

BEVERAGES

Burmese Milk Tea	5
Fresh Young Coconut	8
Iced (STRAWBERRY MANGO LYCHEE) Matcha Latte	9
Unsweetened Iced Tea (FREE REFILLS)	4
Ginger Lemonade	6
Ginger Peach Tea	6
Flavored Sweet Iced Tea	5
<small>(LEMON MANGO PEACH STRAWBERRY RASPBERRY)</small>	
Date Night Matcha	7
<small>Lavender syrup with rich matcha, topped off with a dollop of whipped cream.</small>	
First Crush	7
<small>Lush strawberry puree, hand-muddled mint, lemon juice, delicately sweetened and crowned with sparkling water. A sip of pure romance.</small>	

Shirley Temple	5
Arnold Palmer	5
St. Pellegrino Sparkling Water	5
Honey Mint Soda	6
Cucumber Minted Lemonade	6
Lavender Lemonade	6
SOFT DRINKS	3
<small>(COKE DIET COKE FANTA SPRITE ORANGE JUICE PINEAPPLE JUICE)</small>	
Strawberry lemon Fizz	7
<small>Vibrant strawberry puree, fresh strawberries, zesty lemon juice & club soda</small>	
Tropical Fruit Punch	6
<small>A refreshing mix of orange juice, pineapple juice, passion fruit and Guava syrup for a delicious burst of tropical flavor in every sip.</small>	

BEER BOTTLE

Sapporo PREMIUM (4.9%)	6
Lagunitas IPA (6.2%)	6
Calicraft Bloom Cranberry White Grape Ciders (6.1%)	7

SAKE

	S M PITCHER
NIGORI SAKE (HOT CHILL)	8 14 20
LYCHEE SAKE	8 14 20

VINEYARD SELECTIONS

SPARKLING WINE

	<u>GL</u> <u>BTL</u>
Lagioiosa Prosecco <i>Veneto, Italy</i>	10 40
Lagioiosa Rosé Brut <i>Veneto, Italy</i>	10 40

WHITE WINE

	<u>GL</u> <u>BTL</u>
Two Squared Chardonnay <i>Arroyo Seco</i>	10 40
Wairau Sauvignon Blanc <i>New Zealand</i>	10 40
Terlato Pinot Grigio <i>Friuli-venezia giulia, Italy</i>	10 40
House Riesling <i>Mosel, Germany</i>	9 36

RED WINE

	<u>GL</u> <u>BTL</u>
Katherine Cabernet Sauvignon <i>Alexander Valley</i>	12 48
Kunde Merlot <i>Sonoma Valley</i>	10 40
Cherry Pie Pinot Noir <i>Three Counties vineyards</i>	12 48
Uno Malbec <i>Uco Valley, Argentina</i>	10 40

Corkage Fee \$20 per 750 mL Bottle (up to 2 bottles).

****One complimentary corkage fee for each bottle purchased from our wine list.**
Please drink responsibly.

Must be at least 21 years old to consume alcohol.

SPARKLING WINE by the bottle

Scharffenberger Brut <i>Anderson Valley, Mendocino NV</i>	40
Louis Roederer Brut <i>Premier Champagne (half btl) Reims, France</i>	50
Louis Roederer Brut Rosé <i>(half btl) Reims, France</i>	60

WHITE WINE by the bottle

Hugel Gewurztraminer <i>Alsace, France</i>	45
Jordan Chardonnay <i>Russian River Valley, Sonoma</i>	50
Illumination <i>by Quintessa Sauvignon Blanc, North Coast</i>	60
King Estate Backbone RSV <i>Pinot Gris, Willamette Valley</i>	45

RED WINE by the bottle

Jordan Cabernet Sauvignon , <i>Alexander Valley</i>	70
Quilt <i>By Joe Wagner, Cabernet Sauvignon, Napa Valley</i>	55
Groth Reserve Cabernet Sauvignon , <i>Oakville</i>	135
Belle Glos <i>Las Alturas Pinot Noir, Central Coast</i>	65
Quintessa <i>Bordeaux Blend, Rutherford</i>	195
Justin Isosceles <i>Red Blend, Paso Robles</i>	80
Château De Pez <i>St.Estephe, Bordeaux, France</i>	70
The Prisoner <i>Zinfandel Blend, Napa Valley</i>	65
Kunde <i>Century Vines Reserve Zinfandel, Sonoma Valley</i>	65
Saldo <i>Prisoner series Zinfandel, Napa Valley</i>	50

A maximum of 3 credit card transactions per group.

