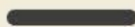




★ BURMA BURMA ★

RESTAURANT • TEA ROOM

# MENU



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.

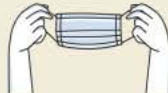
Sit back, relax and let us take you on a joy ride of flavours with our preparations lovingly made from secret family recipes!

## YOUR SAFETY IS OUR PRIORITY

- OUR 8 STEP STRINGENT HYGIENE PROCESS -



REGULAR TEMPERATURE  
CHECKS



ALWAYS USE HAIR NETS/  
GLOVES AND FACE MASKS



KITCHEN IS DEEP CLEANED  
TWICE A DAY



FREQUENT SANITISATION OF  
WORK SURFACES



2 MTR DISTANCE MAINTAINED  
BETWEEN THE STAFF



REGULAR 20SECS HANDWASH  
AFTER EACH STEP

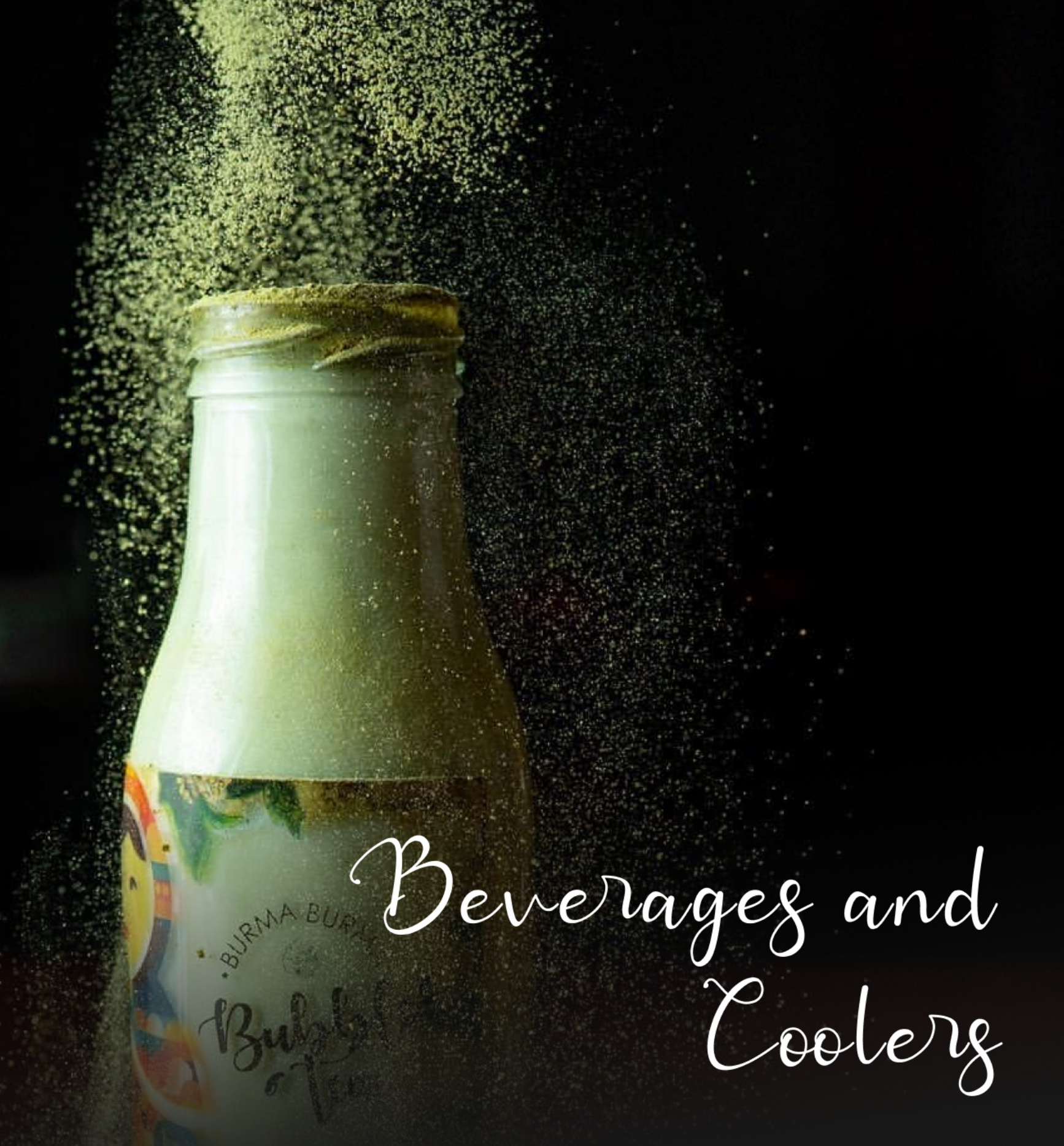


ALL INGREDIENTS ARE WASHED  
AND SANITISED



ORDERS FRESHLY PREPARED  
EVERY MORNING





# Beverages and Coolers

# LEMONADES



Indulge in the tangy goodness of our handcrafted lemonades. The perfect thirst-quencher for hot days or anytime you need a burst of citrusy refreshment. Made with real fruit and all-natural ingredients. We have brought you a classic favorite with a twist

**SERVES 1      SERVES 2 - 3**

## PERU

Guava, Lime, Sichuan pepper, Crushed juniper berries, Fizz

## BERRY BLUSH

Hibiscus tea, Pickled berries, Lime, Fizz

## THE LEMON SPLASH

Lime, Lemongrass, Kaffir lime, Fizz

## KOMBUCHA

Fermented sweetened tea. Known of its health benefits and pro-biotic properties

Smokey Oolong Kombucha

Kumquat White Tea Kombucha





# NOBLE COOLERS



Our beverage menu derives its inspiration from the diverse geographies this beautiful country Burma has to offer us. This blend of different terrains offers different eating and drinking cultures to the inhabitants, which makes us reflect and develop a menu that celebrates the local ingredients

