Keeping It Refreshing!

MoMo Café stands for Modern Dining, Modern Living – a philosophy that we embody in our cuisine as well. Our kitchen is all about fresh ingredients and this is reflected in the fact that 85% of the menu comes from local purveyors, farmers and growers.

My philosophy to food and healthy eating has always been about enjoying everything in a balanced way. Food is one of life’s greatest joys and I believe that when you use good ingredients to make pasta dishes, salads, burgers, grilled vegetables, fruit salads, and even outrageous desserts, they all have a place in our diets.

From the lively contemporary MoMo Café, our seamless spaces provide you with an exclusive dining experience combining fresh and healthy options, refreshing service and a modern ambience.

Whether you are hosting a breakfast meeting, a business lunch, a formal dinner or a personal celebration, we can tailor everything to your needs. We welcome you to an exciting interactive experience, unique to Mumbai.

With Personal Regards,

Chef Avijit Deb Sharma
BREAKFAST MENU
(Available from 06.30 am - 10.30 am)

CY Indian Breakfast (v) 725
- select from aloo paratha, puri bhaji, idlis, or masala dosa served with sambar and chutney
- sweet or salted lassi
- choice of freshly squeezed seasonal fruit juice, tea or coffee

Fit For You (h)(v) 725
- freshly squeezed seasonal fruit juices or fresh fruit platter
- choice of corn flakes, rice crispies, chocos or museli
- sliced bananas
- choice of soy milk or skimmed milk

MoMo 2 You Breakfast (nv) 725
- freshly squeezed seasonal fruit juices or fresh fruit platter
- choice of cereals with your choice of milk, tea or coffee
- two eggs, served with tomatoes, hash browns and mushrooms
- your choice of chicken sausages or bacon
- fresh morning bakeries

EGGS (nv)

Eggs Any Style 425
served with hash browns, tomatoes and mushrooms, with choice of chicken sausages or bacon

Egg White Vegetable Omelette 425
served with tomatoes and mushrooms, choose chicken sausages or bacon

Egg Benedict 425
poached eggs, english muffins, ham, and hollandaise sauce served with hash brown, tomato and mushrooms, choose sausages or bacon

Homemade Yoghurt (h)(v) 295
choose from plain, mango, blueberry or strawberry

Baked Beans (v) 295

Bircher Muesli (h)(v) 350
oatmeal and yoghurt preparation with nuts, honey and apples

Oatmeal Porridge (h)(v) 350
raisins, brown sugar and toasted almond flakes

Smoked Salmon With Horseradish Sauce (nv) 450

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* We use refined vegetable oil, ghee and butter in cooking our products
**INDIAN BREAKFAST**
(Available 6.30 am to 10.30 am)
Served With Appropriate Accompaniments

- **Idlis** (h) 475
- **Dosa** 475
  - Plain
  - Masala
- **Uttapam** 475
  - Plain
  - Masala
- **Medu Vada** 475
- **Upma** 475
- **Poori Bhaji** 475
- **Stuffed Parathas** 475
  - choose from aloo, gobhi or paneer served with curd and pickle

**FROM THE HOT PLATE (Contains Egg)**
(Available 6.30 am to 10.30 am)

- **French Toast** 475
  - whipped cream, berry grits and maple syrup
- **Pancake Stacks** 475
  - whipped cream, berry grits, sliced bananas and maple syrup
- **Belgian Waffles** 475
  - whipped cream, berry grits and maple syrup

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MUMBAI INTERNATIONAL AIRPORT
C.T.S No 215, Andheri Kurla Road, Andheri-East, Mumbai, 400 059, India
T: +91 22 61369333
APPETIZERS
(Tandoori appetizers available 12.00 noon to 11.00 pm)

Kashmiri Mirch Ka Paneer Tikka (v) 745
cottage cheese, Indian spices,
cooked in a charcoal fired clay tandoor

Tandoori Mushrooms Cheese Melt (v) 745
marinated mushrooms, smoked in tandoor, gratinated with cheese

Muttar Bhuttiyan Ki Kebab (v) 745
patties of sweet corn kernels and green peas blended
with herbs and spices, “shallow fried”

Mezze Sampler (v) 745
hummus, babaganoush, fatouch, marinated feta
and olive, crispy pita

Homemade Cheese and Garlic Bread (v) 745
served with heirloom tomato salsa

Chef’s Special Kebab of the Day (v) 745
• Vegetable
• Meat (nv) 825

Chili Cheese Samosas (v) 745
mini pockets stuffed with potatoes, chilies and cheese ...
an all-time snaky favorite

Murgh Malai Tikka (nv) 825
cardamom flavored chicken morsels skewered and
cooked in a charcoal fired clay tandoor

Tandoori Murgh Ki Champ (nv) 825
yoghurt and chili marinated chicken morsels skewered
and cooked in a charcoal fired clay tandoor

Tandoori Chicken (nv)
• Full 1200
• Half 800

Bhuni Boti Pudienwali (nv) 825
dry preparation of succulent chunks of lamb flavored
with mint leaves and brown onions

Meen Varuval (nv) 825
southern spiced darne of kingfish, tempered
and grilled with curry leaves.

