

APPETIZERS

SAMOSAS (4 pcs) **10**

Homemade Pastry turnovers filled with Burmese spiced potatoes, onions, carrot, and peas

BURMESE CHICKEN WINGS (GF) **10**

Deep-Fried chicken wings with onions, green onions, bell peppers and garlic bits. (ADD Fries +\$4)

SALT & PEPPER

Tofu (GF) **10** | Chicken **10** | Calamari **12** | Shrimp **14** | Swai fish **15**

LETTUCE WRAP *

Sliced water chestnut, radish, mushrooms, green onions, carrots with side Romaine lettuce and hoisin sauce: **Chicken or Tofu 10 | Shrimp 12**

PALATHA WITH DIP **8**

Pan-fried bread with a choice of dipping sauce curry: **SUGAR | COCONUT CHICKEN CURRY (+\$3) | COCONUT VEGGIE CURRY (+\$3) | LAMB CURRY (+\$4)**

CHICKEN KEEMA PALATHA **11**

Pan-fried bread stuffed with chicken, onions, and masala

SHRIMP BLANKET (7 pcs) **11**

Deep-fried flour wraps with Marinated Shrimp, garlic, and cilantros

SKILLET SHRIMP * **13**

Shrimp tossed with the lime, garlic, ginger, dried chili, served with hot iron plate.

BURMESE CRISPY PORK BELLY **10**

Marinated Deep fried pork belly with side sweet tamarind sauce

HOMEMADE FRIED YELLOW BEAN TOFU **10**

WINGS & FRIES (GF) **10**

SOUPS

CATFISH CHOWDER (GF) **14**

Catfish puree soup comes with vermicelli noodle, hard-boiled egg, fried onions, fried yellow fritters, and cilantros

COCONUT CHICKEN NOODLE SOUP * **14**

Creamy coconut milk soup served with chicken, egg noodles, hard-boiled egg, cilantros, fresh red onions, and wonton chips

SAMOSAS SOUP **14**

Tangy tamarind soup with cabbage, onions, potatoes, falafel, and samosa. (ADD an extra samosa +\$2.5)

SALADS

TEA LEAF SALAD (GF) **13**

Burmese fermented tea leaves paste tossed with Romaine lettuce or cabbage, tomatoes, jalapeño, peanuts, fried garlic, fried yellow beans, sesame seeds, sunflower seeds, and lemon wedge. (ADD CHICKEN +\$3, ADD SHRIMP +\$4, ADD TOFU +\$3)

TEA LEAF RICE SALAD (GF) **13**

Burmese fermented tea leaves paste tossed with JASMINE RICE OR BROW RICE, jalapeño, tomatoes, peanuts, fried garlic, fried yellow beans, sesame seeds, sunflower seeds, lemon wedge.

BURMESE STYLE PAPAYA SALAD (GF) **13**

Shredded fresh green papaya tossed with cabbage, fresh red onions, cilantros, crushed chili, homemade tamarind sauce, paprika oil, and a splash of lemon

BURMESE PICKLED GINGER SALAD (GF) **13**

Burmese shredded pickled ginger tossed with cabbage, jalapeño, tomatoes, peanuts, fried garlic, fried yellow beans, sesame seeds, sunflower seeds, and lemon wedge.

BURMESE STYLE CHICKEN SALAD * **13**

Fried bite sized chicken with romaine lettuce, fried garlic chips, fried onion, fresh red onions, cilantros, cucumber, jalapeño, tomatoes, lemon, garlic oil and tamarind sauce

RAINBOW SALAD * **13**

Rice noodle, egg noodle, vermicelli noodle with potatoes, tofu, green papaya, cucumbers, cilantros, fresh onions, fried onions, yellow bean powder, chili flakes, garlic chips, paprika oil, and tamarind sauce.

TRADITIONAL TOMATOES SALAD (GF) **13**

Thin sliced tomatoes tossed with fresh red onions, cilantros, crushed peanuts, fish sauce, fresh red chili, and garlic oil

TRADITIONAL SHRIMP SALAD (GF) **13**

Sliced steam shrimps with fresh onions, cilantros, fresh red chili, fish sauce, lemon wedge and garlic oil.

GOLDEN NOODLE SALAD * **14**

Round rice noodle tossed with coconut chicken curry, fresh red onions, fried onions, hard-boiled egg, cilantros, crushed chili, wonton chips and 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 table.



