

Influenced by its neighboring countries and a myriad of over 100 local ethnicities, Burmese cuisine represents an incredible range of the flavors, culinary traditions and food culture found in Southeast Asia.

This unique perspective includes bold, pungent flavors that vary from sweet, savory, spicy to sour and dishes that are meant to be enjoyed family-style. Explore the breadth of our cuisine from eclectic salads, soups, and noodles to our distinct array of curries and spice blends that speak to the originality of the Burmese food culture we are proud to share with you today.

APPETIZERS

Samosas (Vegetarian) 8.50

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

Fried Tofu 9.95

Deep fried soft tofu seasoned and served with a tangy chili sauce.

Salt and Pepper 11.95

Choice of crisp Calamari or Shrimp; deep fried with scallions and jalapenos.
 (Sub Shrimp Add \$5)

Lettuce Wrap 10.95

Lettuce wrap with radish, carrots, green bell peppers, mushrooms and water chestnuts with choice of Chicken, Shrimp or Tofu. All tossed in special house sauce. (Sub for Shrimp add \$2)

Palata 11

Multi-layer bread served with Coconut Chicken, Lamb Curry or Vegetarian Curry
 (Sub for Vegetarian Curry add \$2, or Sub for Lamb Curry add \$3)

Pork Pot Stickers 9.95

Lightly fried potstickers filled with pork and vegetables.

Egg Rolls 9.95

Crispy deep-fried vegetarian egg rolls served with special house sauce.

SOUPS

Monk Hingar* (Catfish Chowder) 12.95

This famous traditional dish can be eaten anytime at any occasion. Thin rice noodles in a rich soup made from ground catfish, ginger, lemongrass, onion, garlic and fried rice powder. Served with hard-boiled egg, fried yellow peas and cilantro.

Ohnoh Kawt Swe (Coconut Noodle Soup) 12.95

A rich and creamy coconut bisque with egg noodles. Served with chicken, garnished with onion, cilantro and crispy wonton chips.

Samosa Soup (Vegetarian) 12.95

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

SALADS

Served with romaine lettuce or the traditional Burmese style with cabbage

Tea Leaf Salad 14.50

This salad is a popular traditional treat unique to Burma. A mix of Burmese tea leaves, fried garlic, yellow beans, peanuts, sesame seeds, sunflower seeds, lettuce, tomatoes, jalapenos and dried shrimp. This special salad will awaken your taste buds. (Vegetarian option available)

Ruby Rainbow Salad 14.95

This salad is made from 4 different types of noodles, fried tofu, thinly sliced onions, cucumbers, fried garlic, cabbage, cilantro, papaya, yellow bean powder, wonton chips, potatoes and topped with spicy rice. (Vegetarian option available)

Samosa Salad 14.75

Salad with vegetarian samosas, cabbage, onions, cilantro, cucumbers, yellow bean powder, tamarind sauce, mint, sesame seeds with crushed red chili added to taste.

Burmese Chicken Salad 14

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

Mango Salad 14

Shredded pickled mangoes served with fried onions, fried garlic, cabbage, red onions, yellow bean powder, cucumbers, cilantro and dried shrimp. (Vegetarian option available)

Ginger Salad 13

Light and refreshing; this salad is mixed with pickled ginger, fried garlic, yellow beans, sesame seeds, sunflower seeds, jalapenos, peanuts and dried shrimp. (Vegetarian option available)

NOODLES

Nan Gyi Dok 14.75

Our traditional Burmese dish with rice noodles topped with coconut chicken sauce, yellow bean powder, cilantro and fried onions. Topped with hard-boiled egg and crispy wontons.

Rangoon Noodle 13

Egg noodles tossed with tofu, cucumbers, cilantro, tomatoes, cabbage, chili sauce, dried shrimp powder, bean sprouts, potatoes and wonton chips. (Vegan option available)

Garlic Noodle 13

Egg noodles, crisp garlic, cucumber and scallions tossed in a special house sauce.
Served with a choice of Fried Tofu & Broccoli, BBQ Pork, Chicken, or Shrimp
(Sub for BBQ Pork or Chicken add \$2, or Sub Shrimp add \$3)

Burmese Pad Thai* 14.95

Our most popular dish is a play on a classic. Rice noodles tossed with red bell peppers, onions, baby bok choy, cabbage, peanuts, bean sprouts and scrambled egg. Served with a choice of Tofu, Chicken or Shrimp
(Sub \$2 for Chicken, or Sub \$3 for Shrimp)
(Vegan Option Available)

ENTREES

All entrees are \$16.95 each, add \$2 for seafood entrees

VEGETABLES AND TOFU (VEGAN)

Ruby String Beans*

String beans served with garlic and ginger in a soy-based sauce.

Baby Bok Choy (Seasonal)

Young tender baby bok choy stir fried with white wine and garlic.

Broccoli and Garlic

Broccoli tossed in wok with white wine, garlic, ginger and garnished with fried onions.

