OFFICE OF THE SELECT BOARD

730 Massachusetts Avenue Town of Arlington Massachusetts 02476-4908

> (781) 316-3020 (781) 316-3029 fax

\$60.00 Filing Fee

Email

Inspections Dept. at 51 Grove St. must review completed application before returning to this office.

APPLICATION

To the Licensing Authorities of the Town of Arlington

The Undersigned hereby makes application for a

Zomsaboston@gmail.com

INFORMATION RELATIVE TO APPLICATION

Brea	ikfast <u>Brunch during</u> i	deekends
Yes	V No ≠	
Lune	ch	
Yes	✓ No	
Din	ner	
Yes	✓ No	
Do y	ou own the property? Yes(10)Tenant at W	/ill Lease 5 (years) with 3 extensi
-	rs of Operation:	
	Day Sunday - Saturday Ho	urs 11:30 am - 10:30 PM
	DayHo	urs
		urs
Floo	r Space 2500 Sq. Ft. Sea	ating Canacity (if any)
		ating Capacity (if any)
Park	ing Capacity (if any) 6 spaces Number of Street Cooking Facilities (and implements) porking	mber of Employees 7-9
List		
	there is one kitchen deep fryer	, six burner range 74 Howe
	there is one kitchen: deep fryer burners wak vange, 50" two burner w	olk range, 58" his burners work range
	<u> </u>	
Will	a food scale be in use for sale of items to the pub	olic? YesNo_×_
Will	catering services be provided by you?	Yes_\(\sigma \) No
The	following items must be submitted with the applica	ntion:
1.	Layout Plan of Facility & Fixtures	Date Received
2.	Site Plan (obtained at Bldg. Dept., 51 Grove St.)	Date Received
3.	Outside Facade and Sign Plan (dimensions, color	
4.	Menu	Date Received
Э.	Maintenance Program	Date Received
	facilities are not yet completed, provide estimated cost	
	OFFICE USE ONLY	
	duled Hearing when Application will be presented to Se	lect Board for approval:
Date	Time d Action: Approved Yes No	
Roar	d Action: Approved Ves No	

APPLICANT'S RESUME

Food Business Experienc	ce of Applicant
From (2) 11 2012 Employee Sole Owner	to 12/200 Present D/B/A Lahey Cafeleria Location Burlington, MA
Partnership	Type Food Canteen Food
Corporation	Number of Employees <u>30</u> +
From 02 1990	to 12 2004 D/B/A Gangri
EmployeeSole Owner	Location Kulhmandy, Nepal
Partnership	Type Food Nepalese / Indian
Corporation	Number of Employees24
List any other information that you feel will assist	in the review of this application.

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DISCRIPANCICE OR OKISBIONO WHICH PACTOR AND SUB-CONTRACTOR TO DURES AS NECCESARY, REQUIRED OF AND SAFETY OF ALL WORKERS AND INDIA AND DISCOVERY TO PREVIOUGLY De Trail Or A MY CORGUINS NECOMENT ON THE COMMENSION BIT MET METERMENT MOLARDO ON THE BOWNED UNLIE ME COLORDO CHANNE OF THE COLORDO MY MORE ALL PROVIDED DEMOLTANCE THE CALL DROWT THE REPORTING OF THESE COMMINIST OF THE COLORDO MY METER OF THE METER AND THE PROPERTY OF THE METER AND THE COLORDO MY METER AND THE METER AND I THE GRIVERAL CONTRACTOR AND DESCRITON CONTRACTOR ARE PREPONIEDE FOR COMMENTE WITH LIBERTOR MANAGERET WHICH PERMANNE CONQUETE AND CHEST HAY THE IN SEE TO APOD DEFONCE HETERREPTOR TO ALL AREA COTTEMET OF PRACEST MAKE. THE CONTRACTOR AND EMPLOYER CONTRACTOR AND EMPLOYER. 24 O' KITCHEN EXHAUST HOOD ON AND OTHER WORK WHICH CREATER DISTURBING HOUSE AND DOOR MUST BE WITH BUILDING MANAGEMENT AND PERFORM WITH WRITTEN APPROVAL BY BUILDING WITH BUILDING MANAGEMENT AND PERFORM WITH WRITTEN APPROVAL BY BUILDING 10 BASEVENT NO WORK PROPOSED 0 00 119/ 0 0 0 0 **Q** te artebale as recessar and appropriate, and legally discass in employed in I manner see recessar and appropriate actions occurred in a see "to be recoved from the case that except securities occurred anamas date constitution terms that the architecterouncer of all anamas descriptions of the that the architecterouncer of all anamas descriptions of the that the architecterouncer of all anamas descriptions of the that the architecterouncer of all anamas descriptions of the that the architecterouncer of all anamas descriptions of the architecterouncer of the a TIPON, GIGEGAL CONTRACTOR SHALL COMFRIM ALL DIMENSIONS ID REPORTTO THE ARCHITECT AMY DISCONNICIES OR DIMESSIGHS ATREACTICAY COMMUNICATION OF THE PROJUCE! GOTS, WINDOWS, HARDWAYSE, LIGHT FOUTURED TO BE REMAINED IN --⊚ -⊚ O NEGATIVE 0 ø 9 Ş Ō 0 18 0[] **o** E ğ. 0000000000000000 CEL MOD DIVENTIVE MOK SOME MUH POT LETTER
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72"WORK TOP REPRICE RATOR
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HAND SINK LOW TUMP DISHYACHER SOLLO DISH TADLE WITH PRE-RINGE DINK THREE COMPARTMENT SINK EWIED DISH TADLE STORAGE <u> ŎŢŢŖŖŢŢŖŖĠŖŖĠŖŖŖŖŖŢŖ</u> DINING ROOM E. REMORE AT HICH PARTITION