**All prices are subject to change without notice.

Any alcohol drinks are non-refundable.

We reserve the right to refuse service to anyone.



APPETIZERS

- SAMOSAS (4 pcs)** 🌿 **11**
Crispy homemade pastries stuffed with Burmese-spiced potatoes, onions, carrots, and peas.
- BURMESE CHICKEN WINGS (GF)** 🌶️ **12**
Deep-fried wings tossed with onions, bell peppers, green onions, and crispy garlic bits. *(Add Fries +\$4)*
- SALT & PEPPER** 🌿 **12**
Lightly battered and tossed with house seasonings. Choice of: Tofu (GF) | Chicken (GF) | Calamari (+2) | Shrimp (+4) | Swai Fish (+4)
- Lettuce Wrap *** 🌿 **13**
Sautéed water chestnuts, radish, mushrooms, carrots, and green onions, served with crisp romaine lettuce and hoisin sauce. Choice of: Chicken | Tofu | Shrimp (+1)
- PALATHA WITH DIP** 🌿 **9**
Flaky pan-fried bread with a choice of Sugar | Coconut Chicken Curry (+\$3) | Coconut Veggie Curry (+\$3) | Lamb Curry (+\$4).
- CHICKEN KEEMA PALATHA** **11**
Stuffed pan-fried bread with minced chicken, onions, and aromatic masala spices.
- SHRIMP BLANKET (7 pcs)** **13**
Crispy fried flour wraps filled with marinated shrimp, garlic, and cilantro.
- SKILLET SHRIMP *** 🌶️ **15**
Sautéed shrimp with lime, garlic, ginger, and dried chili, served on a sizzling hot plate.
- BURMESE CRISPY PORK BELLY** **12**
Golden-fried, marinated pork belly served with a sweet tamarind dipping sauce.
- HOMEMADE FRIED YELLOW BEAN TOFU** 🌿 **11**
- WINGS & FRIES (GF)** **12**

SOUPS

- CATFISH CHOWDER *** **16**
A comforting rich catfish purée soup with vermicelli noodles, hard-boiled egg, crispy fried onions, yellow bean fritters, fresh cilantro, and a fried swai fish.
- COCONUT CHICKEN NOODLE SOUP *** 🌿 **16**
A creamy coconut milk broth with tender chicken, egg noodles, hard-boiled egg, red onions, cilantro, and crispy wonton chips.
- SAMOSAS SOUP** 🌿 **16**
Tangy tamarind broth with cabbage, onions, potatoes, falafel, and samosas. *(Add extra samosa +2.5)*

