



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)**
\$15 / \$17

(Chicken, Beef, Vegetable/Buff)

Traditional Nepalese dumplings served with delicious tomato and ginger chutney.

② **JHOL MOMO (10 PCS)**
\$18 / \$20

(Warm or Cold)

(Chicken, Beef, Vegetable/Buff)

Steamed Momo served with soupy tangy tomato & lemon sauce.

③ **C- MOMO (10 PCS)**
\$18 / \$20

(Chicken, Beef, Vegetable/Buff)

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

④ **KOTHEY MOMO (10 PCS)**
\$15 / \$17

(Chicken, Beef, Vegetable/Buff)

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

⑤ **FRIED MOMO (10 PCS)**
\$15 / \$17

(Chicken, Beef, Vegetable/Buff)

Deep fried

⑥ **SADEKO MOMO (10 PCS)**
\$18 / \$20

(Chicken, Beef, Vegetable/Buff)

Steamed Momo marinated with homemade sauce and spices.

⑦ **TANDOORI MOMO (10 PCS)**
\$16.50

(Chicken, Beef, Vegetable/Buff)

Dumplings cooked in charcoal tandoor oven served with mint sauce.

⑧ **TASTY MOMO PLATTER**
\$26 / \$28

(Chicken, Beef, Vegetable/Buff)

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

⑨ **MOMO MIXED PLATTER**
\$18

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



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 fereshly 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 CHICKEN TIKKA \$17 (4 PCS)

Boneless Chicken pieces marinated and cooked in Tandoor oven served with mint sauce and salad.

⑧ CHICKEN LOLLIPOP \$12

Chicken wings marinated overnight with ginger, garlic, and spices then deep fried to crispy, served with Tomato Achar and salad.

⑨ PRAWN POLEKO \$18

King prawns marinated in tandoori spices and garlic and cooked in tandoor oven, served with mint sauce and salad.

⑩ GOLDEN CALAMARI \$15

Tender calamari marinated in aromatic spices and fire-roasted in a tandoori oven. Served with mint sauce.

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 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 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, paneer 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** \$30 (4 PIECES)
Spring Lamb chap marinated in delicate spices and cooked in tandoor oven, served with garlic naan and salad and mint sauce.
- ② **BUTTER CHICKEN** \$22.50
Chicken tikka cooked with tomato, butter, cream and spices.
- ③ **CHICKEN CURRY** \$22.50
Traditional Nepalese style chicken curry.
- ④ **CHICKEN TIKKA MASALA** \$22.50
Boneless chicken marinated in masala sauce.
- ⑤ **CHICKEN RA TAMA** \$22.50
Boneless chicken slowly cooked in chef's special hot and tangy sauce and tender bamboo shoots.
- ⑥ **CHICKEN SIZZLER** \$24 (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** \$22.50
Marinated with spices and stir fried with capsicum, onions, chilli and soya sauce.
- ⑧ **LAMB OR BEEF ROJAN JOSH** \$25
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 \$22.50
Lamb/Beef \$25
- ⑩ **SPINACH**
Boneless pieces of Chicken/Lamb/Beef cooked in spinach puree and cream.
Chicken \$22.50
Lamb/Beef \$25
- ⑪ **VINDALOO**
Boneless pieces of Chicken/Lamb/Beef cooked with hot chilli sauce.
Chicken \$22.50
Lamb/Beef \$25



- ⑫ **COCONUT**
Chicken/Lamb/Beef cooked with coconut based sauce flavoured with curry leaves and mustard seeds.

Chicken \$22.50
Lamb/Beef \$25

- ⑬ **LAMB OR BEEF BHUNA MASALA** \$25
Lamb or beef pieces cooked in sauteed capsicum, onions, tomato and herbs.

- ⑭ **GOAT CURRY** \$25 (Recommended by Chef)
Must try by the meat lovers.

- ⑮ **FISH OR PRAWN KORMA** \$25
Prawn or fish cooked with cashew, cream and spices.

- ⑯ **FISH OR PRAWN CURRY** \$25
Prawn or fish cooked with coconut, mustard seeds, curry leaves and spices.

- ⑰ **FISH OR PRAWN VINDALOO** \$25
Prawn or fish cooked with Hot chilli gravy and touch of vinegar.

- ⑱ **CHILLI PRAWN** \$25
Marinated with spices and stir fried with capsicum, onions, chilli and soy sauce.

- ⑲ **TANDOORI SALMON** \$28 (2 pcs)
Marinated Salmon cooked in tandoor oven serving with peas pulao rice.

VEGETABLE

- ① **ALOO BODI TAMA** \$19 Vg/GF
Mix of young bamboo shoots, potato and black eyed peas in a delicious tangy onion tomato and garlic sauce.

- ② **CHILLI PANEER** \$20
Cottage Cheese marinated with spices and stir fried with capsicum, onions, chilli and soya sauce.

- ③ **ALOO GOBI** \$19 Vg/GF
Potato and cauliflower cooked with tomato onion and spices.





④ JEERA ALOO Vg/GF \$19

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

**⑤ KADHAI PANEER \$20
GF**

Cottage cheese cooked with onion, capsicum and kadhai masala.

**⑥ MIX VEG CURRY \$19
GF**

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

**⑦ MIX VEG KORMA \$19
GF**

Mix vegetable cooked with nuts, cream on a spices.

**⑧ PALAK PANEER \$20
GF**

Cottage cheese in creamy spinach sauce.

**⑨ MATAR PANEER \$20
GF**

Green Peas and paneer in onion and tomato sauce.

**⑩ BHINDI MASALA \$19
Vg/GF**

Okra stir fried with onion, tomato and spices.

⑪ LENTIL DAAL \$12

TRADITIONAL NEPALI THALI

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

**① VEGETERIAN \$25
Daal, Bhat, Sag, Tarkari**

**② NON-VEGETERIAN \$27
Daal, Bhat, Sag, Maasu**



CHOWMEIN

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

- ① VEGETABLE \$18**
- 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 \$15**
- ② CHIPS WITH NUGGETS \$12**

RICE AND BIRYANI

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

- ③ (CHICKEN/VEGETABLE) \$20**
- ④ (GOAT/LAMB) \$22**



② FRIED RICE
Basmati rice cooked with your choice of meat or vegetables.

- ③ PEAS PULAO \$7.50**
Basmati Rice tossed with green peas.
- ④ JEERA STEAMED RICE \$6.50**
Basmati Rice tossed with cumin seeds.
- ⑤ PLAIN STEAMED RICE \$5.50**

③ PEAS PULAO \$7.50

④ JEERA STEAMED RICE \$6.50

⑤ PLAIN STEAMED RICE \$5.50

TANDOORI NAAN BREADS

- ① NAAN \$5.50**
- ② BUTTER NAAN \$5.50**
- ③ GARLIC NAAN \$6**
- ④ CHILLI GARLIC NAAN \$6**
- ⑤ TANDOORI ROTI \$5.50**
- ⑥ LACHHA PRATHA \$5.50**
- ⑦ ALOO PRATHA \$7.50**
- ⑧ CHEESE NAAN \$7.50**

BANQUET

① VEGETABLE BANQUET (MINIMUM 4 PEOPLE) \$36 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) \$40 PER PERSON

Appetizers-Papadums,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.



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



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

Tasty Momo Nepalese Restaurant



Cloverdale

Unit 1,2/371 Belgravia Street, WA, 6105



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Tasty Momo Restaurant Nepalese & Indian Cuisine



Dianella

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