DEVELOPMENT MENU

BENGALURU
Celebrate togetherness with fun, food and laughter as we bring to you a bit of Burma to the comfort of your homes. Enjoy the essence of authentic Burmese cuisine and our signature dishes with your friends and family.

For times you can’t dine in with us we have launched our exclusive takeaway and delivery for short and long distances.

From our ingredients, to preparation, packing and delivery, we are following the best in class safety and hygiene standards.

Sit back, relax and let us take you on a joy ride of flavours with our preparations lovingly made from secret family recipes!

YOUR SAFETY IS OUR PRIORITY
- OUR 8 STEP STRINGENT HYGIENE PROCESS -

1. Regular temperature checks
2. Always use hair nets/gloves and face masks
3. Kitchen is deep cleaned twice a day
4. Frequent sanitisation of work surfaces
5. 2 mtr distance maintained between the staff
6. Regular 20 secs handwash after each step
7. All ingredients are washed and sanitised
8. Orders freshly prepared every morning
Soups and Salads
SOUPS/HINCHO

SAMUZA HINCHO / SAMOSA SOUP  290
Try Eating Samosa In This Unusual Burmese Way. Samosa Served In Tangy Soup With Spring Vegetables And Spiced Black Chickpeas

MONYIN JIN HINCHO /
KACHIN STYLE DRIED MUSTARD SOUP  270
Fermented Dried Mustard Broth With Garlic & Edamame

RAINBOW SOUP  270
From The Kyan Tribe, Black Beans, Corn, Taro & Moringa Leaves

NGAYOKEKAUNG CHINYE / BURMESE PEPPER SOUP  270
Traditional Vegetable Broth With Turmeric, Lemon & Crushed Black Pepper

TOHU HINCHO / CHICKPEA TOHU SOUP  270
Regional Favourite Of The Shan Region, This Soup Is Made Of Chickpeas, Vegetables, Tohu Chunks & Black Sesame

SHWEPAYON HINCHO / PUMPKIN AND BASIL SOUP  270
Roasted Pumpkin Puree Flavored With Garlic & Basil
SALADS/THOKE

MANDALAY LAPHET THOKE / TEA LEAF SALAD  390

SPICY TEA LEAF & AVOCADO SALAD  450
Avocado Tossed With Young Pickled Tea Leaf, Bird Eye Chilli, Tomatoes & Nuts

NAYKYAR GYUN AKYAW THOKE /
SUNFLOWER LEAVES & CRISPY WHEAT FLAKES SALAD  380
Baby Sunflower Leaves, Crispy Wheat Flakes, Tomatoes & Onion, Tossed With Tamarind Chilly Dressing

TAYAT THI THOKE / RAW MANGO SALAD  390
Raw Mango Shreds Mixed With Roasted Red Chilly, Crushed Peanuts, Lettuce And Brown Onion

SAMUZA THOKE / SAMOSA SALAD  380
Burmese Can Make A Salad Out Of Anything And Now It’s With Samosa, Enjoy The All-Time-Favorite Street Snack Done Innovatively
SALADS/THOKE

GIN THOKE / PICKLED GINGER SALAD  370
Pickled Baby Ginger Shreds Tossed With Lettuce, Roasted Coconut Flakes And Assorted Nuts

KYAR YOE THOKE/LOTUS ROOTS SALAD  390
Crunchy Lotus Roots Mixed With Roasted Gram Flour, Red Chillies, Lettuce, Tomatoes And Tamarind

MOCK MEAT SALAD  390
Pan Grilled Mock Meat With Lettuce, Brown Onion, Chilli Oil & Tamarind

MALA KA PIN THOKE / GUAVA SALAD  390
Guava With Hand Crushed Peanut, Red Chilly & Brown Onions

SAYUKTHEE THOKE / GRAPEFRUIT SALAD {SEASONAL}  390
Fresh Grapefruit Tossed With Gram Flour, Chilly Oil, Crispy Brown Onion And Lime

THOKE SAMPLER / SALAD SAMPLER  680
[Tea Leaf • Sunflower Leaves • Raw Mango]
BURMA BURMA “OH NO KHOWSUEY” 490
Our Signature One Bowl Meal Of Coconut Milk Stirred With Lemongrass, Tamarind And Diced Asian Vegetables. Served With An Array Of 'DIY'toppings
Choice Of Udon, Hakka, Whole Wheat And Flat Noodles

NANGYI KHOWSUEY / DRY KHOWSUEY 430
Hand Tossed Rice Noodles With Gram Flour, Roasted Red Chilly, Garlic & Tamarind.

