



RANGOON RUBY
BURMESE CUISINE

Lunch Menu (San Francisco)

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

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 for \$5)

Palata* 9.95

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

Egg Rolls 9.95

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

Potstickers* 9.95

Lightly fried potstickers filled with pork and vegetables.

Lettuce Wrap 10.95

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)

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

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

(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)

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 beans powder, wonton chips, potatoes and topped with spicy rice. (Vegetarian option available)

Samosa Salad 14.75

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 14

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 14

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 14.75

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

Rangoon Noodle 13

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 13

Egg noodles, crisp garlic, cucumber and scallions tossed in a special house sauce. Served with Fried Tofu & Broccoli.

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

Burmese Pad Thai* 14.95

Rice noodles tossed with red bell peppers, onions, baby bok choy, cabbage, peanuts, bean sprouts and scrambled egg. Served with Tofu, Chicken or Shrimp (Sub Chicken add \$2 or Sub Shrimp add \$3) (Vegan Option Available)

ENTREES

All entrees are served with Jasmine Rice or Brown Rice

Add \$2.00 for Coconut Rice or Burmese Indian Rice.

All entrees are \$14.50, add \$2 for seafood

Kebab**

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

(Add \$2 for Shrimp)

Sesame

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

Basil Chili*

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

Fiery Tofu and Vegetables*

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

Chicken Crisp*

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

Mango*

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

Ruby Shrimp*

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

Rangoon Chicken Curry**

Chicken thigh cooked with yellow beans in a light curry.

Burmese Curried Pork**

Pork simmered in curry served with potatoes and pickled mangoes.

Country Style Beef Curry**

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

Shrimp Curry**

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

Walnut Shrimp

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

VEGETABLES AND TOFU

All dishes are vegan

Veggie Kebab**

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

Eggplant and Garlic*

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

Fiery Tofu and Vegetables*

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

Mango Tofu*

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

Burmese Eggplant Curry**

Fried eggplant curried with onions, garlic and ginger.

Ruby String Beans*

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

Broccoli and Garlic

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

Sesame Tofu

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

Mixed Vegetable Curry**

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

All entrees are \$14.50, add \$2 for seafood

All entrees are served with Jasmine Rice or Brown Rice

Add \$2.00 for Coconut Rice or Burmese Indian Rice

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

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