

APPETIZERS

SAMOSAS 10

Wheat flour turnover filled with potatoes, red onions, peas, carrots and a blend of ten unique spices served with our special house sauce.

SALT AND PEPPER

Deep fried of your choice of protein with scallions and jalapeños. Choice of protein:

Tofu 8 / Chicken 11 / Fish 12
Calamari 12 / Shrimp 14

LETTUCE WRAP

Lettuce wraps with radish, carrots, water chestnuts, green bell pepper and mushroom with your choice of protein. All tossed with our special house sauce. Choice of Protein:

Tofu 11 / Chicken 11 / Shrimp 13

SHAN SHRIMP LETTUCE WRAP 13

Minced steamed shrimp mixed with onions, tomatoes, cilantro, green and red bell pepper, dressed with lime juice and served with lettuce.

PALATA

Multi-layer bread served with your choice of curry or bread only. Choice of Curry:

Chicken 11 / Vegetable 11 / Lamb 12

FRIED GOLDEN SHAN TOFU 10

This is a very popular dish in Shan State of Burma. Deep fried homemade tofu made from yellow split peas.

SOUPS

MONK HINGAR 11

This is a famous Burmese traditional dish with thin rice noodles in a rich soup made from catfish, ginger, lemongrass, onions, garlic and fried rice powder. Served with a hard-boiled egg, fried yellow split peas chips, cilantro, lemon and crushed seasoned red chili served on the side.

OHNOH KAWT SWE (COCONUT NOODLE SOUP) 11

A rich and creamy coconut soup served with egg noodles and chicken, garnished with onions, cilantro and lemon on the side.

SAMOSAS SOUP (VEGETARIAN) 11

A delicious soup made with samosas, potatoes, onions, lentils, cabbage, falafel and jalapeños.

SALADS

TEA LEAF SALAD 13

This salad is a popular Burmese traditional salad. A mix of Burmese fermented tea leaves, fried garlic, yellow split peas, peanuts, sesame seeds, sunflower seeds, tomatoes and jalapeños served with lettuce or cabbage. This special salad will awaken your taste buds.

TEA LEAF RICE SALAD 11

Special fermented Burmese tea leaves mixed with jasmine rice, tomatoes, fried garlic, cucumber, cabbage and wonton chip.

RAINBOW SALAD 12

This salad is made from 4 different types of noodles, fried tofu, thinly sliced onions, cucumbers, fried garlic, cabbage, cilantro, papaya, yellow beans powder, wonton chips, potatoes and topped off with rice.

GINGER SALAD 11

This salad is light and refreshing; this salad is mixed with pickled ginger, fried garlic, yellow split peas, sesame seeds, sunflower seeds, peanuts and jalapeños.

SAMOSA SALAD 12

Lettuce served with vegan samosas, cabbage, onions, cilantro, cucumber, yellow bean powder, tamarind sauce, mint and sesame seeds.

BURMESE CHICKEN SALAD 12

Fried chicken with sliced red onions, fried onions, roasted yellow bean powder, fried garlic, cilantro, wonton chips, sesame seeds and tamarind dressing with red crushed chili seasoned to taste.

MANGO SALAD 12

Shredded green mangoes served with fried onions, fried garlic, cabbage, red onions, yellow bean powder, cucumber and cilantro.

NOODLES AND FRIED RICE

SHAN KAWT SWE (SHAN NOODLES) 12

A signature dish from Shan State in Burma made with rice noodles. Served with minced chicken cooked with garlic, ginger, amomum tsao ko, onions and tomatoes. Topped with scallions, cilantro, fried garlic, chili oil, sesame seeds, soy sauce and Sichuan pepper oil.

NAN GYI DOK 13

Round thick rice noodles topped with coconut chicken sauce, yellow bean powder, cilantro, and fried onions. Topped with a hard boiled egg and crispy wontons.

BURMA UNIQUE NOODLES 10

Room temperature egg noodles tossed with tofu, cucumber, cilantro, fried onion, red onion, fried garlic, cabbage, chili sauce and yellow bean powder, bean sprouts, potatoes, and wonton chips.

GARLIC NOODLES 8

Egg flat noodles, fried garlic, cucumber and scallions tossed in our special house sauce. Choice of protein:

Tofu 10 / Chicken 10 / BBQ Pork 12

Shrimp 14 / Duck 14

BURMESE PAD THAI 9

Stir fried rice noodles, fresh red bell peppers, onions, lettuce, cabbage, peanuts, bean sprouts and scrambled eggs. Choice of protein:

Tofu 11 / Chicken 13 / Shrimp 15

BURMESE FRIED RICE 9

Steamed garden peas come together with fried Jasmine Rice, scrambled eggs and topped with fried onions. (with chicken add \$2, with shrimp add \$4)

VEGETABLE FRIED RICE 9

Jasmine rice fried with carrots, peas, broccoli, onions, cabbage and scrambled eggs.



