

CH12. Chicken & Pickled Mango

\$19.99

Chicken chunks (dark meat) simmered with pickle mango and onion-tomato base curry

CH13. Mandalay Chicken

\$20.99

White meat chicken breast boiled and served with lemon soy, crushed peanuts, and sesame seed sauce

CH14. Chicken Kabab

\$19.99

Chicken strips (dark meat), tomato, green pepper, and onion sautéed with curry powder (not on a skewer)

PORK ENTREES

P01. Pork Potato Hin Pork and lightly fried potato simmered and onion based curry	\$19.99			
P02. Pork ChoChin Gyaw Sliced pork, green pepper, onion, and tomato sautéed in light brown sauce (\$1.00 extra : Chinese sausage)	\$19.99 for			
P03. Pork HtaMin Paung Pork, broccoli, cauliflower, and carrots, cabbages, sautéed in thick brown sauce, served rice	\$19.99 on top of			
P04. Pork & Eggplant Hin Pork and eggplant simmer in onion based curry, garnished with fresh cilantro	\$19.99			
P05. Pork & bitter Melon Gyaw Sliced pork sautéed with bitter melon and onion	\$19.99			
P06. Pork & Sour Mustard Gyaw Sliced pork sauté with onion, sour mustard, and fresh cilantro	\$19.99			
P07. Pork & Pickled Mango Hin Pork simmered in pickled mango onion base curry	\$19.99			
P08. Pork & Bamboo Gyaw Sliced pork sauté with bamboo shoots	\$19.99			
BEEF ENTREES				
B01. Beef Potato Sliced beef and lightly fried potatoes simmered and onion tomato based curry	\$20.99			
B02. Beef Mix Veg Sliced beef, broccoli, cauliflower, cabbage, and carrots sautéed with light brown sauce	\$20.99			
B03. Beef kabab Gyaw Sliced beef, tomato, green pepper, and onion sautéed with curry powder (not on a skewe	\$20.99 er)			

B04. Beef Cilantro Sliced beef and fresh cilantro simmered in onion tomato based curry	\$20.99		
B05. Beef & Hot Pepper Sliced beef simmered in onion tomato based curry with Asian hot pepper	\$20.99		
B06. Beef & Basil Sliced beef And fresh basil simmered in onion tomato base curry	\$20.99		
B07. Beef HtaMin Paung Slice beef, broccoli, cauliflower, cabbage, and carrots sautéed with thick brown sauce, ser top of rice	\$20.99 eve on		
B08. Beef sour mustard Sliced beef Sautéed with onions, sour mustered, and fresh cilantro	\$20.99		
SEAFOOD ENTREES			
SF01. Fish Curry Choice of salmon or lightly fried catfish simmer in onion tomato based curry with green p	\$21.99 pepper		
SF02. Catfish ChoChin Gyaw Catfish fried until golden and sautéed with green pepper, onion, and tomato in light brow	\$21.99 n sauce		
SF03. Fish MaGecThee Hin Choice of salmon or lightly fried catfish simmered in onions tomato based curry with tam and green pepper	\$21.99 arind		
SF04. Shrimp ChoChin Gyaw Shrimp, green pepper, onion, and tomato sautéed with sweet soy bean sauce	\$21.99		
SF05. Shrimp sour Mustard Gyaw Shrimps sautéed with sour mustard, onion, and fresh cilantro	\$21.99		
SF06. Shrimp Curry Shrimps, green pepper, onion, and tomato simmered and onions tomatoes base curry	\$21.99		
SF07. Shrimp Coconut Curry Shrimps, green pepper, onion, and tomato simmered in coconut curry sauce	\$21.99		

SF08. Tilapia Hin Tilapia simmered and onions tomatoes base curry with green pepper						
SF09. Shrimp kabab gyaw Shrimps, onion, tomato, green pepper sautéed with curry powder						
SF10. Shrimp With Mix Vegetables Shrimps, broccoli, cauliflower, cabbage, carrots, sautéed with light brown sauce						
SIDE	ITEMS					
01.	Hot Sauce	\$1.99	Yellow Bean (2lb)	\$10.00		
03.	ChinBaung Hincho	\$2.99	Rice Noodle	\$3.00		
04.	Hingar	\$1.99	Egg Noodle	\$3.00		
05.	Mandalay AchoYay	\$1.99	Steam Broccoli	\$3.00		
06.	White Rice	\$3.00	Tofu	\$3.00		
07. Danbauk Hta Min Basmati Rice			Fried Potato Chips	\$3.00		
(only on Sunday) \$5.00			- Control Control	40.00		
	• /		Steam broccoli	\$3.00		
08.	Ohn Htamin Coconut Rice					
(only	on Thursday)		\$5.00	Extra		
	Shrimps	\$4.00				
	Items	Φ1.00	D 1 1 C	Φ 7 .00		
Appe	tizers sauce	\$1.99	Balachaung Gyaw	\$7.99		
		DESSI	ERTS			
D01.	ShweJi			\$4.99		
D02.	Sticky Rice W/Brown Sugar	& Coconut (Vegan)	\$4.99		
BEVERAGES						
	. Iced LaPetYay . Iced Myanmar Coffee	\$4.99 \$4.99	BG04. YayNway Gyan (per person)	\$1.49		