

**MOMO N CURRY**  
INDIAN NEPALESE CUISINE

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## INDIAN NEPALESE CUISINE

4375 Clayton Road Unit G  
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USA  
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**Please note: With each curry entrée, a side of rice is included**

[www.momoncurryca.com](http://www.momoncurryca.com)

## Soup/Salad

- Dal Soup (V)** \$4.99  
*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** \$15.99  
*Herbed and spiced prawns fried crisp*

**Fish Pakoda** \$15.99  
*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)** \$11.99  
*Lentils in a mildly spiced onion, tomato sauce*

**Malai Kofta** \$13.49  
*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** \$12.99  
*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** \$14.99  
*Boneless chicken cooked in tandoor and finished in butter with aromatic Indian spices & creamy sauce.*

**Chicken Tikka Masala** \$14.99  
*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** \$14.99  
*Boneless cubes of chicken cooked in a mild onion, cream sauce & coconut sauce*

**Chicken Curry** \$13.99  
*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** \$13.99  
*Tender Cubes of boneless chicken cooked with spinach in curry sauce..*

### Lamb/Goat Entrée

**Lamb/Goat Tikka Masala** \$15.99  
*Tender Cubes of baby lamb/goat 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/Goat Vindaloo** \$14.99  
*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** \$15.99  
*Slow cooked lamb chunks with gravy based on browned onion, garlic, ginger and sour cream*

**Lamb/Goat Curry** \$15.99  
*Boneless free range lamb/goat and onion & tomato base curry with house roasted spices*

**Lamb Saag** \$14.49  
*Boneless free range lamb, spinach and onion in curry sauce*

**Lamb Kadai** \$15.99  
*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**  
\$ 13.49/14.99/16.99/17.49

*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** \$14.49  
*Tandoor charcoal baked breast of chicken*

**Tandoori Chicken** \$14.49  
*Boned chicken leg quarter, yogurt, ginger, garlic, lemon juice & tandoori masala*

**Tandoori Shrimp** \$16.99  
*Shrimp mildly marinated in Himalayan spices, made with tomato, onion and capsicum cooked in tandoor*

**Lamb Seekh Kabob** \$15.49  
*Lamb minced, spiced & baked in tandoor*

**Lamb Boti** \$15.99  
*Lamb cubes spiced & skewered in tandoor*

**Mix Grill** \$16.49  
*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*

**Deep 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**

\$ 9.49/10.49/10.49/9.99

*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** \$1.99  
*White flour plain bread*

**Garlic naan** \$2.69  
*White flour bread with garlic, cilantro and chat masala*

**Onion kulcha** \$2.69  
*Naan stuffed with onions and cilantro*

**Basil garlic naan** \$2.69  
*Naan topped with garlic and basil*

**Roti (V)** \$1.99  
*Whole-wheat tandoori bread*

**Plain Paratha** \$2.69  
*Stuffed bread cooked on tawa (Griddle) or in tandoor*

**Kashmiri Naan** \$4.69  
*Whole 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.*