



MOMO HUB MOTHER NEPAL

DELIVERIES AVAILABLE

71 - 73 Albion Street,
Merchant City,
Glasgow G1 1NY

Monday - Sunday
4.00pm to 10.00pm

 **07449947575**

WWW.MOTHERNEPAL.CO.UK

14 ALLERGENS

There are 14 major allergens which need to be mentioned (either on a label or through provided information such as menus) when they are used as ingredients in a food. Here are the allergens and some examples of where they can be found:

 CELERY This includes celery stalks, leaves, seed and the root called celeriac. You can find celery in celery salt, salads, some meat products, soups and stock cubes.	 GLUTEN Wheat (such as spelt, Khorasan/Kamut), rye, barley and oats are commonly found in foods containing flour, like baking powder, bread-crumbs, bread, cakes, couscous, pasta, pastry sauces, soups and fried foods.
 CRUSTACEANS Crabs, lobster, prawns and scampi are crustaceans, shrimp paste, often used in Thai and South-East Asian curries or salad, is an ingredient to look out.	 EGGS Crabs, lobster, prawns and scampi are crustaceans, shrimp paste, often used in Thai and South-East Asian curries or salad, is an ingredient to look out.
 FISH You will find this in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.	 LUPIN Yes, lupin is a flower, but it's also found in flour! Lupin flour and seed can be used in some types of bread, pastries and even in pasta.
 MILK Milk is a common ingredients in butter, cheese, cream, milk powders and yoghurt. It can also be found in foods brushed or glazed with milk, and in powdered soups and sauces.	 MOLLUSCS These includes mussels, land snails, squid and whelks, but can also be commonly found in oyster sauce or as an ingredient in fish view.
 NUTS Unlike peanuts (a legume that grows underground) this refers to tree nuts like cashews, almonds, and hazelnuts. Nuts are found in breads, biscuits, crackers, desserts, nut powders, curries, stir-fries, ice cream and sauces.	 MUSTARDS Liquid mustard, mustard powder, and mustard seeds fall into this category. They are also found in breads, curries, marinades meat products, salad dressings, sauces and soups.
 PEANUTS Peanuts are legumes that grow underground, also called 'groundnuts' they are often used in biscuits, cakes, curries, desserts, sauces (like satay), and in groundnuts oil or peanut flour.	 SESAME SEEDS These seeds can often be found in bread (sprinkled on hamburger buns for example), breadsticks, houmous, sesame oil and tahini. They are sometimes toasted and used in salads.
 SOYA Soya, found in bean curd, edamame, miso paste, textured soya protein, soya flour, or tofu, is a staple in oriental food; it's used in desserts, ice cream, meat products, sauces, and vegetable dishes.	 SULPHUR (Sometimes known as Sulphites), Sulphur dioxide is commonly used in dried fruits like raisins, apricots and prunes. It's also found in meat products, soft drinks, vegetable, wine and beer. Asthmatics are at higher risk of reacting to it.



PRE STARTERS

1: Soup Of The Day	£5.95
1: Poppadom	£1.95
2: Spicy Roasted Poppadom	£2.95
3: Chutney Tray Mango chutney, spiced onions and mixed pickle.	£4.95
4: Spiced Onions	£1.95



VEGETARIAN STARTERS

5: Vegetable Combo Platter For 2	£13.95
A Platter of vegetable pakora, mushroom pakora, paneer chilli & aloo tikki.	
6: Aloo Tareko 	£6.95
Potato cake stuffed with green peas, cumin and ginger.	
7: Mushroom Pakora	£6.95
Pan fried fresh mushroom in a medium batter.	
8: Vegetable Pakora	£5.95
Lightly spiced assorted vegetable, battered with gram-flour and deep fried.	
9: Onion Bhaji	£6.95
Julienne cut onions with crispy gram flour coating.	
10: Garlic Mushroom  	£6.95
Diced mushroom with creamy mushroom sauce.	
11: Vegetable Samosa 	£6.95
Traditional veg samosa with chutney.	
12: Pero Paneer 	£7.95
Crispy paneer tossed in sweet and sour chilli sauce.	
13: Paneer Shashlik 	£7.95
Diced cottage cheese, mixed peppers, onions, charcoal grilled.	
14: Vegetable Samosa Chaat  	£7.95
With fresh yoghurt, tamarind, coriander and mint chutney, garnished with pomegranate.	
15: Goubi Manchurian (Cauliflower) 	£7.45
Crisps coated Cauliflower into Chinese style.	
15a: Malai Soya Chaap 	£7.50
Soya chap marinated in cream yoghurt & Indian exotic spices then cooked in clay oven.	

