



★★★
LA MOM Chili Pork/Beef
阿玛辣椒炒肉/牛
\$22



★★★
Jin Cheng Grilled Pork Ribs
锦城香酥烤排骨
Pork ribs, chopped peanuts
猪肋排, 花生碎
\$20



★★★
Shanghai Style Fried Shrimp
老上海油爆虾
\$23



★★
Stir-Fried Beef
小炒黄牛肉
\$22



★★
Smashed Eggplant with
Chili and Century Egg
皮蛋青椒擂茄子
\$21



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



★★
Big Bowl
Organic Cauliflower
大碗有机花菜
\$18



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



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



★★
Szechuan String Beans
干煸四季豆
\$15



★★★
Stir-Fried Egg with
Mushroom
徽庭宴石耳炒蛋
\$23

牛/羊肉类
Beef

- BF1. Boiled Beef in Chili Sauce 水煮牛 23
Tender beef slices simmered in a fiery Sichuan chili oil
broth with vegetables
- BF2. Orange Beef 陈皮牛 21
Crispy beef tossed in a sweet citrus orange sauce with a
hint of spice
- BF3. Mongolian Beef 蒙古牛 22
Beef stir-fried with onions and scallions in a sweet savory
brown sauce
- BF4. Black Pepper Garlic Beef Cubes 黑椒蒜子牛肉粒 23
- BF5. Beef with Szechuan Pepper 川椒牛肉 23
- BF6. Szechuan Hand-Grabbed Fatty Beef 川味手抓肥牛 24
- BF7. Sizzling Beef with Black Pepper Sauce 铁板黑椒牛柳 23
- BF8. Cumin Beef / Lamb 孜然牛/羊肉 23
- BF9. Enoki Mushroom & Beef Slices in Sour Soup 金汤肥牛 24
Thin beef slices and enoki mushrooms served in a tangy,
flavorful sour soup

猪肉类
Pork

- PK1. Twice Cooked Pork 传统回锅肉 17
Sliced pork belly simmered, stir-fried with peppers, garlic,
and chili bean paste
- PK2. Szechuan Twice Cooked Pork 干煸回锅肉 18
- PK3. La Mom Braised Pork Belly 阿玛红烧肉 22
- PK4. Harbin Fried Pork 锅包肉 21
- PK5. Spicy Pork Ribs 香辣排骨 19
- PK6. Sweet & Sour Pork Ribs 糖醋小排 19
Crispy ribs glazed in a tangy sweet and sour sauce.
Shanghai famous dish.
- PK7. Salt & Pepper Pork Ribs 椒盐排条 18
- PK8. Yushang Shredded Pork 鱼香肉丝 17
- PK9. Hunan Spicy Stir-Fry Preserved Pork 湖南腊肉小炒 21
- PK10. Szhuan Spicy Stir-Fry Pork 四川小炒 17
- PK11. Mala Dry Pot 麻辣香锅 23
- PK12. Dry Pot Pork Intestines 干锅肥肠 18
- PK13. Braised Pork Intestines 焦溜肥肠 18
- PK14. Pork Blood, Beef Tripe & Intestine 山城毛血旺 25
A spicy hot pot dish with pork blood, beef tripe, and
intestines in a rich chili broth



家禽类
Poultry

- P1. General Tso's Chicken 左宗鸡 17
- P2. Orange Chicken 陈皮鸡 17
- P3. Broccoli Chicken 西兰花鸡 17
- P4. Mongolian Chicken 蒙古鸡片 17
- P5. Kung Pao Chicken (with Peanut) 宫保鸡丁 17
- P6. Hot & Spicy Chicken 香辣鸡排 18
Fried chicken tenders with chili pepper,
in a Sichuan sauce
- P7. Chicken w/ Chili Pepper 重庆辣子鸡 18
- P8. Salt & Pepper Basil Chicken 版纳香叶鸡 19
From Xi Shuang Ban Na, a beautify
southwestern city of China.
- P9. Hongkong Three Cups Chicken 港式三杯鸡 18
- P10. Chicken with Peppercorn 鲜花椒鸡柳 18

海鲜类
Seafood

- SF1. Walnut Shrimp 核桃虾 21
- SF2. Salt & Pepper Shrimp 椒盐虾 21
- SF3. Hot & Spicy Shrimp 干锅香辣大虾 23
- SF4. Garlic Shrimp 蒜蓉大虾 23
- SF5. Fried Fish Fillet with Chili Pepper 竹台鱼 20
- SF7. Squirrel-Shaped Fish 松鼠鱼 42
- SF8. Fried Fish Fillet with Egg Yolk 金沙鱼片 22
Deep fried fish fillet stir-fried with salted egg yolk
- SF9. Boiled Fish in Chili Sauce 水煮鱼 23
Fish fillet simmered in a fiery Sichuan chili oil
broth with vegetables
- SF10. 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
- SF11. Yellow Croaker (干烧/红烧/辣烧) 黄花鱼 19
- SF12. Szechuan Seafood Pot 川味海鲜锅 28
- SF3. Spicy Dungeness Crab 香辣蟹 MP