NOODLE | FRIED RICE



GARLIC NOODLE * 🌱 **9**

Choice of Rice noodle or Egg noodles tossed with crushed fried garlic, homemade soy sauce, topped with cucumber, fresh onions, green onions, and crushed garlic.
Choice of: Plain | Tofu (+\$3) | Veggies (+\$3) | Chicken (+\$4) | BBQ Pork (+\$4) | Shrimp. (+\$5)

SPICY NOODLE (GF) 🌶️ 🌱 **15**

Stir-fried Rice noodle with red bell peppers, mushroom, onions, cabbage, green onions, scrambled egg, garnished with crushed peanuts, shredded cabbages, and lemon.
Choice of: Plain | Tofu | Chicken | BEEF (+\$3) | Shrimp. (+\$3)

BUTTER NOODLE 🌱 **15**

Stir-fried Buttery Egg noodles with garlic, parsley, hoisin sauce and topped with green onions.
Choice of: Plain | Tofu (+\$2) | Chicken (+\$3) | Shrimp. (+\$5) | Crab Meat (+\$10)

MAYLIKA'S CHOW MEIN 🌱 **14**

Stir-fried egg noodle with red bell peppers, onions, cabbage, green onions, scrambled egg, and soy sauce.
Choice of: Plain | Tofu | Chicken | BEEF (+\$3) | Shrimp. (+\$3)

HOUSE FRIED RICE (GF) 🌱 **10**

Stir-fried Jasmine Rice or Brown Rice with scramble Eggs, string beans, onions, bell peppers and topped with fried onions.
Choice of: Plain | Tofu | Chicken (+\$3) | BBQ Pork (+\$4) | Shrimp. (+\$5) | Crab Meat (+\$10)



CHICKEN ENTREES



BURMESE STYLE CHICKEN BIRYANI (GF) 🌶️ **17**

Slowly cooked chicken drumstick and thigh marinated in butter, yogurt, masala, onions, and ginger. (Comes with Biryani Rice) (ADD SHRIMP +\$4)

CHICKEN CRISP **15**

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

MINCED CHICKEN * **16**

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

SESAME CHICKEN **15**

Breaded Deep fried thinly sliced chicken tossed with house honey soy sauce, and topped with sesame seeds

HONEY CHICKEN WINGS * **15**

Deep fried chicken wings with honey soy sauce and garlic.

LEMONGRASS CHICKEN * **15**

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

MANGO CHICKEN * **15**

Wok stir-fried chicken with mango puree, fresh mango, basil, and onions.

TRADITIONAL CHICKEN RED CURRY (GF) 🌶️ **15**

Traditionally cooked chicken red curry based of garlic, ginger, masala, paprika, potatoes and onions.

CHICKEN KEBAT (GF) 🌶️ **15**

Wok stir-fried chicken with tomatoes, onions, masala, cilantros, mint, paprika, and tamarind powder.

MAYLIKA'S FIERY CHICKEN * **15**

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

PUMPKIN CHICKEN (GF) **15**

Slowly cooked pumpkin stew with a touch of turmeric powder, garlic, onions, ginger, and chicken.



PORK ENTREES



TENDER PORK * **15**

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

TRADITIONAL PORK RED CURRY (GF) 🌶️ **15**

Traditionally cooked pork red curry based of garlic, ginger, masala, paprika, potatoes and onions.

LEMONGRASS PORK * **15**

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

MAYLIKA'S FIERY PORK * **15**

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

PUMPKIN PORK (GF) **15**

Slowly cooked pork pumpkin stew with a touch of turmeric powder, garlic, onions, and ginger.



BEEF | LAMB ENTREES



BURMESE STYLE MASALA BEEF (GF) 🌶️ **17**

Slow cooked beef stew: marinated with yogurts, garlic, ginger, masala, paprika and onions.

BASIL CHILI BEEF * **17**

Wok stir-fried beef with soy sauce, cooking white wine, vinegar, basil, and cumin.

BLACK PEPPER BEEF * **17**

Wok stir-fried beef with carrots, onions, green onions, ginger, garlic, soy sauce and black peppers

MAYLIKA'S FIERY BEEF * **17**

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

BEEF KEBAT (GF) 🌶️ **17**

Wok stir-fried beef with tomatoes, onions, masala, cilantros, mint, paprika, and tamarind powder.

TRADITIONAL LAMB RED CURRY (GF) 🌶️ **17**

Traditionally cooked LAMB red curry based of 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 ENTREES



MAYLIKA'S (SHRIMP | SWAI) *

18

Wok stir-fried shrimp or marinated white fish Swai fillet with onions, jalapeños, and special house soy sauce.

HONEY WALNUT SHRIMP

18

Thinly breaded shrimp with lemon juice, condensed milk, mayonnaise, walnut, and sesame seeds

SHRIMP EGGPLANT *

18

Wok stir-fried eggplant with shrimp, house soy sauce, garlic, vinegar, ginger, and basil.