MOMO'S

CHICKEN & VEG AVAILABLE

	Starter 5pcs	Main 10pcs		Starter 5pcs	Main 10pcs
16: Chicken Momo	£7.95	£14.95	20: Fried Momo	£7.95	£14.95
Steamed dumpling stuffed with minced chicken, spring onions and spices.			21: Schezwan Momo		
17: Sweet Chilli Momo	£8.95	£16.95	(Spicy)		
Fried dumplings stuffed with minced chicken, spring onions and spices, tossed in a sweet chilli sauce.			22: Vegetable Momo		
18: Sizzler Momo	£10.95	£19.95	£6.95 £12.95		
Loaded with perfectly crisp fried momos and schezwan noodles along with manchurian sauce.			Steamed dumpling stuffed with minced mixed vegetables, spring onions and Nepalese spices.		
19: Jhol Momo	£8.95	£16.95	23: ChatPat		
Aromatic chicken mince filled with tonnes of herbs and spices.			£5.95		
			Crunchy spicy and tangy mix of puffed rice, instant noodle, chopped vegetables & our spices.		

ALLERGIES & INTOLERANCES:

Several of our dishes may contain allergens. Our best efforts, have been made to clearly mark each of these on the menu, but if you have any allergies or intolerances, please make this known to your server before ordering. Some dishes may also contain bones.

 Contains Milk  Contains Wheat / Gluten  Contains Crustaceans
 Contains Nuts  Contains Fish  Contains Egg

LESS OIL, LESS SALT AND NO ARTIFICIAL COLOURS
ALL DISHES ARE PREPARED FRESH TO ORDER

NON-VEGETARIAN STARTERS

24: Chicken Pakora	£7.95
Lightly spiced chicken strips, gram flour battered and deep fried.	
25: Mix Pakora	£7.95
Mix of chicken, vegetable and mushroom pakora.	
26: Traditional Chicken Tikka M	£7.95
Chicken breast chunks marinated in tandoori spices and char-grilled.	
27: Chicken 65 G	£7.95
Spicy deep fried chicken tossed in chilli garlic sauce.	
28: Chilli Chicken G	£7.95
Tempura battered chicken, pepper in soya chilli sauce.	
29: Chicken Sekawa G	£7.95
Charcoal grilled chicken, marinated in Nepalese sauce.	
30: Chicken Lollipop G	£7.95
Chicken wings marinated in garlic chilli and soya sauce.	
31: Rasilo Lamb Kebab	£7.95
Minced lamb barrels flavoured with pepper, red onions, and green coriander.	
32: Lamb Chhoila G	£9.95
Charcoal grilled spring lamb mixed with onions, tomato, lemon juice and coriander.	
33: Lamb Chops	£9.95
Youghurt, mushtard, spices slow cooked in tandoor.	
34: Mixed Combo Platter For 2	£15.95
A platter of chicken pakora, fish pakora, chicken tikka and chicken wings.	
35: Mixed Grill Platter For 2 M	£17.95
A platter of chicken tikka, lamb tikka, seekh kebab and chicken chaat.	

SEA FOOD STARTERS

36: Fish Pakora F	£7.95
White fish battered in gram flour and lightly spiced.	
37: Chilli Calamari C G	£8.95
Stir fried squid rings in chilli garlic sauce.	
38: Pole Ko King Prawn C	£9.95
Charcoal grilled pacific king prawn in tandoor marination.	
39: Piro Jhinga Machha C G	£9.95
Stir fried pacific king prawn with mixed pepper and chilli garlic sauce.	
40: Salmon Tikka C	£9.95
Salmon chunks marinated in tandoori spices, home-made style sauce and char-grilled.	
41: Fish Tikka F	£8.95
Fish chunks marinated in tandoori spices and char-grilled.	
42: King Prawn Tempura G	£9.95