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FIRST FLOOR PLAN

434 MASSACHUSETTS AVE., ARLINGTON, MA

PLOOR PLANS

DANISH MILLAGE SHANGHAI VILLAGI PROGRESS DRAWING



PIRE EXTENSIONER

EMERCENCY LIGHTING

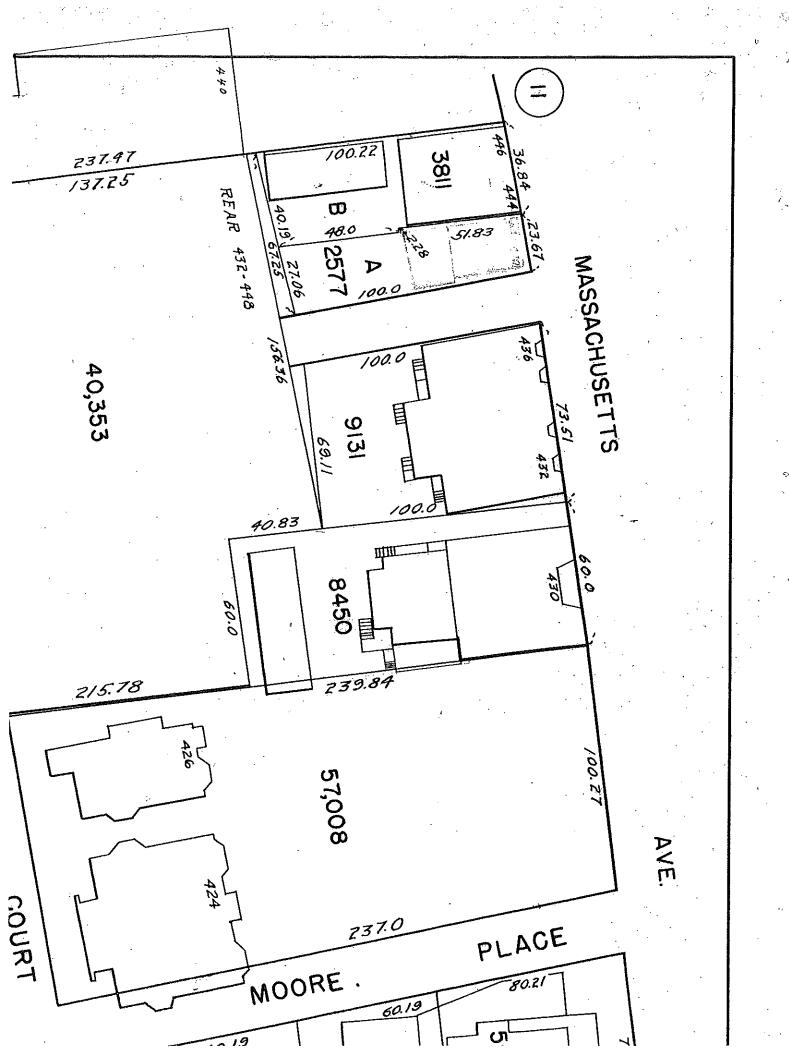
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EXISTING CONSTRUCTION TO SE DEMOUSHED

NEW CONSTRUCTION CHOTSING CONSTRUCTION

PENDANT LIGHTING CHIERONE

SO DETECTOR MEAT DETECTOR DITAKOTI DAZLEN



Outside Facade and Sign Plan's structure will remain the same as pictured below – only the background color and name of the restaurant will be changed. Background color will be teal green with white lettering for the restaurant's name. Dimensions of the sign board from Left, Middle, Right: 12' x 3'3", 20' x 3'3", 12' x 3'3"

"ZOMSA" lettering size will be 5' 4" x 1'6" and we will be utilizing only the middle sign board. Left and right sign board will be painted teal green without any lettering.



