



★★★
LA MOM Chili Pork/Beef 🌶️
阿玛辣椒炒肉/牛
\$20



★★★
Jin Cheng Grilled Pork Ribs 🌶️
锦城香酥烤排骨
Pork ribs, chopped peanuts
猪肋排, 花生碎
\$18



★★★
Shanghai Style Fried Shrimp
老上海油爆虾
\$20



★★
Stir-Fried Beef
小炒黄牛肉
\$20



★★
Salt & Pepper Basil
Chicken 🌶️
版纳香叶鸡
\$19



★★
Fish with Preserved
Vegetable 🌶️
老坛酸菜鱼
\$35



★★
Big Bowl
Organic Cauliflower 🌶️
大碗有机花菜
\$15



★★
Chicken with
Chili Pepper 🌶️
重庆辣子鸡
\$18



★★
Smashed Eggplant with
Chili and Century Egg 🌶️
皮蛋青椒擂茄子
\$16



★★
Szechuan String Beans 🌶️
干煸四季豆
\$15



★★★
Stir-Fried Egg with
Mushroom
徽庭宴石耳炒蛋
\$20

牛/猪类
Beef / Pork

- BP1. Twice Cooked Pork 🌶️回锅肉 17
Sliced pork belly simmered, stir-fried with peppers, garlic, and chili bean paste
- BP2. Fried Pork Ribs with Garlic ★蒜香骨 17
Crispy fried pork ribs tossed with salt, pepper, and fresh chili peppers
- BP3. Sweet & Sour Pork Ribs ★★糖醋小排 18
Crispy ribs glazed in a tangy sweet and sour sauce. Shanghai famous dish.
- BP4. Salt & Pepper Pork Ribs 🌶️★椒盐排条 18
- BP5. Boiled Beef in Chili Sauce 🌶️★水煮牛 21
Tender beef slices simmered in a fiery Sichuan chili oil broth with vegetables
- BP6. Orange Beef 🌶️★陈皮牛 17
Crispy beef tossed in a sweet citrus orange sauce with a hint of spice
- BP7. Mongolian Beef 🌶️蒙古牛 17
Beef stir-fried with onions and scallions in a sweet savory brown sauce
- BP8. Beef with King Oyster Mushroom 杏鲍菇炒牛肉 21
Stir-fried beef with king oyster mushrooms in a savory brown sauce
- BP9. Enoki Mushroom & Beef Slices in Sour Soup 🌶️★金汤肥牛 22
Thin beef slices and enoki mushrooms served in a tangy, flavorful sour soup
- BP10. Pork Blood, Beef Tripe & Intestine 🌶️★ .山城毛血旺 22
A spicy hot pot dish with pork blood, beef tripe, and intestines in a rich chili broth

海鲜类
Seafood

- SF1. Walnut Shrimp核桃虾 19
- SF2. Hot & Sour Shrimp.....甜酸虾 19
- SF3. Salt & Pepper Shrimp 🌶️椒盐虾 19
- SF4. Hot & Spicy Shrimp 🌶️★香辣虾仁 19
- SF5. Fried Fish Fillet with Chili Pepper 🌶️★ ...竹台鱼 20
- SF6. Fried Fish Fillet with Egg Yolk ★金沙鱼片 20
Deep fried fish fillet stir-fried with salted egg yolk
- SF7. Boiled Fish in Chili Sauce 🌶️水煮鱼 22
Fish fillet simmered in a fiery Sichuan chili oil broth with vegetables
- SF8. Fish w/ Preserved Vegetable 🌶️★.老坛酸菜鱼 35
Fish fillet slices, with Chinese pickle and mixed vegetable, served in a tangy, flavorful sour soup
- SF9. Basha Fish Stick ★★巴沙鱼条 20

家禽类
Poultry

- P01. General Tso's Chicken 🌶️左宗鸡 17
- P02. Orange Chicken 🌶️陈皮鸡 17
- P03. Sesame Chicken芝麻鸡 17
- P04. Mongolian Chicken 🌶️蒙古鸡片 17
- P05. Kung Pao Chicken (with Peanut) 🌶️宫保鸡丁 17
- P06. Hot & Spicy Chicken 🌶️★香辣鸡排 18
Fried chicken tenders with chili pepper, in a Sichuan sauce
- P07. Chicken w/ Chili Pepper 🌶️★重庆辣子鸡 18
- P08. Salt & Pepper Basil Chicken 🌶️★. 版纳香叶鸡 19
From Xi Shuang Ban Na, a beautiful southwestern city of China.

素食类
Vegetarian

- V01. Ma Po Tofu 🌶️麻婆豆腐 14
- V02. General Tso's Tofu 🌶️左宗豆腐 15
- V03. Kung Pao Tofu 🌶️宫保豆腐 16
- V04. Bitter Melon in Black Bean Sauce豉汁凉瓜 17
- V05. Eggplant with Garlic Sauce 🌶️鱼香茄子 15
- V06. Szechuan String Beans 🌶️干煸四季豆 15
- V07. Green Bean & Eggplant ★豆角烧茄子 16
- V08. Sautéed Cabbage 🌶️★丘北干椒包心菜 15
Sauteed handed shredded cabbage, from Quibei a Yunan city
- V09. Big Bowl Organic Cauliflower 🌶️★大碗有机花菜 15
- V10. Stir-Fried Egg with Mushroom in Anhui Style★★★ 徽庭宴石耳炒蛋 20
- V11. Shredded Potatoes ★土豆丝 14
*Cooking style: Stir-Fried / Vinegar / Green Pepper
烹饪方式: 炆炒/醋溜/青椒*
- V12. Shanghai Bok Choy ★上海小青菜 15
*Cooking style: Chopped Garlic / Stir-Fried
烹饪方式: 蒜蓉 / 清炒*