SHAN KHOWSUEY 430
A Shan Delicacy Of Rice Noodles With Pounded Mock Meat, Sweet Soy & Pickled Greens

SI CHET KHOWSUEY 410
A Dish Relished Any Time Of The Day Of Thick Hand Pulled Noodles, Turmeric Oil, Garlic, Lemon, Roasted Chilli Flakes, Brown Onions
NOODLES/KHOWSUEY

PANTHAY KHOWSUEY / CHINA TOWN NOODLES  410
A Street Style Noodles Of The Panthay Chinese Community With
Tamarind, Grounded Spices, Soy & Vegetables

MOHINGAR  420
National Dish Of Burma, Rice Noodles Soaked In Seasoned Curry Made
Of Banana Stem, Ginger,
Lemongrass And Onion, Topped With Lentil Crisps

MALAR NOODLE  410
Fiery Thick Flat Noodles Bowl With Vegetables, Shiitake & Wood Ear
Mushrooms, Tofu, Malar Curry Paste & Spices Infused Oil
RICE/THAMIN

THAMIN KYAW / BURMESE FRIED RICE  380
Wok Tossed Rice With Vegetables, White Peas And Golden Fried Onions

LAPHET THAMIN KYAW / FRIED RICE WITH TEA LEAF  390
Inspired By Burma's Love For Tea Leaf, This Signature Recipe Brings Together The Flavours Of Tea Leaf,

Peanuts & Garlic With Rice

NGAYOKTHE THAMIN KYAW / RED CHILLY FRIED RICE  380

OHN THAMIN / COCONUT RICE WITH PEANUT CHUTNEY  390
Jasmine Rice Cooked In Coconut Milk With Shallots, Ginger & Lemongrass, Served With Peanut Tomato Chutney
RICE/THAMIN

KAYUNIN MAO 390

MON MUSTARD EDAMAME RICE 390
Jasmine Rice Cooked In Fermented Mustard Broth With Buttered Edamame

COCONUT RICE / STICKY RICE / JASMINE RICE / BLACK RICE 280

LONG GRAIN RICE 250
GRILLED STICKY RICE / KOWNI GHIN

STICKY RICE WITH YOUR CHOICE OF FILLING, WRAPPED IN BANANA LEAF & GRILLED

BROWN ONION AND ROASTED CHILLY

MUSHROOMS

TOFU AND SPINACH

TANGY SPRING VEGETABLES

POUNDED MOCK MEAT

EGGPLANT TOFU MASH
STEAMED BUNS/PAUKSE

CRUNCHY TOFU       400

BROWN ONION AND ROASTED CHILLY  380

MUSHROOMS          380

TOFU AND SPINACH    380

TANGY SPRING VEGETABLES  380

BROCCOLI AND ASPARAGUS TEMPURA  400
STARTERS

TOHU KYAW / CHILLY TANGY CHICKPEA TOHU  410
Shan Chickpea Tohu Tossed In Chilly Tamarind Sauce

MONT LIN MAYAR / PANFRIED RICE DUMPLINGS  380
Panfried Rice And Sesame Dumplings Topped With
Tangy Papaya Salad

“WA” POTATO  390
Potato Wok Tossed With Crushed Peanuts, Brown Onion, Lime Leaf
& Red Chilli

GRILLED MOCK MEAT SKEWERS  420
Mock Meat Marinated In Crushed Spices, Tamarind,
Lemon Zest & Grilled

GRILL THAT ‘BAO’  410
Steamed Bao With Seared Mock Meat & Grilled

PYAA JO KYAW / BURMESE FALAFEL  410
A Popular Street Snack Made Of Yellow Lentils,
Spices, Onion And Coriander, Golden Fried
And Tossed In Garlic Sauce
STARTERS

KYAR YOE KYAW / LOTUS STEM CRISPS  350
Lotus Stem Chips Dusted With Paprika & Curry Leaves

KETHON MATE KYAW / SPRING ONION CRISPS  350
Golden Fried Crisp Spring Onion Fritters Makes For A Crunchy Start

TOHU MOK PALATA / TOHU MASH WITH PARATHA  410
Shan Tohu Mash Cooked With Onions, Tomatoes & Spices,
Served With Burmese Style Layered Flaky Paratha

PYAN BOO PALATA / CREAMED CORN WITH PARATHA  410
Creamy Corn Mash Cooked In Coconut Milk, Spices & Brown Onion,
Served With Flaky Paratha

PYAN BOO KYAW / SWEET CORN FRITTERS  350
Crispy Corn Fritters Sprinkled With Pink Salt, Chilli & Dry Mango Spice Mix

NAAN PE BYA / BURMESE NAAN WITH
CREAMY WHITE PEA  390
Sprouted White Pea Cooked With Spices, Coconut Milk And Brown Onion
Served With Baked Bread