## SMOKED GUAVA

Guava juice, Tabasco, Pomegranate, Activated charcoal, Kaffir lime leaves

**Region:** Sagaing    **Character:** Spicy, Fruity, Nostalgic    **Method:** Strained & Smoked

## SCARLET

Hibiscus cold brew, Grapefruit, Ginger ale, Honey

**Region:** Inle    **Character:** Fruity, Spicy & Sour    **Method:** Muddled & Strained

## SPICED GINGER

Ginger, Green chilli, Lime, Mint, Black salt, Fizz

**Region:** Shan    **Character:** Spicy, Sweet & Sour    **Method:** Muddled & Strained

## PALOMA

Pineapple, Grapefruit, Sesame seeds, Coriander seeds, Lemongrass, Kaffir Lime, Chilli

**Region:** Kayan    **Character:** Fruity, Spicy, Sweet & Sour    **Method:** Pre-Batched & Strained

## ZERO PROOF G & T

Elderflower, Tonic water, Yuzu bitter, Juniper berry

**Region:** Mandalay    **Character:** Floral, Aromatic, Citrusy    **Method:** Built up



# NOBLE COOLERS



## KAFFIR LIME COOLER

Lemonade, Kaffir lime leaves, Black grass jelly, Blue pea tea, Fizz

**Region:** Yangon    **Character:** Sweet & Sour, Refreshing    **Method:** Layer

## KUMQUAT MOJITO

Kumquat, Mandarin, Fizz, Cucumber, Mint

**Region:** Shan    **Character:** Tangy, Sweet, Fizzy    **Method:** Muddled, Built up

## POMEGRANATE & MANDARIN SPRITZER

Pomegranate, Mandarin, Mint leaves, Lime, Sugar

**Region:** Kayan    **Character:** Fruity, Fizzy, Sweet & Sour    **Method:** Muddled & Strained

## OH NO TAMARIND

Tamarind pulp, Coconut, Mint, Palm jaggery

**Region:** Magway    **Character:** Tropical, Intense    **Method:** Built up

## BURMESE BLOSSOM

Fresh watermelon, Cranberry juice, Cherry, Rose

**Region:** Bago    **Character:** Fruity, Refreshing    **Method:** Blended



# ARTISANAL ICED TEA



Cold steeped teas, kept overnight in small batches to ensure the depth of flavors, which is balanced with herbs, spices and fruits

