

## Appetizer

### Samusas VG 12

Hand wrapped & filled with curried potatoes & garlic, house vegetarian sauce

### ©Platha & Coconut Chicken Curry Dip 12

Handmade multi-layered bread served with coconut Chicken curry

### ©Platha & Vegetable Curry Dip 11.5

Handmade multi-layered bread served with vegetable curry for dipping

### Lettuce Wrap VG GFA 11.5

Choice of Tofu, Chicken (+ 1) or Shrimps (+ 2) tossed with vegetables, served with hoisin sauce, topped with sesame seeds

### ©Fried Chicken 12

Chicken wings served with in house spicy lemon and fish sauce

### Honey Fried Chicken 12.5

Crispy Chicken wings marinated with house made honey sauce

### Salt and Pepper Calamari or Chicken 12

Crispy fried Calamari or Chicken strips seasoned with salt and pepper served with house fish sauce

### Fried Tofu VG GF 10

Crispy fried tofu, salt & pepper with house vegetarian sauce

### ©Fried Burmese Yellow Tofu VG GF 10

Burmese yellow tofu made with chickpea powder, served with house vegetarian sauce

### Burmese Tempura 10

Deep fried tempura of onion, opa, Burmese yellow tofu, served with house vegetarian sauce

## Salad

### ©Tea Leaf Salad VG GF 16

Fermented tea leaf dressing, lettuce or cabbage, peanut, fried garlic, tomato, sunflower seeds, fried yellow chickpea, jalapenos, sesame seeds and lemon

### Samusas Salad VG 14.75

Vegetable Samusas, lettuce, cabbage, sesame seed, onion, fried garlic, yellow pea powder, cilantro, tamarind and chili dressing

### Mango Salad VG GF 14.75

Lettuce, cabbage, fried onion, fried garlic, cilantro, cucumber, yellow pea powder, pickled mangoes

### Ginger Salad VG GF 14.75

Lettuce, cabbage, fried garlic, peanut, sunflower seeds, sesame seeds, fried yellow chickpea, yellow peapowder, Jalapenos, lemon and pickled ginger

### Papaya Salad VG GF 14.75

Papaya, cabbage, tomato, raw and fried onion, cilantro, carrot, peanut, chili flakes & tamarind sauce

### Rainbow salad GFA 14.75

Egg, and Rice noodles mixed with cabbage, raw onion, fried onion, fried garlic, tofu, potato, carrot, tomato, jalapenos, cucumber, papaya, cilantro & pea powder

### Beef Salad GF 18.5

Sautéed Beef, tomatoes, fried garlic, cilantro, onion, pea powder & sesame seeds

## Soup

### Samusas Soup VG 15

Vegetarian soup made with samusas, tamarind, falafels, cabbage onions

### Coconut Chicken Noodle Soup GFA 16

Burmese coconut noodle soup with Chicken, onions, eggs, cilantro and lemon

## Noodle

### Nan Gyi Thok GFA 16.5

Burmese rice (or egg) noodles, Chicken coconut curry sauce, eggs, pea powder, onion, fried onion & lemon

### Garlic Noodles GFA 15

Flat egg noodles with fried garlic, scallions, choice of BBQ pork, tofu

### Wok Stirred Spicy Noodles VG GFA 16

(Tofu, Chicken +1 or Shrimp +2) egg (or rice) noodles, cabbage, onion, bellpepper, green chili, & egg.

### ©Burmese Style Pad Thai VG GF 16

(Tofu, Chicken +1 or Shrimps +2) flat rice noodle, onion, bell peppers, lettuce, cabbage, egg & peanuts cooked with sweet and tangy sauce

## Vegetable

### ©Burmese Mix Vegetables Curry VG GF 15.75

Burmese curry with tomatoes, okra, eggplant, yellow beans, carrots, potatoes, cabbage, lentil and tofu

### Pumpkin Curry with Vegetables VG GF 15.75

Sweet pumpkin curry cooked with coconut milk, garlic onion, cabbage, potatoes, carrot, broccoli.

