

MOMO

Nepali-Style steamed dumpling served with tomato achar & chilli sauce.

Pork Momo

Pork mince, ginger and onion (slightly pink when fully cooked)

Chicken Momo

Chicken mince, garam masala and coriander leaves

Vegetable Momo (vg)

White cabbage and soya chunks

Paneer Momo (v)

Seasonal greens, carrot and paneer

Full plate of 10pc or Half plate of 5pc

	Steam		Kothey (Pan-Fried)		Chilli (Stir-Fried)		Fried		Jhol (Soup)	
	Full	Half	Full	Half	Full	Half	Full	Half	Full	Half
Pork Momo	14	8	14.5	8.5	17	11	14.5	8.5	16.5	10.5
Chicken Momo	14.5	8	15	8.5	17.5	11	15	8.5	17	10.5
Vegetable Momo (vg)	14	8	14.5	8.5	17	11	14.5	8.5	16.5	10.5
Paneer Momo (v)	14.5	8	15	8.5	17.5	11	15	8.5	17	10.5

Combine 2 types of Momo for a full plate of 10 pc

SIDES + SNACKS + ADD ONS

Aalu ko Achar (vg) (gf)	5.5
Potato, cucumber, carrot, red onion, sesame, nigella seeds	
Dalmot (vg)	4.5
Besan flour, peanuts, fried lentils, ajwain	
Dhungri ra Makai (vg) (gf)	3.5
Chickpea flour chips, popcorn, butter	
Sukkha Puri (vg)	6
Puri-cracker, chickpea, roasted tomato & mint	
Tawa Pork	9.75
Pan-fried pork, served with Timmur chhop & pudina achar	
Chamre	5
Turmeric-rice	

Chickpea curry	3.75
Chips	3.5
Pudina Achar	0.4
Roasted tomato & mint	
Timmur Chhop	0.55
Nepali pepper-spice	
Jhol (Soup)	3
Tomato achar/Chilli sauce	0.4

CHILLI STIR-FRIED

Served in small or large portion

Chicken Chilli	11.5	13.5
Chips Chilli	6.5	8.5

DESSERT

Happy Ending Ice cream Sandwiches 7
Mixed Variety

**MO
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