

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. (NOT AVAILABLE) 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) \$8.99
Yellow Split peas, ginger, garlic and cilantro blended and deep fry (gluten free)
- A02. Squash Fritter (4) \$8.99
Asian long green squash lightly better and deep fry
- A03. Burmese Samosa (Golden Triangle) (4) \$8.99
Potato, onion, and green peas in spring roll wrapper and deep fry
- A04. Spring Rolls (4) \$8.99
Shredded cabbage, carrots, and chicken wrapped and deep-fried
- A05. Eggplant Fritter (4) \$8.99
Eggplant lightly batter and deep fry
- A06. Fried Shrimp (4) \$8.99
Shrimp lightly better and deep fry

SOUPS

- S01. KyarZan Hingar \$9.99
Transparent noodle soup with wood ear mushroom, dry bean curd, chicken, (dark meat) and fish cake, Topped with fresh green onion cilantro and black pepper
- S02. MoHingar \$9.99
Rice noodles and fish soup with lemon grass and peanut
(served with sliced lemon and fresh cilantro)
- S03. OhnNo KaukSwe \$9.99
Egg noodles with chicken strips (dark meat) in creamy coconut soup
(Served with sliced lemon and onion)
- S04. TheeSone Hin \$9.99
Vegetable soups with string beans, okra, eggplant, potato, carrots, and yellow split peas (vegan)
- S05. TheeSone Hin Kyet \$10.99
Vegetable soup with string beans, okra, eggplant, potato, carrot, and yellow split peas and chicken strips (dark meat)

SALADS

- 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 vermes dressing, garnish with fried onion and carrot
- 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
Lightly fried tofu, green pepper, onion, and tomato sautéed in light brown sauce (\$ 2.00 extra to
add fried tofu)
\$15.99

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 KauSwe 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	
V15. HtaMin Paung	\$16.99
Lightly fried tofu or dry bean curd, Broccoli, cauliflower, cabbage, and carrots sauté with thick brown sauce, served on top of rice	

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 bean stirfry with jasmine rice, onion and curry powder

V19. 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 Veggies \$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	\$19.99
Pork and lightly fried potato simmered and onion based curry	
P02. Pork ChoChin Gyaw	\$19.99
Sliced pork, green pepper, onion, and tomato sautéed in light brown sauce (\$1.00 extra for Chinese sausage)	
P03. Pork HtaMin Paung	\$19.99
Pork, broccoli, cauliflower, and carrots, cabbages, sautéed in thick brown sauce, served on top of rice	
P04. Pork & Eggplant Hin	\$19.99
Pork and eggplant simmer in onion based curry, garnished with fresh cilantro	
P05. Pork & bitter Melon Gyaw	\$19.99
Sliced pork sautéed with bitter melon and onion	
P06. Pork & Sour Mustard Gyaw	\$19.99
Sliced pork sauté with onion, sour mustard, and fresh cilantro	
P07. Pork & Pickled Mango Hin	\$19.99
Pork simmered in pickled mango onion base curry	
P08. Pork & Bamboo Gyaw	\$19.99
Sliced pork sauté with bamboo shoots	

BEEF ENTREES

B01. Beef Potato	\$20.99
Sliced beef and lightly fried potatoes simmered and onion tomato based curry	
B02. Beef Mix Veg	\$20.99
Sliced beef, broccoli, cauliflower, cabbage, and carrots sautéed with light brown sauce	
B03. Beef kabab Gyaw	\$20.99
Sliced beef, tomato, green pepper, and onion sautéed with curry powder (not on a skewer)	

B04. Beef Cilantro	\$20.99
Sliced beef and fresh cilantro simmered in onion tomato based curry	
B05. Beef & Hot Pepper	\$20.99
Sliced beef simmered in onion tomato based curry with Asian hot pepper	
B06. Beef & Basil	\$20.99
Sliced beef And fresh basil simmered in onion tomato base curry	
B07. Beef HtaMin Paung	\$20.99
Slice beef, broccoli, cauliflower, cabbage, and carrots sautéed with thick brown sauce, serve on top of rice	
B08. Beef sour mustard	\$20.99
Sliced beef Sautéed with onions, sour mustered, and fresh cilantro	

SEAFOOD ENTREES

SF01. Fish Curry	\$21.99
Choice of salmon or lightly fried catfish simmer in onion tomato based curry with green pepper	
SF02. Catfish ChoChin Gyaw	\$21.99
Catfish fried until golden and sautéed with green pepper, onion, and tomato in light brown sauce	
SF03. Fish MaGecThee Hin	\$21.99
Choice of salmon or lightly fried catfish simmered in onions tomato based curry with tamarind and green pepper	
SF04. Shrimp ChoChin Gyaw	\$21.99
Shrimp, green pepper, onion, and tomato sautéed with sweet soy bean sauce	
SF05. Shrimp sour Mustard Gyaw	\$21.99
Shrimps sautéed with sour mustard, onion, and fresh cilantro	
SF06. Shrimp Curry	\$21.99
Shrimps, green pepper, onion, and tomato simmered and onions tomatoes base curry	
SF07. Shrimp Coconut Curry	\$21.99
Shrimps, green pepper, onion, and tomato simmered in coconut curry sauce	

SF08. Tilapia Hin \$21.00
Tilapia simmered and onions tomatoes base curry with green pepper

SF09. Shrimp kabab gyaw \$21.99
Shrimps, onion, tomato, green pepper sautéed with curry powder

SF10. Shrimp With Mix Vegetables \$21.99
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. Danbawk Hta Min Basmati Rice(\$5.00 Fried Potato Chips \$3.00
only on Sunday)

Steam broccoli \$3.00

08. Ohn Htamin Coconut Rice (only on \$5.00 Extra Shrimps \$4.00
Thursday)

Other Items

Appetizers sauce \$1.99 Balachaung Gyaw \$7.99

DESSERTS

D01. ShweJi \$4.99

D02. Sticky Rice W/Brown Sugar & Coconut (Vegan) \$4.99

BEVERAGES

BG01. Iced LaPetYay	\$4.99	BG04. YayNway Gyan (per person)	\$1.49
BG02. Iced Myanmar Coffee	\$4.99		