

## LAMB

<b>BLACK PEPPER LAMB</b>	<b>85/170</b>
Marinated lamb with onions, red and green bell peppers, carrots, ginger, garlic scallions, white wine, black bean sauce, soy sauce, and black and white pepper	
<b>BURMESE STYLE LAMB CURRY</b>	<b>85/170</b>
Poached diced lamb simmered in lemongrass, onions, ginger, garlic, masala, paprika, bay leaves and topped with fish sauce	
<b>BASIL AND DRIED CHILI LAMB (GFS)</b>	<b>85/170</b>
Marinated lamb tossed with dried red chili flakes, Thai chili, jalapeños, onions, tamarind powder, black pepper and basil	
<b>LAMB KEBAT (GF)</b>	<b>85/170</b>
Marinated lamb stir-fried with onions, tomatoes, mint, cilantro, jalapeños, turmeric, tamarind, masala and paprika	

## VEGETABLES

<b>MIX VEGETABLE AND GARLIC (GF)</b>	<b>60/120</b>
Lotus root, celery, snap peas, red bell peppers, carrots, white wine and chicken broth powder	
<b>BURMA BURMA STRING BEANS</b>	<b>60/120</b>
Stir-fried string beans with garlic, ginger, soy sauce and sambal chili sauce	
<b>BROCCOLI AND GARLIC (GF)</b>	<b>60/120</b>
Broccoli tossed in a wok with white wine, garlic, a little salt, and garnished with fried onions	
<b>DRY TOFU AND VEGETABLES</b>	<b>60/120</b>
Stir fried tofu, with string beans, bell peppers, garlic, ginger, basil, soy sauce and vegetarian hoisin sauce	
<b>MANGO TOFU</b>	<b>60/120</b>
Marinated chicken tossed in a wok with soy sauce, white pepper, basil, onions, sambal chili and mango puree	
<b>MIX VEGETABLES KEBAT (GF)</b>	<b>60/120</b>
A mix of vegetables and tofu stir fried with onions, tomatoes, opo, mint, cilantro, jalapeños, turmeric, tamarind, masala and paprika	
<b>BURMESE EGGPLANT CURRY (GF)</b>	<b>60/120</b>
Onion based curry with eggplant, ginger, garlic, paprika, turmeric, tamarind and masala	
<b>EGG AND OKRA CURRY (GF)</b>	<b>60/120</b>
Onion based curry with eggs, eggplant, tomatoes, okra, ginger, garlic, paprika, turmeric, tamarind and masala	
<b>MIXED VEGETABLES CURRY (GF)</b>	<b>60/120</b>
Onion based curry with eggplant, tomatoes, string beans, cabbage, broccoli, opo, tofu, ginger, garlic, paprika, turmeric, tamarind and masala	
<b>PUMPKIN TOFU STEW (GF)</b>	<b>60/120</b>
A delicious stew made with tofu, Kabocha pumpkin, onion, garlic, ginger, and turmeric	
<b>SWEET CORN (GF)</b>	<b>60/120</b>
Corn, carrots, scallion, salt and sugar.	
<b>PEA LEAF</b>	<b>60/120</b>
Wok fried pea leaf with salt, garlic and sugar	

## PORK

<b>BURMESE STYLE PORK CURRY (GF)</b>	<b>70/140</b>
Diced Pork simmered in lemongrass, pickled mangoes, potatoes, onions, ginger, garlic, masala, paprika, bay leaves and topped with fish sauce	
<b>PUMPKIN PORK STEW (GF)</b>	<b>70/140</b>
A delicious stew made with pork, Kabocha pumpkin, onions, garlic, ginger, and Burmese spices	