Salads (Karesa Bari)

House salad

(Fresh vegetables, mixed green and boiled egg with yogurt tamarind dressing)

Add ons – grilled chicken or shrimp

Chefs salad

(Fresh shredded mixed veg/greens with yoghurt dressing topped with grapes, cheese, herb spices served over crispy potato basket.

Tandoori Avocado Salad

(Fresh Avocado tossed with fresh herbs.onion,lime juice, sour cream and Indian spices)

Farmer' Salad

(Seasonal greens and mixed vegetables with house dressing.)

Soups

Tomato coconut

Mushroom

Daal ko Suruwa (lentil soup)

Ngo-Thang (hot and sour)

Wonton Soup

Tebe Thukpa (Talumein)

Kwaati (Rainbow beans soup)

Appetizer s Vegetarian (shakahari)

Samosa

(mild spiced turnovers stuffed with potato and green peas)

Pakodas

(Indian fritters with besan(chickpea flour) batter and deep fried)

*mix veg or paneer

Potato cakes

(Pan fried potato patties made of potato, mix veg)

Vegetarian Platter

(Assorted Vegetables)

Tarakari Fulaura

(Crispy fried vegetables with herb and spices)

Bara (Lentil cake)

(Street food of Kathmandu-lentil cakes with Himalayan spices)

Bhuteko Peero Aalu (Potato chili)

(house made fries sautéed with bellpeppers, onion, tomato with spicy sauce)

Tareko Aaloo

(House made French fries)

Appetizer Non Vegetarian (Mansahari)

Spring Rolls

Chilli Chicken (Indo Chinese dish)

(Sauteed boneless chicken with onion, peppers in spicy sauce)

Zomsa Tuna Rolls

(Tuna rolls in wrapper with secret sauce)

Tikkas (Mughal bites)

(Options: Chicken, Paneer, Shrimp and Salmon)

Chicken Kebab

(Skewers marinated chiken)

Stuffed Chicken Wings (Kukhura ko Pakheta)

(Chicken wings stuffed with Himalayan Herb and Spices)

Chicken in the Basket (Tokari ma Kukhura)

(Himalayan spice Marinated Chicken, deep fried chicken served with hand cut fries and secret sauce)

Fried chicken (Tareko kukhura)

(Breaded chicken drum stick with Himalayan spices, served with hand cut fries)

Chili chicken (fierce chicken)

(stir fried spicy chicken with onion, tomato, bell peppers with spicy sauce)

Fried Shrimp (Jhinge Machchha)

(battered fried chicken served with house made slaw and fries)

Sizzling B-B-Q (Sekuwa)

(Barbecued chicken or shrimp served with vegetable on sizzling platter)

Wings Day (Chicken Wings)

(Options: Carolina BBQ, buffalo or house house)

From the streets of Kathmandu

MOMO (steamed)

(Handmade dumplings stuffed with chicken/vegetables)

Momo-C-Style

(Steamed dumplings sautéed with onions, peppers and spicy sauce)

Kothay

(Pa fried handmade dumplings stuffed with chicken/vegetables)

Sizzling MOMO

(handmade dumplings stuffed with chicken/vegetables served on sizzling platter)

Jhol MOMO

(handmade dumplings stuffed with chicken/vegetables served with cold soupy sauce)

Tandoori MOMO

(Tandoori flavored handmade dumplings stuffed with chicken/vegetables)

Tareko MOMO

(Crispy deep fried handmade dumplings stuffed with chicken/vegetables)

Chow-Chow from Nepal

(Chicken / vegetable stir fried noodles Nepali style)

Chowmein (Lo mein)

(Chicken / vegetable stir fried noodles Oriental style)

Fried Rice

(Options: vegetarian or Chicken)

Zomsa House fried Rice

(With diced vegetables, chicken, shrimp and eggs)

Sizzlers (Chicken or Burger)

(Exotic dish Kathmandu served on sizzling platter)

Chopsuey Chinese

(Stir fry vegetable with Chinese sauce over the crispy noodles)

Chosuey Zomsa

(Stir fry vegetable with Zomsa sauce over the crispy noodles)

Nizam Rolls (Kathi)

