





A TASTE OF BURMA



126 Edds Lane, Sterling, VA
Countryside Shopping Center
Phone: 703-444-8510

Tuesday-Thursday 11:00 a.m. - 9:30 p.m.

Friday 11:00 a.m. - 10:00 p.m.

Saturday Noon - 10 p.m.

Sunday Noon - 9 p.m.

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APPETIZERS

House Special Sampler Platter 17

Tempura shrimp, tempura squash, chick pea fritters, fried chickpea tofu, & vegetable samosas with tamarind and chili sauces

Crispy Fried Calamari 9

Fried Calamari served with soy chili sauce

Shrimp Tempura (PaZun Gyaw) 9

Served with soy chili sauce

Golden Finger Tempura (Bu Thee Gyaw) 6

Crispy fried opo squash served with chili tamarind sauce

Vegetable Samosa 5

Golden samosas filled with potatoes, onions, peas, and carrots. Served with mint sauce

Split Yellow Pea Fritters (Baya Gyaw) 6

Fried fritters served with mint sauce

Fried Yellow Burmese Tofu (Tofu Gyaw) 5

Crispy homemade chickpea tofu, served with chili tamarind sauce.

Harvest Spring Rolls (KawPyant Gyaw) 6

*Crispy spring rolls filled with chicken and vegetables, served with sweet chili sauce
(vegetarian also available with fried tofu)*

Rice Paper Summer Rolls \$6

*Shrimp and fresh vegetables wrapped in rice paper, served with peanut sauce
(vegetarian also available with fried tofu)*

Chicken Satay \$5

Grilled marinated chicken skewers served with peanut sauce

SOUPS

Classic Fish Soup For 2 - 10

Minced fish cooked in lemongrass, garlic, and onion. Topped with cilantro and fresh lime

Dozen Ingredient Soup (SetHnit Myo Hincho) For 2 11

Chicken and assorted vegetables in chicken broth

Hot & Sour Lemongrass Soup For two - 10 For one - 6

Chicken, shrimp, mushrooms, lemongrass, onion, cilantro

Wonton Soup 5

Pork wonton in chicken broth

*** If you have any food allergies, please inform your server.***

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AUTHENTIC BURMESE SALADS

Crispy Bean Sprout & Shrimp Salad (PaZun Gwet Gyaw) 17

*Shrimp and bean sprout tempura, topped with cabbage, cucumber and cilantro
Served with tamarind chili sauce. A Burmese favorite.*

Fermented Tea Leaf Salad 8

*Pickled tea leaf, cabbage, tomatoes, sesame seeds, roasted peanuts, broad beans,
and garlic chips, mixed together with fresh Kaffir lime seasoning*

Burmese Ginger Salad (Jin Thoke) 8

Pickled ginger with cabbage, tomatoes, sesame seeds, roasted peanuts, broad beans, and garlic chips

Green Mango Salad (ThaYetThee Sane Thoke) 8

Shredded mango, cabbage, onion, cilantro, crushed peanuts, roasted chili flakes, with garlic dressing

Papaya Salad 8

*Shredded green papaya, onion, tomato, cilantro, crushed peanuts, roasted chili flakes,
mixed with a tamarind garlic dressing*

Fish Cake Salad 9

*Fish cake with garlic, onion, tomato, cilantro, roasted chili flakes,
mixed with garlic and fresh Kaffir lime dressing*

Burmese Chickpea Tofu Salad (Tofu Thoke) 10

*Chickpea tofu with shredded cabbage, fried garlic, shredded Kaffir lime leaf, cilantro,
roasted chili flakes, mixed with tamarind dressing*

Calamari or Shrimp Salad 9

*Steamed shrimp or calamari with shredded cabbage, tomatoes, cucumber, cilantro,
fresh lime and onion mixed with fresh lime dressing*

Golden Samosa Salad (Samosa Thoke) 9

*Samosas, cabbage, cucumber, potatoes, onion, chickpea gravy
with tamarind sauce and toasted chili flakes*

