



https://menulist.menu 1616 N Main St, Walnut Creek, United States +19252618580 - https://www.burma2.com/

The menu of Burma 2 from Walnut Creek includes 218 dishes. On average, dishes or drinks on the menu cost about \$23.1. The categories can be viewed on the menu below. What User likes about Burma 2:
I would give this place ten stars if I could. my man and I love eating burmeses. that was so good if not better than we had. the service was great. the tables were comfortable far apart and we felt safe during the pandemic. for them more vegan the options are enormous. we were so glad to have so many possibilities. of course also many non-vegan courts. I can't wait to go back. read more. The restaurant also offers the possibility to sit outside and eat and drink in beautiful weather, And into the accessible spaces also come guests with wheelchairs or physiological disabilities. What User doesn't like about Burma 2:

the menu and reviews seem quite large, so decided to try it. ordered the following: teeblatt salat, pad Thai-Tofu, garlic noodles tofu. the leaf salad was great, padthai was in order and the garlic noodles were tasteless. the service and the staff was great. I will not go back <u>read more</u>. At Burma 2 in Walnut Creek you can look forward to imaginative combinations of different ingredients - all in line with the idea of a fantastic fusion cuisine, on the daily specials there are also a lot of Asian meals. In this locale there is also an comprehensive variety of **coffee and tea specialties** not to forget, You can also unwind at the bar with a **cool beer** or other alcoholic and non-alcoholic drinks.

Rice dishes	
CHICKEN SHRIMP BIRYANI	\$18.0
Alcoholic Drinks	
BEER	
Main courses	
CALAMARI	
Snacks	
TEA LEAF SALAD	\$12.0
Main Dishes	
STIR FRIED SWEET CORN	\$12.0
Starters & Salads	
SHRIMP	
Appetizer	
LETTUCE WRAP	
Hühnchen-Spezialitäten	
MANGO CHICKEN	
Dessert	
COCONUT RICE	\$3.0
Fingerfood	
JALAPENO	
0 11 11	

Cocktails

LYCHEE MARTINI



House Specials

BLACK PEPPER BEEF

Side Order BROWN RICE	\$2.0
Hot drinks tea	
Fresh Juice Fresh baby coconut	\$6.0
Seafood Dishes Fried Calamari	
Signature Drinks WHITE ORCHID	
Japanese salads GINGER SALAD	\$10.0
Hot Tea green tea tropical	
Signature Cocktails HIBISCUS MOJITO	
Stir Fry chicken kebat	\$15.0
Draught Beer bitburger pilsner, germany	\$5.0
Vegetables and Tofu	



MIX VEGETABLES KEBAT

\$11.0

\$13.0

Bottled Sodas REGATTA GINGER BEER	\$5.0
Condiments and Sauces	
Noodles and Rice Dishes	
PINEAPPLE FRIED RICE	\$10.0
Sides / Noodles burma burma noodle	\$10.0
Chef's Special	
BLACK PEPPER SHRIMP	\$18.0
Chef's Special	ties
SESAME BEEF	\$16.0
Quickway Combo	
BEEF TOFU	\$16.0
Herbal Tea - Decaffeinated GINGER TWIST	
Green Tea - Light Caffeine ORGANIC SPRING JASMINE	

Flavored Tea Selection / フレ イバーティーセレクショ ン ORGANIC GREEN DRAGON



Salad

SAMOSA SALAD	\$12.0
BURMESE RAINBOW SALAD*	\$11.0
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Drinks	
BURMESE ICED TEA	\$3.0
DRINKS	
A(!)	
Indian	
SHRIMP CURRY	\$14.0
CHICKEN CURRY	
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Spirits americano martini

Small Bites

PALATA	\$8.0
GARLIC CHILI SHRIMP	\$18.0

Popular Items

BURMESE GARLIC NOODLE \$9.0 ORGANIC HOJICHA GREEN TEA

Mighty Leaf Organic Tea

BOMBAY CHAI CHAMOMILE CITRUS

Salads

MANGO SALAD	\$10.0
BURMESE CHICKEN SALAD	\$12.0
LETTUCE	



MOH HIN GHA (PUREED CATFISH CHOWDER)	\$11.0
OHN-NO KHAO SWÈ (COCONUT NOODLE SOUP)	\$11.0
TOFU AND MIXED VEGETABLES	\$11.0

Vegetarian

MANGO TOFU*	\$11.0
BURMA BURMA STRING BEANS*	\$10.0
EGGPLANT AND GARLIC*	\$11.0

Pork

	BURMESE STYLE PORK CURRY	\$12.0
	PUMPKIN PORK STEW	\$12.0
	DRY CURRY (PORK)	\$15.0

Noodles

BURMESE PAD THAI	\$12.0
NAN GYI DOK*	\$12.0
BURMA BURMA NOODLE*	\$10.0

Restaurant Category

VEGAN DESSERT GLUTEN FREE

Non alcoholic drinks

SPRITE ICED TEA GINGER ALE WATER



Side dishes

HOME STYLE FRIED RICE	\$10.0
BURMESE-INDIAN RICE	\$3.0
JASMINE RICE	\$2.0
HOT SAUCE	



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	BURMESE STYLE BEEF CURRY	\$13.0
	DRY CURRY (BEEF)	\$16.0
	BASIL DRIED CHILI BEEF*	\$16.0
BEEF KEB	AT	\$16.0