## LEMON & LIME

Lemon cold brew tea, Lemongrass, Kaffir lime, Citrus extract, Lime

**Region:** Mandalay    **Character:** Citrus, Refreshing

## KOMBUCHA ELDERFLOWER

Elderflower extract, Smokey oolong kombucha, Lime, Basil, Assam tea

**Region:** Kalaw    **Character:** Floral, Smokey

## LAVENDER BLACKBERRY

Lavender white tea, Blackberry, Lime, Sage leaves

**Region:** Shan    **Character:** Fruity, Sweet & Sour, Refreshing

## HIBISCUS & KUMQUAT

Hibiscus Tea, Kumquat & white tea kombucha, Kaffir lime, Honey

**Region:** Shan    **Character:** Aromatic, Sweet & Sour, Refreshing





# BEVERAGES



## LIFE SUPPORTS

Spring Water

Perrier Sparkling Water

## FIZZERS & QUENCHERS

Diet Coke / Coke / Coke Zero / Sprite / Thums Up

Fresh Watermelon Juice

Fresh Lime

Red Bull



# BUBBLE TEA



## BURMA BURMA x GOT TEA



 Korean Banana



### MILK

-  Original S/F
-  Taro Latte
-  Brown Sugar
-  Chocolate V
-  Berry Matcha V
-  Nutella
-  Lotus Biscoff V
-  Thai Tea
-  Jasmine Cheese Foam

### NON-MILK

-  Citrus Hibiscus
-  Wildberry
-  Yuzu Lemonade
-  Mango Raspberry

### ADD ONS

- Cheese Foam  Blackgrass Jelly
- Coconut Jelly  Vanilla Custard

V Vegan ( Oat Milk )



S/F Sugar Free Available





*Soups and Salads*



# SOUPS / HINCHO



## SAMUZA HINCHO / Samosa Soup

Relish saRelish samosa's the Burmese way: Samosa served in tangy soup with spring vegetables and spiced black chickpeas

## TOHU HINCHO / Chickpea Tohu Soup J

From the favorites of the Shan region, this soup is made of chickpeas, vegetables, tohu chunks & black sesame

## Taro & Moringa Soup

A specialty of the Kyan tribe. This soup brings together the goodness of taro and moringa leaves enhanced with black beans and corn

## MOHINGA Noodle Soup

The national dish of Burma. Lemongrass infused lentil & banana stem soup with rice vermicelli & crisps

## Kachin Dried Mustard Soup J

One of the treasured recipes of Kachin region. This sundried mustard broth with garlic and edamame is light, fragrant and has a zing of sourness

## Burmese Pepper Soup J

It's warm and it's comforting! Traditional vegetable broth with turmeric, lemon & crushed black pepper

# SALADS / THOKE



## MANDALAY LAPHET THOKE / Tea Leaf Salad J

Unique delicacy of Burma wherein 80% of the tea production is used to make Laphet. This salad is an assorted mix of flavors and textures, from soft pickled tea leaves to crisp lettuce, crunchy nuts, toasted sesame seeds, fried garlic and sliced tomato

## Spicy Tea Leaf & Avocado Salad J

A delicious combination of flavors and richness from avocado and pickled tea leaves enhanced with chilli, tomatoes and crunchy nuts

## TAYAT THI THOKE / Raw Mango Salad J

A delightful summer salad. Raw mango shreds mixed with roasted red chilli, crushed peanuts, lettuce and brown onion, to create a perfect balance of tangy and sweet

## Sunflower Leaves & Crispy Wheat Flakes Salad J

Inspired from the delicacies of the Kachin region, our sunflower leaves and crispy wheat flakes salad is loaded with flavors from tamarind chilli dressing

