

DELIVERY MENU

—
MUMBAI



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.

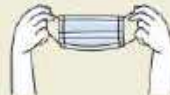
Sit back, relax and let us take you on a joy ride of flavours with our preparations lovingly made from secret family recipes!

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**



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

Laphet, Is A Traditional Delicacy Unique To Burma. A Mix Of Fermented Tea Leaves, Fried Garlic, Nuts, Sesame Seeds, Tomato And Lettuce.

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]





Noodles and Rice

NOODLES/KHOWSUEY



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

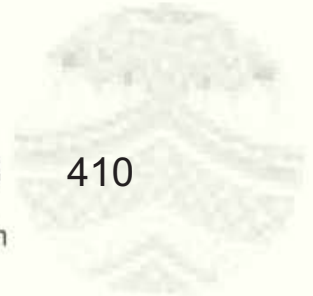
A Dish Relished Any Time Of The Day Of Thick Hand Pulled Noodles,
Turmeric Oil, Garlic, Lemon, Roasted Chilli Flakes, Brown Onions

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

Steamed Banana Leaf Pockets Stuffed With Organic Black And Sticky Rice, White Pea. Served With Coconut Cream, Crushed Brown Onion, Paprika & Sesame

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

450



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 and Starters

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



CURRY



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





CURRY



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





Beverages and
Coolers

BUBBLE TEA

250



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

| | |
|-------------------------|-----|
| BOTTLED SPRING WATER | 95 |
| PERRIER SPARKLING WATER | 310 |

FIZZERS & QUENCHERS

| | |
|--------------------------------------|-----|
| DIET COKE / COKE / SPRITE / THUMS UP | 170 |
| FRESH WATERMELON JUICE | 220 |
| FRESH LIME | 220 |
| RED BULL | 260 |



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>

----- OR -----



Scan in Paytm App for



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.