Mango Tofu*

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

Fiery Tofu and Vegetables*

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

Eggplant and Garlic*

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

Veggie Kebat**

A mix of vegetables and tofu stir-fried with paprika, masala, tamarind, jalapenos, mint leaves, tomatoes, onions and cilantro.

Yellow Tofu, Red Curry**

Yellow tofu cooked in a Burmese style curry.

Burmese Eggplant Curry**

Fried eggplant curried with onion, garlic and ginger.

Mixed Vegetable Curry**

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

Sesame Tofu

Fried Tofu in a sweet and tangy sauce; topped with a sprinkle of sesame seeds.

Egg and Okra Curry** (Not vegan)

Red Burmese curry prepared with tomatoes, fried hard-boiled egg and okra.

* Indicates Spicy Dish. Available in Mild, Medium, Hot or Very Hot *

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Gluten-Free menu available upon request

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SEAFOOD

Mango Shrimp*

Juicy shrimp tossed in wok with basil, fresh mango, onions and mango puree. Served with fresh mango on the side.

Walnut Shrimp

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

Ruby Shrimp*

Wok sautéed shrimp served with onion, garlic, jalapenos and house made sauce.

Shrimp Kebab**

Shrimp stir fried with paprika, masala, tamarind, jalapenos, mint leaves, tomatoes, onions and cilantro.

Shrimp Curry**

Shrimp stewed in Rangoon Ruby's homemade special red curry sauce.

Garlic Shrimp and Eggplant*

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

CHICKEN

Rangoon Lemongrass Chicken*

Wok tossed with chili, garlic, soy sauce, fish sauce, broccoli, red bell peppers and lemongrass; finished with fresh basil.

Chicken Biryani

(Please allow 20 minutes cook time)

Braised chicken leg quarter with Biryani rice, spices, raisins, cilantro and nuts. (Add Shrimp \$4)

Chicken Kebab**

Marinated chicken breast stir fried with paprika, masala, tamarind, jalapenos, mint leaves, tomatoes, onions and cilantro.

Minted Jalapeno Chicken*

This dish is simple in preparation yet packs a lot of flavor. Minced chicken breast with fresh mint leaves, cilantro, garlic, ginger and jalapenos.

Fiery Chicken Tofu*

Chicken breast wok fried with tofu, string beans, bell peppers and basil in a sweet & spicy sauce.

Mango Chicken*

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

Sesame Chicken

Strips of chicken fried in a sweet and tangy sauce; topped with a sprinkle of sesame seeds.

Rangoon Chicken Curry**

Chicken thigh cooked with yellow beans in a light curry.

Chicken Crisp*

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

Basil Chili Chicken*

Chicken breast tossed with dried chili flakes, spices, jalapenos, and onions; finished with basil.

Coconut Chicken Curry*

Chicken thigh slow cooked in Burmese spices and coconut milk.

PORK

Burmese Pork Curry**

Pork simmered in curry served with potatoes and pickled mangoes.

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BEEF

Country Style Beef Curry**

Harris Ranch Certified Angus Beef slow cooked with onion, garlic, potatoes, lemongrass, and spices.

Beef Kebab**

Choice Harris Ranch Beef marinated and stir-fried with paprika, masala, tamarind, jalapenos, mint leaves, tomatoes, onions, and cilantro.

Basil Chili Beef*

Choice Harris Ranch Beef tossed with dried chili flakes, spices, jalapenos, and onions; finished with basil.

Fiery Beef Tofu*

Choice Harris Ranch Beef wok-fried with tofu, string beans, bell peppers, and basil in a sweet & spicy sauce.

Sesame Beef

Choice Harris Ranch Beef fried in a sweet and tangy sauce; topped with a sprinkle of sesame seeds.

LAMB

Country Style Lamb**

Halal Lamb in Bagan's traditional curry with onion, garlic and red chili.

SIDES

Garlic Noodles 10.50

Egg noodles with garlic sauce; sprinkled with fried garlic and cucumber.

Home Style Fried Rice 11.75

Tender whole yellow beans steamed with fried jasmine rice scrambled egg, and topped with fried onions.
(Add \$2 for Chicken; \$3 for Shrimp)

Coconut Rice 4

Aromatic jasmine rice with the essence of coconut.

Burmese-Indian Rice 4

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

Brown Rice 3

Jasmine Rice 3

Steam Vegetables 11.95

Broccoli, Carrot, Cabbage, and Okra

Palata 5.50

Pan fried multi layer bread served with sugar.

DESSERTS

Blondie Brownie 3.50

Semi-sweet chocolate chips blended into a buttery, cookie-style brownie

Chocolate Chunk Cookie 3.50

Milk chocolate chunks in a golden brown cookie

Pecan Pie 3.50

A delicious combination of a buttery crisp pastry with a rich and chewy filling that is loaded with toasted pecans

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