# SALADS / THOKE



## Aunty Pey Pey's Guava Salad

Named after a popular salad shop owner in Bagan which we frequently visit.  
Medium ripe guava fruit tossed in our roasted chilli and crunchy peanuts blend,  
served with sriracha and guava shards

## SAMUZA THOKE / Samosa Salad

Our all-time favorite snack, samosa is now served as a salad that's crackling and  
flavorful yet tart and fresh

## KYAR YOE THOKE / Lotus Roots Salad J

A salad that is full of crunch from lotus stems, mixed with roasted gram flour, red chilli, lettuce,  
tomatoes, tossed in tamarind dressing

## THOKE SAMPLER / Salad Sampler J

An assortment of three of our unique salads carefully chosen to ensure you savor  
the flavors of our best

[Tea Leaf • Sunflower Leaves • Raw Mango]







Steamed Bunz and  
Starters

# STEAMED BUNS / PAUKSE



Pillowy soft and airy steamed buns can be savored with a filling of your choice

Crunchy Tofu    J

Broccoli & Asparagus    J

Brown Onion & Roasted Chilli

Curried Mushrooms

BBQ Jackfruit    J

Tangy Spring Vegetables    J



# STARTERS



## “Wa” Potato

Wok-tossed potatoes mixed with hot seasoning inspired by the “Wa” tribe which is packed with flavors from lemon leaf, crushed peanuts, roasted chillies and brown onion

## Chilli Tangy Chickpea Tohu J

Originated from the Shan region, this finger sized silky chickpea tohu is prepared in tangy sauce with a spicy tinge

## Burmese Falafel J

A popular street snack made of yellow lentils, spices, onion and coriander, golden fried and tossed in aromatic garlic sauce

## Grilled Mock Meat Skewers

Mock meat marinated with crushed spices, tamarind, lemon zest and grilled to perfection, served with in-house sweet chilli garlic sauce

## TOHU MOK PALATA / Tohu Mash with Paratha J

A popular bite of the Shan tribe. Grated tohu cooked with onions, tomatoes and spices to create a melt in your mouth mash that is served with layered flaky paratha

## PYAN BOO PALATA / Creamed Corn with Paratha J

This rich and creamy corn mash cooked in coconut milk, spices and brown onion is paired with Burmese flaky paratha





# SMALL PLATES



## Crunchy Spring Roll Salad J

Crisp and golden spring rolls paired with twin tomatoes and fresh bean sprouts, tossed in chilli oil and zingy tamarind dressing

## Steamed Black Rice Cakes J

Overnight soaked crushed black rice pyramids, steamed in banana leaf and served with coconut and lemongrass broth

## Grill That 'Bao' J

Light and airy steamed buns filled with seared mock meat, grilled and served with papadum

## Shiitake Autumn Crunchy Roll

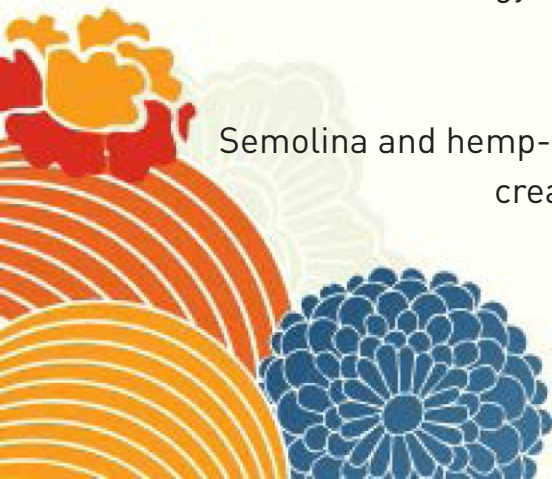
Black rice crepes filled with minced shiitake & fried. Served with smooth peanut butter & miso sauce

## Charred Broccoli & Smoked Burmese Cheese J

Served with tangy and spicy Malar sauce, sunflower seeds and lemongrass oil

## Crunchy Shiitake Fingers

Semolina and hemp-seed crusted shiitake mushroom, fried crisp and served with creamy cashew and smoked bandel cheese dip