Soft drinks

WATER	\$5.0
COCA-COLA	
DIET COKE	
LEMONADE	

Sparkling & Champagne

PROSECCO BRUT SPARKLING ZARDETTO, VENETO, ITALY, NV	\$36.0
FEBVRE CRÉMANT DE ROSÉ SIMONNETT, BURGUNDY, FRANCE, NV	\$40.0
BRUT SPARKLING ROEDERER ESTATE, ANDERSON VALLEY, NV	\$50.0
BRUT RESERVE BILLECART SALMON , CHAMPAGNE, FRANCE, NV	\$95.0

Bottled Beer

MYANMAR LAGER, MYANMAR	\$8.0
SINGHA, BOON RAWD BREWERY, THAILAND	\$5.0

ELEPHANT BEER, CARLSBERG, DENMARK	\$5.0
GINGERGRASS HARD CIDER, GOLDEN STATE CIDER	\$5.0
Appetizers	
SAMOSAS	\$10.0
SALT AND PEPPER (CALAMARI, CHICKEN OR SWAI)	\$11.0
DEEP FRIED LOTUS ROOT	\$8.0
FRIED TOFU	\$8.0
YELLOW TOFU	\$10.0

Lamb

	DRY CURRY (LAMB)	\$17.0
	BASIL DRIED CHILI LAMB*	\$17.0
	LAMB KEBAT	\$17.0
BLACK PE	PPER LAMB	\$17.0
BURMESE	STYLE LAMB CURRY	\$17.0

Starters

CHICKEN OR BEEF KEBAT	\$13.0
CHICKEN OR BEEF TOFU	\$13.0
BASIL AND DRIED CHILI BEEF OR SWAI*	\$13.0
LETTUCE WRAP*	
SESAME CHICKEN	\$15.0

Specialty Cocktails

LAVENDER HONEY SIDECAR MAGARITA (KEBAT) MAI TAI (LATT LATT SET SET) BURMESE PYTHON YOUR CALL MULE

Sake & Plum Wine

GINJO GENSHU BUSHIDO WAY OF THE WARRIOR (180ML)	\$9.0
NIGORI GENSHU MURAI FAMILY (720ML)	\$9.0
DAIGINGO JOTO (300ML)	\$29.0
JUNMAI GINGO G JOY (300ML)	\$19.0
UMESHU (PLUM WINE) CHOYA (50ML)	\$4.0

Tap Beer

RACER 5 IPA, BEAR REPUBLIC BREWING COMPANY	\$6.0
HOUSE BEER, HOUSE BREWING COMPANY	\$6.0
DENOGGINIZER, DRAKE'S BREWING COMPANY	\$7.0
HEFEWIZEN, DRAKE'S BREWING COMPANY	\$6.0
BURMA BURMA GOLD, PALO ALTO BREWING COMPANY	\$6.0
HOPPY ENDING, PALO ALTO BREWING COMPANY	\$6.0

Vegetables

DRY CURRY (MIX VEGETABLES)	\$12.0
MIX VEGETABLE AND GARLIC	\$12.0
BURMA STRING BEANS*	\$12.0
EGGPLANT GARLIC*	\$12.0
PEALEAF	\$12.0
EGG OKRA CURRY*	\$12.0
YELLOW TOFU WITH RED CURRY	\$12.0



These types of dishes are being served

LAMB

SALAD

NOODLES

ICE CREAM

APPETIZER

SOUP

WRAP

Chicken

BURMESE STYLE CHICKEN CURRY	\$13.0
DRY CURRY (CHICKEN)	\$15.0
BURMESE FRIED CHICKEN	\$15.0
CHICKEN TOFU	\$15.0
PUMPKIN CHICKEN STEW	\$13.0
BLACK PEPPER CHICKEN	\$13.0
MINTED JALAPENO CHICKEN	\$15.0
CURRY CHICKEN	

Seafood

BURMESE SHRIMP	\$14.0
SHRIMP KEBAT	\$14.0
DRY CURRY (SHRIMP)	\$18.0
BLACK PEPPER SWAI	\$16.0
BASIL DRIED CHILI SWAI*	\$16.0
WALNUT SHRIMP*	\$18.0
MANGO SHRIMP*	\$18.0
GARLIC SHRIMP EGGPLANT*	\$18.0
VILLAGE CATFISH	\$16.0
PUMPKIN SHRIMP STEW	\$18.0