## SEAFOOD

<b>BLACK PEPPER SWAI</b>	<b>80/160</b>
Marinated swai with onions, red and green bell peppers, carrots, ginger, garlic scallions, white wine, black bean sauce, soy sauce, and black and white pepper	
<b>PUMPKIN SALMON STEW (GF)</b>	<b>85/170</b>
A delicious stew made with salmon, locally grown pumpkin, fresh onion, garlic, ginger, and Burmese spices	
<b>BASIL AND DRIED CHILI SWAI (GFS)</b>	<b>80/160</b>
Marinated swai tossed with dried red chili flakes Thai chilies, jalapeños, onions, tamarind powder, black pepper and basil	
<b>VILLAGE CATFISH</b>	<b>85/170</b>
Deep Fried Bone-in catfish fried and served with tomatoes, onions, jalapeños, garlic, ginger, paprika, masala, turmeric and fish sauce	
<b>MANGO SHRIMP</b>	<b>90/180</b>
Marinated shrimp tossed in a wok with soy sauce, white pepper, basil, onions, sambal chili and mango puree	
<b>BURMESE SHRIMP</b>	<b>90/180</b>
Wok-sautéed shrimp with onions, garlic, ginger, jalapeños, dried chilies, soy sauce, hoisin and oyster sauce	
<b>WALNUT SHRIMP (GF)</b>	<b>90/180</b>
Lightly fried shrimp tossed in a wok with sweet sauce, topped with toasted walnuts, and sesame seeds	
<b>GARLIC CHILI SHRIMP (GF)</b>	<b>90/180</b>
Shrimp, cabbage, jalapeños, onion, garlic, fish sauce, paprika and turmeric.	
<b>SHRIMP KEBAT (GF)</b>	<b>90/180</b>
Marinated shrimp stir-fried with onions, tomatoes, mint, cilantro, jalapeños, turmeric, tamarind, masala and paprika	
<b>SHRIMP CURRY (GF)</b>	<b>90/180</b>
Onions, cilantro, jalapeños, garlic, ginger, paprika, masala, turmeric and fish sauce	
<b>PUMPKIN SHRIMP STEW (GF)</b>	<b>90/180</b>
A delicious stew made with shrimp, locally grown pumpkin, fresh onion, garlic, ginger, and Burmese spices	
<b>BLACK PEPPER SHRIMP</b>	<b>90/180</b>
Marinated shrimp with onions, red and green bell peppers, carrots, ginger, garlic, scallions, white wine, black bean sauce, soy sauce, and black and white pepper	



# BURMA! BURMA!

## BURMESE RESTAURANT



# CATERING MENU

7294 San Ramon Rd.  
Dublin, CA 94568  
(925) 556-6188  
burmaburma.com  
info@burmaburma.com

 facebook.com/burmaburamaca

 instagram.com/burmaburma.ca

## APPETIZERS

- LETTUCE WRAPS TOFU (GF)** 55/110  
Tofu, romaine lettuce with carrots, green bell peppers, mushrooms, radish, ginger, garlic, water chestnuts, sesame seeds and hoisin sauce. (Add chicken or shrimp additional cost)
- SAMOSAS (VEGETARIAN)** 2.50 PER PIECE  
**MINIMUM OF 12 PER ORDER**  
Hand-made egg-flour wraps fried and filled with potatoes, onions, and spices. served with our special house sauce

## SALAD

- TEA LEAF SALAD (GF)** 55/110  
A mix of Burmese tea leaves, fried garlic, yellow beans, peanuts, sesame seeds, sunflower seeds, tomatoes, jalapeños, lemon and dried shrimp powder, fish sauce on a bed of romaine lettuce (vegetable oil vegetarian)
- GINGER SALAD (GF)** 45/90  
Pickled ginger, fried garlic, yellow beans, yellow bean powder, peanuts, sesame seeds, sunflower seeds, jalapeños, cilantro, onion oil and dried shrimp powder on a bed of romaine lettuce
- MANGO SALAD (GF)** 45/90  
Pickled mango with fried garlic, cabbage, red onions, cucumber, cilantro, yellow bean powder and fried onions, onion oil and dried shrimp powder on a bed of romaine lettuce
- BURMESE RAINBOW SALAD** 45/90  
Egg noodle, two types of rice noodles, vermicelli noodle, red onions, cucumber, cabbage potatoes, jasmine rice, cilantro, green papaya, jalapeños, tofu, fried onions, fried garlic, Fried wontons, yellow bean powder, chili flake, tamarind sauce and onion oil
- SAMOSAS SALAD** 50/100  
Samosas with cabbage, red onion, cilantro, cucumber, jalapeño, mint, sesame seeds, fried garlic, fried onions, yellow bean powder, tamarind sauce and a splash of samosa soup on a bed of romaine lettuce.
- BURMESE CHICKEN SALAD** 50/100  
Bite-sized fried chicken with red onions, yellow bean powder, cabbage, cilantro, fried wontons, fried onions, sesame seeds, onion oil and chili sauce on a bed of romaine lettuce

### Catering Trays:

Half Pan Serves 10-12  
Full Pan Serves 20-25

Call (925) 556-6188

Email: [info@burmaburma.com](mailto:info@burmaburma.com)

Order online at [www.burmaburma.com](http://www.burmaburma.com)

## NOODLES & RICE

- BURMA BURMA NOODLE** 50/100  
Wheat noodles tossed with tofu, cucumbers, cilantro, tomatoes, cabbage, red onions, fried onions, onion oil and chili sauce (Vegan option available)
- BURMESE GARLIC NOODLE** 50/100  
Egg-flour noodles, tossed with fried garlic, scallions cucumbers, garlic oil and oyster sauce. Served with a sweet chili sauce and jalapeños (tofu \$10 roast pork \$11 or roast duck 12)
- BURMESE PAD THAI (GF)** 50/100  
Rice noodles mixed with tofu, red bell peppers, cabbage, onions, scallions, bean sprouts, egg, peanuts turmeric, paprika and fish sauce (chicken \$13 or shrimp \$14)
- HOME STYLE FRIED RICE** 45/90  
Choice of jasmine or brown rice with onions, yellow beans, turmeric, fried onions and egg
- PINEAPPLE FRIED RICE** 45/90  
Choice of jasmine or brown rice with pineapple, green beans, carrots, egg, onions, scallions, soy sauce and turmeric
- BURMESE-INDIAN RICE** 30/60  
Basmati rice prepared with green cardamom, cinnamon, biryani masala raisins, bay leaves, cloves and light butter
- SHRIMP FRIED RICE** 60/120  
Choice of jasmine or brown rice with fish sauce, egg, garlic, salt and sugar.
- VEGETARIAN FRIED RICE** 45/90  
Brown rice with pine nuts, pea leaves, eggs and garlic.