# SMALL PLATES



## Edamame & Broad Bean Hummus

Velvety broad bean and edamame puree topped with our balachaung stuffed peppers, served with warm Burmese naan

## Triple Mushroom Palata

Flaky paratha filled with an umami stuffing of shiitake, oyster and black fungus mushrooms. Served with sesame chilli dip

## KYAR YOE KYAW / Lotus Stem Crisps J

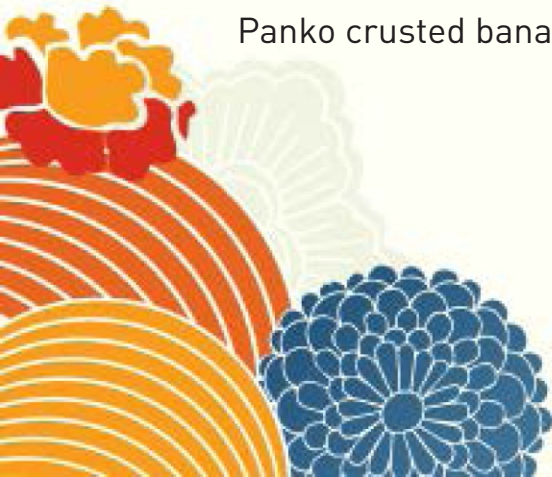
Crackling and hot! Perfectly fried lotus stem crisps, flavored with paprika and curry leaves

## Pan Fried Rice Dumplings J

Pan fried rice flour shells with white pea and sesame, topped with raw papaya salad tossed in tamarind dressing

## Banana Flower Croquettes With Kokum Creme

Panko crusted banana flower & sweet potato croquette with sour kokum cream







Noodles and Rice

# NOODLES / KHOWSUEY



## BURMA BURMA “OH NO KHOWSUEY” J

Our signature dish which is a fragrant and creamy coconut milk curry infused with lemongrass and tamarind, topped with diced Asian vegetables and is served with noodles of your choice and an array of toppings

\*Choice of hakka, whole wheat, udon and rice noodles

## Mandalay Noodles Bowl J

Flavorful udon noodle bowl with coconut curry, charred bok choy and tofu, topped with crunchy shiitake

## KAYA OH / Shiitake & Pok Choy Burmese Ramen

An umami broth of shiitake with crumbled tofu, greens & rice noodles.

Served with roasted chilli & red bean relish

## Uncle Maung's Chilli Garlic Street Noodles

Udon noodle tossed in pounded roast chilli & garlic, topped with wok tossed asparagus, taro & tofu

## Dry Khowsuey J

Hand tossed rice noodles with gram flour, roasted red chilli, garlic and tamarind.

Served with corn crisps

## PANTHAY KHOWSUEY / China Town Noodles J

From the recipes of Panthay Chinese community, this street style noodles is tossed with vegetables and complimented by the robust

flavors of ground spices, tamarind, turmeric and soy



# GRILLED STICKY RICE



Sticky rice wrapped in a banana leaf with a filling of your choice and grilled.  
Served with kaffir lime sauce

Arguably, one of the most interesting discovery through our travels from  
the small villages of southern Burma

Broccoli & Asparagus J

Curried Mushrooms

BBQ Jackfruit J

Brown Onion & Roasted Chilli

Tangy Spring Vegetables J



# RICE / THAMIN



## Burmese Fried Rice J

Wok tossed rice added with wholesomeness of vegetables, white sprouted peas, sesame and golden fried onions

## Fried Rice with Tea Leaf J

Inspired by the Burmese love for tea leaves. This signature dish is an amalgamation of rice with punchy tea leaves, peanuts and garlic

## Red Chilli Fried Rice J

Long grain rice, wok tossed with vegetables and dry red chilli to add that tinge of spice

## Smoked Chilli Rice Bowl

Jasmine rice wok tossed in smoked chilli sauce, accompanied with seasonal greens & crackers