头台

Appetizer

A1.	Egg Rolls ⁽²⁾春卷	6
	<i>Vegetable / Chicken 素菜 / 鸡肉</i>	
A2.	Crab Rangoon ⁽⁶⁾炸蟹角	8
A3.	Pot Stickers ⁽⁶⁾锅贴	9
	<i>Vegetable / Chicken / Chicken + Pork 素菜 / 鸡肉 / 鸡肉+猪肉</i>	
A4.	Dumplings in Chili Sauce 红油抄手	12
A5.	Cheese Wontons芝士云吞	7
A6.	Breaded Fish Ring 酥炸鱼圈	12
A7.	Salt & Pepper Soft Shell Crab 椒盐软壳蟹	14
A8.	Sliced Pork in Minced Garlic ^(Cold) 蒜泥白肉	13
A9.	Chicken in Chili Sauce ^(Cold) 口水鸡	12
A10.	Sliced Kidney w/ Pepper & Chili ^(Cold)  夫妻肺片	13
A11.	Cucumber in Minced Garlic ^(Cold)  ...蒜蓉拍黄瓜	10
A12.	Shanghai Xiao Long Bao ⁽⁶⁾ 上海小笼汤包	15
	<i>Steamed bun filled with ground pork and a flavorful, rich broth, wrapped in a thin, tender dough.</i>	
	<i>Be careful of your tongue!!! It is hot!</i>	

汤类

Soup

S1.	Hot & Sour Soup  (1 person).....酸辣汤	6
S2.	Seafood Sweet & Sour Soup 海鲜酸辣汤	13
S3.	Tomato Egg Drop Soup.....西红柿蛋花汤	11
S4.	West Lake Fish Soup.....西湖鱼羹	13
S5.	West Lake Beef Soup 西湖牛肉羹	15

面类

Noodles

N1.	Shrimp Lo Mein.....虾捞面	16
N2.	Chicken Lo Mein.....鸡肉捞面	16
N3.	Beef Lo Mein.....牛肉捞面	16
N4.	House Lo Mein 本楼捞面	16
N5.	Beef Chow Fun 干炒牛河	16
N6.	Shanghai Chow Mein with Pork  ..上海炒粗面	16

素食类

Vegetarian

V1.	Ma Po Tofu 麻婆豆腐	14
V2.	General Tso's Tofu 左宗豆腐	15
V3.	Kung Pao Tofu 宫保豆腐	16
V4.	Gold Yolk Tofu.....蟹黄豆腐	17
V5.	Spicy Chiba Tofu 干锅千叶豆腐	19
V6.	Slizzing Japanese Tofu.....铁板日本豆腐	19
V7.	Japanese Tofu with Enoki Mushroom.....金针菇日本豆腐	19
V8.	Eggplant with Garlic Sauce 鱼香茄条	15
V9.	Laoganma Eggplant 老干妈川味茄丁	16
V10.	Szechuan String Beans 干煸四季豆	15
V11.	Corn with Egg Yolk.....金沙玉米	18
V12.	Oil Braised Bamboo Shoots.....油闷笋	16
V13.	Stir-Fried Egg with Mushroom in Anhui Style.....徽庭宴石耳炒蛋	23
V14.	Shredded Potatoes 土豆丝	15
	<i>Cooking style: Stir-Fried / Vinegar / Green Pepper 烹饪方式：炆炒/醋溜/青椒</i>	
V15.	Shanghai Bok Choy 上海小青菜	16
	<i>Cooking style: Chopped Garlic / Stir-Fried 烹饪方式：蒜蓉 / 清炒</i>	
V16.	Sautéed Cabbage 丘北干椒包心菜	15
	<i>Sauteed handed shredded cabbage, from Quibei a Yunan city</i>	
V17.	Big Bowl Organic Cauliflower  大碗有机花菜	18

饭类

Rice

FR1.	Shrimp Fried Rice.....虾炒饭	15
FR2.	Chicken Fried Rice.....鸡肉炒饭	15
FR3.	Beef Fried Rice.....牛肉炒饭	15
FR4.	Vegetable Fried Rice 蔬菜炒饭	15
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
FR9.	Malaysia Fried Rice.....马来炒饭	16

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



L1.	Twice Cooked Pork 回锅肉	13
L2.	Sweet & Sour Chicken.....陈皮鸡	12
L3.	General Tso's Chicken 左宗鸡	12
L4.	Kung Pao Chicken 宫保鸡	12
L5.	Salt & Pepper Shrimp 椒盐虾	14
L6..	Mongolian Beef 蒙古牛	14
L7.	Orange Beef.....陈皮牛	14
L8.	Green Pepper Pork 辣椒炒肉	14
L9.	Hot & Spicy Chicken 香辣鸡排	14
L10.	Hot & Spicy Shrimp 香辣虾仁	14
L11.	Mapo Tofu 麻婆豆腐	13
L12.	Eggplant w/ Garlic Sauce 鱼香茄条	13
L13.	Stir-Fried Beef 小炒黄牛肉	14
L14.	Stir-Fried Shanghai Bok Choy ..清炒上海小青菜	12

甜品

Dessert

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

饮品

Beverages

B1.	Can Soda.....罐装碳酸饮料	3
	<i>Coke, Diet Coke, Spirit 可乐, 无糖可乐, 雪碧</i>	
B2.	Cup Pepsi Cola . 杯装百事可乐	3
B3.	Lemon Iced Tea 大罗冰柠檬茶	6
B4.	Passion Fruit Iced Tea百香果茶	6



AUTHENTIC CHINESE CUISINE

La Mom Kitchen

阿玛厨房

773.293.7482

5357 N Broadway, Unit A

Chicago, IL 60640

www.LaMomCuisine.com

OPEN HOURS

MON & THUR: 11:00AM - 10:00PM

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

SUNDAY: 11:30PM - 10:00PM

 RECOMMENDS
 INDICATES HOT & SPICY
PRICES SUBJECT TO CHANGE WITHOUT NOTICE
PICTURES MAY LOOK DIFFERENT THAN THE PICTURES
*** PLEASE INFORM US OF ANY FOOD ALLERGY ***

