

Burma 2

1616 N Main St 94596-4609 · +19252618580 · Updated: Jan 14, 2026

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APPETIZERS 14

Deep Fried Lotus Root	\$12.00
With chili and seaweed aioli	
Fried Tofu	\$11.00
Deep fried soft tofu served with a sweet and sour chili sauce	
Palata	\$11.00
A flaky layered flatbread bread with choice of curry	
Samosa	\$13.00
Hand-made wheat-flour wraps fried and filled with potatoes, onions, and spices. Served with our special house sauce	
Yellow Tofu	\$13.00
Yellow pea powder, wheat starch, water, salt and sugar	
Samosa X5	\$16.25
Samosa X6	\$19.50
Salt & Pepper Chicken	\$14.00
Choice of the following, deep-fried with scallions, jalapenos, white pepper and five spice, served with a sweet and sour chili sauce	
Salt & Pepper Swai	\$14.00
Salt & Pepper Calamari	\$14.00
Salt & Pepper Shrimp	\$16.00
Lettuce Wrap Tofu	\$13.00
Romaine lettuce wraps with tofu, carrots, green bell peppers, mushrooms, radish, ginger, garlic, water chestnuts, sesame seeds and hoisin sauce	
Lettuce Wrap Chicken	\$14.00
Romaine lettuce wraps with chicken, carrots, green bell peppers, mushrooms, radish, ginger, garlic, water chestnuts, sesame seeds and hoisin sauce	
Lettuce Wrap Shrimp	\$15.00
Romaine lettuce wraps with shrimp, carrots, green bell peppers, mushrooms, radish, ginger, garlic, water chestnuts, sesame seeds and hoisin sauce	

SALADS 6

Tea Leaf Salad	\$15.00
A mix of Burmese fermented tea leaves, fried garlic, yellow beans, peanuts, sesame seeds, sunflower seeds, tomatoes, jalapenos and lemon on a bed of romaine lettuce and cabbage	
Ginger Salad	\$13.00
Pickled ginger with fried garlic, yellow peas, yellow pea powder, peanuts, sesame seeds, sunflower seeds, jalapenos and lemon on a bed of romaine lettuce and cabbage	
Mango Salad	\$13.00
Pickled mango with fried garlic, cabbage, red onions, cucumber, cilantro, yellow pea powder and fried onions, onion oil on a bed of romaine lettuce and cabbage	
Burmese Rainbow Salad* **	\$14.00
Egg noodles, two types of rice noodles, vermicelli noodle, red onions, cucumber, cabbage potatoes, jasmine rice, cilantro, green papaya, jalapenos, tofu, fried onions, fried garlic, fried wontons, yellow pea powder, tamarind sauce and a splash of samos soup on a bed of cabbage	
Tea Leaf Dressing	AVAILABLE OPTIONS
	Small: \$5.00
	Large: \$20.00
Nut Mix	\$3.00

SOUPS 3

Moh Hin Gha (Pureed Catfish Chowder)	\$13.00
Pureed catfish bisque with lemongrass, ginger, garlic, onions, cilantro, egg yolk, rice powder, fish sauce, black pepper, and rice noodles	
Samosa Soup	\$13.00
Samosa and falafel with potatoes, chickpeas, mint, cabbage, jalapenos, red onions, bay leaves, paprika, masala, tamarind, turmeric and dried chili	
Ohno Khao Swe* ** ***	\$13.00
A rich and creamy bisque with egg noodles, served with chicken, onion, turmeric powder, paprika and garnished with onions, cilantro and lemon	

