



TASTY MOMO RESTAURANT

MENU



7 DAYS A WEEK | 5PM - 9.30PM

0861146708

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www.tastymomo.com.au

STARTERS - MOMO



① STEAMED MOMO (10 PCS)

\$14.50

(Chicken, Beef, Buff, Vegetable)

Traditional Nepalese dumplings served with delicious tomato and ginger chutney.

② JHOL MOMO (10 PCS)

\$16.50

(Warm or Cold)

(Chicken, Beef, Buff, Vegetable)

Steamed Momo served with soupy tangy tomato & lemon sauce.

③ C- MOMO (10 PCS)

\$17

(Chicken, Beef, Buff, Vegetable)

Deep fried dumplings cooked with capsicum onion and chef's secret sauce.

④ KOTHEY MOMO (10 PCS)

\$15.50

(Chicken, Beef, Buff, Vegetable)

Half steamed and half pan fried dumplings served with momo sauce.

⑤ FRIED MOMO (10 PCS)

\$14.50

(Chicken, Beef, Buff, Vegetable)

Deep fried

⑥ SADEKO MOMO (10 PCS)

\$16.50

Steamed Momo marinated with homemade sauce and spices.

⑦ TANDOORI MOMO (10 PCS)

\$16.50

Dumplings cooked in charcoal tandoor oven served with mint sauce.

⑧ TASTY MOMO PLATTER

\$25

Steamed, Fried, Kothey and Chilli Momo (4 each) (16 PCS)

⑨ MOMO MIXED PLATTER

\$16.50

Steamed Momo with chicken, beef and vegetarian (4 each) (12 PCS)

(All Buffalo Momo's extra \$2)

TANDOOR SPECIAL (Barbeque)

GF NON VEGETABLE



① GOAT SEKUWA \$20 (Boneless)

Tender goat pieces or Succulent chicken thighs marinated overnight in chef's secret marinade then barbequed and served with salad and beaten rice.

② CHHOILA (Boneless) Char grilled marinated choice of meat tossed with homemade chilli sauce freshly ground cumin, coriander and spices.

Goat \$18
Chicken \$15

③ BUFFALO CHILLI \$18 Buffalo meat strip pan fried with ginger, garlic, onion, capsicum and spices.

④ KHASI KO TASS \$23 (Pan fried baby goat) Overnight marinated goat meat slow cooked on hot pan, served with beated rice and salad.

⑤ SUKUTI \$17 Dry wild buffalo meat pan fry with ginger strips & red chilli, one of the most popular Nepalese delicious.



⑥ TANDOORI CHICKEN \$18

Tender Chicken marinated in yogurt, herbs, spices and cooked in tandoor served with mint sauce and salad.

⑦ MACHA TAREKO \$17 Fried fish, whole fish marinated with spices and deep fry served with sauce.

⑧ CHICKEN TIKKA \$17 (4 PCS) Boneless Chicken pieces marinated and cooked in Tandoor oven served with mint sauce and salad.

⑨ CHICKEN LOLLIPOP \$12 Chicken wings marinated overnight with ginger, garlic, and spices then deep fried to crispy, served with Tomato Achar and salad.

⑩ PRAWN POLEKO \$18 King prawns marinated in tandoori spices and garlic and cooked in tandoor oven, served with mint sauce and salad.

⑪ GOLDEN CALAMARI \$15 Tth mint and tandoori roasted calamari served with coriander chutney.

VEGETARIAN

① SAMOSA (2 PCS) \$10 Home made pastry filled with spices potatoes served with tamarind chutney.

② ONION BHAJI GF/Vg. \$9 Crispy onion fritters served with tamarind chutney.

③ CHANA CHATPATE \$13 Popular Nepalese street food famous for tangy and sour taste, chickpeas and puff rice marinated with onion, tomato, cucumber and special sauce.

④ PANEER POKORA \$11 (6 PCS) GF Cottage cheese deep fried with spices and chickpea.

⑤ POLEKO MUSHROOM \$13 RA CHEESE (4 PCS) GF Marinated mushroom char grilled then finished in hot over with sundried tomato, mozzarella cheese and garlic coriander filling.

⑥ BHATAMAS SADEKO \$10 Vg. GF Fried soya beans marinated with fresh herbs and spices.