## Mustard Edamame Rice J

Found in the specialities of the Mon tribe, jasmine rice is cooked in sun dried mustard broth with buttered edamame

## KAYUNIN MAO / Steamed Rice Pockets

Enjoy an eclectic blend of sticky rice with coconut cream, white pea, crushed brown onion and sesame, wrapped and steamed in a banana leaf pocket

## Sticky Rice / Jasmine Rice

Long Grain Rice





*Curries and Stirfries*

# CURRY



## Rangoon Vegetable Curry J

A perfect accompaniment to any rice dish, this popular Burmese vegetable curry is loaded with flavors with a dash of red chillies

## Mekong Curry J

Discovered on the banks of Mekong river, this simple, rich and no- fuss curry is a blend of creamy coconut milk and vegetables flavored with red chilli and tamarind

## Edamame & Tofu Curry

From the ancient town of Bagan, this preparation of edamame and tofu curry is cooked with crushed garlic, onion and sweet soy

## Mock Duck & Baby Potato Curry

Mock meat marinated in our special hand grounded curry paste which is prepared in coconut milk that can be enjoyed with any rice dish

## Lemongrass Curry J

This light and fragrant curry has the goodness of seasonal vegetables infused with fresh lemongrass, garlic and curry powder



# STIR FRY



Stir Fry

Rice Bowl

Stir Fried Vegetables Burmese Style J

Created from home grown recipes of Burmese country side, this versatile stir fry is a medley of fresh vegetables tossed with dry red chilli, turmeric and tamarind

Water Chestnut, Tofu, & Lotus Stem Stir Fry

Tofu, water chestnut and lotus tossed with plum sauce, soy and a touch of zing from shredded ginger

Stir Fried Tofu & Vegetables In Malar Sauce

Silken tofu & vegetables wok braised with our hot & tangy flavorful Malar sauce

Broccoli, Shiitake & Water Chestnut

Stir-fried with whole garlic cloves, pink pepper & soy

Seasonal Greens & Tofu J

Adding the Burmese touch to the seasonal greens and tofu with dried mustard paste from the Kachin state and bird's eye chilli to make it spicy and flavorsome





# Tea Menu

# TEA



## ROYAL MYANMAR CHA

**Type:** Black    **Tasting note's:** Milky, Sweet    **Origin:** Rangoon, Burma  
Black tea, condensed milk, skimmed milk

## GINSENG OOLONG

**Type:** Oolong    **Tasting note's:** Toasty, Earthy    **Origin:** Shangdang, China  
Ginseng Oolong is known as the king's tea. It is a flavorful mix of oolong sweetness mixed with a slight tartness of ginseng

## SPARKLE

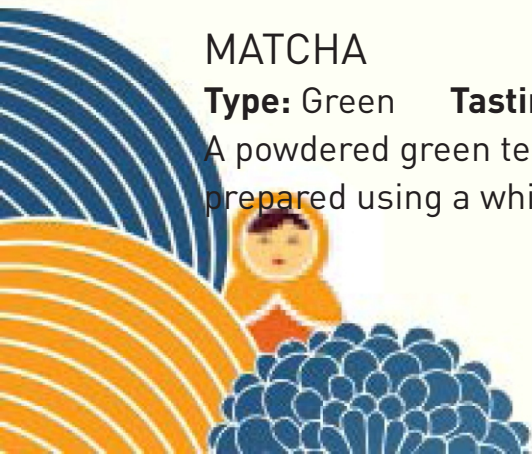
**Type:** Green    **Tasting note's:** Mellow, Honey glazed    **Origin:** Yame, Japan  
It's a perfect blend of handpicked green teas with tropical fruits that tickle and heighten your senses with every sip

## FINEST JASMINE PEARLS

**Type:** Green    **Tasting note's:** Sweet, Floral    **Origin:** Fujian, China  
Tightly rolled balls of tea resembling the white dragon's eye . Natural jasmine petals embrace green tea beautifully with their sensual aroma and flavor, producing a blend that is finely balanced and almost enchanting