NOODLES 6

Burmese Garlic Noodles* **	\$12.00
Flat egg noodles tossed with with fried garlic, scallion, cucumbers, garlic oil and special garlic noodles sauce	
Burmese Noodles**	\$13.00
Wheat noodles tossed with tofu, cucumber, cilantro, cabbage, red onions, fried onions, onion oil and chili sauce	
Nan Gyi Dok*	\$15.00
Rice noodles with coconut chicken curry, yellow pea powder, cilantro, red onions, fried onions, fried wonton, lemon, fish sauce and topped with a hardboiled egg	
Tofu Burmese Pad Thai**	\$15.00
Rice noodles mixed with tofu, red bell peppers, cabbage, onions, scallions, bean sprouts, egg, peanuts, tamarind, paprika and fish sauce. Spice level: No Spice, Regular, Hot, Extra Hot	

Chicken Burmese Pad Thai	\$16.00
Rice noodles mixed with chicken, red bell peppers, cabbage, onions, scallions, bean sprouts, egg, peanuts, tamarind, paprika and fish sauce. Spice level: No Spice, Regular, Hot, Extra Hot	
Shrimp Burmese Pad Thai	\$17.00
Rice noodles mixed with shrimp, red bell peppers, cabbage, onions, scallions, bean sprouts, egg, peanuts, tamarind, paprika and fish sauce. Spice level: No Spice, Regular, Hot, Extra Hot	

SIDE DISHES 8

Home Style Fried Rice**	\$13.00
Choice of jasmine or brown rice with onions, yellow pea, turmeric, fried onions and egg	
Pineapple Fried**	\$13.00
Choice of jasmine or brown rice with pineapple., green beans, carrots, egg, onions, scallions. Soy sauce and turmeric	
Shrimp Fried Rice	\$18.00
Choice of jasmine or brown rice with fish ore, egg, garlic salt and sugar	
Pine Nut Fried Rice**	\$13.00
Brown rice with pine nuts, pea leaves, eggs and garlic	
Burmese Indian Rice	\$3.50
Basmati rice prepared with green cardamom, cinnamon, biryani masala, raisin, bay leaves, cloves and light butter	
Brown Rice	\$2.50
Jasmine Rice	\$2.50
Coconut Rice	\$3.50

CHICKEN 13

Dry Curry Chicken	\$18.00
Chicken, coconut milk, evaporated milk, string bean, okra, lemongrass, garlic, turmeric, paprika, curry powder and blue ginger. Spice level: No Spice, Regular, Hot, Extra Hot	
Burmese Fried Chicken	\$18.00
Marinated chicken deep fried topped with onions, red bell pepper, red onions, fresh mango cilantro, lemongrass, pineapple, cucumbers and our special burmese sauce	
Black Pepper Chicken	\$18.00
Marinated chicken with onions, red and green bell peppers, celery, carrots, ginger, garlic scallions, white wine, black bean sauce, soy sauce, black and white pepper. Spice level: No Spice, Regular, Hot, Extra Hot	
Chicken & Shrimp Biryani	\$21.00
Chicken leg and thigh stewed in tomatoes, onions, garlic and turmeric. Served with burmese indian rice, topped with peas, cilantro, fried onions, raisins and cashew nuts. Spice level: No Spice, Regular, Hot, Extra Hot	
Lemongrass Chicken	\$18.00
Sambal chili, dried chilies, garlic, soy sauce, fish sauce, snap peas, red bell peppers, lemongrass and fresh basil. Spice level: No Spice, Regular, Hot, Extra Hot	