CHICKEN

BURMA UNIQUE LEMONGRASS CHICKEN 15

Wok tossed chicken with chili, garlic, soy sauce, fish sauce, snap peas, red bell pepper, lemongrass and basil.

CHICKEN AND SHRIMP BIRYANI 17

Braised chicken drumstick and shrimp served with Biryani rice, spices, raisins, peas and cashew nuts.

CHICKEN KEBAT 14

Stir fried marinated chicken breast with paprika, masala, tamarind, green chilies, mint leaves, tomatoes, onions and cilantro.

MINT CHICKEN 14

Stir fried minced chicken breast with fresh mint leaves, garlic, ginger, cilantro and jalapeños. It is simple, yet packs a lot of flavor.

STRING BEAN AND TOFU CHICKEN 14

Wok fried chicken breast with tofu, string beans, bell pepper and basil in a sweet and spicy sauce.

MANGO CHICKEN 14

Chicken breast tossed in a wok with basil, onions and mango puree. Served with steamed broccoli on the side.

SESAME CHICKEN 14

Deep fried chicken tossed with a sweet and tangy sauce, topped with sesame seeds.

BURMESE CHICKEN CURRY 14

Red chicken curry cooked with yellow beans.

GREEN CURRY CHICKEN 14

Thai green curry paste served with onions, green and red bell pepper, bamboo shoot, basil, string beans and eggplant.

CHICKEN CRISP 14

Deep fried crispy chicken tossed in a wok with garlic, ginger and sweet chili sauce.

PUMPKIN CHICKEN STEW 14

A delicious stew made with chicken, locally grown pumpkin, fresh onions, garlic, ginger and Burmese spices.

BLACK PEPPER CHICKEN 14

Stir fried chicken breast marinated with house special black pepper sauce, red and green bell pepper, onions and celery.

BURMA UNIQUE BUTTERMILK CHICKEN 14

Marinated chicken breast tossed with butter, condensed milk, spicy pepper and curry leaves.

PORK

BURMA UNIQUE TEA LEAF PORK 16

Pork cooked with Burmese fermented tea leaves, garlic, ginger, lemongrass and onions.

BURMA UNIQUE LEMONGRASS PORK 14

Wok tossed with chili, garlic, soy sauce, fish sauce, snap peas, red bell pepper, lemongrass and basil.

MINT PORK 14

This dish is simple in preparation, yet packs a lot of flavor. Minced pork with fresh mint leaves, garlic, ginger, and jalapeños.

STRING BEAN AND TOFU PORK 14

Wok fried pork with tofu, string beans, bell pepper and basil in a sweet and spicy sauce.

BURMESE PORK CURRY 14

Pork simmered in red curry cooked with potatoes and pickled mangoes.

PUMPKIN PORK STEW 14

A delicious stew made with pork, locally grown pumpkin, fresh onions, garlic, ginger and Burmese spices.

BLACK PEPPER PORK 14

Stir fried marinated pork with house special black pepper sauce, red and green bell pepper, ginger, onions and celery.

GARLIC PORK 14

Wok fried tender pork with garlic, onions, jalapeños and our special house sauce.

BEEF

COUNTRY STYLE BEEF CURRY 15

Beef in traditional Burmese red curry with onions, garlic and paprika.

BEEF KEBAT 15

Stir fried marinated beef with paprika, masala, tamarind, green chilies, mint leaves, tomatoes, onions and cilantro.

BASIL CHILI BEEF 15

Strips of beef tossed with fried chili flakes, fresh chili, basil and onions.

STRING BEAN AND TOFU BEEF 15

Wok fried beef with tofu, string beans, bell pepper and basil in a sweet and spicy sauce.

SESAME BEEF 15

Deep fried beef tossed with a sweet and tangy sauce; topped with sesame seeds.

BLACK PEPPER BEEF 15

Stir fried marinated beef with our special house black pepper sauce, red and green bell pepper, onions and celery.

LAMB

COUNTRY STYLE LAMB CURRY 16

Lamb in traditional Burmese red curry with onions, garlic and paprika.

LAMB KEBAT 16

Stir fried marinated lamb with paprika, masala, tamarind, green chilies, mint leaves, tomatoes, onions and cilantro.

BASIL CHILI LAMB 16

Strips of lamb tossed with fried chili flakes, fresh chili, basil and onions.

STRING BEAN AND TOFU LAMB 16

Wok fried lamb with tofu, string beans, bell pepper and basil in a sweet and spicy sauce.

BLACK PEPPER LAMB 16

Stir fried marinated lamb with our special house black pepper sauce, red and green bell pepper, onions and celery.