SALADS

- TEA LEAF SALAD (GF)** 🌿 **15**
A signature Burmese delicacy made with fermented tea leaves, romaine or cabbage, tomatoes, jalapeños, peanuts, garlic chips, sesame seeds, fried yellow beans and sunflower seeds. *(Add Chicken +3 | Shrimp +5 | Tofu +3)*
- TEA LEAF RICE SALAD (GF)** 🌿 **16**
Jasmine or brown rice mixed with Burmese fermented tea leaves, jalapeños, tomatoes, peanuts, fried garlic, sesame seeds, and sunflower seeds, finished with a fresh lemon wedge, served with fresh onions and cucumbers. *(Add Chicken +3 | Shrimp +5 | Tofu +3)*
- BURMESE STYLE PAPAYA SALAD (GF)** 🌿 **15**
Shredded fresh green papaya tossed with cabbage, red onions, cilantro, chili flakes, bean powder, lemon wedge, tamarind sauce, and paprika oil.
- BURMESE PICKLED GINGER SALAD (GF)** 🌿 **16**
Burmese shredded pickled ginger with cabbage, jalapeños, tomatoes, peanuts, garlic chips, sesame seeds, fried yellow beans, sunflower seeds and lemon wedge.
- BURMESE STYLE CHICKEN SALAD *** **15**
Crispy fried bite-sized chicken tossed with romaine lettuce, garlic chips, red onions, cilantro, cucumbers, jalapeños, tomatoes, sesame seeds, lemon, garlic oil, and tamarind dressing.
- RAINBOW SALAD *** 🌿 **17**
A colorful mix of rice noodles, egg noodles, cabbage, vermicelli, potatoes, tofu, green papaya, cucumbers, cilantro, fried onions, chili flakes, garlic chips, paprika oil, and tamarind sauce. *(Add Chicken +3 | Shrimp +5 | Tofu +3)*
- TRADITIONAL TOMATOES SALAD (GF)** 🌿 **14**
Thinly sliced tomatoes mixed with red onions, cilantro, crushed peanuts, fish sauce, red chili, and garlic oil.
- TRADITIONAL SHRIMP SALAD (GF)** **15**
Steamed and sliced shrimps with fresh onions, cilantro, red chili, fish sauce, lemon, and garlic oil.
- GOLDEN NOODLE SALAD *** 🌿 **15**
Round rice noodles tossed with coconut chicken curry, red onions, fried onions, hard-boiled egg, cilantro, crushed chili, crispy wonton chips, and a lemon wedge.

GF: Gluten Free

* : Gluten Free option available

🌶️ : Spicy level – Medium (regular), Spicy, Very Spicy

🌿 : Vegan/vegetarian Option available

20% gratuity will be added for a group of 5 or more. Max 3 credit card transactions per

NOODLE | FRIED RICE



GARLIC NOODLE *

Choice of Rice noodle or egg noodles tossed with fried garlic, house soy sauce, topped with cucumber, fresh onions, green onions, and crushed garlic.
Choice of: Plain (11) | Tofu (14). | Veggies (14). | Chicken (15) | BBQ Pork (15). | Shrimp (16)

SPICY NOODLE (GF)

Stir-fried rice noodles with red bell peppers, mushrooms, onions, green onions, scrambled egg, crushed peanuts, and shredded cabbage, served with a lemon wedge.
Choice of: Plain (16) | Tofu (16) | Chicken (17) | Pork (18). | Beef (20) | Shrimp (20)

BUTTER NOODLE

Stir-fried Buttery Egg noodles with garlic, parsley, hoisin sauce and topped with green onions,
Choice of: Plain (16) | Tofu (18) | Chicken (19) | Shrimp. (21) | Crab Meat (28)

MAYLIKA'S CHOW MEIN

Stir-fried egg noodles with red bell peppers, onions, cabbage, green onions, scrambled egg, and house soy sauce.
Choice of: Plain (16) | Tofu (16) | Chicken. (17). | Beef (20). | Shrimp (20)

HOUSE FRIED RICE (GF)

Stir-fried jasmine or brown rice with scrambled eggs, string beans, onions, and bell peppers, topped with crispy fried onions.
Choice of: Plain (12) | Tofu (13). | Chicken (15) | BBQ Pork (16) | Beef (18) | Shrimp (18) | Crab Meat (25)

CHICKEN

BURMESE STYLE CHICKEN BIRYANI (GF) 18

Slow-cooked chicken drumstick and thigh marinated in butter, yogurt, masala, onions, and ginger, served with aromatic biryani rice. (Add Shrimp +4)

CHICKEN CRISP 16

Stir-fried crispy bite-sized breaded chicken with garlic, ginger, and house honey soy sauce.

MINCED CHICKEN * 17

Stir-fried minced chicken breast with green onions, cilantros, mints, and soy sauce.

Coconut Curry Chicken (GF) 18

Creamy coconut flavor chicken curry.

HONEY CHICKEN WINGS 17

Deep-fried chicken wings glazed in honey soy sauce with garlic.