Chicken Tofu	\$18.00
Wok fried chicken with tofu, string beans, bell peppers, garlic, ginger, basil with hoisin and oyster sauce. Spice level: No Spice, Regular, Hot, Extra Hot	
Burmese Style Chicken Curry	\$18.00
Chicken thigh simmered in lemongrass, onions, potatoes, ginger, garlic, masala, paprika, bay leaves and topped with fish sauce. Spice level: No Spice, Regular, Hot, Extra Hot	
Minted Jalapeño Chicken	\$18.00
Minced chicken with sambal chili sauce, mint leaves, garlic, ginger, jalapenos, cilantro, soy sauce, fennel seed powder and mustard seed powder. Spice level: No Spice, Regular, Hot, Extra Hot	
Pumpkin Chicken Curry	\$18.00
Locally sourced pumpkin, chicken, coconut milk, evaporated milk, curry powder, broccoli, carrots, onions, ginger and garlic. Spice level: No Spice, Regular, Hot, Extra Hot	
Chicken Kebat	\$18.00
Marinated chicken stir-fried with onions, tomato, mint, cilantro, jalapeno, turmeric, tamarind, masala and paprika. Spice level: No Spice, Regular, Hot, xtra Hot	
Mango Chicken	\$18.00
Marinated chicken tossed in a wok with soy sauce, white pepper, basil, onions, sambal chili and mango puree	
Sesame Chicken	\$18.00
Hand-cut strips of chicken, lightly fried in soy sauce, vinegar, honey topped with sesame seeds	
Basil Dried Chili Chicken	\$18.00
Marinated chicken tossed with dried red chili flakes, thai chilies, jalapenos, onions, tamarind powder, black pepper and basil. Spice level: No Spice, Regular, Hot, Extra Hot	

BEEF 7

Dry Curry Beef	\$19.00
Beef, coconut milk, evaporated milk, string bean, okra, lemongrass, garlic, turmeric, paprika, curry powder, and blue ginger. Spice level: No Spice, Regular, Hot, Extra Hot	
Burmese Style Beef Curry	\$19.00
Diced beef simmered in lemongrass, onions, ginger, garlic, potatoes, masala, paprika, bay leaves and topped with fish sauce. Spice level: No Spice, Regular, Hot, Extra Hot	
Beef Kebat	\$19.00
Marinated beef stir-fried with onions, tomatoes, mint, cilantro, jalapenos, turmeric, tamarind, masala and paprika. Spice level: No Spice, Regular, Hot, Extra Hot	
Basil & Dried Chili Beef	\$19.00
Marinated beef tossed with dried red chili flakes, thai chilies, jalapenos, onions, tamarind powder, black pepper and basil. Spice level: No Spice, Regular, Hot, Extra Hot	
Black Pepper Beef	\$19.00
Marinated beef with onions, red and green bell peppers, celery, carrots, ginger, garlic, scallions, white wine, black bean sauce, soy sauce, black and white pepper. Spice level: No Spice, Regular, Hot, Extra Hot	

Beef Tofu	\$19.00
Marinated beef wok-fried with tofu, string beans, bell peppers, garlic, ginger, basil with hoisin and oyster sauce. Spice level: No Spice, Regular, Hot, Extra Hot	
Sesame Beef	\$19.00
Hand cut strips of beef, lightly fried in soy sauce, vinegar, honey, topped with sesame seeds and scallions	
LAMB 5	
Dry Curry Lamb	\$20.00
Lamb, coconut milk, evaporated milk, string bean, okra, lemongrass, garlic, turmeric, paprika, curry powder, and blue ginger	
Basil & Dried Chili Lamb	\$20.00
Marinated lamb tossed with dried red chili flakes, thai chilies, jalapenos, onions, tamarind powder, black pepper and basil	
Lamb Kebat	\$20.00
Marinated lamb stir-fried with onions, tomatoes, mint, cilantro, jalapenos, turmeric, tamarind, masala and paprika	
Black Pepper Lamb	\$20.00
Marinated lamb with onions, red and green bell peppers, celery, carrots, ginger, garlic, scallions, white wine, black bean sauce, soy sauce, black and white pepper	
Burmese Style Lamb Curry	\$20.00
Poached diced lamb simmered in lemongrass, onions, ginger, garlic, potatoes, masala, paprika, bay leaves and topped with fish sauce	
SEAFOOD 15	
Dry Curry Shrimp	\$21.00
Shrimp, coconut milk, evaporated milk, string bean, okra, lemongrass, garlic, turmeric, paprika, curry powder, and blue ginger	
Black Pepper Shrimp	\$21.00
Marinated shrimp with onions, red and green bell peppers, celery, carrots, ginger, garlic, scallions, white wine, black bean sauce, soy sauce, black and white pepper. Spice level: No Spice, Regular, Hot, Extra Hot	
Black Pepper Swai	\$19.00
Marinated swai with onions, red and green bell peppers, celery, carrots, ginger, garlic, scallions, white wine, black bean sauce, soy sauce, black and white pepper. Spice level: No Spice, Regular, Hot, Extra Hot	
Basil & Dried Chili Swai	\$19.00
Marinated swai stir-fried with dried red chili flakes, thai chilies, jalapenos, onions, tamarind powder, black pepper and basil. Spice level: No Spice, Regular, Hot, Extra Hot	
Burmese Shrimp	\$21.00
Wok-sauteed shrimp with onions, garlic, ginger, jalapenos, dried chilies, soy sauce, hoisin and oyster sauce. Spice level: No Spice, Regular, Hot, Extra Hot	
Walnut Shrimp	\$21.00
Lightly fried shrimp tossed in a wok with sweet sauce, topped with toasted walnuts and sesame seeds	
Mango Shrimp	\$21.00
Marinated shrimp tossed with a wok with soy sauce, black pepper, basil, onions, sambal chili and mango puree	