## MATCHA

**Type:** Green    **Tasting note's:** Grassy, Tart    **Origin:** Uji, Japan  
A powdered green tea that is bursting with flavors and antioxidants, prepared using a whisk to froth the tea in warm water



# TEA



## SAFFRON KAHWA

**Type:** Green    **Tasting note's:** Nutty, Spice    **Origin:** Kashmir, India  
Inspired by the Kashmiri Kahwa, this blend redefines 'Royalty' - Luxurious green tea infused with soothing hand picked spices, sweet almonds, rose petals and a touch of delicate traditional saffron

## CHERRY SENCHA

**Type:** Green    **Tasting note's:** Sweet, Sour    **Origin:** Shizuoka, Japan  
Cherry sencha offers a gentle and smooth herbal finish with a touch of sweetness. Its is an ideal accompaniment to lunch or dinner, aiding digestion and refreshing the palate

## KING OF SILVER NEEDLES

**Type:** White    **Tasting note's:** Earthy, Hay-like    **Origin:** Fujian, China  
Silver Needle white tea is the least processed tea, with more than 15 times more antioxidants than green teas. This blend has a sweet and mellow after taste, ideal for drinking on long lingering afternoons

## LAVENDER WHITE

**Type:** White    **Tasting note's:** Floral, Woody    **Origin:** Doda, India  
Tender buds of white tea infused with real lavender, orange peel and a kiss of peppermint, this is love and care disguised as tea. With as much as 12 times more anti-oxidants and proven anti-ageing properties





# TEA



## BURMA BURMA TEA BLEND

**Type:** White    **Tasting note's:** Mellow, Sweet    **Origin:** In house blend  
Our Signature BB blend is one of a kind and filled with surprising layers. Made with hand picked premium white tea, the burst of flavors you experience are well complimented by a perfect balance of natural and delicate aromas of peaches and oranges

## CAMOMILE & MANDARIN

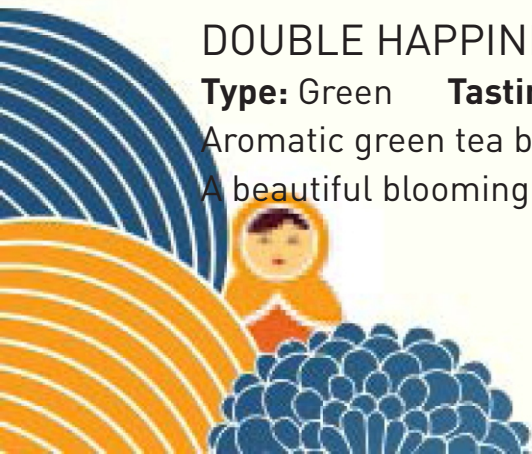
**Type:** Tisane    **Tasting note's:** Mellow, Fruity    **Origin:** Nile, Egypt  
It's a refreshing infusion perfected to twist up with and enjoy by the sip. Made with comforting camomile flowers, orange peels, and hibiscus. This vibrant blend will rejuvenate the spirit. From intoxicating aroma to sweet citrusy flavor, signature blend will delight you for sure and also give you the perfect beverage for unwinding after a busy day

## AYURVEDA TEATOX

**Type:** Tisane    **Tasting note's:** Minty, Perfumed    **Origin:** Kerala, India  
"Wisdom of life in a cup". Bring inner peace with each sip that will help you relax and unwind. Its harmonic taste comes from cinnamon, ginger root, fennel and tulsi

## DOUBLE HAPPINESS FLOWER

**Type:** Green    **Tasting note's:** Grassy, Faintly Sweet    **Origin:** Yunnan, China  
Aromatic green tea bundled with handpicked chrysanthemum and jasmine flowers. A beautiful blooming tea with distinguished flavors



# TEA SHOP 20 GM



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# OTHER DETAILS



**7506061460**



[Http://Bit.Ly/WhatsappBurmaB](http://bit.ly/WhatsappBurmaB)

## **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.