### ©Chef Special Dry Curry Veggies VG GF 15.75

Tofu, Okra, carrot, string beans, red bell pepper, onion, turmeric curry leaf, coconut milk & evaporated milk

### Burmese Eggplant Curry VG GF 15.75

Burmese curry made with garlic, onion, tomato, tender eggplant

### Eggplant with Garlic Sauce VG GFA 15.75

Tender eggplant with garlic basil and scallions cooked in a sweet chili sauce

### ©Fiery Tofu with Vegetables VG GFA 15.75

Tofu, string bean, bell peppers, and basil in a five spice sauce

### String Beans VG GFA 15.75

Stir fried string bean cooked with garlic, ginger and sweet spicy sauce

### Lemongrass Tofu VG GFA 15.75

Tofu, with chili, garlic, soy sauce, snap peas, red bell pepper, lemongrass, & basil.

### Mango Tofu VG GF 15.75

Tofu with chili, garlic, basil, onion, and mango puree sauce and topped with broccoli

### Veggie Tofu Kebat VG GF 15.75

Tofu okra, opo, carrot, string beans, tomatoes, onion cooked with paprika & lemon

### Garlic Broccoli VG GF 15.75

Broccoli tossed in a wok with garlic, topped with fried garlic and fried onions

### Burmese Stir Fried Vegetables VG GF 15.75

Cabbage, string beans, carrot, opo, tomato, cooked with garlic, ginger, cornstarch

## Pork

### Burmese Pork Curry with Potatoes GF 18.75

Pork and dice of potatoes cooked with Burmese curry and pickled mango

### Mint Pork GFA 18.5

Slices of pork with fresh mint leaves, garlic, ginger, and jalapeños.

### ©Lemongrass Pork GFA 18.5

Slices of pork with chili, garlic, soy sauce, snap peas, red bell pepper, lemongrass, fish sauce and basil.

### Garlic Pork GFA 18.5

Slices of pork with chili, garlic, chili, soy sauce and fish sauce

Add Veggies +2, Add Tofu +2, Add Chicken +3, Add Beef +3.5, Add Lamb 4, Add Shrimp 4

© indicates chef's choice VG indicates Vegan or Vegan Available GF indicates Gluten Free GFA indicates Gluten Free Available

\*Our food may contain peanuts or other nuts. Please inform the server of any food allergies\*

\*\*\*20% gratuity charge for party of 6 adults or larger\*\*\*

## Chicken

### ©Burmese Chicken Curry Potatoes GF 18.75

Chicken and potatoes cooked in Burmese curry sauce

### Chef Special Curry Leaf Chicken GFA 18.5

Slices of chicken breast, curry leaf, garlic, onion and ginger

### ©Chef Special Dry Curry Chicken GF 18.5

Chicken breast with string beans, red bell pepper, okra, fresh turmeric, curry leaf, ginger, onion, coconut milk, & evaporated milk

### Pumpkin Chicken Curry GF 18.5

Tender squash stew cooked with Chicken, coconut milk, onions, garlic & ginger

### Burmese Chicken Biryani GF 19.5

Chicken leg stewed with garlic, onion, ginger served with biryani rice, raisins and cashews.

### ©Mint Chicken GFA 18.5

Chicken Breast with fresh mint leaves, garlic, ginger, and jalapeños.

### Lemongrass Chicken GFA 18.5

Chicken breast with chili, garlic, soy sauce, snap peas, red bell pepper, lemongrass, fish sauce and basil

### ©Sesame Chicken 18.5

Battered deep fried chicken tossed with a sweet & tangy sauce, topped with sesame seeds

### Mango Chicken GF 18.5

Chicken breast with chili, garlic, basil, onion, and mango puree, broccoli

### Fiery Tofu with Chicken GFA 18.5

Chicken breast, tofu, string beans, bell peppers, & basil in a five-spice sauce

### ©Blackpepper Chicken GFA 18.5

Chicken breast, cooked with garlic, onion, celery, red bellpepper & blackpepper spice

## Beef

### ©Burmese Beef Curry with Potatoes GF 19.75

Stewed beef cubes and potatoes cooked with Burmese curry

### ©Chili Beef GFA 19.5

Slices of beef tossed with chili sauce, garlic, onion, basil, jalapenos, chilis flakes