(Sauteed Tangy vegetables and choice of meat wrapped in handmade bread)

ENTREES

Vegetarian entrees

Aaloo Govi Masala

(Cauliflower and potato cooked with tomato, onion and herbed sauce)

Paalak Paneer (spinach and Indian cheese)

(paneer cubes cooked with spinach sauce with a touch of cream)

Mutter Paneer (spinach and green peas)

(house made paneer cubes cooked in mild cream sauce)

Baigan Bharta

(Flame Roasted eggplant mashed and simmered in sauce)

Aaloo chhole

(potato and green peas cooked in light cream sauce)

Shahi Navaratna Korma

(Nine Different diced vegetables cooked in Creamy sauce with almond, raisin and cashewnuts)

Shahi Paneer Korma

(Homemade paneer cubes cooked in a nut, tomato based sauce)

Malai Kofta

(A truly mughali delight vegetable kofta simmered in nut paste and cream sauce)

Daal Makhani

(Slow cooked black lentil with nuts, cream, and spices)

Daal Maharani

(Slow cooked lentil tempered with ginger, garlic, onion, tomato, and spices)

Aloo Gobhi Vindaloo

(Fresh cauliflower and chunks of potato cooked in a spicy sauce)

Mismass Takari

(Mixed vegetables and mushroom curry tempered with ginger, garlic, and onion)

Chana Masala (Chickpea Curry)

(Chickpea cooked with diced onion, tamoto, and fresh cilantro)

Vegetable Manchuriam

(An Indo- Chinese dish prepared with mix vegetables)

ENTREES

Non Vegetarian Entrees

Murgh Tikka Masala

(Cubes of boneless tandoori chicken in creamy sauce with spices)

Murgh Curry

(Boneless chicken cooked with fresh onion, garlic, and unique blend of spices)

Murgh Makhani

(Boneless chicken in a creamy tomato sauce with exotic herb and nuts)

Chicken Korma

(Chicken cooked in a sauce with nuts and golden raisin)

Shangrila Kukhura Special (From the mountains of Nepal)

(Pan seared boneless chicken cook in a sauce with coconut milk, cashew, cream served with rice and vegetables)

Kukhura Ko Ledo

(All time favorite in Nepalese household boneless chicken cook in a curry sauce with spices)

Gorkhali Kukhura

(Boneless chicken cooked with potato, mix vegetables and green peas in a spicy sauce)

Peero Kukhura Ko Ledo (Chicken chili gravy)

(Boneless or with bone chicken cook with homemade hot garlic sauce with onion, tomato, bell pepper, and chilies)

Ladaku Khukhura (Warrior Chicken)

(Hot boneless chicken stir fried in mustard oil, and timur served with rice and vegetables)

Chara Ko Goond (Bird Nest)

(Stir fried boneless chicken with pineapple and mild spice served on crisp noodle basket with vegetables)

Rice

Plain Basmati Rice

Cilantro Rice

Yellow Rice

Jeera Rice

Biryani (Chicken, Lamb or Shrimp)

(Rice cooked with an exotic blend of herbs, nuts, golden raisin, spices)

<u>Breads</u>

Naan (Plain, Garlic, Kashmiri)

Laccha Paratha

(Multi layered whole wheat bread cook with butter in a griddle or Tandoor)

Onion Kulcha

(Onion stuffed unleavened white flour bread cooked in tandoor)

Roti or Chapati

(Traditional whole wheat bread served with or without butter)

Poori- Bhatura

(Whole wheat deep fried puffed bread)

Paratha (Aloo, Paneer, Methi)

(Stuffed bread cooked on a griddle with butter)

SEAFOOD SECTION

Tandoori Machhi Masala

(Salmon or Cod in a rich creamy tomato sauce)

Machhi Curry

(Chunks of salmon or cod/haddock in a curry sauce cardamom seeds/poppy seeds

Goan Fish

(Fish cooked in a delicious coconut curry sauce)

Jhinga Shahi Korma

(Shrimp cooked in a delicious coconut curry sauce)

Jhinga Curry

(Shrimp cooked in a rich creamy tomato sauce)

TANDOORI SPECIAL - From Clay oven

<u>Tandoori</u>

(Chicken, shrimp, salmon, paneer marinated in tandoori masala over night)

Tikka (Chicken)

(Marinated chicken cubes cooked in Tandoor)

Tandoori Mix Grill (Platter)

(Combination of chicken drum stick, chicken tikka, seesh kebab, tandoori,

Shrimp)

Sheesh Kebab

(Oven roasted chicken skewers served on a bed of fluffy bread)

