

**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**

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

- ☒ **COMMON VICTUALLER LICENSE (Eat In)**  
☐ **FOOD VENDOR LICENSE (Take Out Only)**

Location 434-436 Massachusetts Ave., Arlington, MA 02474

Name of Applicant Ravi Raj Rajkarnikar

Corporate Name (if applicable) Indreni, LLC


D/B/A Zomsa

Date 7/11/2023

I/We hereby agree to conform in all respects to the conditions governing such License as printed in the By-Laws of the Town, and such other rules and regulations as the Selectmen may establish. With the signing of this application, the applicant acknowledges that:

- A. It is understood that the Board is not required to grant the license.
- B. no work is to commence at the premises of the proposed location which is the subject matter of this application until the license is approved by the Select Board, and, furthermore, any work done is done at the applicant's risk, and
- C. in the event of a proposed sale of a business requiring a Common Victualler License, an application for a transfer of said license will be deemed to be an application for a new license (subject to the rules and regulations herein contained), and the owner of such business shall be required to file with the Select Board a thirty-day notice of his intention to sell same before such application will be acted upon by the Select Board.
- D. That the license is subject to revocation if the holder of the license does not comply with Town By-Laws or the Rules and Regulations of the Board.

Print Name RAVI RAJ RAJKARNIKAR

Signature Name 

Phone (Home) \_\_\_\_\_ (Business) \_\_\_\_\_

Email Zomsaboston@gmail.com / ~~RAVI~~

INFORMATION RELATIVE TO APPLICATION

Breakfast

Yes ☒ No ☐

Brunch during weekends

Lunch

Yes ☒ No ☐

Dinner

Yes ☒ No ☐

Do you own the property? Yes ☐ No ☒ Tenant at Will ☐ Lease 5 (years) with 3 extensions

Hours of Operation:

Day Sunday - Saturday Hours 11:30 AM - 10:30 PM

Day                      Hours                     

Day                      Hours                     

Floor Space 2500 Sq. Ft.

Seating Capacity (if any)                     

Parking Capacity (if any) 6 spaces

Number of Employees 7-9

List Cooking Facilities (and implements) and street parking

There is one kitchen: deep fryer, six burner range, 74" three burners wok range, 50" two burner wok range, 58" two burners wok range

Will a food scale be in use for sale of items to the public? Yes ☐ No ☒

Will catering services be provided by you? Yes ☒ No ☐

*The following items must be submitted with the application:*

- |                                                      |                                           |
|------------------------------------------------------|-------------------------------------------|
| 1. Layout Plan of Facility & Fixtures                | Date Received <u>                    </u> |
| 2. Site Plan (obtained at Bldg. Dept., 51 Grove St.) | Date Received <u>                    </u> |
| 3. Outside Facade and Sign Plan (dimensions, color)  | Date Received <u>                    </u> |
| 4. Menu                                              | Date Received <u>                    </u> |
| 5. Maintenance Program                               | Date Received <u>                    </u> |

If the facilities are not yet completed, provide estimated cost of work to be done \$                     

FOR OFFICE USE ONLY

Scheduled Hearing when Application will be presented to Select Board for approval:

Date                      Time                     

Board Action: Approved Yes ☐ No ☐

## APPLICANT'S RESUME

### *Food Business Experience of Applicant*

From	<del>02/1990</del> 11/2012	to	<del>12/2000</del> Present
Employee	✓	D/B/A	Lahey Cafeteria
Sole Owner		Location	Burlington, MA
Partnership		Type Food	Canteen Food
Corporation		Number of Employees	30+

From	02/1990	to	12/2004
Employee		D/B/A	Gangri
Sole Owner	✓	Location	Kathmandu, Nepal
Partnership		Type Food	Nepalese / Indian
Corporation		Number of Employees	24

List any other information that you feel will assist in the review of this application.