TRADITIONAL (SHRIMP | SWAI) RED CURRY (GF) 🌶️

18

Traditionally cooked shrimp or marinated white fish Swai fillet red curry based of garlic, ginger, masala, paprika, cilantros and onions.

LEMONGRASS (SHRIMP | SWAI) *

18

Wok stir-fried shrimp or marinated white fish Swai fillet with lemongrass puree, snap peas, garlic, soy sauce, red bell peppers, sliced lemongrass and basil.

MANGO (SHRIMP | SWAI) *

18

Wok stir-fried shrimp or marinated white fish Swai fillet with mango puree, fresh mango, basil, and onions.

(SHRIMP | SWAI) KEBAT (GF) 🌶️

18

Wok stir-fried shrimp or marinated white fish Swai fillet with tomatoes, onions, masala, cilantros, mint, paprika, and tamarind powder.

MAYLIKA'S FIERY (SHRIMP | SWAI) *

18

Wok stir-fried shrimp or marinated white fish Swai fillet with firm tofu, red bell peppers, onions, string beans, garlic, and house special soy sauce.

Coconut (SHRIMP | SWAI) * 18

Wok stir-fried shrimp or marinated white fish Swai fillet with coconut milk, mango puree, onions, and jalapeño.

PUMPKIN SHRIMP (GF)

18

Slowly cooked pumpkin stew with Shrimp, a touch of turmeric powder, garlic, onions, and ginger.

COCONUT SALMON * 20

Creamy sauce (coconut milk, hoisin sauce, and mango puree) over deep-fried salmon.

LEMONGRASS SALMON *

20

Lemongrass sauce (lemongrass puree, snap peas, garlic, soy sauce, red bell peppers, sliced lemongrass and basil) over deep fried salmon

PUMPKIN SALMON (GF)

20

Slowly cooked pumpkin stew with SALMON, a touch of turmeric powder, garlic, onions, and ginger.

TILAPIA WHOLE FISH * 20

Deep fried tilapia Whole Fish topped with a choice of sauce, bell peppers, onions, and green onions.

Choice of: Garlic sauce or Lemongrass sauce

SWEET CHILI WHOLE FISH (GF) 22

Deep fried tilapia Whole Fish topped with sweet chili sauce and Mango slaw (mango, onion, cilantros, tomatoes, cabbage)



VEGETABLES ENTREES



GARLIC MIXED VEGETABLES (GF)

14

Simply wok stir fried cabbage, carrots, string beans, mushrooms, snap peas, garlic, and ginger.

VEGGIE KEBAT (GF) 🌶️

13

Wok stir fried tomatoes, onions, string beans, broccoli, firm tofu, cilantros, mint, carrot, masala, and tamarind powder

EGGPLANT GARLIC *

13

Wok stir-fried eggplant with house soy sauce, garlic, vinegar, ginger, cooking white wine and basil. (ADD TOFU +\$3 | CHICKEN +\$3 | BEEF +\$4)

PEA SHOOTS (GF)

15

Simply stir-fried pea shoots with garlic, ginger, white pepper, cooking white wine and fried garlic on top.

MANGO TOFU *

13

Wok stir-fried firm tofu with mango puree, fresh mango, basil, and onions.

FIERY TOFU *

13

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

SWEET CHILI TOFU (GF)

15

Deep fried soft tofu topped with sweet chili sauce, and fresh mango slaw (mango, onion, cilantros, tomatoes, cabbage)

VEGGIE PUMPKIN (GF)

13

Slowly cooked pumpkin stew with firm tofu, assorted veggie, a touch of turmeric powder, garlic, onions, and ginger.

TRADITIONAL VEGGIE CURRY (GF) 🌶️

13

Onions based traditional red curry with cabbage, carrots, eggplant, string beans, broccoli, firm tofu, garlic, masala, lemongrass, paprika, bay leaves and turmeric.

SESAME TOFU

15

Deep fried cubed soft tofu with honey soy sauce and topped with sesame seeds.

LEMONGRASS TOFU *

13

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

BROCCOLI GARLIC (GF)

12

Wok stir-fried broccoli with garlic and ginger. (ADD TOFU +\$3 | CHICKEN +\$3 | BEEF +\$4)

GARLIC STRING BEANS *

13

Wok stir-fried string beans with garlic, ginger, and house special sauce.



SIDES



JASMINE RICE 2.5 | BROWN RICE 2.5 | COCONUT RICE 3 | BIRYANI RICE 3

"No REFUND/EXCHANGE Policy" upon request.