PUMPKIN SALMON	\$18.0
SALMON LEMONGRASS FUSION*	\$19.0

White wine

GRENACHE, CINSAULT, SYRAH HECHT BANNIER, CÔTE DE PROVENCE, FRANCE, 2018	\$40.0
SAUVIGNON BLANC LOVEBLOCK, MARLBOROUGH, NEW ZEALAND, 2017	\$44.0
SAUVIGNON BLANC PASCAL JOLIVET, SANCERRE, LOIRE, FRANCE, 2018	\$50.0
CHENIN BLANC LAURENT KRAFT, DOMAINE DE LAURIERS, VOUVRAY, LOIRE, FRANCE, 2015	\$40.0
PINOT GRIGIO ALOIS LAGEDER, TRENTINO ALTO ADIGE, ITALY, 2017	\$40.0
RIESLING HEINZ EIFEL SPATLESE , MOSEL, GERMANY, 2017	\$36.0
RIESLING HUGEL FILS, ALSACE, FRANCE, 2016	\$44.0
CHARDONNAY LANDMARK OVERLOOK, SONOMA COUNTY, 2017	\$40.0
CHARDONNAY GARY FARRELL, RUSSIAN RIVER, SONOMA, 2017	\$58.0
CHARDONNAY KISTLER LES NOISETIERS , SONOMA COAST, SONOMA, 2017	\$80.0
CHARDONNAY TESTAROSSA, SANTA LUCIA HIGHLANDS, CENTRAL COAST, 2017	\$47.0
CHARDONNAY DEHLINGER ESTATE, RUSSIAN RIVER VALLEY, 2016	\$65.0
CHARDONNAY PAUL HOBBS, CROSSBARN, SONOMA COAST, 2017	\$52.0



Red Wine

PINOT NOIR CHERRY PIE THREE VINEYARDS , MONTEREY, SONOMA, SANTA BARBARA, 2016	\$40.0
PINOT NOIR TESTAROSSA, SANTA LUCIA HIGHLANDS, CENTRAL COAST, 2017	\$52.0
PINOT NOIR ARCHERY SUMMIT DUNDEE HILLS, WILLAMETTE VALLEY, OREGON, 2016	\$75.0
PINOT NOIR FLOWERS, SONOMA COAST, SONOMA, 2017	\$70.0
PINOT NOIR FAILLA, SONOMA COAST, SONOMA COUNTY, 2017	\$65.0
PINOT NOIR ROCHIOLI, RUSSIAN RIVER, SONOMA, 2017	\$124.0
SYRAH DOMAINE DES LISES, CROZES HERMITAGE ROUGE, NORTHERN RHONE, FRANCE, 2015	\$50.0
SYRAH ALAIN GRAILLOT CROZE HERITAGE ROUGE, NORTHERN RHONE, FRANCE, 2016	\$65.0
ZINFANDEL A RAFENELLI, DRY CREEK VALLEY, SONOMA COUNTY, 2015	\$70.0
ZINFANDEL RIDGE THREE VALLEY, SONOMA COUNTY, 2017	\$55.0
ZINFANDEL OUTPOST, HOWELL MOUNTAIN, 2016	\$80.0
ZINFANDEL TURLEY OLD VINE, CALIFORNIA, 2016	\$47.0
MALBEC CRIOS SUSANA BALBO , MENDOZA, ARGENTINA, 2017	\$44.0
RED BLEND THE PRISONER WINE COMPANY, NAPA VALLEY, NAPA 2017	\$65.0
CABERNET SAUVIGNON DOUBLE CANYON, HORSE HEAVEN HILLS, WASHINGTON STATE, 2015	\$40.0

CABERNET SAUVIGNON JUSTIN, PASO ROBLES, CENTRAL COAST, \$52.0 2017

CABERNET SAUVIGNON GHOST BLOCK, OAKVILLE ESTATE, \$100.0 NAPA VALLEY, 2014

CABERNET SAUVIGNON JORDAN, ALEXANDER VALLEY, SONOMA \$80.0 COUNTY, 2014

CABERNET SAUVIGNON EDUCATED GUESS, NAPA VALLEY, \$54.0 2017

Ingredients Used



MEAT

CHICKEN MANGO

GARLIC

TRAVEL

BEEF

CARROTS

PEAS

COCONUT

ANANAS CHICKEN

OKRA

SEAFOOD

BEANS

GREEN BEANS

POTATOES

TOFU

DUCK

LYCHEE

CUCUMBER





1616 N Main St, Walnut Creek, United States

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Opening Hours:

Monday 11:00 -14:30 17:00 -21:00 Tuesday 11:00 -14:30 17:00 -22:00 Wednesday 11:00 -14:30 17:00 -22:00 Thursday 09:00 -14:30 17:00 -22:00 Friday 11:00 -14:30 17:00 -22:00 Saturday 11:00 -22:00 Sunday 11:00 -21:00