**BROWN RICE 20/40 JASMINE RICE 20/40**  
**COCONUT RICE 25/50**

## BEEF

- BURMESE STYLE BEEF CURRY (GF)** 80/160  
Diced Beef simmered in lemongrass, onions, ginger, garlic, masala, paprika, bay leaves and topped with fish sauce
- BEEF KEBAT (GF)** 80/160  
Marinated Tri Tip stir-fried with onions, tomatoes, mint, cilantro, jalapeños, turmeric, tamarind, masala and paprika
- DRIED CHILI AND BASIL BEEF (GFS)** 80/160  
Marinated Tri Tip tossed with dried red chili flakes, Thai chilies, jalapeños, onions, tamarind powder, black pepper and basil
- BEEF TOFU** 80/160  
Tri Tip wok-fried with tofu, string beans, bell peppers, garlic, ginger, basil in a hoisin and oyster sauce
- SESAME BEEF** 80/160  
Strips of beef lightly fried in a sweet and tangy sauce, sliced and topped with sesame seeds
- BLACK PEPPER BEEF** 80/160  
Marinated beef with onions, red and green bell peppers, carrots, ginger, garlic, scallions, white wine, black bean sauce, soy sauce, and black and white pepper

## CHICKEN

- BLACK PEPPER CHICKEN** 70/140  
Marinated chicken with onions, red and green bell peppers, carrots, ginger, garlic scallions, white wine, black bean sauce, soy sauce, and black and white pepper
- LEMONGRASS CHICKEN** 70/140  
Sambal chili, dried chilies, garlic, soy sauce, fish sauce, snap peas, red bell peppers, lemongrass and fresh basil
- BURMESE STYLE CHICKEN CURRY (GF)** 70/140  
Chicken thighs simmered in lemongrass, onions, yellow bean, ginger, garlic, masala, paprika, bay leaves and topped with fish sauce
- PUMPKIN CHICKEN STEW (GF)** 70/140  
A delicious stew made with chicken, Kabocha pumpkin, onions, garlic, ginger, and Burmese spices
- CHICKEN KEBAT (GF)** 70/140  
Marinated chicken stir-fried with onions, tomato, mint, cilantro, jalapeños, turmeric, tamarind, masala and paprika
- MINTED JALAPENO CHICKEN** 70/140  
Minced chicken with sambal chili sauce, mint leaves, garlic, ginger, jalapeños, cilantro, soy sauce, fennel seed powder and mustard seed powder
- CHICKEN TOFU** 70/140  
Wok fried chicken with tofu, string beans, bell peppers, garlic, ginger, basil in a hoisin and oyster sauce
- MANGO CHICKEN (GF)** 70/140  
Marinated chicken tossed in a wok with soy sauce, white pepper, basil, onions, sambal chili and mango puree.
- SESAME CHICKEN** 70/140  
Hand-cut strips of chicken, lightly fried in soy sauce, honey, topped with sesame seeds and scallions



### INDIVIDUAL BOX LUNCH

Comes with Choice of Jasmine or Brown Rice, \$1 extra for Coconut or Indian Rice (Minimum of 15 box per order)  
*Gluten Free options available by request*

BURMESE STYLE CHICKEN CURRY \$13  
CHICKEN OR BEEF KEBAT \$13  
CHICKEN OR BEEF TOFU \$13  
PUMPKIN CHICKEN STEW #13  
MANGO CHICKEN \$13  
BLACK PEPPER CHICKEN \$13  
BURMESE STYLE BEEF CURRY \$13  
BASIL AND DRIED CHILI BEEF OR SWAI \$13  
BURMESE STYLE PORK CURRY \$12  
PUMPKIN PORK STEW \$12  
PUMPKIN TOFU STEW \$11

BURMESE SHRIMP \$14  
SHRIMP KEBAT \$14  
SHRIMP CURRY \$14  
TOFU & MIXED VEGETABLES \$11  
MANGO TOFU \$11  
MIX VEGETABLES KEBAT \$11  
BURMESE EGGPLANT CURRY \$11  
BURMA BURMA STRING BEANS \$10  
BROCCOLI & GARLIC \$10  
MIXED VEGETABLES CURRY \$11  
EGGPLANT AND GARLIC \$11