PUREE STARTERS **G**

43: Mushroom Puree	£6.95	46: Prawn Puree C	£7.95
44: Chana Puree Chick peas	£6.95	47: King Prawn Puree C	£9.95
45: Chicken Puree	£7.95		





TANDOORI MAIN COURSES

All tandoori main courses are served with either plain naan, pilau rice or steamed rice and curry sauce. Sauce can be changed for any specialty sauce e.g. masala, chasni, korma etc **For £1.50 extra**

47a: Tandoori Paneer Tikka	£15.95
48: Tandoori Paneer Shashlik	£16.95
49: Tandoori Chicken Tikka (Off The Bone)	£16.95
50: Garlic Chicken Tikka (Off The Bone)	£17.95
51: Tandoori Chicken Tikka Shashlik (Off The Bone)	£17.95
52: Tandoori Chicken (On The Bone)	£16.95
53: Tandoori Fish Tikka  	£17.95
54: Tandoori Lamb Tikka	£18.95
55: Tandoori Lamb Chops	£20.95
56: Our Special Salmon Tikka  	£20.95
57: Tandoori King Prawn  	£21.95
58: Our Mix Grill (Served On Sizzler)  	£22.95
Combination of chicken wings, king prawn, chicken tikka, tandoori chicken and kebab.	
59: Chicken Tikka (With Cheese)	£18.95

HOUSE SPECIALITIES



60: Mutter Paneer	£12.95
Cottage cheese and green peas cooked in mild tomato sauce.	
61: Palak Paneer	£12.95
Fresh spinach and cottage cheese cooked with Indian spices.	
62: Butter Paneer 	£13.95
Diced cottage cheese simmered in creamy masala sauce.	
63: Chicken Tikka Masala 	£15.50
Chicken tikka cooked in rich coconut cream sauce.	
64: Chicken Balti	£15.50
Cooked with diced pepper, onion, tomato, various herbs and ground spices.	
65: Butter Chicken 	£15.50
Chicken tikka cooked in a rich tomato sauce.	
66: Kashmiri Chicken Korma (Pineapple/Mango)  	£15.50
Diced chicken simmered in korma sauce.	
67: South Indian Garlic Chilli Chicken	£15.50
Diced chicken tempered with chillies and garlic in South Indian style.	
68: Keema Mutter	£17.95
Minced lamb and green peas cooked in medium hot masala sauce.	
69: Kashmiri Lamb Korma 	£16.50
Diced lamb simmered in korma sauce with fresh fruit.	
70: King Prawn Kaali Mirch  	£18.95
King prawn flavoured with crushed peppercorns, cooked in coconut sauce.	



CHEF'S SPECIAL NEPALESE DISHES

All items available in Chicken / Lamb / Prawn / Vegetable / Paneer.