“QUACK” PALATA  390
A Yangon Tea Shop Favorite Minced Mock
Duck Stuffed Paratha
Curries and Stirfries
SAMUZA KARI  360
Samuza, Shredded Cabbage, Onion, Tomato & Black Gram Simmered In Aromatic Tangy Curry

NGAYOKTHE KALA HIN / SPICY VEGETABLE CURRY  380
A Popular Burmese Preparation, This Flavourful Vegetable Curry With Red Chillies Can Accompany Any Rice Dish

EDAMAME & TOFU CURRY  390
A Preparation From The Ancient Town Of Bagan, Edamame & Tofu Cooked With Hand Crushed Garlic, Onion & Sweet Soy

HIN THEE ZABALIN HIN / LEMONGRASS CURRY  370
Seasonal Vegetables Cooked With Fresh Lemongrass, Garlic & Curry Powder
CURY

OH NO KALA HIN  380
Vegetables Cooked In Creamy Coconut Milk With Red Chilli & Tamarind

MOCK DUCK & BABY POTATO CURRY  390
Mock Meat Marinated In Robust Hand Grounded Curry Paste Cooked In Coconut Milk

BLACK BEAN & MORINGA LEAVES CURRY  390
Rustic & Spicy Curry Of Dried Black Bean Flavored With “Tua Nao” Style Dried Soya Disk
STIRFRIES

Created From Home Grown Recipes Of Burmese Country Side,
These Versatile Stir Fries Are A Medley Of
Fresh Vegetables Tossed With Dry Red Chilly, Turmeric And Tamarind

390

Hin te Hin Kyaw / Stir Fried Vegetables
Burmese Style

Hmyit China Baung Kyaw / Bamboo Shoot And Spinach

Tofu, Water Chestnut & Lotus Stem Stir Fry

Khayanthee Pebya / Eggplant Tofu Mash

Seasonal Greens With Tofu & Fermented Mustard

Hmo Hin / Trio Of Mushrooms
BUBBLE TEA

ORIGINAL

NUTELLA

OREO

MATCHA

YUZU

CHOCOLATE
NOBLE COOLERS

BURMESE BLOSSOM  270
Fresh Watermelon Juice, Cranberry Juice, Cherry, Rose

SPICED GINGER  270
Ginger, Green Chillies, Lime, Fizz, Mint, Salt Rim

KURRY  290
Spice Mix, Paprika, Charred Curry Leaves, Fizz

POMEGRANATE & MANDARIN SPRITZER  280
Ginger, Green Chillies, Lime, Fizz, Mint, Salt Rim

SEABUCKTHORN MARY  290
Seabuckthorn, Spices, Kaffir Lime, Fizz

ELDRAGON  290
Coconut Water, Dragon Fruit, Elderflower Syrup

OH NO TAMARIND  260
Tamarind Pulp, Coconut Shavings, Mint, Burmese Jaggery
NOBLE COOLERS

KUMQUAT MOJITO 250
Kumquat, Fizz, Mandarin, Mint

BAGAN 270
Guava Juice, Tabasco, Pomegranate, Activated Charcoal, Fizz

SUNSHINE AGAVE 310
Agave, Pineapple, Cinnamon, Coconut Cream

KAFFIR LIME COOLER 270
Lemonade, Kaffir Lime Leaves, Fizz

SANGANDI 250
Burmese Pickled Apricot, Black Jelly, Roasted Coconut, Fizz

PLUM SOUR 280
Fresh Plums, Lime, Sugar, Peach Syrup, Fizz

BLENDED ICED TEA 260
Lemon / Peach / Passion Fruit
# Beverages

## Life Supports

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
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<tbody>
<tr>
<td>Bottled Spring Water</td>
<td>95</td>
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<tr>
<td>Perrier Sparkling Water</td>
<td>310</td>
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## Fizzers & Quenchers

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
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<tbody>
<tr>
<td>Diet Coke / Coke / Sprite / Thums Up</td>
<td>170</td>
</tr>
<tr>
<td>Fresh Watermelon Juice</td>
<td>220</td>
</tr>
<tr>
<td>Fresh Lime</td>
<td>220</td>
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<tr>
<td>Red Bull</td>
<td>260</td>
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OTHER DETAILS

Restaurant Timings
Lunch : 1200 Hrs - 1600 Hrs
Dinner : 1830 Hrs - 2230 Hrs

To place your order click on link:
https://thrivenow.in/burma-burma-all-outlets

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7506061460
https://wa.me/message/PBVKV3QC7HSCH1

Payment Link
https://rzp.io/l/burmaburma

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Terms and Conditions
Please let us know in advance if you have any food allergies or dietary restrictions.
Consume within 2 hours of collection or delivery.
All prices are in Indian rupees, Government taxes as applicable.
Packaging & delivery charges are applicable.