Salmon Malai Tikka (nv) 825
mild spiced salmon fish, cream cheese, skewered and
cooked in a charcoal fired clay tandoor

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### Sunehari Jhinga
*Prawns marinated with yoghurt and saffron, cooked in tandoor.*

### Chicken Nuggets
*Served with mustard mayonnaise*

### Rawa Fried Fish Fingers
*Served with salad mista*

### SOUPS

<table>
<thead>
<tr>
<th>Soup</th>
<th>Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oven Roasted Tomato Basil</td>
<td>(v)</td>
<td>395</td>
</tr>
<tr>
<td></td>
<td>croutons</td>
<td></td>
</tr>
<tr>
<td>Cream of Mushroom</td>
<td>(v)</td>
<td>395</td>
</tr>
<tr>
<td></td>
<td>truffle oil drizzle</td>
<td></td>
</tr>
</tbody>
</table>

### Lemon Coriander Soup
- **Vegetable**
- **Chicken**

### Sweet Corn Soup
- **Vegetable**
- **Chicken**

### SALADS

<table>
<thead>
<tr>
<th>Salad</th>
<th>Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CYM Salad</td>
<td>(v)</td>
<td>675</td>
</tr>
<tr>
<td>Signature salad at courtyard mumbai with artichokes, capers, basil, olives, oven dried tomatoes and parmesan</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Burratta salad</td>
<td>(v)</td>
<td>675</td>
</tr>
<tr>
<td>Fresh Italian cheese, roma tomatoes, basil, mesculin, pesto and extra virgin olive oil</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Greek Salad</td>
<td>(v)</td>
<td>675</td>
</tr>
<tr>
<td>Classic salad with tomatoes, bell peppers, olives, red onions and feta cheese with lemon vinaigrette</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Goat’s Cheese, Lettuce, Organic Vegetable Salad</td>
<td>(v)</td>
<td>675</td>
</tr>
<tr>
<td>Citrus fruit, lemon vinaigrette, roasted walnut</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>(nv)</td>
<td>725</td>
</tr>
<tr>
<td>Classic</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Romaine lettuce, parmesan, sundried tomatoes, bacon bits and anchovies</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mushrooms</td>
<td>(v)</td>
<td></td>
</tr>
<tr>
<td>Romaine lettuce, parmesan, sundried tomatoes and mushrooms</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Grilled Chicken Breast</td>
<td>(nv)</td>
<td></td>
</tr>
<tr>
<td>Romaine lettuce, parmesan, sundried tomatoes, grilled chicken, bacon bits and anchovies</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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*MoMo Café*

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• Prawns (nv)
romaine lettuce, parmesan, sundried tomatoes, bacon bits, anchovies and garlic skewered prawns

Cajun Chicken Salad (nv) 725
grilled chicken breast, cajun spiced, garden greens, dressed with lemon vinaigrette

**SANDWICHES AND BURGERS**

Vegetable Club Sandwich (v) 725
double decker sandwich with tomato, cucumber, grilled zucchini and buffalo mozzarella

Lentil And Chickpea Burger (v) 725
served with piquant olive garlic mayonnaise and a dollop of hummus

The Great Grilled Bombay Toastie (v) 725
a local favorite with masala potatoes, tomatoes, onions, and cheese, flavored with mint chutney served with lemon garlic fries

Chilly Cheese Toast (v) 725
processed cheese, green chilies gratinated

Pao Bhaji (v) 745
curried mashed vegetables, tomato, chili and onion, toasted bun

Kathi Roll
• Paneer (v) 745
• Chicken (nv) 745

MoMo Club Sandwich (nv) 745
classic double decker with bacon, tomatoes, chicken, fried egg and cheese.

Courtyard Chicken Burger (nv) 745
panko crumbed fried piquant chicken burger

Smoked Salmon, Cream Cheese Bagel (nv) 745
smoked salmon, cream cheese, onions, capers and gherkins

**PIZZAS**
(Available from 12.00 noon to 11.00 pm)

Pizza Margherita (v) 745
classic tomato and mozzarella with basil

Pizza Primavera (v) 745
with spring vegetables

Pizza Fungi (v) 745
mushrooms, smoked cheese and basil pesto

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Pizza Pepperoni
onions, black pitted olives and pork pepperoni
(nv) 795

Pizza With Smoked Salmon
smoked salmon, gherkins and capers
(nv) 795

Pizza Tandoori (Paneer Tikka /Chicken Tikka)
onions, bell peppers, cilantro and choice of chicken tikka or paneer tikka
(v/nv) 795

