



Ashami momo
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<https://ashamimomo.com/>

<https://www.tiktok.com/@ashamimomo>
<https://www.instagram.com/ashamimomo/>
<https://www.facebook.com/ashami.momo/>

Google Map
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Menu:

5	Vegetable Pakora	5.99	Savory vegetable fritters, mildly spiced, dipped in a homemade batter and deep fried. Served with tamarind and mint sauce on the side.
6	Chicken Choila	11.99	Boneless chicken marinated in herbs, grilled in tandoori oven and Ashami flavorful spices.
	Buff Choila		Boneless buff meat marinated in herbs, grilled in tandoori oven and Ashami flavorful spices.
	Pork Choila		Boneless pork meat marinated in herbs, grilled in tandoori oven and Ashami flavorful spices.

7	Veg Samosa	9.99	Fried pastry filled with a savory spiced potatoes, onions, peas, cheeseserved with Tamarind and Green (Cilantro based) sauce on the side
8	Shrimp Tampora	9.99	Shrimp, mildly spiced, dipped in a homemade batter and deep fried.
9	Samosa Chat	9.99	Samosa Topped with Seasoned Garbanzo beans with Yoghurt. Chutney and Spices

1	Mozarella Sticks	6.99	Cheese coated in a breaded crumb mixture and deeply fried for crispy taste comes with ranch
2	French Fries	4.99	Deep fried crispy potatoes
3	Spring Roll	6.99	Vegetable fritters, mildly spiced wrapped in thin flour wrappers deeply fried served with Ashami tamarind and cilantro sauce.
5	Onion Rings	6.99	Deep fried breaded onion rings. Served with chipotle mayo on the side.
6	Non- Veg Platter	\$19.99	Served with Samosa, Spring Rolls, Wings (Plain, BBQ, Buffalo), MOMO (Chicken, Pork, Veg), French Fries, Shrimp Tempora along with Ketchup, MOMO Sauce, Green Chatney and Tamarind Sauce
7	Veg Platter	\$16.99	Served with pakora, samosa, spring rolls, french fries, onion rings and veg MOMO along with various dipping sauce

10	Ashami Chow Mein	11.99	Street Style stir-fried noodles with vegetables or chicken
ZUZU			

Chili			
1	Chicken Chili	15.99	Boneless chicken marinated in herb grilled in tandoori oven and cooked with onion, bell pepper and Sichuan pepper.
	Smokey Pork belly chilli		Boneless Pork belly marinated in herb grilled in tandoori oven and cooked with onion, bell pepper and Sichuan pepper.
2	Shrimp Chili	16.99	Shrimp sautéed with onion, bell pepper, red chilies and Sichuan pepper.
3	Potato Chili (Vegan)	11.99	Sautéed with onion, potato, red chili and Sichuan pepper.
4	Paneer Cili (Veg)	16.99	Paneer sautéed with onion, red pepper, green pepper and Sichuan pepper.
5	Chicken 65	15.99	Boneless chicken marinated in herb grilled in tandoori oven and cooked with onion, bell pepper and Sichuan pepper for a flavorful tangy taste.
6	Gobi Manchurian (Vegan)	13.99	Marinated deep fried cauliflower marinated in herbs and spices cooked with onion, bell pepper and Sichuan pepper

Fried Wings

1	BBQ Fried Wings	11.99	Fried chicken wings tossed in bbq sauce and comes with ranch or blue cheese on the side.
2	Buffalo Fried Wings	11.99	Fried chicken wings tossed in buffalo sauce and comes with ranch or blue cheese on the side
3	Plain Fried Wings	11.99	Fried chicken wings with chef's special spices/masala
4	Chili Wings	14.99	Chicken Wings marinated in herbs grilled in tandoori oven and cooked with onion, bell pepper, red chili and Sichuan pepper tossed in chili sauce.

5		14.99	
6	Chicken Lollipop	16.99	Frenched chicken winglet. The meat is cut loose from the bone end and pushed down creating a lollipop appearance. Served with House Special Sauce
MO:M			
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1	Steam MO:MO	9.99	Steamed MO:MO (dumplings) marinated in chef special spices stuffed in flour and steamed to perfection served with special tomato-based sauces
2	Deep Fried MO:MO	10.99	MO:MO (dumplings) marinated in chef special spices stuffed in flour and Deep Fried to perfection served with special tomato-based sauces.
3	Chilli MO:MO	15.99	Fried MO:MO (Dumplings) sautéed with onions, bell pepper, red chili sauce and Sichuan pepper.
4	Kothey MO:MO	13.99	Steamed MO:MO (Dumplings) marinated in chef special spices stuffed in flour and pan fried for the light crispy taste
5	Jhol MO:MO	10.99	Steamed MO:MO (dumplings) served with tomato and soybean Based Soup
6	MO:MO Tikka Masla	17.99	Choice of Chicken, Pork or Veg MO:MO dipped into cashew based creamy sauce along with onion and tomato sauce for a perfect blend of sweet and spicy taste. Comes with 6 MO:MOs
7	Galli Style C- MO:MO		Steamed MO:MO (Dumplings) sautéed with onions, bell pepper, red chili sauce and Sichuan pepper prepare LESS spicy and and little TANGY
8	Tato Jhol momo		

