



M E N U



MO:MO मःमः

Momo is a popular Nepali dish, consisting of steamed dumplings filled with a mix of seasoned ground meat or vegetables and mixed with onions, garlic, and a variety of aromatic spices. These delicious dumplings are typically served with a side of spicy tomato chutney or a savory dipping sauce. Momo is a versatile dish that can be enjoyed as a snack, appetizer, or main course, and is a must-try for anyone looking to experience authentic Nepali cuisine.

(vg) = Vegetarian-friendly option.

STEAMED

Paneer veg	15
Cheese veg	15
Chicken	15
Buff	16
Pork	16

JHOL

Paneer veg	17
Cheese veg	17
Chicken	17
Buff	18
Pork	18

PAN-FRIED

Paneer veg	17
Cheese veg	17
Chicken	17
Buff	18
Pork	18

DEEP-FRIED

Buff	18
Pork	18
Paneer veg	17
Chicken	17

HOT SOUP

Paneer veg	17
Cheese veg	17
Chicken	17
Buff	18
Pork	18

SANDEKO

Paneer veg	17
Cheese veg	17
Chicken	17
Buff	18
Pork	18

CHILLI MOMO

Paneer veg	Chicken	Buff	Pork
18	18	20	20

Starters (Veg)

- Veg Samosa (2 pcs)** 9
Homemade pastry filled with spiced potato, green peas, and exotic spices, fried crisp, served with tamarind sauce/ Tomato Chutney
- Crispy Potato Bites** 10
Deep-fried battered potato served with tomato Chutney
- Aloo Sandeko** 10
Potato seasoned with homemade Nepali sauce and spices
- Chatpatey** 10
 Puffed rice mixed with crispy soybeans, boiled potato, peas, chillies, fresh coriander, and spices
- Aloo Chop (3 pcs)** 12
Battered and deep-fried spiced potato with tomato Chutney
- Spicy Potato (Medium/ Spicy)** 12
Roasted potatoes sautéed with chilli garlic and Nepali spices
- Pani puri (10 pcs)** 12
Crispy hollow fried ball with spiced potato, onion filling served with sour, and spice flavored water
- Wai-Wai Sandeko** 12
 Nepali noodles mixed with crispy soybeans, boiled potato, peas, chillies, and fresh coriander with spices
- Crispy Paneer Bites** 12
Battered and deep-fried marinated cottage cheese served with tomato Chutney
- Bhatmas Sadeako (Fried Soybeans)** 12
Crunchy soybeans seasoned with garlic, onions, ginger and chillies

Starters (Non-Veg)

- Chicken Sausage (3 pcs)** 12
Deep-fried sausage served with tomato Chutney and chilli spice sauce
- Chicken Lollipop (5 pcs)** 12
Battered and fried marinated chicken lollipops served with Salad, homemade chutney, and chilli spice sauce
- Shabhale (2 pcs)** Takes at least 15-20 minutes 12
Deep-fried spiced chicken mince wrapped in pastry served with homemade chutney, and chilli spice
- Crispy Chicken Bites** 12
Juicy chunks of chicken marinated with Nepalese spices



Khaja Sets (Platter Meals)

Veg Options

- Veg Khaja Set** 19
Plattered served with fried beaten rice, Nepali mixed pickles, boiled potato with spices samosa, soybean choila and potato pea curry
- Samosa Pea Curry** 19
2 Crispy and flavorful samosas filled with spiced peas, served with a delicious curry made with peas and aromatic spices serve with crispy beaten rice, soybean and pickle
- Selroti Set** 19
2 homemade selroti served with potato pea curry, Nepali mixed pickles, fried beaten rice, bhatmas sadaeko and aloo sadaeko



Non-Veg Options

- Chicken Choila Set/Choila Only** 22
Spicy marinated grilled chicken served with fried beaten rice, achar, soyabean, spice potato and salad
- Chicken Khaja Set** 24
Platter served with beaten rice, mixed pickles, roasted chicken sautéed with Nepali spices, chutney, and herbs, roasted soybean mixed with spices, samosa, and potato pea curry
- Mutton (Goat) Sekuwa Set/Sekuwa Only** 26
Marinated grilled goat boneless served with beaten rice (chiura), achar, soyabean, spice potato and salad
- Pork Sekuwa set/Sekuwa Only** 26
Roasted boneless marinated pork with puffed rice, pickles,
- Buff Sukuti set/Sukuti Only** 26
Dry buff meat tossed with Nepali spices served with beaten rice and pickles

Nepali Thali

A traditional Nepali platter consisting of steamed rice, lentil soup, vegetable curry, sautéed greens, crispy papad, flavorful pickles, sweet dessert, and your choice of meat curry

Mix Veg Paneer Thali	24
Chicken Curry Thali	26
Fish Curry Thali	26
Pork Curry Thali	28
Goat Curry Thali	28



Extras

Takeaway container	1
Momo pickle	3
Jhol	4
Beaten rice	4
Plain Rice	4
Selroti	4
Hot soup	6

Chilli



Sautéed with a homemade chili sauce, fresh vegetables, and your choice of infillings or both for a spicy and flavorful experience

Mushroom Chilli	18
Paneer Chilli	18
Chicken Chilli	20
Pork Chilli	24

NOODLES & RICE

Chowmein



Stir-fried noodles, assorted with cabbage, carrots, bell peppers, green peas, herbs and spices, and your choice of meat

Mixed Vegetable Chowmein	16
Chicken Chowmein	18
Pork Chowmein	20
Buff Chowmein	20
Mixed Non-Veg Chowmein (Buff/Pork/Chicken)	22

Fried Rice



Stir-fried rice with mixed vegetables, egg, and your choice of meat

Mixed Vegetable Fried Rice	16
Chicken Fried Rice	18
Pork Fried Rice	20
Buff Fried Rice	20
Mixed Non-Veg Fried Rice (Buff/Pork/Chicken)	22



Thukpa (Soup Noodles)

A comforting noodle soup loaded with mixed vegetables, paneer or meat, seasoned with Nepali spices

Paneer Thukpa	16
Chicken Thukpa	18
Pork Thukpa	20
Buff Thukpa	20
Mixed Non Veg Thukpa (Buff/ Pork/ Chicken)	22

kids Menu

Chips	10
Nuggets + Chips	12



Authentic Nepalese Curry

A flavorful curry made with a blend of traditional Nepalese spices and choice of meat or vegetables or paneer in rich fresh tomato gravy

Mix Veg Paneer Curry	20
Chicken Curry	22
Fish Curry	24
Goat Curry	25
Pork Curry	25

Desserts

Gulab Jamun <i>2 pieces Deep-fried reduced milk Dumplings soaked in sugar syrup, flavored with cardamon and yogurt</i>	7
Rasgulla <i>2 pieces soft and spongy cottage cheese balls soaked in sugar syrup, a classic sweet with yogurt</i>	7
Kulfi <i>Traditional Nepalese frozen dessert similar to ice cream flavored with cardamom and pistachios</i>	7
Ice Cream Ask our server for flavour options	7



Allergy Information:

Please inform our staff if you have any food allergies or dietary restrictions so we can assist you. Please be aware that we cannot 100% guarantee a completely allergen-free environment.