72: Bhojpuri Chicken (Medium) M N	£15.95
One of the most popular dishes in Nepal, soft chicken breast cooked with tomato, garlic, cream, & coriander.	
73: Nilgiri Lamb Curry (Medium) M	£17.95
Marinated lamb cooked & come in a mix of coriander, garam masala, honey, green chutney & coconut milk.	
74: Nepali Chicken Curry (Mild)	£15.95
Mango & almond barbecued chicken cooked with cashew nuts, coconut & cardamom.	
75: Khasi Ko Masu (Medium - Gosht) (On The Bone)	£17.95
Medium spiced marinated goat meat in ginger, garlic, green chilli paste & turmeric & Nepalese herbs, spices.	
76: Sherpa Curry (Medium) M	Chicken £15.95 Lamb £17.95
Soft chicken breast or lamb marinated in yoghurt & spices cooked in tandoor oven finished with red wine, tomato base sauce, pepper, onions & sweet chilli sauce.	
77: Jire Khursani (Medium to Hot)	Chicken £15.95 Lamb £17.95
Chicken or lamb prep. with ginger, garlic, onion, pepper, tomato, fresh coriander & finished with green chillies.	
78: Chettinad (Slightly Hot) Toasted coconut, roasted spice, curry leave.	Chicken £15.95 Lamb £17.95
79: Kathmandu Chicken (Medium to Hot) M	£17.95
Chicken cooked with fresh ginger, garlic, spring onions and Nepalese herbs.	
80: Gurkha Rifle (Hot) G	£17.95
Chicken cooked with ginger, garlic and spring onions in sweet and sour sauce.	
81: Mustang Ko Cheloo (Medium) M	£17.95
Charcoal grilled spring lamb fillet, tossed in traditional medium hot Nepalese sauce.	
82: Railway Lamb Curry (Medium - Nepalese Style)	£17.95
Traditional lamb curry cooked with potatoes, invented by British railway workers during British Raj.	
83: Staff Handi (Nepalese Style)	£17.95
Lamb on the bone cooked in thin sauce with flavour of fresh ginger, garlic and coriander.	
84: Chef's Special M	£17.95
Tandoori chicken breast simmered and cooked to perfection with chef's special rich & creamy black lentils.	
85: Rara Gosht (Medium)	£17.95
Minced lamb and chunk of lamb cooked in typical Nepalese sauce.	
86: Lamb Shank (On The Bone) M N	£19.95
Leg of spring lamb, simmered in kashmiri masala sauce.	
87: King Prawn Masala G	£19.95
King prawn cooked with mustard seeds, thyme seeds, in chef's special sauce.	
88: Mix Sea Food Curry M F C	£18.95
Mix sea food cooked in rich tomato gravy.	
89: Jholilo Machha (Goan Fish Curry) F C	£15.95
White fish simmered in coconut gravy in medium heat.	
90: Bhindi Lamb	£17.95
A tantalizing dish featuring tender lamb cooked with fresh okra in a rich, aromatic gravy. Bursting with Nepalese herbs and spices, this medium-spiced delicacy offers a symphony of flavours that will delight your taste buds. Savour the essence of Nepalese cuisine with every bite.	
91: Akabare Kukhuro	£17.95
Experience the fiery essence of Nepal with our Akabare Kukhuro, the ultimate indulgence for spice enthusiasts. This scorching hot chicken dish features the intense heat of Akabare chilli, blended with a tantalizing mix of Nepalese and Indian herbs, brace yourself for an explosion of flavour as you savour each bite of this daringly delicious culinary adventure.	
92: Lek Besi Khana F C	£18.95
Tender pieces of succulent lamb and plump prawns simmered in a blend of medium to hot spices. A beloved dish in the mountainous regions, perfect for adventurous palates seeking a medium to hot.	
93: Mother Nepal SIG (Hot)	£17.95
Home-made style curry sauce.	



BIRYANI

139: Vegetable Biryani	£13.95
140: Prawn Biryani 	£16.95
141: King Prawn Biryani 	£19.95
142: Chicken Biryani	£16.95

143: Lamb Biryani	£18.95
144: Our Special Biryani 	£19.95

Aromatic basmati rice cooked with chicken, lamb, prawn and seasonal vegetables.

RICE

145: Steamed Rice	£3.95
146: Pilau Rice	£4.45
147: Zeera Rice	£5.95
148: Coconut Rice	£5.95

149: Peas Pilau Rice	£4.95
149a: Veg Mushroom Rice	£5.95
149b: Mushroom Fried Rice	£5.95

BREADS

150: Chapatti	£1.50
151: Plain Naan	£3.50
152: Garlic & Coriander Naan	£4.95
153: Lachha Paratha	£3.95
154: Cheese Naan 	£5.95
154a: Butter Naan	£3.95

155: Tandoori Roti	£1.95
156: Garlic Naan	£4.25
157: Keema Naan	£5.95
158: Peshwari Naan	£5.95
158: Garlic & Chilli Naan	£4.95

ACCOMPANIMENTS

159: Plain Yoghurt 	£2.25
160: Chips	£3.95
161: Masala Chips	£4.95

162: Raita 	£3.95
163: Fresh Green Salad	£4.95

EUROPEAN DISHES

164: King Prawn Tempura	£15.95
Served with sweet chilli sauce, salad & chips.	
165: Batter Fish	£15.95
Served with chips, salad & tartare sauce.	
166: Chicken Goujoun	£13.95
Served with sweet chilli sauce, salad & chips.	