Seekh Kebab

(Mince chicken, onion, cilantro, herbs, and spices cooked on skewer in a tandoor)

BEVERAGES

COLD

Lassi

(Cool refreshing delicious yogurt shakes)

***Plain sweet or salty mango

Milk Shake

Banana, blueberry, straw berry, watermelon, fruit juice

HOT

Tea or Cofee

Himalayan Masala Chiya (flavored Tea from Kathmandu)

DESERTS

Rasmalai

(Homemade cottage cheese patties cooked in sweetened milk and rosewater garnished with pistachio)

Gulab Jamun

(Fried Indian doughnuts soaked in sugar syrup and rose water)

Kheer (Rice pudding)

(Homemade rice pudding flavored with cardamom, cinnamon, and nuts)

Gazar Ko Haluwa (Carrots Pudding)

(Shredded Carrot cooked in a sweetened milk, ghee, and nuts)

Milk Cake

(Delicious milk cake made of whole milk and nuts)

Kulfo Affogato

(Zomsa special kulfi Ice cream topped with hot espresso shot)

Zomsa Cheese Cake

(A cheese cake made with carrot cake)

Ice Creams

KIDS CORNER (SERVED WITH FRIES)

Grilled Sandwich (Cheese, chicken)

Shangrila Burger (Chicken or Vegetable)

Tandoori Chicken Nuggets

Mini Naan Pizza (Chicken, veggies)

Fried Chicken Tenders

Sweet Potato Fries

Mac N Cheese bite

BAR SNACKS MENU

Mini Samosa **Vegetable Pakoras Potato Cakes** Sweet Potato fries (Regular or chili) Bara (lentil pancakes) **Spring Rolls** Mini Burger **Chicken Wings** (BBQ, Buffalo, Carolina gold, dry rub or House) Variety of Small Portion Momos Fried Shrimp (Breaded or Tempura) Chili (Chicken, Shrimp) Mini Skewers (Chicken or shrimp) Chicken Balimiki (Fried chicken skewers) Sandwiches (Chicken/Egg/Vegetable/Tuna) **Fried Pickles** Soft Shell Tacos (Shrimp or chicken)

Mini Quesadillas (Shrimp or chicken)

Maintenance Program for the Restaurant

Daily:

- Kitchen appliances will receive a thorough cleaning each day.
- Several times a day, all the floors will be cleaned, mopped, and vacuumed.
- Several times a day, the bathroom will be checked, cleaned, and disinfected.
- Dishes, pots, pans, and all utensils will be cleaned and stored properly.
- The teamaker and Coffee machine will be cleaned.
- Condiments, salt, and pepper on the table will be inspected, wiped, and sanitized.
- Spoilage and perishables will be inspected.
- Inspecting, testing, and maintaining safety tools such alarm systems, fire extinguishers, and safety obstacles will be held daily.
- Freezer, refrigerator, and dishwasher temperature will be checked and recorded daily.
- All sinks will be cleaned and sanitized after use.
- All work counters will be cleaned and sanitized after use.
- Tray return window and surrounding area will be cleaned after each use.
- Food service employees will be wearing hair restraints and clean clothing and hands will be clean and free of any open sores or infections that could spread to food.

Two or more times per week:

- Dumpster located at the rear of the premises will be emptied twice a week or more frequently if needed.
- Refrigerators will be cleaned, and the floor of walk-in cooler will be inspected for debris and cleaned up if it is found.
- Oven interiors including racks will be cleaned.
- Windows and doors made of glass will be washed, cleaned, and dried with a cloth.
- Using the proper chemicals, all door handles will be cleaned.
- Inspection will be made on storage areas, walls, floor behind make tables, slicers, and other equipment that is not frequently moved.

Monthly:

- Exterminate insects and rodent as needed. Insect control service will be used.
- Waste disposal area will be disinfected at least once in a month to control pests and germs development.
- Cooking hoods will be cleaned (more comprehensive maintenance of cooking hood will be performed on 3- month basis).
- Walls will be cleaned and, if washable, washed.
- The front exterior of the restaurant will be cleaned.
- All electrical outlets and lights will be checked if they are working properly or not. (As required)

- De-scale and sanitize ice machines and bins.
- Microwave, filters, and air vents will be cleaned.
- To prevent cobwebs, the ceiling will be inspected and cleaned.

Six-month intervals:

- Freezers will be cleaned (more often if needed)
- Routinely check for broken tiles, torn carpets, and other trip hazards.

Miscellaneous:

- Service contract will be negotiated for the maintenance of heating and AC systems.
- Dishwasher will be serviced on as-needed basis.