



## MAD BITES

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### beer-steamed mussels

mussels steamed in beer and herbed butter sauce **\$10**

### cilantro-lime rock & roll

cilantro-lime tender chicken breast, fresh greens, julienne carrots and cucumbers with crispy smoked bacon wrapped in a rice crepe | served with fresh mango and black bean chutney **\$8**

### vegan cilantro-lime rock & roll \* ^

cilantro-lime tofu, fresh greens, julienne carrots and cucumbers, wrapped in a rice crepe served with fresh mango and black bean chutney **\$8**

### pita and dal \* ^

whole-wheat pita bread, dal (lentils) accompanied with fresh garden veggies  
regular **\$6** | share **\$9**

### mad wings [our signature mad bite](#)

juicy tender chicken wings in our special sweet and smoky glaze sprinkled with toasted cumin seeds **6 for \$9** | **12 for \$15**

## SOUPS

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### carrots with "king" cardamom \* [our signature soup](#)

creamy carrot puree, mix of cardamoms, sour cream island **\$6**

## FRESH GARDEN GREENS

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[choice of dressings](#) | balsamic vinaigrette, honey mustard, raspberry walnut

### orange and beet salad \* ^

mixed garden greens, beets, orange slices, blue cheese and candied walnuts served with whole-wheat pita **\$9**

### add your choice of topping

blue cheese crumbles **\$2**

chicken **\$2**

bacon **\$2**

### add your choice of momos (5)

the demazong (beef) **\$6**

fruit of the sea (fish & shrimp) **\$9**

cedar rapids (pork) **\$6**

compassionate (vegan) **\$6**

## BEVERAGES

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coke, diet coke, sprite  
tonic water, club soda  
**\$2.50**

orange juice, cranberry juice  
lemonade  
**\$2**

fresh-brewed ice tea  
**\$2**

fresh-brewed coffee and tea  
darjeeling, green tea, oolong  
**\$2.50**

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\* **vegetarian**

^ **vegan**

We cook 100% trans-fat free and use no MSG, artificial colors or flavors.

FOR PARTIES OF 5 OR MORE  
an 18% gratuity is included.

LIMIT OF 2 CREDIT CARD  
transactions per table.

CONSUMER ADVISORY  
Consuming raw or undercooked poultry, meats, eggs, shellfish or seafood may increase your chances of foodborne illness. Please alert your server if you have special dietary requirements.

### GROUP EVENTS

Host your next private party, corporate function or civic event at mad momos.

Contact us for more details.

## HANDCRAFTED ARTISANAL MOMO MEALS

7 handmade momos | pan fried or steamed | choice of 2 sides

### the demazong

classic Himalayan momos with house-ground beef and sweet onions  
pairing sauce: fire-roasted tomatoes, fresh cilantro and green chili  
**\$14** (add 3 more momos for \$3.50)

### fruit of the sea

shrimp and fish with sweet peas | pairing sauce: lemon ginger shallot  
**\$18** (add 3 more momos for \$4.50)

### cedar rapids

ground pork seasoned with clove and thyme combined with apples  
pairing sauce: dijon white wine **\$15** (add 3 more momos for \$3.50)

### compassionate vegan \* ^

full of flavor and packed with plant-based proteins | mushrooms, carrots, kale, lentils,  
sweet corn and nutty brown rice | pairing sauces: nutty lime  
**\$13** (add 3 more momos for \$3.50)

## CHEF'S SELECTION

### beer-braised pulled BBQ chicken sandwich

beer braised BBQ chicken, homemade slaw served with sweet potato fries **\$14**

### beer-steamed mussels with linguini

mussels, linguini, garlic, herbed-butter beer sauce **\$16**

### bacon-wrapped scallops

smoked bacon, sea scallops, on a bed of orzo with a balsamic reduction sauce **\$20**

### red braised ribs with thukpa

pork ribs, seasonal vegetables, fried egg, broth and noodles **\$13**

### vegetarian chili verde \*

mixed beans, yam, vegetables, yukon gold potatoes, tomatillos and oregano served with  
queso corn bread **\$13**

## WHAT'S A MOMO?

A momo is a tasty dumpling native to the Himalayan region. Almost all cultures have some variation of a momo – a savory or sweet stuffing wrapped in a sheet of pasta.

Our unique artisanal momos are made on premise. We offer a fun, new, “mad” twist on the traditional momo with creative fillings, pasta and our dipping sauces complement each momo meal.

Our pasta is made daily from scratch and our meats are all house-ground.

## SIDES

mixed garden salad **\$3**

fresh seasonal slaw **\$3**

tater tots **\$3**

sweet potato fries **\$3**

## DESSERTS

our signature dessert

“king” cardamom flan **\$6**

seasonal fruit cobbler **\$6.50**

ice cream cookie sliders **\$5.50**

ice cream (vanilla, choc) **\$3.50**

a la mode

add a scoop of ice cream **\$1.50**

**REDUCE, REUSE, RECYCLE** | mad momos is proud to provide guests with a cozy, eco-friendly spot to eat, drink, and relax. Most of our fixtures and furniture were locally sourced from organizations that specialize in salvaged and green building materials. Our bar and roof deck features reclaimed wood. Local permaculturists have helped us create interior green walls and we're growing Carolina Jessamine over our outdoor arbor. For more information on our green efforts, please visit [www.madmomos.com](http://www.madmomos.com).

**opening  
brunch menu**

FULL MENU  
COMING SOON

## MAD BITES

### **cilantro-lime rock & roll**

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### **vegan cilantro-lime rock & roll \* ^**

cilantro-lime tofu, fresh greens, julienne carrots and cucumbers, wrapped in a rice crepe served with fresh mango and black bean chutney **\$8**

### **pita and dal \* ^**

whole-wheat pita bread, dal (lentils) accompanied with fresh garden veggies

regular **\$6** | share **\$9**

### **mad wings** our signature mad bite

juicy tender chicken wings in our special sweet and smoky glaze sprinkled with toasted cumin seeds **6 for \$9** | **12 for \$15**

## BRUNCH ENTREES

### **sausage stuffed mushrooms**

served with potato hash deep fried topped with 2 fried eggs, caramelized apple, ginger and maple glaze **\$13**

### **quinoa stuffed mushrooms \* ^**

served with potato hash topped with quinoa stuffing, scrambled tofu, caramelized apple, ginger and maple glaze **\$13**

### **bananas foster and nutella pancakes \***

bananas cooked in dark brown sugar, butter, rum and cinnamon over nutella pancakes **\$9**

### **granola and yogurt with fresh fruit \* \$6**

### **sausage scramble tacos**

brunch tacos topped with a black-bean roasted corn relish and cheese served with guacamole **\$10**

### **mad creamy grits with shrimp**

slow-cooked grits, jumbo shrimps and jambalaya sauce **\$17**

### **orange and beet salad \* ^**

mixed garden greens, beets, orange slices, blue cheese and candied walnuts served with whole wheat pita **\$9**

## BEVERAGES

### **BRUNCH DRUNK SPECIALS**

Enjoy bottomless  
mad-mosas or mad-linis  
for only \$15

coke, diet coke, sprite  
tonic water, club soda  
**\$2.50**

orange juice, cranberry juice  
lemonade **\$2**

fresh-brewed ice tea **\$2**

fresh-brewed coffee and tea  
darjeeling, green tea, oolong  
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