167: Grill Salmon	£19.95
Served with salad & chips.	
168: Crispy Chicken	£15.95
Served with sauce, salad & chips.	
169: Scampi Chips	£15.95
Served with sauce, salad & chips.	

LESS OIL, LESS SALT AND NO ARTIFICIAL COLOURS
ALL DISHES ARE PREPARED FRESH TO ORDER

ALLERGIES & INTOLERANCES:

Several of our dishes may contain allergens. Our best efforts, have been made to clearly mark each of these on the menu, but if you have any allergies or intolerances, please make this known to your server before ordering. Some dishes may also contain bones.

- | | |
|--|---|
|  Contains Milk |  Contains Wheat / Gluten |
|  Contains Nuts |  Contains Fish |
|  Contains Crustaceans |  Contains Egg |





VEGETABLE DISHES

MAIN DISH: £12.95 / SIDE DISH: £8.95

120: Paneer Kadhahi (+£1) **M**

Onions, peppers, tomato and cottage cheese

121: Bombay Aloo

Potato with medium spicy sauce.

122: Mushroom Bhaji

Mushroom with ginger, garlic and tomato.

123: Dal Makhani **M**

Rich and creamy, simmered black lentils.

124: Tarka Daal

Yellow lentils cooked with onions and tomatoes.

125: Aloo Gobi

Cauliflower and potato cooked in masala sauce.

126: Aloo Chana

Chickpea and potato cooked in tomato sauce.

127: Jeera Aloo

Potato tossed with cumin seed (dry in nature).

128: Mixed Vegetable

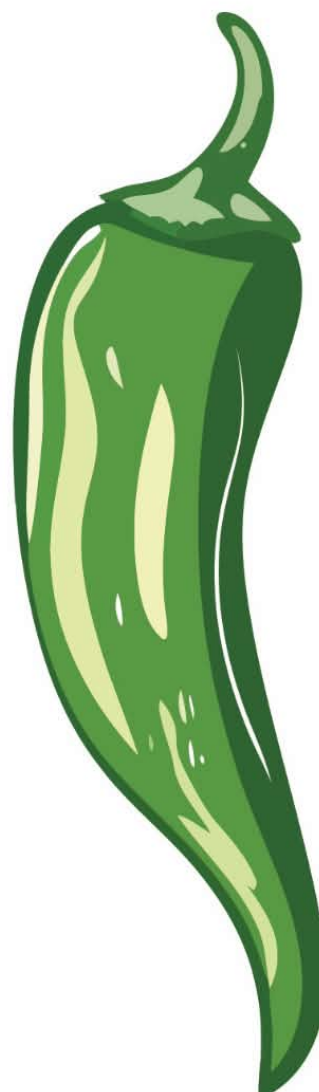
Seasoned vegetable cooked in medium hot sauce.

129: Saag Aloo

Spinach and potato cooked in rich tomato gravy.

130: Bhindi Masala

Fresh Okra with chopped onions & tomato base curry.



Kids Meal

131: Chicken Nuggets & Chips **G**

£7.95

132: Fish Finger & Chips **F**

£7.95

133: Scampi & Chips **G**

£7.95

134: Omelette & Chips

£7.95

135: Chicken Pakora & Chips

£7.95

136: Chicken Korma & Rice/Chips **M N**

£7.95

137: Chicken Chasni & Rice/Chips **M**

£7.95

138: Chicken Strips & Chips **G**

£7.95



LESS OIL, LESS SALT AND NO ARTIFICIAL COLOURS
ALL DISHES ARE PREPARED FRESH TO ORDER



3-Course Meal Deal

(Available Monday - Thursday)

APPETISER

Poppadoms & Spiced Onions

STARTERS

Veg Pakora

Lightly spiced assorted veg, battered with gram flour and deep fried.

Onion Bhaji

Julienne cut onions with crispy gram flour coating.

Fish Pakora

White fish battered in gram flour and lightly spiced.

Chicken Pakora

Lightly spiced chicken strips, deep fried in a gram flour batter.

Mix Pakora

A mix of chicken, vegetable and mushroom pakora.

