



RANGOON RUBY
BURMESE CUISINE

Lunch Menu

Mon-Fri, 11:00am-2:30pm
Except Holidays

APPETIZERS

Samosas (Vegetarian) 11

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

Salt and Pepper 12

Choice of crisp Calamari, Fish, or Chicken; deep fried with scallions and jalapenos.

Palata* 11

Multi-layer bread served with coconut chicken. (Vegetarian Curry add \$2; Lamb Curry add \$3)

Lettuce Wrap 13

Lettuce wrap with radish, carrots and water chestnuts with choice of chicken, shrimp or tofu, green bell pepper and mushrooms, all tossed in special house sauce. (Add \$2 for shrimp)

Northern Fried Tofu 10.50

Homemade tofu made from yellow bean powder and served with soy chili sauce.

SOUPS

Monk Hingar* (Catfish Chowder) 13

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) 13

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

Samosa Soup (Vegetarian) 13

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

SALADS

Tea Leaf Salad 14

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, tomato, jalapeno and dried shrimp. This special salad will awaken your taste buds.

(Vegetarian option available)

Ginger Salad 11

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)

Samosa Salad 13

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

Burmese Chicken Salad 12

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

Mango Salad 12

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

NOODLES

Nan Gyi Dok 14

Rice noodles topped with coconut chicken sauce, yellow bean powder, cilantro and fried onion. Topped with hardboiled egg and crispy wonton chips.

Rangoon Noodle 11

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

Garlic Noodle 12

Egg noodles, crisp garlic, cucumber, and scallions tossed in a special house sauce. Served with a choice of Fried Tofu & Broccoli, BBQ Pork or Chicken, or Shrimp.

(Sub \$2 for BBQ Pork or Chicken, Sub \$3 Shrimp)

ENTREES

All entrees are served with Jasmine Rice or Brown Rice
Add \$2.00 for Coconut Rice or Burmese Indian Rice.

Kebab 14.95**

Chicken, Beef, Lamb, or Shrimp stir fried with spices, jalapenos, mint leaves, tomatoes, onions and cilantro.

(Add \$2 for Beef, Lamb, or Shrimp)

Sesame 14.95

Chicken or Beef fried and tossed in a sweet and tangy sauce topped with sesame seeds

(Add \$2 for Beef)

Basil Chili* 14.95

Chicken, Beef, or Lamb tossed with chili flakes, spices, jalapenos and onions; finished with basil.

(Add \$2 for Beef, or Lamb)

Fiery Tofu and Vegetables* 14.95

Chicken, Pork, Lamb or Beef; wok fried with tofu, string beans, red bell pepper and basil in a sweet & spicy sauce.

(Add \$2 for Beef, or Lamb)

Chicken Crisp* 14.95

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

Mango Chicken* 14.95

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

Ruby Shrimp* 16.95

Wok fried Shrimp served with onion, garlic, jalapenos and house made sauce.

Rangoon Chicken Curry 14.95**

Chicken thigh cooked with yellow beans in a light curry.

Burmese Curried Pork 14.95**

Pork simmered in curry served with potatoes and pickled mangoes.

Country Style Beef Curry 16.95**

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

Mango White Fish* 16.95

White-Flesh-Fish tossed in wok with basil, onions, fresh mango and mango puree. Served with fresh mango on the side.

Shrimp Curry 16.95**

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

Walnut Shrimp 16.95

Lightly fried Shrimp tossed with sweet sauce; topped with candied walnuts and sesame seeds.

VEGETABLES AND TOFU

Veggie Kebab 14.95**

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

Eggplant and Garlic* 14.95

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

Fiery Tofu and Vegetables* 14.95

Tofu, string beans, red bell pepper and basil in sweet and spicy sauce.

Mango Tofu* 14.95

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

Burmese Eggplant Curry 14.95**

Fried eggplant curried with onions, garlic and ginger.

Baby Bok Choy (Seasonal) 14.95

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

Ruby String Beans* 14.95

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

Broccoli and Garlic 14.95

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

Mixed Vegetable Curry 14.95**

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

Sesame Tofu 14.95

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

Egg and Okra Curry 14.95**

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

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

*** Indicates Spicy Dish. Available with Medium, Hot or Very Hot.*

Limit of 3 credit card transactions per group. 20% gratuity added for parties of 8 or more

Cake cutting fee \$2.50 per person, Corkage fee of \$20 for 750mL, \$45 for 1.5L Magnum; 2 Bottle Maximum