A10



A01

头台

Appetizer

- A01. **Egg Rolls** (2) 春卷 6
Vegetable / Chicken 素菜 / 鸡肉
- A02. **Crab Rangoon** (6) 炸蟹角 8
- A05. **Pot Stickers** (6) 锅贴 9
Vegetable / Chicken / Chicken + Pork 素菜 / 鸡肉 / 鸡肉+猪肉
- A06. **Breaded Fish Ring** ★ 酥炸鱼圈 11
- A07. **Salt & Pepper Soft Shell Crab** 🌶️🌶️ 椒盐软壳蟹 13
- A08. **Sliced Pork in Minced Garlic** (Cold) 🌶️ 蒜泥白肉 12
- A09. **Cucumber in Minced Garlic** (Cold) ★ ... 蒜蓉拍黄瓜 10
- A10. **Shanghai Xiao Long Bao** (6) 🌶️🌶️🌶️ . 上海小笼汤包 13
*Steamed bun filled with ground pork and a flavorful, rich broth, wrapped in a thin, tender dough.
Be careful of your tongue!!! It is hot!*

汤类

Soup

- S01. **Hot & Sour Soup** 🌶️ (1 person) 酸辣汤 6
- S02. **West Lake Fish Soup** 西湖鱼羹 13
- S03. **West Lake Beef Soup** ★ 西湖牛肉羹 15
- S04. **Morel Chicken Soup** 🌶️🌶️ 羊肚菌汽锅鸡汤 32

甜品

Dessert

- D1. **Shanghai Glutinous Balls with Wine Sauce** ★ 上海桂花酒酿汤圆 14



S04



D1

面类

Noodles

- N01. **Shrimp Lo Mein** 虾捞面 16
- N02. **Chicken Lo Mein** 鸡肉捞面 13
- N03. **Beef Lo Mein** 牛肉捞面 14
- N04. **House Lo Mein** ★ 本楼捞面 16
- N05. **Beef Chow Fun** ★ 干炒牛河 15
- N06. **House Special Chow Fun** 本楼炒河 16
- N07. **Shanghai Chow Mein with Pork** 🌶️.. 上海炒粗面 13



N07



N05

饭类

Rice

- FR1. **Shrimp Fried Rice** 虾炒饭 15
- FR2. **Chicken Fried Rice** 鸡肉炒饭 13
- FR3. **Beef Fried Rice** 牛肉炒饭 13
- FR4. **Vegetable Fried Rice** ★ 蔬菜炒饭 12
- FR5. **House Special Fried Rice** ★ 本楼炒饭 15
- FR6. **Yang Chow Fried Rice** ★ 扬州炒饭 15
- FR7. **Curry Shrimp Fried Rice** 咖喱虾仁炒饭 16
- FR8. **Shanghai Style Pork w/ Vegetable Fried Rice in Stone Pot** 🌶️🌶️ 上海咸肉炒饭 19



FR1



FR6

★ RECOMMENDS

🌶️ INDICATES HOT & SPICY

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

PICTURES MAY LOOK DIFFERENT THAN THE PICTURES

*** PLEASE INFORM US OF ANY FOOD ALLERGY ***

LUNCH SPECIAL

大众推送美味午餐

Monday – Friday | 11:30am – 3pm
Served with White Rice & 1 Egg Roll 附白饭和1条春卷



L09



L04

- L01. **Twice Cooked Pork** 🌶️ 回锅肉 13
- L02. **Sesame Chicken** 芝麻鸡 12
- L03. **Orange Chicken** 🌶️ 陈皮鸡 12
- L04. **General Tso's Chicken** 🌶️ 左宗鸡 12
- L05. **Kung Pao Chicken** 🌶️ 宫保鸡 12
- L06. **Salt & Pepper Shrimp** 🌶️ 椒盐虾 14
- L07.. **Mongolian Beef** 🌶️ 蒙古牛 14
- L08. **Orange Beef** 陈皮牛 14
- L09. **Green Pepper Pork** 🌶️🌶️ 辣椒炒肉 14
- L10. **Hot & Spicy Chicken** 🌶️🌶️ 香辣鸡排 14
- L11. **Hot & Spicy Shrimp** 🌶️🌶️ 香辣虾仁 14
- L12. **Mapo Tofu** 🌶️ 麻婆豆腐 13
- L13. **Eggplant w/ Garlic Sauce** 🌶️ 鱼香茄子 13
- L14. **Stir-Fried Beef** 🌶️🌶️ 小炒黄牛肉 14
- L15. **Stir-Fried Shanghai Bok Choy** .. 清炒上海小青菜 12

饮品

Beverages

- B01. **Soda** 碳酸饮料 3
Coke, Diet Coke, Sprite 可乐, 无糖可乐, 雪碧
- B02. **Lemon Iced Tea** 大罗冰柠檬茶 6
- B03. **Passion Fruit Iced Tea** 百香果茶 6



B02

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OPEN HOURS

MON - THUR: 11:30AM - 09:30PM

FRI & SAT: 11:30AM - 10:00PM

SUNDAY: 12:00PM - 09:30PM

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