LEMONGRASS CHICKEN * 16

Wok-stirred chicken with lemongrass purée, snap peas, garlic, soy sauce, red bell peppers, and basil.

MANGO CHICKEN * 16

Wok-stirred chicken with mango purée, fresh mango, onions, and basil.

TRADITIONAL CHICKEN RED CURRY (GF) 16

Slow-cooked chicken in a rich red curry with garlic, ginger, masala, paprika, potatoes, and onions.

CHICKEN KEBAT (GF) 16

Wok-stirred chicken with tomatoes, onions, masala, cilantro, mint, paprika, and tamarind powder.

FIERY CHICKEN* 16

Spicy stir-fried chicken with firm tofu, red bell peppers, onions, string beans, garlic, and house special soy sauce.

PUMPKIN CHICKEN (GF) 16

Slow-cooked pumpkin stew with chicken, turmeric, garlic, onions, and ginger.

PORK

TENDER PORK * 17

Stir-Stir-fried sliced pork with garlic, ginger, onions, red bell peppers, and green onions.

TRADITIONAL PORK RED CURRY (GF) 17

Slow-cooked pork in a rich red curry with garlic, ginger, masala, paprika, potatoes, and onions.

LEMONGRASS PORK * 17

Wok stir-fried pork with lemongrass puree, snap peas, garlic, soy sauce, red bell peppers, and basil.

FIERY PORK * 17

Spicy stir-fried pork with firm tofu, red bell peppers, onions, string beans, garlic, and house special soy sauce.

PUMPKIN PORK (GF) 17

Slow-cooked pork stew with pumpkin, turmeric, garlic, onions puree, and ginger.

BEEF | LAMB

BURMESE STYLE MASALA BEEF (GF) 19

Slow-cooked beef stew marinated with yogurt, garlic, ginger, masala, paprika, and onions.

BASIL CHILI BEEF * 19

Wok-Seared tri-tip steak stir-fried with savory soy, aromatic white wine, onions, a touch of vinegar, fresh basil, jalapeno and cumin.

BLACK PEPPER BEEF * 19

Wok-Seared tri-tip steak stir-fried with carrots, onions, green onions, ginger, garlic, soy sauce, and black pepper.

FIERY BEEF * 19

Wok-Seared tri-tip steak stir-fried with firm tofu, red bell peppers, onions, string beans, garlic, and house special soy sauce.

BEEF KEBAT (GF) 19


Wok-Seared tri-tip steak stir-fried with tomatoes, onions, jalapeno, masala, cilantro, mint, paprika, and tamarind powder..


TRADITIONAL LAMB RED CURRY (GF) 19

Slow-cooked lamb in a rich red curry with garlic, ginger, masala, paprika, potatoes, and onions.

