

P Ō P A

*burmese macanese balinese*

EATING IN YANGON MEANS SAMPLING A RANGE OF CULINARY TRADITIONS, FROM REGIONAL ETHNIC FOODS TO DISHES ADAPTED FROM NEIGHBOURING COUNTRIES, ESPECIALLY CHINA AND INDIA. NO MATTER WHICH HERITAGE HITS THE TABLE, ONE THING IS CERTAIN: IT'S EASY TO FIND A DISH, OR SEVERAL, THAT YOU CAN'T WAIT TO EAT AGAIN.

A throwback to the old Burmese restaurants of sights and sounds of a fiery wok, high ceilings, and the smell of brewed tea. We take pride in our use of fresh, healthy ingredients that are locally sourced and prepared with passion.

## PŌPA SPECIALS

Re-creations of local restaurant staples.

**RANGOON SAMUZA [3]** 🌿 7 ½

Home-made pastry filled with potatoes, turmeric, shallots and ground pepper served with tamarind chutney.

**PE PLATHA** 🌿 8 ¾

In-house recipe of wholemeal platha served with coconut curry sauce.

**PYAY PLATHA** 8 ¾

In-house recipe of wholemeal platha served with coconut chicken curry sauce.

**STEAMED LAMB LEG BAO [2]** 10 ½

Steamed buns filled with roast honey lamb-leg marinated for 48 hours and grilled twice, cucumber, coriander with hoisin sauce and topped with sriracha.

## SMALL PLATES

Small dishes inspired by our favourite roadside snacks.

**SHAN TOFU** 🌿 12 ¾

Burmese polenta eaten with tamarind ginger dressing.

**PYAA JO KYAW** 🌿 12 ¾

Burmese falafel, a popular street snack made of yellow lentils, spices, onion and coriander, golden fried and tossed in brown garlic sauce.

**SATE LILET [4]** 13 ¼

Balinese satay platter. Beef and chicken satays with traditional Balinese aromatics and peanut dipping sauce.

**A KYAW SONE** 🌿 12 ¾

Burmese tempura basket. Eggplant, onion, cauliflower, spinach leaf coated in a light batter, served with homemade tartar and tamarind sauce.

**POPA WINGS** 13 ¾

Lightly battered and seasoned chicken wings served with a garlic, lemongrass and chili sauce.

## SALADS

Crunchy and refreshing salads inspired by local, seasonal ingredients.

### TEA LEAF SALAD 13 ¼

The national salad. Romaine lettuce, fried yellow beans, fried garlic, sesame seeds, jalapenos, sunflower seeds, crushed peanuts and dried shrimp.

### SAMUZA SALAD 13

Samuza, cucumbers, romaine lettuce, shredded cabbage, chopped cilantro, chopped mint, fried onions, chickpea flour, salt, onion oil and tamarind ginger dressing.

### PICKLED GINGER SALAD 13

Pickled baby ginger, lettuce, roasted coconut flakes, yellow split peas, cabbage and romaine lettuce.

### BURMESE STYLE CHICKEN SALAD 14 ¾

Minced Chicken, shredded cabbage, romaine lettuce, jalapeno, sliced cucumber, lime juice, fresh basil & fried garlic chips.

## KEBAT

Fresh local meat and fish grilled over charcoal, served with a side of salad, chapati and garlic mayo.

### SHRIMP KEBAT 22 ¾

A simple and delicious dish. Tiger prawns, madras curry powder, fish sauce, shrimp paste, tomatoes, tamarind water, cilantro served with fries.

### STEAK KEBAT 22 ¾

Spiced Burmese beef steak, kebab mix, jalapeno, tomatoes, cilantro, onion, mint served with fries.

## NOODLES & RICE

Homestyle noodle and rice dishes found throughout Myanmar.

### ORGANIC MOHINGA

18 ¾

Our version is made with a beautiful catfish, sautéed lemongrass and a pea broth. Served with coriander, boiled duck egg, homemade pea fritters and gourd kyaw.

### NAN GYI THOKE

18 ¾

Khow Suey, a hand-tossed noodle salad made with a striped chicken curry, toasted pea flour, hard boiled duck egg and crispy noodles. A vegetarian version with chickpea tofu made in-house is made to order.

### BURMESE FRIED RICE 🌱

15 ¾

Wok tossed rice with vegetables, white peas, chickpea tofu and fried onions.

### VEGETARIAN NOODLES 🌱

15

Potatoes, garlic, wonton, tamarind, ginger, Chinese wheat noodles, sriracha, cucumber, red onion, green cabbage, cilantro, chickpea flour, dried chili flakes, onion oil, lime juice.

## CURRY

Curry sets inspired by Burmese moms' cooking, served with balachong [dried shrimp relish]. These fragrant curry dishes are best served with one of our side rices and topped with a perfectly fried egg.

### RANGOON CHICKEN CURRY 17 ¾

A mildly spicy, very succulent, Burmese chicken curry with coconut rice.

### INDONESIAN BEEF SAMBAL 17 ¾

Tender beef in chili–lemon grass shrimp paste, shallot, tomato and tamarind.

### CHILI CHICKEN 17 ¾

Free-range chicken bathed in chili flakes and oil. Grilled over open fire.

### VILLAGE FISH CURRY 19 ¼

Fish of day fillets marinated in homemade masala, turmeric and pepper, cooked with cherry tomatoes until soft.

### MANGO PICKLED LAMB 19 ¼

Tender lamb leg marinated in a delicious mango chutney, served with jasmine rice.

### EGGPLANT TOFU MASH 🌱 16 ¾

Created from home grown recipes of Burmese country side medley of fresh vegetables tossed with dry red chili, turmeric and tamarind.

## SIDES

### COCONUT JASMINE RICE 5 ¾

Jasmine rice, coconut milk, palm sugar, salt, and coconut oil.

### FRAGRANT BASMATI RICE 5 ¾

### STEAMED BAOS [2] 5 ¾

### FRIED EGG 2

### BALACHONG 3

Dried shrimp relish.