### Fiery Tofu with Beef GFA 19.5

Slices of beef, tofu, string beans, bell peppers, and basil in a five-spice sauce

### ©Sesame Beef 19.5

Battered deep fried Beef tossed with a sweet tangy sauce, sesame seeds

### Blackpepper Beef GFA 19.5

Slices of beef with garlic, onion, celery, red bellpepper & blackpepper spice

### Lemon and Paprika Beef GF 19.5

Slices of beef cooked with tomato onion, paprika, mint and lemon juice

## Lamb

### Burmese Lamb Curry with Potatoes GF 20.75

Stewed lamb cubes and potatoes cooked with Burmese curry

### ©Chili Lamb GFA 20.5

Sliced lamb tossed with chili sauce, garlic, onion, basil, jalapenos and chilis flakes

### Fiery Tofu with Lamb GFA 20.5

Slices of lamb, tofu, string beans, bell peppers, basil in a five-spice sauce

### Blackpepper Lamb GFA 20.5

Slices of lamb with garlic, onion, celery, red bellpepper & blackpepper

### ©Lemon and Paprika Lamb GF 20.5

Slices of lamb cooked with tomato, onion, paprika, mint & lemon juice

## Seafood

### Burmese Shrimp or Swai Fillet Curry GF 20.5

Shrimp or swai cooked with tomato and Burmese curry sauce

### Chef Special Dry Curry shrimp or swai 20.5

Shrimp or swai with string beans, red bell pepper, okra, fresh turmeric, curry leaf, ginger, onion, coconut milk, evaporated milk

### ©Garlic and Chili Shrimp GFA 20.5

Shrimp wok tossed in garlic, chili sauce with sliced onions

### Fiery Tofu with Shrimp GFA 20.5

Shrimp, string beans, bell peppers, broccoli, & basil in five spice sauce

### Pumpkin Shrimp Curry GFA 20.5

Tender squash stew cooked with shrimp, coconut milk, onions, garlic, ginger

### ©Lemon and Paprika Shrimp GF 20.5

Shrimp cooked with tomato, onion, paprika, mint & lemon juice

### Mango Shrimp GF 20.5

Shrimp with chili, garlic, basil, onion, and mango puree, topped with broccoli

### Blackpepper Shrimp or Swai GFA 20.5

cooked with garlic, onion, celery, red bellpepper, blackpepper spice

### Lemongrass Shrimp GFA 20.5

Shrimps with chili, garlic, soy sauce, snap peas, red bell pepper, lemongrass, fish sauce & basil

### ©Lemongrass Salmon GFA 22.5

Salmon with chili, garlic, soy sauce, snap peas, red bell pepper, lemongrass, fish sauce & basil

### Pumpkin Salmon Curry GF 22.5

Tender squash stew cooked with salmon, coconut milk, onions, garlic, ginger

## Rice

### ©Signature Caviar Butter Fried Rice GF 14.75

Fried jasmine rice with butter, egg, caviar, and shrimp (Add fried egg +2)

### Combination Fried Rice GF 14.75

Jasmine rice with egg, vegetables, BBQ pork, chicken, shrimp (Add fried egg +2)

### ©Burmese Pineapple Fried Rice GF 12.5

Fried jasmine rice with pineapple, onion, chickpea, green pea, carrot & egg (Add fried egg +2)

### Burmese Fried Rice GF 11.5

Fried jasmine rice with egg, onion & chickpea (Add fried egg +2)

### Jasmine Rice VG GF 2.75

### Coconut Rice VG GF 3.5

### Brown Rice VG GF 3

### Basmati Biryani Rice VG GF 3.5

### Plain Platha 6

## Soft Drink

### Fresh Young Coconut 7.5

### Burmese Ice Milk Tea 5.5

### Regular Unsweetened Ice Tea 5

### Burmese Hot Milk Tea 5

### Hot Green Tea 3.5

### Coke, Diet Coke, Sprite, Lemonade, Juices 3.5

### Arnold Palmer 5

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