Grilled Beef Salad (AMe-Thar Thoke) 10

*Grilled flank steak with fresh onion, tomatoes, cabbage, cucumber and cilantro
tossed with a chili and Kaffir lime dressing*

Glass Noodle Salad (KyarZan Thoke) 11

*Clear noodles with chicken, shrimp, cabbage, cucumber, onions and cilantro
and mixed with a chili and lime dressing*

Triple Layered Pork Salad 11

Roasted pork belly with cucumber, onion, cabbage, cilantro, and tamarind sauce

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NOODLES

Creamy Coconut Chicken Noodles (Ohnno Kaukswe) 11

Chicken cooked in coconut cream, gram flour, served with yellow noodles, eggs, onion, scallions

Gold Mountain Noodles (Shwe Taung KauSwe) 11

Yellow noodles served with a creamy coconut sauce, chicken, eggs, cilantro

Mandalay Chicken Noodles (Nanji Thoke) 12

*Rice noodles mixed with chicken, egg, gram flour, fresh onion, coriander, and roasted chili flakes.
Served at room temperature.*

Classic Fish Noodle Soup (MoHinGar & PeGyaw) 10

Minced fish cooked in lemongrass, garlic, onion, egg, served with thin rice noodles

Noodle Salad (Kaukswe Thoke) 11

Yellow noodles, fresh onion, cilantro, cucumber and tofu, mixed in tamarind, garlic sauce (vegetarian)

PanThay Stir Fry (PanThay Kaukswe) 12

Stir-fried yellow noodles, chicken, mixed vegetables, and curry masala

See Pricing Beneath Noodle Options

Rangoon Night Market Noodles

Stir-fried yellow noodles, with assorted vegetable and Chinese celery

Singapore Street Noodles (KyarZan Gyaw)

Thin rice noodle stir-fried with curry masala and vegetables

Malaysian Style Noodles (Nyat Kaukswe)

Stir-fried drunken noodles with mustard green, bean sprouts, chili sauce

South East Asian Style Noodles (Pad Thai)

Rice stick noodles with peanuts, scallions, and bean sprouts

Choose Noodles, Then Choose ...

Vegetables 11 Chicken or Pork 12 Beef, Shrimp, or Combo 13

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BEEF DISHES

Beef "Slow-Cook" (AMe-Hnat) 14

Marinated beef, cooked with onion, garlic, ginger, and lemongrass

Beef Curry with Potatoes (AMeThar A Loo Hin) 13

Marinated beef cooked in a flavorful onion sauce with potatoes

Beef "Slow-Cooked" In Coconut Cream (Ohnno AMeThar) 14

Marinated beef slowly simmered in thick coconut gravy

Beef with Mixed Vegetables 14

Stir-fried beef with assorted vegetables and onion in garlic soy sauce

Green Curry Beef 15

Beef stir fried in bamboo shoots, mushrooms, tofu, eggplant, and carrots in a coconut cream sauce with green curry

Stir-Fried Curry Beef 15

Beef, cauliflower, potatoes, onion, tomatoes, stir-fried with curry chili sauce

Beef with Sweet Basil 15

Stir-fried beef with Asian eggplant, and sweet basil in hot chili sauce

Mongolian Style Beef 16

Stir-fried flank steak with onions, scallions, and fresh ginger

Spicy Beef with String Beans 14

Stir-fried beef with green beans, onion, garlic, fresh ginger, and fresh red chili sauce

Coconut Rice with Beef Curry (Ohn Hta Min) 14

Rice cooked with coconut cream served with beef curry

RICE

Coconut Rice with Curried Chicken or Beef (OhnHtaMin) 14

Rice cooked with coconut cream served with chicken or beef curry

Fried Rice Vegetables **11** Chicken or Pork **12** Beef, Shrimp, or Combo **13**

