

MOMO N CURRY
INDIAN NEPALESE CUISINE

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4375 Clayton Road Unit G
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USA
Phone: (925) 349-9869/ (925) 349-9706

Please note: With each curry entrée, a side of rice is included

www.momoncurryca.com

Soup/Salad

- Dal Soup (V)** \$5.99
Lentil soup seasoned with spices and herbs
- Kachumber Salad (V)** \$ 6.99
Spring mix, cucumber, tomatoes, onions, green peppers, olive oil with Chaat masala.
- Mixed Salad Veg (V)** \$6.49
Spring mix with cucumber, tomato and carrot in home made fresh dressing
- Chicken Salad** \$11.99
Tandoor baked chicken pieces on spring mix with cucumber, tomato and carrot in home made fresh dressing

Appetizer

- Samosa (2 pcs) (V)** \$ 5.99
Deep fried patties stuffed with fresh potatoes, green peas and freshly ground Indian spices, served on a bed of salad
- Samosa Chat (V)** \$ 6.99
2 chopped samosas smothered with chholay and topped with yogurt, mint & tamarind chutney, onions, cilantro.
- Veg Pakoda (V)** \$5.99
Mix vegetables deep fried in a thick gram flour batter consisting of freshly ground spices, served on a bed of lettuce
- Paneer Pakoda** \$7.99
Paneer (cottage cheese) golden fried in a seasoned chickpea batter.
- Chicken choila** \$ 10.99
Marinated chicken cubes grilled in Tandoor and sizzled with fenugreek seeds and red chili flakes served cold.
- Chicken Chilli** \$ 10.99
Boneless chicken pieces prepared in Himalayan sauce made from tomato, onion, ginger, garlic and lime juice
- Lamb Sekuwa** \$ 14.99
Tender boneless lamb marinated overnight in Himalayan spices then pan fried.

Special Goat/Lamb Bhutuwa \$ 14.99
Boneless Lamb/Goat stir-fried in Himalayan spices

Shrimp Chilli \$14.99
Shrimp prepared in Himalayan sauce made from tomato, onion, ginger, garlic and lime juice

Prawn Pepper Masala \$14.99
Herbed and spiced prawns fried crisp

Fish Pakoda \$14.99
Tilapia fish fillet fried in thick gram flour batter with freshly ground spices

Veg- Entrée

Tarka dal (V) \$ 9.99
Soup of yellow lentil, tomato, onion, cilantro, ginger, garlic, sizzled with cumin seeds

Dal Makhni (V) \$ 10.99
Lentils in a mildly spiced onion, tomato sauce

Malai Kofta \$ 13.99
Mashed potato with cottage cheese, cashew, raisin, onion cooked in coconut based sauce

Kadai Bhindi Masala (V) \$ 11.99
Deep fried okra, onion, bell pepper, ginger, garlic, tomato & lemon Juice.

Vegetable Korma \$ 12.99
Thickened rich creamy sauce with nuts in mixed vegetables

Lasooni Saag Paneer \$ 11.99
Spinach, Garlic and cottage cheese

Mutter Paneer \$11.99
Indian cottage cheese & green peas cooked in tomato tangy sauce and exotic Indian spice

Bengan Bharta (V) \$ 10.99
Eggplant grilled in the clay oven is mashed & seasoned with special herbs, spices & sautéed with onion & tomato.

Aaloo Saag \$ 10.99
Spinach, Garlic and potatoes

Cauli Saag \$ 10.99
Cauliflower, Garlic and potatoes

Mix Veg Saag \$ 10.99
Cauliflower, beans, peas, potatoes, carrots and spinach

Chana Masala (V) \$ 10.99
Chick peas cooked in a mild spiced onion sauce with tomatoes & herbs

Aloo Gobi (V) \$ 10.99
Cauliflower cooked with potatoes, tomatoes, herbs & mild spices.

Mix vegetables (V) \$ 10.99
Cauliflower, beans, peas, potatoes & carrots cooked with herbs & mild spices.

Chicken Entrée

Butter Chicken \$ 13.99
Boneless chicken cooked in tandoor and finished in butter with aromatic Indian spices & creamy sauce.

Chicken Tikka Masala \$ 14.49
Chicken Breast meat barbecued in tandoor oven, then cooked with creamy sauce and spices.

Chicken Bhuna \$ 13.99
Chicken cooked with lot of onion, tomato & homemade sauce.

Chicken Vindaloo \$ 13.99
Cooked in a spicy hot tomato & onion sauce with potatoes.

Chicken Korma \$ 14.49
Boneless cubes of chicken cooked in a mild onion, cream sauce & coconut sauce

Chicken Curry \$ 13.49
Boneless chicken in onion base curry with house roasted spices.

Chicken Kadai \$ 13.99
Tender Cubes of boneless chicken stir-fried with bell peppers, onions, tomatoes & exotic spices.

Chicken Saag \$ 13.49
Tender Cubes of boneless chicken cooked with spinach in curry sauce..

