



BURMESE BAR & RESTAURANT

STREET FOOD

ALL SERVED WITH A BURMESE SLAW

Crispy Fried Quail (Ngone Kyaw)

Deep fried quail in a spiced batter, chilli dipping sauce » 6.9

Chickpea Tofu VEGAN (Shan Tofu)

Crispy chickpea tofu with a sweet chilli sauce » 4.5

Quail Egg Pancakes VEGETARIAN (Mont Lin Ma Yar)

Fluffy Burmese pancakes stuffed with a soft quail egg and spring onion » 5.5

Prawn and Split Pea Fritter (Bayar Kyaw)

Minced prawn and split pea balls, Tamarind dipping sauce » 5.5

Mandalay Whitebait (Nga Kyaw)

Crispy whitebait, coated in a spiced flour served with a lime & coriander aioli » 4.9

Mandalay Street Food Taster

A selection of all of our street food options to share between two people, with a salad of your choice. Choose from tomato, pickled tea leaf, tofu or ginger. The ultimate taste of Burmese street eats » 12.5

SALADS

ALL SERVED IN A SPICY BURMESE DRESSING (CONTAINS FISH, PLEASE ASK FOR VEGAN OPTION)

Pickled Ginger Salad (Gin Thoke)

Pickled ginger, fried beans, chickpeas, cabbage and peanuts » 5.9

Heritage Tomato Salad (Kayan Chin Tee Thoke)

Heritage tomatoes, peanuts, shallots » 5.4

Pickled Tea Leaf Salad (Lahpet)

Spicy pickled tealeaves, peanuts, sesame, cabbage and tomato » 5.9

Tofu Salad (Tofu Thoke)

Chickpea tofu, cabbage, carrots, crispy shallots and peanuts » 5.4

SIDES

Jasmine rice » 1.5

Burmese fried rice » 3.5

Fried rice noodles » 3.5

Burmese slaw » 1.4

Fries, tossed in our signature spice mix, topped with spring onions » 1.9

Vegan tofu 'fries' with coriander mayo and sweet chilli » 3.9

Stir fried wild mushrooms in oyster sauce (ask for vegan option) » 4.4

MAINS

Mandalay Fish Curry (Nga Hinn)

Grilled east coast halibut fillet, Burmese Masala sauce, crayfish tails & Caviar, fragrant jasmine rice » 17.5

Steak & Lahpet (A Mel Tharr nae Lahpet)

Grilled Onglet steak with a pickled tea leaf salsa verde, charred pak choi, stir fried greens, fragrant jasmine rice » 12.9

Mandalay Chicken Curry (Kyat thar Hinn)

French trimmed slow cooked chicken legs in a rich curry sauce, charred pak choi, fragrant jasmine rice » 9.5

Wild Mushroom & Spinach Palata Parcel

Crispy Burmese palata stuffed with sautéed wild mushrooms & spinach with Burmese roast potatoes, stir fried greens » 8.9

Braised Pork Shoulder (Wet Thar Hnut)

Slow braised pork shoulder, new potatoes, in a sweet curry sauce with rainbow chard, fragrant jasmine rice » 9.5

Tamarind Prawns (Pazun Hinn)

Stir fried king prawns in a spicy tamarind curry sauce, charred pak choi, fragrant jasmine rice » 12.4

Chickpea Masala (Bear Hinn) VEGAN + VEGETARIAN

Curried chickpeas in a spicy masala sauce, rainbow chard, fragrant jasmine rice (Paneer £1 supplement) » 7.9

NOODLE BOWLS

Pork Shan Noodles (Shan Khao Swe)

Minced pork slow cooked in a rich tomato sauce, rice noodles, pickled mustard greens, chickpea tofu » 8.5


Coconut Chicken Noodles Soup (Ohn No Khao Swe)


Braised chicken thighs in a rich coconut infused broth, crispy chicken skin, wheat noodles, spring onion and beetroot stained soft-boiled egg » 8.5

Mandalay Meeshay

Chilli dressed udon noodles, lightly spiced meeshay sauce, pickled mustard greens, pickled mushrooms & crispy noodles, with :

Pulled Duck » 9.4

Tofu » 7.9  VEGAN

Wild Mushroom » 8.4  VEGAN

ALLERGY NOTICE

All our food is prepared in a kitchen where nuts, gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy please let us know before ordering. Full allergen information available on request

Bringing a contemporary taste of Burmese Cuisine to Huddersfield • utilising the best of Yorkshire produce with the flavours and influences of Myanmar

LET'S GET SOCIAL

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DESSERTS

Lime & Ginger Cheesecake

 VEGETARIAN

Lime cheesecake, ginger crumb, toasted coconut with lemongrass ice-cream » 5.9

Sweet Tofu Fries (Tofu Kyaw) VEGAN

Chocolate & coconut tofu fritters, caramel sauce, toasted coconut ice-cream / or please ask for vegan coconut ice-cream » 5.5

Our Chef's Handmade Ice-Creams

Ask for today's specially crafted flavours » 1.5 per scoop