Side of Coconut Rice 3

Parata (Layer Pancake) 2

Extra Rice Small **1** Large **2**

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SEAFOOD AND FISH DELIGHTS

Tomato Curry Seafood 17

Shrimp, scallops, squid, tilapia, and fish cake cooked with a tomato curry sauce

Spicy Scallops 17

Stir-fried scallops with string beans in a garlic chili sauce

Coconut Shrimp Curry 14

Marinated shrimp with curry cooked in coconut cream

Mango Shrimp Curry 13

Marinated shrimp cooked in a flavorful onion sauce with fresh mango

Chili Shrimp 15

Stir-fried shrimp with string beans, hot chili, and almonds

Shrimp and Asian Pumpkin (PaZun Shwe Phayon Thee) 14

Shrimp cooked with Asian pumpkin, fresh lemongrass and scallions

Green Curry Shrimp 15

Shrimp stir fried in bamboo shoots, mushrooms, carrots, tofu, eggplant, and carrots in a coconut cream sauce with green curry

Crispy Tilapia or Catfish Spicy or Mild (Ngar Gyaw) 14

Choice of tilapia, or catfish with onions, tomatoes, and hot chili sauce

Mango Catfish Curry 15

Marinated catfish cooked in a flavorful onion sauce with fresh mango

Tamarind Tilapia or Catfish Curry 14

Choice of tilapia or catfish fillet cooked with eggplant in tamarind curry sauce

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VEGETARIAN SPECIALTIES

Water Spinach Stir-Fried with Garlic (KaZoon Ywet) Seasonal 13

Asian water spinach sautéed with garlic and oyster mushrooms

Coconut Tofu Curry 12

Stir-fried tofu cooked in a coconut cream curry

Spinach in Pine Nuts (Hin Nu Nwe Ywet) 9

Fresh tender spinach stir-fried with garlic, pine nuts and raisins

Stir-Fried Spicy Eggplant (KaYannThee Gyaw Chet) 12

Eggplant cooked in onion curry with tomatoes, cilantro, and tamarind sauce

Green Curry Vegetables 13

Stir-fried mix vegetables with tofu in coconut cream and green curry sauce

Spicy Stir-Fried Vegetables 13

Cauliflower, potato, tomato, cabbage, carrot, onion, stir-fried in curry spices

Tamarind Vegetable Curry (Thee Son Hin) 12

Assorted vegetables with tamarind curry sauce

Asian Pumpkin Curry (ShwePayonTheeHin) 11

Pumpkin cooked with onion, garlic, lemon grass

Egg Potato Curry (KyatOu Aloo Hin) 12

Hardboiled egg cooked with potatoes, tamarind sauce and cilantro

Monsoon Sambar 12

Yellow split pea soup with mixed vegetables and tamarind sauce (Southern India Style)

String Beans with Almonds 10

String beans stir-fried with a touch of chili and toasted almond

Tofu with Pickled Mustard Greens 12

Stir-fried tofu with pickled mustard greens, onion, scallion, cilantro, and chili

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CHICKEN DISHES

Chicken with Mango 14

Chicken curry cooked with fresh mangos

Stir-fried Curry Chicken 14

Chicken, cauliflower, potatoes, onions, tomatoes, stir-fried with curry chili sauce

Coconut Chicken Curry (Kyat Thar Ohnno Hin) 14

Marinated chicken cooked with coconut cream

Green Curry Chicken 14

Stir-fried chicken cooked with bamboo shoots, mushrooms, carrots, tofu, eggplant, and carrots in a coconut cream sauce with green curry

Chili Chicken (Kyat Thar Nga Yote Thee) 13

Stir-fried chicken with onion, garlic, ginger, scallions, red chili, and cilantro

Sweet Basil Chicken 13

Stir-fried chicken with string beans, garlic, onion, fresh red chili, and sweet basil

Chicken Pickled Mustard Green 13

Stir-fried chicken with pickled mustard, onion, and cilantro, with hot chili sauce