Pizza Trastavere With Chicken And Olives
tangy chicken, olives and onion rings
(nv) 795

PASTA AND RISSOTTO

CHOICE OF PASTA
Penne, Fettuccine, Spaghetti

with your choice of sauce
Arabiata
spicy tomato sauce
(v) 775

Mushroom
parmesan cheese sauce
(v) 775

Chicken
mushroom and parmesan cream sauce
(nv) 795

Bolognese
tangy lamb bolognese sauce
(nv) 795

Risotto
wild mushroom ragout, cheesy arborio
add chicken
(v) 775
(nv) 825

MAINS

Fish N Chips
mustard marinated fish fillets, tartare sauce
(nv) 925

Crumb Fried Peri Peri Chicken With Chips
mild spiced marinated chicken picattas, tartare sauce
(nv) 925

Poached Chicken / Fish Fillets
served with steamed vegetables and sautéed spinach
(nv) 925

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GRILLS
• Chicken Breast 925
• Tiger Prawns 1195
• Salmon Steak 1295
• Lamb Chops 1495
served with mashed potatoes, grilled vegetables, choice of sauce
barbeque / mushroom / red wine jus / lemon butter or pepper sauce

Thai Curry
choice of green or red curry, served with steam rice
• Vegetable (v) 795
• Chicken (nv) 900

Nasi Goreng
Indonesian spicy rice served with shrimp crackers,
chicken satay and fried egg

INDIAN MAINS

Baingan Ka Bharta (v) 725
tandoor roasted eggplant, ginger, onion, tomato, mustard oil and Indian spices

Paneer (v) 725
choose among the cottage cheese preparations
• Lababdar
• Makhani
• Mutter
• Kadai
• Palak

Subz Ki nazakat (v) 725
mélange of seasonal vegetables, tangy onion and
cashew nut gravy, selected Indian spices

Bhindi Amchoori (v) 725
home style, young, tender okra tossed with onions and
tomatoes finished with tangy dry mango powder

Aloo Gobi Adraki (v) 725
cauliflower and potatoes, distinct ginger flavor,
coated onion tomato gravy

Aloo (v) 725
• Punjabi dum aloo (potatoes steeped in rich onion, tomato gravy)
• Aloo Methi Mirch (fresh fenugreek flavored potatoes)
• Aloo jeera (cumin flavoured potatoes)

Murgh Tikka Masala (nv) 875
chicken tikka, tossed with aromatic Indian spices

Dhaniya Murgh (nv) 875
home style chicken curry, with dominant flavor
of selected Indian spices and coriander leaves
Ghost Awadhi Korma (nv) 875
a rich delicacy of lamb preparation from Awadhi cuisine

Mutton Roganjosh (nv) 875
tender lamb pieces cooked in Kashmiri style, light brown onion gravy

Kadai Jhinga Achari (nv) 925
stir fried prawns with onion and bell pepper in pickle spice curry

Meen Moilee (nv) 875
fish cubes, cooked in coconut based gravy, native to the coasts of Kerala.

LENTILS & RICE

Dal Tadka (v) 625
yellow lentils tempered with garlic and mild spices

Dal Makhani (v) 625
black lentils, slow cooked overnight and finished in a tomato base

BIRYANI (nv) 895
flavorful biryanis prepared from basmati rice in a “dum” style preparation
• Lamb
• Chicken

Subz Tawa Pulao (v) 795
vegetables tossed with basmati rice in a local style

Moong Dal Khichdi (v) 650
comfort food, involving home style cooked lentils and rice

Curd Rice (v) 475
south indian tempered rice with yoghurt, served cold

Steamed Rice (v) 200

INDIAN BREADS (2 pieces) (v) 150
(Available 12 noon to 1100 pm)
• Roti (Plain/ Butter)
• Naan (Plain / Butter/ Garlic)
• Lachha Parantha (Plain/ Butter)
• Tawa Parantha (Available 24 hrs)

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Marriott
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DESSERTS

Gulab Jamun (v) 325
fried milk dumplings steeped in saffron sugar syrup

Rasmalai (v) 325
fresh cottage cheese and condensed milk cakes poached in sugar syrup and immersed in saffron milk

Nizam Ki Nazakat (v) 325
a baked royal dessert made from boondi, condensed milk and angoori jamun

Shahi KULF Falooda (v) 395
frozen condensed milk, rice noodles, subja, rose and khus flavored milk with nuts

New York Cheese Cake (nv) 395

Chocolate Melting Brownie (v) 395

Tiramisu (nv) 395
classic italian coffee cheese cake

Choice Of Ice-cream (v) 395
vanilla/ strawberry/ chocolate

Fresh Fruit Platter (v) 395