SEAFOOD

BURMA UNIQUE FISH 16

White flesh fish cooked with onions, garlic, paprika, ginger, cilantro, fish sauce and tomatoes in village style sauce.

MANGO SWAI 16

White flesh fish tossed in a wok with basil, onions and mango puree.
Served with steamed broccoli on the side.

BASIL CHILI SWAI 16

White flesh fish tossed with chili flakes, fresh chili, basil and onions.

BURMA UNIQUE BUTTER MILK SWAI 16

White flesh fish tossed with butter, condensed milk, spicy pepper and curry leaves.

MANGO SHRIMP 16

Shrimp tossed in a wok with basil, onions and mango puree.
Served with steamed broccoli on the side.

GREEN CURRY SHRIMP 16

Shrimp served with Thai green curry paste, onions, green and red bell pepper, bamboo shoot, basil, string beans and eggplant.

BURMA UNIQUE SHRIMP 16

Wok sautéed shrimp served with onions, garlic, jalapeños and our special house sauce.

SHRIMP KEBAT 16

Stir fried shrimp with paprika, masala, tamarind, green chillies, mint leaves, tomatoes, onions and cilantro.

SHRIMP CURRY 16

Shrimp served with homemade special red curry sauce.

GARLIC SHRIMP AND EGGPLANT 16

Shrimp and fried eggplant served with garlic and scallions in a sweet chili sauce.

BURMA UNIQUE BUTTER MILK SHRIMP 16

Shrimp tossed with butter, condensed milk, spicy pepper and curry leaves.

HONEY WALNUT SHRIMP 17

Lightly fried shrimp wok tossed with a creamy sweet sauce, topped with tossed honey walnuts and sesame seeds.

PUMPKIN SHRIMP STEW 16

A delicious stew made with Shrimp, locally grown pumpkin, fresh onions, garlic, ginger and Burmese spices.

VEGETABLES AND TOFU

GREEN CURRY WITH MIXED VEGETABLES 13

Thai green curry paste served with onions, green and red bell pepper, basil, mushroom, string beans, tofu and eggplant.

LEMONGRASS MIXED VEGETABLES 13

Homemade special lemongrass sauce wok tossed with onions, broccoli, garlic, carrot, soy sauce, snap peas, string beans, red and green bell pepper, tofu and basil.

STRING BEANS 13

Stir-fried string beans served with garlic and ginger.

BROCCOLI AND GARLIC 12

Broccoli tossed in a wok with white wine, garlic, a dash of salt and garnished with fried onions.

EGGPLANT AND GARLIC 12

Fried eggplant with garlic and scallions in a sweet chili sauce.

TOFU AND VEGETABLES 13

Wok fried tofu, string beans, bell peppers and basil in a sweet and spicy sauce.

MANGO TOFU 11

Tofu tossed in a wok with basil, onions and mango puree.
Served with steamed broccoli on the side.

VEGGIE KEBAT 13

Stir fried tofu with tomatoes, okra, carrots, string beans, paprika, masala, tamarind, green chillies, mint leaves, onions and cilantro.

YELLOW TOFU RED CURRY 12

Homemade yellow tofu cooked in a red Burmese style curry.

BURMESE EGGPLANT CURRY 12

Fried eggplant cooked in a red Burmese style curry.

BURMESE MIXED VEGETABLE CURRY 13

Tomatoes, okra, eggplant, yellow beans, carrots, potatoes, cabbage, lentil and tofu come together in harmony.

PUMPKIN TOFU VEGETABLE STEW 13

A delicious stew made with tofu, broccoli, string beans, carrots, locally grown pumpkin, fresh onions, garlic, ginger and Burmese spices.

SIDES

COCONUT RICE 3

Jasmine rice cooked with the essence of coconut.

BURMESE-INDIAN RICE 3

Basmati rice prepared with cardamom, cinnamon, raisins, cashews and light butter.

BROWN RICE 2.5

JASMINE RICE 2

PALAT 9

Pan fried multi-layer bread served with sugar.

DESSERTS

COCONUT PUDDING 9

Deep fried silky coconut pudding served with choice of ice cream.

FRIED BANANA 10

Fresh banana dipped in butter, fried and served with choice of ice cream.

DESSERT PALATA 13

Palata, fresh banana and choice of ice cream.

SWEET STICKY RICE 10

Black sticky rice sweetened with palm sugar, served with condensed milk and choice of ice cream.

OVEN BAKED SOOJI 11

Coconut milk, eggs, butter, evaporated milk and baked poppy seeds, served with choice of ice cream.

ICE CREAM 6

Choice of vanilla, strawberry, mango, coconut, chocolate or green tea ice cream.