⑦ ALOO SADEKO \$10 Vg. GF Nepalese style potato salad, seasoned with spices and sesame seeds.

TASTING PLATTERS

① VEGETARIAN TASTING PLATTER \$18 (FOR 2) A selection of samosa, onion bhaji, panner pokora served with chutney.

② NON-VEGETARIAN TASTING PLATTER \$22 (FOR 2) A selection of chicken lollipop, chicken tikka, lamb cutlet served with mint sauce.

③ SEAFOOD TASTING PLATTER \$25 (FOR 2) A selection of Salmon, prawns and calamari served with mint sauce.

MAIN COURSE GF



① LAMB CUTLET \$28 (4 PIECES)

Spring Lamb chup marinated in delicate spices and cooked in tandoor oven, served with garlic naan and salad and mint sauce.

② BUTTER CHICKEN \$20.50

Chicken tikka cooked with tomato, butter, cream and spices.

③ CHICKEN CURRY \$20.50

Traditional Nepalese style chicken curry.

④ CHICKEN TIKKA MASALA \$20.50

Boneless chicken marinated in masala sauce.

⑤ CHICKEN RA TAMA \$20.50

Boneless chicken slowly cooked in chef's special hot and tangy sauce and tender bamboo shoots.

⑥ CHICKEN SIZZLER \$22 (Recommended by Chef)

Marinated chicken fillet grilled until golden brown and served on a hot plate with noodles, buttered, vegetables and thick curry sauce.

⑦ CHILLI CHICKEN \$20.50

Marinated with spices and stir fried with capsicum, onions, chilli and soya sauce.

⑧ LAMB OR BEEF ROJAN JOSH \$23

Lamb or beef cooked with traditional medium sauce with herbs.

⑨ KORMA

Boneless pieces of Chicken/Lamb/Beef cooked in fresh cream and cashew gravy.

Chicken \$20.50
Lamb/Beef \$23

⑩ SPINACH

Boneless pieces of Chicken/Lamb/Beef cooked in spinach puree and cream.

Chicken \$20.50
Lamb/Beef \$23

⑪ VINDALOO

Boneless pieces of Chicken/Lamb/Beef cooked with hot chilli sauce.

Chicken \$20.50
Lamb/Beef \$23



⑫ COCONUT

Chicken/Lamb/Beef cooked with coconut based sauce flavoured with curry leaves and mustard seeds.

Chicken \$20.50
Lamb/Beef \$23

⑬ LAMB OR BEEF BHUNA MASALA \$23

Lamb or beef pieces cooked in sauteed capsicum, onions, tomato and herbs.

⑭ GOAT CURRY \$23 (Recommended by Chef)

Must try by the meat lovers.

⑮ FISH OR PRAWN KORMA \$23

Prawn or fish cooked with cashew, cream and spices.

⑯ FISH OR PRAWN CURRY \$23

Prawn or fish cooked with coconut, mustard seeds, curry leaves and spices.

⑰ FISH OR PRAWN VINDALOO \$23

Prawn or fish cooked with Hot chilli gravy and touch of vinegar.

⑱ CHILLI PRAWN \$23

Marinated with spices and stir fried with capsicum, onions, chilli and soya sauce.

⑲ TANDOORI SALMON \$26 (2 pcs)

Marinated Salmon cooked in tandoor oven serving with peas pulao rice.

VEGETABLE

① MANCHURIAN \$17

Mixed vegetables balls cooked with onion, capsicum and chef special sauce.

② ALOO BODI TAMA \$17 Vg/GF

Mix of young bamboo shoots, potato and black eyed peas in a delicious tangy onion tomato and garlic sauce.

③ CHILLI PANEER \$18

Cottage Cheese marinated with spices and stir fried with capsicum, onions, chilli and soya sauce.

④ ALOO GOBHI \$17 Vg/GF

Potato and cauliflower cooked with tomato onion and spices.



⑤ JEERA ALOO Vg/GF \$17

Potato tempered with cumin seeds, tomato, onion, fresh coriander and spices.

⑥ BHUTEKO MUSHROOM GF \$17

Mixed mushroom fried in wok with chilli garlic and spices and tossed together with baby spinach.