1	Chicken Biryani	15.99	Basmati rice flavored and cooked with Chicken in chef's special biryani Masala
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2	Vegetable Biryani	14.99	Basmati rice flavored and cooked with mix vegetable in chef's special biryani Masalas
3	Shrimp Biryani	17.99	Basmati rice flavored and cooked with shrimp in chef's special biryani Masala. Served with Raita (dish made with yogurt and spice powder, herbs) & veggies like cucumbers, carrots and lemon.
4	Paneer Biryani	16.99	Basmati rice flavor and cooked with paneer in chef's special biryani Masala. Served with Raita (dish made with yogurt and spice powder, herbs) & veggies like cucumbers, carrots and lemon.
5	Goat biryani	18.99	Basmati rice flavored and cooked with goat in chef's special biryani Masala. Goat meat comes with bone. Served with Raita (dish made with yogurt and spice powder, herbs) & veggies like cucumbers, carrots and lemon.
6	House Special Biryani	19.99	Basmati rice flavored and cooked with Chicken and Shrimp in chef's special biryani Masala. Served with Raita (dish made with yogurt and spice powder, herbs) & veggies like cucumbers, carrots and lemon.

Curry Dishes

	Chicken Curry	15.99	Tender piece of boneless chicken breast and thigh cooked with a traditional spices
	Shrimp Curry	17.99	Shrimp cooked with traditional herbs tossed in chef's special Sauce
	Goat Curry	18.99	Goat meat prepared with chef's special sauce and blended with traditional spices

	Chicken Tikka Masala	15.99	Marinated grilled chicken breast cooked in cashew based creamy sauce along with onion and tomato sauce for perfect blend of sweet and spicy taste
	Paneer Makhani	15.99	Paneer cooked in a tomato based gravy, rich in butter with creamy cashew sauce

	Butter Chicken	15.99	Marinated grilled chicken breast cooked in tomato based gravy, rich in butter with creamy cashew sauce
	Chicken Chili Masala	15.99	Chicken cooked with green chili, bell pepper, onion and ZUZU's special masala
	Aloo Cauli	13.99	Cauliflower and potato sauteed in spice with tomato, onion and ginger
	Malai Kofta	15.99	Vegetarian dish with balls (kofta) made of potato and paneer deep fried and served with a creamy and spiced tomato based curry

Rice

1	Plain Rice	3.99	Plain basmati rice
2	Fried rice	5.49	Basmati rice cooked with vegetable tossed in soy sauce
3	Peas Pulau	4.99	Basmati rice cooked with green peas
4	Lemon Rice	5.49	Basmati rice cooked with fresh lemon
5	Jira Rice	4.49	Basmati rice cooked with cumin

Naan & Bread

			Leavened, Tandoor oven-baked flatbread
2	Garlic Naan	3.99	Traditional Naan brushed with ghee, crushed garlic and chopped cilantro
1	Plain Naan	4.49	Naan stuffed with paneer (fresh cheese)

Desser t

1	Tres Leche	8.99	A very light sponge cake soaked in three different kinds of milk. Topped with our homemade cinnamon whipped cream
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3	Brownie	7.99	Fudgy Homemade Chocolate Brownie topped with Chocolate sauce and a side of vanilla ice cream
4	Ras Malai (3 Pieces)	3.99	Fresh homemade cheese patties, cooked in a milk syrup, almonds and nuts.
5	Gulab Jamun with yogurt (2 Pieces)	3.99	Indian fried dough soaked in rose-flavored syrup yogurt

Bevr a g e

1	Coke 2 Liter	3.99	
2	Sprite 2 Liter	3.99	
3	Diet Coke 2 Liter	3.99	
4	Ginger Ale 2 Liter	3.99	
5	Coke Can	1.49	
6	Sprite Can	1.49	
7	Diet Coke Can	1.49	
8	Ginger Ale Can	1.49	
9	Polar Spring Water	1.25	

10	Gateroid	1.99	
11	Coke Fountain		
12	Diet Coke Fountain		
13	Sprite Frountain		
14	Ginger Ale Fountain		
15	Ice Tea Fountain		
16	Cranberry Fountain		
17	Soda Water		
18	Tonic Water		
19	Plain Lassi	4.99	Sweet yogurt drink traditionally made by thinning out yogurt with milk
20	Mango Lassi	5.99	Lassi made by mixing mango and yogurt

Competitor website:
<https://zuzumomo.com/>