Coconut Rice with Chicken Curry (OhnHtaMin) 14

Rice cooked with coconut cream served with chicken curry

PORK, LAMB AND GOAT DISHES

Pork and Mango 14

Marinated pork cooked in a flavorful onion sauce with fresh mangos

Pork and Pickled Mustard Green (Wet-Thar MoteNyinChin) 13

Stir-fried pork with pickled mustard, onion, tomato, cilantro, with hot chili sauce

Triple Layer Pork (Wet-Thar A Sat Gyaw) 13

Pork belly, stir-fried with onion, tomato, cilantro, scallions, and red chili

Pork with Vegetables 13

Stir-fried pork with mixed vegetables onion, scallions, and Chinese celery

Goat Curry (Siek Thar Hin) or Lamb Curry 15

Marinated tender lamb or goat slowly cooked with onion, garlic, ginger, and chef's special curry spice

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HOT BEVERAGES

Dragon Eye Oolong 2.50

Full bodied with smoky tones, ginger and peach

Jasmine Tea 2.50

Jasmine Green Tea

Burmese Street Corner Chai 2.50

Black tea with condensed and evaporated milk

COLD BEVERAGES

Soda *Coke, Diet Coke, Sprite, Ginger Ale, Ice Tea* **2**

Juice *Apple and Mango* **2**

Saratoga Spring Water or Sparkling Water

Burmese Sweet Ice Tea 2

Black tea with milk and sugar

Burmese Ice Coffee 2

Coffee with milk and sugar

Mango Lassi 4

DESSERTS

Cream of Wheat Cake (Shweji) 4

Cream of Wheat, coconut cream, and poppy seeds

Tapioca (Thagu) 4

Sweet tapioca pearls in coconut and almonds

Burmese Farluda 7 (large) 4 (small)

Rose syrup, ice cream, pudding, shredded coconut, dessert noodles, topped with almonds

Ice Cream Delights 4

Vanilla, Ginger, Mango, and Coconut Ice Cream

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A TASTE OF BURMA LIQUOR MENU

White Wine	Glass	Bottle
Hogue Gewürztraminer 07	7	23
Louis Jadot Chardonnay 06	9	42
Bollini Pinot Grigio Trentino	9	42
Hardys Australian Stamp Chardonnay 04	6	18
Banrock Station Chardonnay 05	6	18
Corbett Canyon White Zinfandel 05	6	18
Rapidan River Chardonnay	7.50	23
Nobilo Sauvignon Blanc 05	7	22
Stella Pinot Grigio 05	7	22
Hogue Riesling 05	7	22
Kris Pinot Grigio 05	7.50	23
Ferrari-Carano Fume Blanc 06	12	40
Sequoia Grove Chardonnay 06	12	40

Red Wine Selections	Glass	Bottle
Banrock Station Cabernet Sauvignon 05	6	18
Aquinas Merlot	7.50	23
Stella Merlot	7	22
Francis Cappola Cabernet Sauvignon	8	27
Trapiche Pinot Noir 05	8	26
Trapiche Cabernet Sauvignon	8	27
Louis Bernard Cotes Du Rhone Villages 05	8	27
Louis Latour Pinot Noir 05	8	27
Renwood Zinfandel Sierra	7	23
Jadot Pinot Noir 04	12	40

Imported and Domestic Beer					
Kirin Ichiban 22 oz	Japan	7.50	Kirin Light	Japan	4
Taj Mahal 22 oz	India	7.50	Kirin Ichiban	Japan	4
Fischer Amber 22 oz	France	7.50	Tiger Lager	Singapore	4
King Fisher 22 oz	India	7.50	Sapporo	Japan	4
Singha	Thailand	4.50	Tsingtao	China	4
Heineken	Holland	4	"33" Export	Vietnam	4
Sam Adams	USA	4	Budweiser	USA	3

Sake	
Sho Chiku Bai Classic Junmai Sake	5
Sho Chiku Bai Nigori Unfiltered Sake	10
Sho Chiku Bai Ginjo Sake	12
Champagne	30