⑦ KADHAAI PANEER \$18 GF

Cottage cheese cooked with onion, capsicum and kadhai masala.

⑧ DAL MAKHANI \$17 GF

Kidney beans and black lentils finished with cream.

⑨ MIX VEG CURRY \$17 GF

Assorted vegetables in a gravy made up with tomato, onion, and spices.

⑩ MIX VEG KORMA \$17 GF

Mix vegetable cooked with nuts, cream on a spices.

⑪ PALAK PANNER \$18 GF

Cottage cheese in creamy spinach sauce.

⑫ MATAR PANNER \$18 GF

Green Peas and paneer in onion and tomato sauce.

⑬ BHINDI MASALA \$17 Vg/GF

Okra stir fried with onion, tomato and spices.

TRADITIONAL NEPALI THALI

Served as Thali Traditional Nepali bronze plate and bowl comes with 1 vegetarian curries and daal, rice, nan bread, pickle. Goat would replace on veg curry for non vegetarian.

① VEGETERIAN \$23
Daal, Bhat, Sag, Tarkari

② NON-VEGETERIAN \$25
Daal, Bhat, Sag, Maasu

CHOWMEIN

Nepalese style Chowmein cooked with your choice of chicken, buff or vegetable.

① VEGETABLE \$17

② CHICKEN \$20

③ BUFF \$22

THUKPA

Nepalese style soup noodles cooked with choice of vegetables, chicken and buffalo meat.

① VEG \$18

② CHICKEN \$20

③ BUFF \$22

FOR KIDS

① BUTTER CHICKEN WITH RICE \$12

② CHIPS WITH NUGGETS \$12

RICE AND BIRIYANI

① BIRIYANI
Basmati Rice cooked with chef's special spices served with raita

② (CHICKEN/VEGETABLE) \$18

③ (GOAT/LAMB) \$20

② FRIED RICE

Basmati rice cooked with your choice of meat or vegetables.

① VEGETABLE \$16

② CHICKEN \$18

③ BUFF \$22

③ PEAS PULAO \$7

Basmati Rice tossed with green peas.

④ JEERA STEAMED RICE \$6

Basmati Rice tossed with cumin seeds.

⑤ PLAIN STEAMED RICE \$5

TANDOORI NAAN BREADS

① NAAN \$5

② BUTTER NAAN \$5

③ GARLIC NAAN \$5.50

④ CHILLI GARLIC NAAN \$5.50

⑤ TANDOORI ROTI \$5

⑥ LACHHA PRATHA \$5

⑦ ALOO PRATHA \$7

⑧ CHEESE NAAN \$7

⑨ KASHMIRI NAAN \$7



BANQUET

① VEGETABLE BANQUET (MINIMUM 4 PEOPLE)

\$34 PER PERSON

Appetisers-Pappadums,Mint Chutney
Entree-Samosha,Onion Bhaji,Paneer
Pokora ,Dal Makhani,Kadhai Paneer,
Aloo Gobhi,Mix veg korma,Rice,Bread,
Raita,Radish Pickel and Dessert.

② NON-VEGETABLE BANQUET

(MINIMUM 4 PEOPLE)

\$38 PER PERSON

Appetisers-Pappadums,Mint Chutney
Entree-Chicken tikka,Chicken Lollipop,
Lamb Cutlet ,Dal Makhani,
Butter Chicken,Lamb Rogan josh,
Beef korma,Rice,Bread,Raita,
Radish Pickel and Dessert.

CONDIMENTS

- ① CUCUMBER RAITA \$3.50
- ② KACHUMBER SALAD \$6
- ③ PAPADUMS (4 PIECES) \$3.50
- ④ MINT CHUTNEY \$3
- ⑤ RADISH PICKLE \$3
- ⑥ SWEET MANGO CHUTNEY \$3

DESSERTS

- ① KHIR \$7.50
Slow cooked Rice in milk and
cardamom
- ② GULAB JAMUN \$5
Cottage Cheese Dumplings
- ③ MANGO KULFI \$7
- ④ PISTACHIO KULFI \$7

REFRESHMENTS

- ① MASALA TEA \$4.50
- ② SOFT DRINKS \$3.50
- ③ LASSI(Mango/Sweet) \$6

Please let us know your spice level
& any Food Allergy to our Friendly Staff



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