

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) 11.95

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

Fried Tofu 11.95

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

Salt and Pepper 14.95

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

Lettuce Wrap 14.50

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. (Add \$2 for Shrimp)

Palata 13.75

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

Northern Fried Tofu 13

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

SOUPS

Monk Hingar* (Catfish Chowder) 17.50

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) 17.50

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

Samosa Soup (Vegetarian) 17.50

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 15.95

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 16

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 17

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 17

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 14.75

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 17

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 15

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 15

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

Burmese Pad Thai* 17

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)

VEGETABLES AND TOFU

Ruby String Beans* 16

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

Baby Bok Choy (Seasonal) 14

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

Broccoli and Garlic 16

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

Mango Tofu* 17

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

Fiery Tofu and Vegetables* 16

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

Eggplant and Garlic* 17

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

Veggie Kebat** 16

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

Yellow Tofu, Red Curry** 17

Yellow tofu cooked in a Burmese style curry.

Burmese Eggplant Curry** 16

Fried eggplant curried with onion, garlic and ginger.

Egg and Okra Curry** 17

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

Mixed Vegetable Curry** 17

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

Sesame Tofu 17

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

PORK

Burmese Pork Curry** 21

Pork simmered in curry served with potatoes and pickled mangoes.

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

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Gluten-Free menu available upon request

SEAFOOD

Mango Shrimp* 22

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

Walnut Shrimp 23.50

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

Ruby Shrimp* 23

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

Mango White Fish* 23.50

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

Basil Chili White Fish* 23

White-flesh-fish tossed with dried chili flakes, spices, jalapenos and onions; finished with basil.

Shrimp Kebat** 22

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

Shrimp Curry** 23

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

Garlic Shrimp and Eggplant* 23

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

CHICKEN

Rangoon Lemongrass Chicken* 19

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

Chicken and Shrimp Biryani 24.95

(Please allow 20 minutes cook time)

Braised chicken leg quarter and fresh shrimp with Biryani rice, spices, raisins, cilantro and nuts.

Chicken Kebat** 20

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

Minted Jalapeno Chicken* 20

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* 21

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

Mango Chicken* 20

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

Sesame Chicken 19

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

Rangoon Chicken Curry** 20

Chicken thigh cooked with yellow beans in a light curry.

Chicken Crisp* 19

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

Basil Chili Chicken* 19

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

Coconut Chicken Curry* 21

Chicken thigh slow cooked in Burmese spices and coconut milk.

Chicken Home Style Fried Rice 16

Tender whole yellow beans steamed with fried jasmine rice, chicken, scrambled egg and topped with fried onions.

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BEEF

Country Style Beef Curry** 22.50

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

Beef Kebat** 22

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

Basil Chili Beef* 22

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

Fiery Beef Tofu* 22

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

Sesame Beef 20

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

LAMB

Country Style Lamb** 22

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

Basil Chili Lamb* 22

Strips of halal lamb tossed with dried chili flakes, spices, jalapenos and onions; finished with basil.

Fiery Lamb Tofu* 21

Halal Lamb wok fried with tofu, string beans, bell pepper and basil in a sweet & spicy sauce.

Lamb Kebat** 22

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

SIDES

Garlic Noodles 11.50

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

Home Style Fried Rice 14

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 3.75

Aromatic jasmine rice with essence of coconut.

Burmese-Indian Rice 3.75

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

Brown Rice 2.95

Jasmine Rice 2.95

Steam Vegetables 8.95

Broccoli, Carrot, Cabbage, and Okra

Palata 9.75

Pan fried multi layer bread served with sugar.

DESSERTS

Coconut Pudding 12

Silky coconut pudding deep fried and served with Vanilla, Strawberry, or Mango Ice Cream.

Dessert Palata 15

Palata, fresh mangos and served with Vanilla, Strawberry, or Mango Ice Cream.

House Made Sweet Sticky Rice 12

Black sticky rice sweetened with palm sugar, served with condensed milk and Vanilla, Strawberry, or Mango Ice Cream.

House Made Oven Baked Sooji 12

Coconut milk, eggs, butter, evaporated milk and baked poppy seeds, served with Vanilla, Strawberry or Mango Ice Cream.

Ice Cream 6

Vanilla, Strawberry or Mango Ice Cream. Ice Cream served with condensed milk.

"Limit of 3 credit card transactions per group"

20% gratuity added for parties of 6 or more

Cake cutting fee \$2.50 per person / 4% ACA Healthcare charge will be added to each check

Corkage fee of \$25 for 750mL, \$50 for 1.5L Magnum; 2 Bottle Maximum