

GLUTEN-FREE MENU

APPETIZERS

Lettuce Wrap 14.50

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

SOUPS

Ohnoh Kawt Swe (Coconut Noodle Soup) 17.50

A rich and creamy coconut bisque with rice noodles. Served with chicken, garnished with onion, and cilantro.

SALADS

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, tomato, jalapeno and dried shrimp. This special salad will awaken your taste buds. (Vegetarian option available)

Ruby Rainbow Salad 16

This salad is made from 3 different types of noodles, thinly sliced onions, cucumbers, fried garlic, cabbage, cilantro, papaya, yellow beans powder, potatoes and topped with spicy rice. (Vegetarian option available)

Mango Salad 14.75

Shredded pickled mangoes served with fried onions, fried garlic, cabbage, red onions, yellow beans powder, cucumber, cilantro 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 onion. Topped with hardboiled egg.

Rangoon Noodle 15

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

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. (Add \$2 for Chicken, Add \$3 for Shrimp)
(Vegan Option Available)

PORK

Burmese Pork Curry** 21

Pork simmered in curry served with potatoes and pickled mangoes.

CHICKEN

Rangoon Lemongrass Chicken* 19

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

Chicken and Shrimp Biryani 24.95

(Please allow 20 minutes cook time)

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

Chicken Kebat** 20

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

Rangoon Chicken Curry** 20

Chicken thigh cooked with yellow beans in a light curry.

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.

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.

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

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Monday - Friday: 11:00 to 2:30 each entree will be served with a choice Jasmine, Brown or Coconut rice

11-12-20

GLUTEN-FREE MENU

LAMB

Country Style Lamb** 22

Halal Lamb with 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.

Lamb Kebat** 22

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

SEAFOOD

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.

VEGETABLES

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.

Veggie Kebat** 16

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

Burmese Eggplant Curry** 16

Fried eggplant curried with onion, garlic and ginger.

Egg and Okra Curry** 17

Red Burmese curry prepared with tomatoes, fried hardboiled egg and okra.

Mixed Vegetable Curry** 17

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

RICE AND SIDES

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

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)

Steam Vegetables 11

Broccoli, Carrot, Cabbage, and Okra

"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

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