Shrimp Kebat	\$21.00
Marinated shrimp stir-fried with onions, tomatoes, mint, cilantro, jalapenos, turmeric, tamarind, masala and paprika. Spice level: No Spice, Regular, Hot, Extra Hot	
Shrimp Curry	\$21.00
Shrimp simmered in tomatoes and onions based curry with jalapenos, cilantro, garlic, ginger, paprika, masala, turmeric, and fish sauce. Spice level: No Spice, Regular, Hot, Extra Hot	
Garlic Shrimp & Eggplant	\$21.00
Sauteed shrimp and eggplant served with garlic, ginger, scallions, basil, soy sauce and dried chilies. Spice level: No Spice, Regular, Hot, Extra Hot	
Village Catfish	\$19.00
Deep fried bone-in catfish fried and served with tomatoes, onions, jalapenos, garlic, ginger, paprika, masala, turmeric and fish sauce. Spice level: No Spice, Regular, Hot, Extra Hot	
Pumpkin Shrimp Curry	\$21.00
Locally sourced pumpkin, shrimp, coconut milk, evaporated milk, curry powder, broccoli, carrots, onions, ginger and garlic. Spice level: No Spice, Regular, Hot, Extra Hot	
Pumpkin Salmon Curry	\$21.00
Locally sourced pumpkin, salmon, coconut milk, evaporated milk, curry powder, broccoli, carrots, onions, ginger and garlic. Spice level: No Spice, Regular, Hot, Extra Hot	
Salmon Lemongrass Fusion	\$22.00
Grilled salmon with sambal chili, dried chilies, garlic, soy sauce, fish sauce, snap peas, red bell peppers, onions, scallions, lemongrass and fresh basil. Spice level: No Spice, Regular, Hot, Extra Hot	
Pan Fried Salmon	\$22.00
Marinated salmon with ginger, garlic, cilantro, black pepper, white wine, egg white and cornstarch	

VEGETABLES 16

Dry Curry Mix Vegetables	\$15.00
Tofu, tomatoes, carrots, opo, coconut milk, evaporated milk, string bean, okra, lemongrass, garlic, turmeric, paprika, curry powder and blue ginger. Spice level: No Spice, Regular, Hot, Extra Hot	
Black Pepper Tofu	\$15.00
Marinated tofu with onions, red and green peppers, celery, carrots, oyster sauce, garlic, scallions, white wine, black bean sauce, hoisin sauce, white and black pepper. Spice level: No Spice, Regular, Hot, Extra Hot	
Mix Vegetable and Garlic	\$15.00
Lotus root, celery, snap peas, red bell peppers, carrots, and white wine. Spice level: No Spice, Regular, Hot, Extra Hot	
Burma String Beans	\$15.00
Stir-fried string beans with garlic, ginger, soy sauce and sambal chili sauce. Spice level: No Spice, Regular, Hot, Extra Hot	
Broccoli & Garlic	\$15.00
Broccoli tossed in wok with white wine, garlic, a little salt and garnished with fried onions	
Stir Fried Sweet Corn	\$15.00
Corn, carrots, scallions, salt, sugar	

