

GLUTEN FREE MENU

APPETIZERS

CRISPY FRIED TOFU 8

Simply deep fried soft tofu served with deep fried garlic and seasoned tangy chili sauce.

LETTUCE WRAP 11

Lettuce wrap with radish, carrots, water chestnuts, snow peas and mushroom with choice of chicken, shrimp or tofu. All tossed with our special house sauce. (shrimp add \$2)

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.

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, jalapeños and dried shrimp powder served with lettuce or cabbage. This special salad will awaken your taste buds. (vegetarian option available)

TEA LEAF RICE SALAD 11

Special fermented Burmese tea leaves mixed with jasmine rice, served with lettuce, tomatoes and peanuts on the side.

SHAN GLASS NOODLE SALAD 12

This salad is a popular salad from Shan State in Burma. It is mixed with glass noodles, cilantro, crushed peanuts, sesame seeds, fried and raw garlic, tamarind sauce, thinly sliced carrots and cabbage.

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, jalapeños and dried shrimp.

(vegetarian option available)

SAMOSAS 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, cilantro and dried shrimp powder.

SHAN TOFU SALAD 12

Homemade yellow tofu mixed with cilantro, raw and fried garlic, sesame oil, lemon, chill oil, cabbage and our special house sauce.

NOODLES

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, 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, tomatoes, cabbage, chili sauce and yellow bean powder, bean sprouts, potatoes, and wonton chips.

BURMESE PAD THAI 11

Stir fried rice noodles with tofu, fresh red bell peppers, onions, lettuce, cabbage, peanuts, bean sprouts and scrambled eggs. (add chicken \$2, add shrimp \$3)

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.

MANGO CHICKEN 14

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

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.

PUMPKIN CHICKEN STEW 14

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

BUTTER EGG FLOSS CHICKEN 14

Marinated chicken breast tossed with butter and egg floss, spicy pepper and curry leaves.

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.

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.

BEEF

BURMA UNIQUE BEEF 15

Stir fried ground beef with celery leaves, ginger, Vietnamese coriander, garlic and green pepper.

COUNTRY STYLE BEEF CURRY 15

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

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.

LAMB

COUNTRY STYLE LAMB CURRY 16

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

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.

SEAFOOD

BURMA UNIQUE FISH 16

Deep fried marinated fish meatballs served with onions, garlic, red chili 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 SWAI 16

White flesh fish tossed with butter, egg floss, 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.

SHRIMP KEBAT 16

Stir fried shrimp with paprika, masala, tamarind, green chilies, 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 SHRIMP 16

Shrimp tossed with butter, egg floss, spicy pepper and curry leaves.

VEGGIE & TOFU

BURMESE POACHED VEGETABLES 12

Burmese traditional poached mixed vegetables dipped with our special house sauce.

GREEN CURRY WITH MIXED VEGETABLES 13

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

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 chilies, 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

GARLIC NOODLES 8

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

BURMESE FRIED RICE 9

Steamed garden peas come together with fried Jasmine Rice, scrambled eggs and topped with fried onions. (add chicken \$2, add \$1 per shrimp)

VEGETABLE FRIED RICE 9

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

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

DESSERTS

SWEET STICKY RICE 10

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

ICE CREAM 6

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

DESSERT PLATTER \$14/PER PERSON

Chef's special selection.