Chicken Tikka

Chicken breast chunks marinated in tandoori spices and char grilled.

Rasilo Lamb Kebab

Minced lamb barrels flavoured with pepper, red onions and green coriander.

Pero Chicken

Chicken tossed in sweet chilli sauce.

MAINS

Made with your choice of: Chicken, Lamb, Prawn or Vegetables.

All served with a choice of boiled rice, pilau rice, plain naan or garlic naan.

Korma

M N

Coconut based curry cooked in mild creamy sauce.

Bhuna

Caramelised onions and tomato gravy

Chasni

M N

Cooked in mild, sweet and sour sauce.

Madras

Hotter version of plain curry and quite rice in tomato.

Butter Masala

M N

Cooked in rich creamy tomato sauce.

South Indian Garlic Chilli Chicken

Diced chicken tempered with chillies and garlic in South Indian style.

Kadhai

Cooked in tomato, onion and bell peppers based gravy.

Saag

M

Spinach infused with garlic, cumin, green chilli and a touch of cream.

Tikka Masala

M N

Cooked in rich creamy sauce.



LESS OIL, LESS SALT AND NO ARTIFICIAL COLOURS
ALL DISHES ARE PREPARED FRESH TO ORDER

£23.95 PER
PERSON

Pre-Theatre Special

(Available Sunday - Thursday 2PM to 5PM)



STARTERS

Veg Pakora

Lightly spiced assorted veg, battered with gram flour and deep fried.

Onion Bhaji

Julienne cut onions with crispy gram flour coating.

Mushroom Pakora

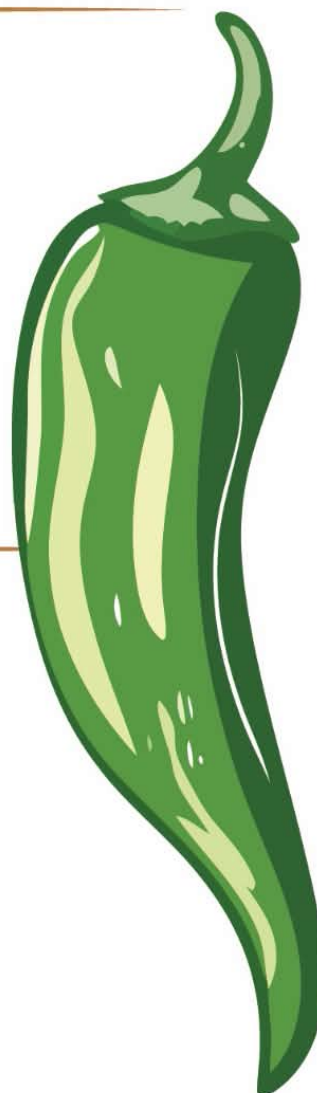
Lightly spiced mushrooms, deep fried in a gram flour batter.

Chicken Pakora

Lightly spiced chicken strips, deep fried in a gram flour batter.

Chicken Tikka

Chicken breast chunks marinated in tandoori spices and char grilled.



MAINS

Made with your choice of: Chicken, Lamb, Prawn or Vegetables.

All served with a choice of boiled rice, pilau rice or plain naan.

Upgrade to any specialty naan for **extra £1.00**

Korma (M N)

Coconut based curry cooked in mild creamy sauce.

Bhuna

Caramelised onions and tomato gravy

Chasni (M N)

Cooked in mild, sweet and sour sauce.

Madras

Hotter version of plain curry and quite rice in tomato.

Chicken Tikka Masala (M N)

Cooked in rich coconut cream sauce.

Saag

Spinach infused with garlic, cumin, green chilli and a touch of cream.

Dhansak

Hot, sweet and sour lentils.

LESS OIL, LESS SALT AND NO ARTIFICIAL COLOURS
ALL DISHES ARE PREPARED FRESH TO ORDER

£18.95 PER PERSON

ALLERGIES & INTOLERANCES:

Several of our dishes may contain allergens. Our best efforts, have been made to clearly mark each of these on the menu, but if you have any allergies or intolerances, please make this known to your server before ordering. Some dishes may also contain bones.