Eggplant & Garlic	\$15.00
Sauteed eggplant with garlic, ginger, scallions, basil, soy sauce and dried chilies	
Tofu and Vegetables	\$15.00
Stir-fried tofu with string beans, bell peppers, garlic, ginger, basil, soy sauce and vegetarian hoisin sauce. Spice level: No Spice, Regular, Hot, Extra Hot	
Pea Leaf	\$15.00
Wok fried pea leaf with salt, garlic, sugar and white wine	
Mango Tofu	\$15.00
Marinated tofu tossed in a wok with soy sauce, white pepper, basil, onions, sambal chili and mango puree	
Mix Vegetable Kebat	\$15.00
A mix of vegetables and tofu stir fried with onions, tomatoes, opo, mint, cilantro, jalapenos, turmeric, tamarind, masala and paprika. Spice level: No Spice, Regular, Hot, Extra Hot	
Burmese Eggplant Curry	\$15.00
Onion based curry with eggplant, ginger, garlic, paprika, turmeric, tamarind and masala. Spice level: No Spice, Regular, Hot, Extra Hot	
Egg & Okra Curry	\$15.00
Onion based curry with eggs, tomatoes, okra, ginger, garlic, paprika, turmeric, tamarind and masala. Spice level: No Spice, Regular, Hot, Extra Hot	
Mixed Vegetables Curry	\$15.00
Onion based curry with eggplant, tomatoes, string beans, cabbage, broccoli, opo, toru, ginger, garlic, paprika, turmeric, tamarind, and masala. Spice level: No Spice, Regular, Hot, Extra Hot	
Pumpkin Tofu Curry	\$15.00
Locally sourced pumpkin, coconut milk, evaporated milk, curry powder, broccoli, carrots, onions, ginger and garlic. Spice level: No Spice, Regular, Hot, Extra Hot	
Yellow Tofu with Red Curry	\$15.00
Yellow tofu, onion based curry, ginger, garlic, paprika, turmeric, tamarind, masala. Spice level: No Spice, Regular, Hot, Extra Hot	

DESSERTS 7

Coconut Pudding	\$10.00
Coconut pudding made with yellow bean powder, flour, cornstarch, sugar, and deepfried, topped with fresh strawberries and coconut cream, served with a scoop of chocolate, vanilla or mango ice cream	
Fried Banana	\$10.00
Fresh banana dipped in (cornstarch, flour, salt, sugar, water, cooking oil) deep fried and topped with fresh strawberries and condensed milk, served with a scoop of chocolate, vanilla or mango ice cream	
Dessert Palata	\$11.00
Palata with fresh banana and strawberries topped with condensed milk, served with a scoop of chocolate, vanilla or mango ice cream	
Sticky Rice	\$10.00
Black sweet rice with brown sugar, coconut milk and condensed milk, served with a scoop of chocolate, vanilla or mango ice cream	

Shwe Gyi (Burmese Semolina Cake)	\$10.00
Semolina flour, eggs, butter, sugar, water, coconut cream, evaporated milk and poppy seeds, served with a scoop of chocolate, vanilla or mango ice cream	
Ice Cream	\$6.00
Chocolate, vanilla or mango	
Birthday Ice Cream	

BEVERAGES 11

Burmese Ice Tea	\$5.00
Baby Coconut	\$7.00
Regatta Ginger Beer	\$5.00
Fiji	\$7.00
San Benedetto	\$7.00
Coke	\$3.00
Diet Coke	\$3.00
Sprite	\$3.00
Lemonade	\$3.00
Iced Tea	\$3.00
Ginger Ale	\$3.00