Lamb/Goat Entrée

Lamb Tikka Masala \$ 15.99
Tender Cubes of baby lamb leg deboned & cooked in a tastefully seasoned, delicate onion, tomato & creamy sauce

Lamb Bhuna \$ 15.99
Lamb cooked with lots of onion, tomato in homemade sauce

Lamb Vindaloo \$ 15.99
Cooked in a spicy hot tomato & onion sauce with potatoes.

Lamb Korma \$ 15.99
Boneless cubes of lamb cooked in a mild onion & creamy sauce

Lamb Rogan Josh \$ 15.49
Slow cooked lamb chunks with gravy based on browned onion, garlic, ginger and sour cream

Lamb Curry \$ 15.49
Boneless free range lamb and onion & tomato base curry with house roasted spices

Lamb Saag \$ 15.49
Boneless free range lamb, spinach and onion in curry sauce

Lamb Kadai \$ 15.49
Tender Cubes of boneless lamb stir-fried with bell peppers, onions, tomatoes & exotic spices

Seafood Entrée

Shrimp/Fish Curry \$ 15.99
Carefully prepared by our trained chefs in an onion & tomato sauce, elegantly seasoned with herbs & spices.

Shrimp/Fish Tikka Masala \$ 15.49
Sautéed with special spices & cooked in a mildly seasoned onion, tomato & creamy sauce

Shrimp Saag \$ 15.99
Shrimp and spinach in curry sauce.

Shrimp/Fish Korma \$ 15.99
Cooked in a mild onion & cream sauce

Shrimp/Fish Vindaloo \$ 15.99
Cooked in a spicy hot tomato & onion sauce with potatoes

Biryani

Veg/Chicken/Lamb/Shrimp Biryani
\$ 13.49/14.49/16.49/17.49
Choice of veg/meat cooked with fine quality basmati rice, herbs and spices served with Raita

Tandoor Entrée-

Served on a sizzling cast iron plate

Chicken Tikka \$ 15.49
Tandoor charcoal baked breast of chicken

Tandoori Chicken \$ 15.49
Boned chicken leg quarter, yogurt, ginger, garlic, lemon juice & tandoori masala

Tandoori Shrimp \$17.99
Shrimp mildly marinated in Himalayan spices, made with tomato, onion and capsicum cooked in tandoor

Lamb Seekh Kabob \$16.49
Lamb minced, spiced & baked in tandoor

Lamb Boti \$16.99
Lamb cubes spiced & skewered in tandoor

Mix Grill \$17.49
A sizzling plate of chicken tandoori leg, chicken tikka, lamb boti and tandoori shrimp topped with onions, cilantro, fresh lemon and chaat masala. Served with plain or garlic naan

Mo:Mo Special

Steamed Mo:Mo veg/chicken (8 pcs) \$ 10.99
Steamed dumplings with choice of chicken or vegetables

Fried Mo:Mo veg/ chicken (8 pcs) \$ 10.99
Deep fried dumplings with choice of chicken or vegetables

Jhol Mo:Mo veg/ chicken (8 pcs) \$ 10.99
Steamed dumplings with choice of chicken or vegetables dipped in tangy hot soup

Chilly Mo:Mo veg/ chicken (8 pcs) \$ 11.49
Steamed dumplings with choice of chicken or vegetables cooked in chili sauce

Chicken Mo:Mo Sizzler (8 pcs) \$ 14.99
Steamed chicken dumplings served in a sizzling cast iron plate with salad and homemade tomato/Sesame sauce.

Chow Mein

Veg/Chicken/Paneer/Egg

\$ 10.49/11.49/11.99/10.99

Choice of veg/meat stir fried with fine quality chow Mein, cabbage, carrots and onions

Fried Rice

Veg/Chicken

\$ 9.99/10.99

Choice of veg/meat stir fried with fine quality basmati rice, cabbage, carrots, onions, green beans

Tandoor Wonder Bread

Plain naan \$ 2.49
White flour plain bread

Garlic naan \$ 2.99
White flour bread with garlic, cilantro and chat masala

Onion kulcha \$ 2.99
Naan stuffed with onions and cilantro

Basil garlic naan \$ 2.99
Naan topped with garlic and basil

Roti (V) \$ 2.49
Whole-wheat tandoori bread

Plain Paratha \$ 2.99
Stuffed bread cooked on tawa (Griddle) or in tandoor

Kashmiri Naan \$4.99
White flour bread stuffed with cherry, raisins, coconut flakes, fennel seeds and sugars crumbs.

Sides

Basmati rice \$1.99
Mixed vegetable Pickle \$1.49
Paapad \$1.99
Plain yogurt \$1.99
Raita \$1.99

Desserts

Gulab Jamun \$ 2.99
Dumplings traditionally made from thickened & reduced milk soaked in rose flavored sugar syrup, served warm

Rasmalai \$ 2.99
Milk based patties with crunches of pistachios in a creamy sauce

Gajar ka Halwa \$ 2.99
Grated fresh carrots cooked gently in milk & sugar garnish with shredded coconut

Rice Pudding \$2.99
Homemade creamy rice pudding with special flavoring.