(M) Contains Milk

(G) Contains Wheat / Gluten

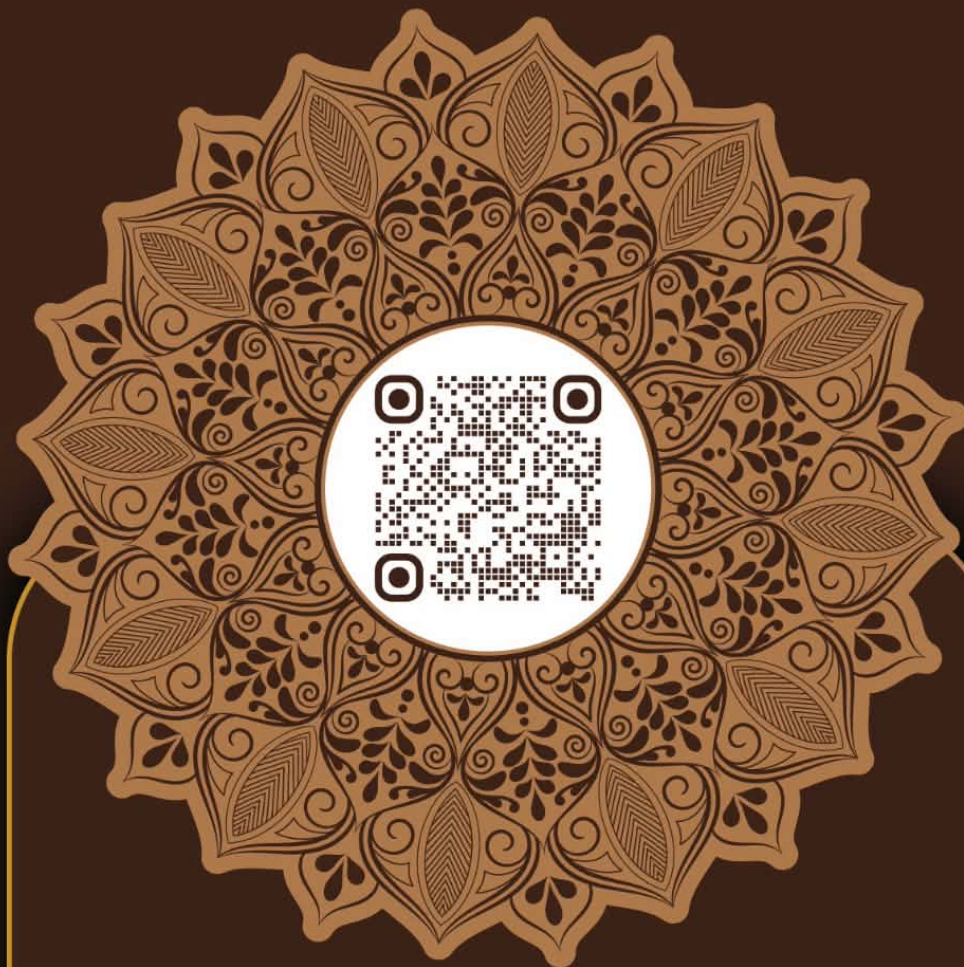
(N) Contains Nuts

(F) Contains Fish

(C) Contains Crustaceans

(E) Contains Egg

LESS OIL, LESS SALT AND NO ARTIFICIAL COLOURS
ALL DISHES ARE PREPARED FRESH TO ORDER



AUTHENTIC NEPALESE & INDIAN CUISINE

Momo Hub Indian & Nepalese Restaurant welcomes you to experience the mystical and authentic world of exquisite dining.

At Momo Hub, you will not only enjoy authentic food but more importantly we are committed to delivering healthy cuisine.

Our great tasting food is presented to you as a complete culinary masterpiece. Including traditional and contemporary dishes, our extensive range of Asian cuisine boasts more unusual delicacies from Nepal & India. Our unique spices and herbs are exclusively sourced from the Himalayan Region of Nepal & India.

"We aim to use less salt, less oil and no artificial colours"

At Momo Hub you enjoy delicious Asian cuisine at its very best.



**GIFT VOUCHER
AVAILABLE**

Please ask a member of staff



PrintMate Designed & Printed by PrintMate (07909 818 012)