GF: Gluten Free

* : Gluten Free option available

 : Spicy level – Medium (regular), Spicy, Very Spicy

 : Vegan/ Vegetarian option available

SEAFOODS



- MAYLIKA'S SHRIMP | SWAI *** 20
Wok-stirred shrimp or marinated swai fish fillet with onions, jalapeños, and house special soy sauce.
- HONEY WALNUT SHRIMP** 20
Lightly breaded shrimp tossed in a creamy sauce with lemon juice, condensed milk, mayonnaise, walnuts, and sesame seeds.
- SHRIMP EGGPLANT *** 20
Wok stir-fried eggplant with shrimp, house soy sauce, garlic, vinegar, ginger, and basil.
- TRADITIONAL SHRIMP | SWAI RED CURRY (GF) 🌶️** 20
Slow-cooked shrimp or swai fillet in a rich red curry with garlic, ginger, masala, paprika, cilantro, and onions.
- LEMONGRASS SHRIMP | SWAI *** 20
Wok stir-fried shrimp or marinated Swai fish fillet with lemongrass puree, snap peas, garlic, soy sauce, red bell peppers, and basil.
- MANGO SHRIMP | SWAI *** 20
Shrimp or swai fillet stir-fried with mango purée, fresh mango, onions, and basil.
- SHRIMP | SWAI KEBAT (GF) 🌶️** 20
Wok stir-fried shrimp or marinated white fish Swai fillet with tomatoes, onions, masala, cilantro, mint, paprika, and tamarind powder.
- FIERY SHRIMP | SWAI *** 20
Wok stir-fried shrimp or marinated Swai fish fillet with firm tofu, red bell peppers, onions, string beans, garlic, and house special soy sauce.
- COCONUT SHRIMP | SWAI *** 20
Wok stir-fried shrimp or marinated swai fish fillet with coconut milk, mango puree, onions, and jalapeño.
- Pumpkin Shrimp or Salmon (GF) – Shrimp 20 / Salmon 22**
Slow-cooked shrimp or salmon in a hearty pumpkin stew with turmeric, garlic, onions, and ginger.
- COCONUT SALMON *** 22
Deep-fried salmon topped with a creamy coconut sauce made with hoisin and mango purée.
- LEMONGRASS SALMON *** 22
Crispy fried salmon topped with lemongrass sauce, snap peas, garlic, soy sauce, red bell peppers, and basil.
- TILAPIA WHOLE FISH *** 23
Deep-fried whole tilapia topped with a choice of garlic sauce or lemongrass sauce, topped with bell peppers, onions, and green onions.
- SWEET CHILI WHOLE FISH (GF)** 23
Deep-fried whole tilapia topped with sweet chili sauce and mango slaw (mango, onions, cilantro, tomatoes, and cabbage).

VEGETABLES 🌿

- GARLIC MIXED VEGETABLES (GF)** 16
Simply wok stir fried cabbage, carrots, string beans, mushrooms, snap peas, garlic, and ginger.
- VEGGIE KEBAT (GF) 🌶️** 15
Wok stir fried tomatoes, onions, string beans, broccoli, firm tofu, cilantro, mint, carrot, masala, and tamarind powder
- EGGPLANT GARLIC *** 15
Wok stir-fried eggplant with house soy sauce, garlic, vinegar, ginger, cooking white wine and basil. (ADD TOFU +\$4 | CHICKEN +\$4 | BEEF +\$6)
- PEA SHOOTS (GF)** 17
Simply stir-fried pea shoots with garlic, ginger, white pepper, cooking white wine and fried garlic on top.
- MANGO TOFU *** 15
Wok stir-fried firm tofu with mango puree, fresh mango, basil, and onions.
- FIERY TOFU *** 15
Wok stir-fried firm tofu, red bell peppers, onions, string beans, garlic, and house special soy sauce.
- SWEET CHILI TOFU (GF)** 17
Deep fried soft tofu topped with sweet chili sauce, and fresh mango slaw (mango, onion, cilantro, tomatoes, cabbage)
- PUMPKIN VEGGIE (GF)** 15
Slow-cooked pumpkin stew with firm tofu, assorted vegetables, turmeric, garlic, onions, and ginger.
- TRADITIONAL VEGGIE CURRY (GF) 🌶️** 16
Rich red curry with cabbage, carrots, eggplant, string beans, broccoli, firm tofu, garlic, masala, lemongrass, paprika, bay leaves and turmeric.
- SESAME TOFU** 16
Deep fried cubed soft tofu glazed with honey soy sauce and topped with sesame seeds.
- LEMONGRASS TOFU *** 15
Wok stir-fried firm tofu with lemongrass puree, snap peas, garlic, soy sauce, red bell peppers, sliced lemongrass and basil.
- BROCCOLI GARLIC (GF)** 14
Wok stir-fried broccoli with garlic and ginger. (ADD TOFU +\$4 | CHICKEN +\$4 | BEEF +\$6. | Shrimp +6)
- GARLIC STRING BEANS *** 15
Wok stir-fried string beans with garlic, ginger, and house special sauce. (ADD TOFU +\$4 | CHICKEN +\$4 | BEEF +\$6. | Shrimp +6)

SIDES

JASMINE RICE 3 | BROWN RICE 3 | COCONUT RICE 3.5 | BIRYANI RICE 3.5. | Steam Veggie. 8

"No REFUND/EXCHANGE Policy" upon request.