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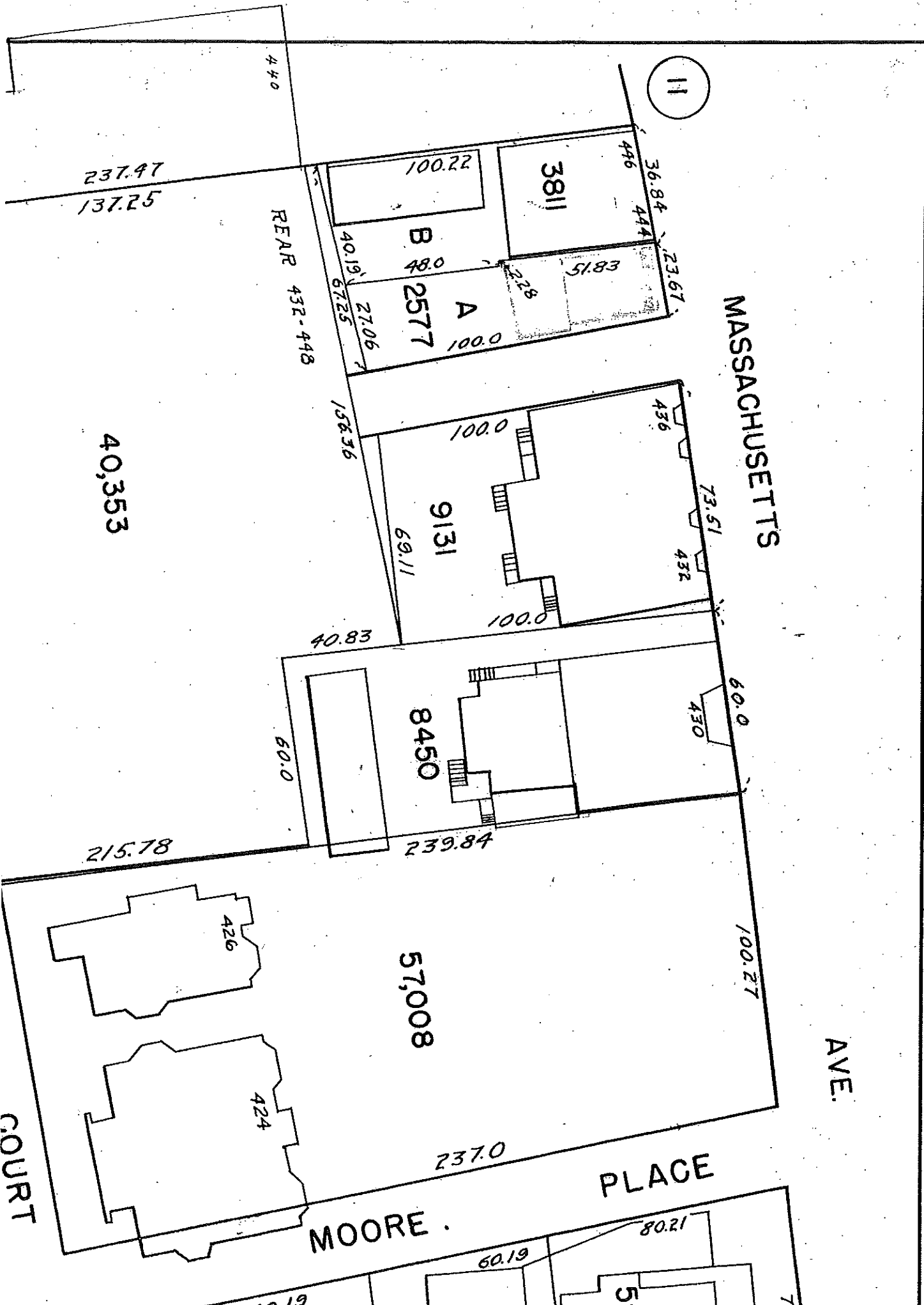
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Outside Facade and Sign Plan's structure will remain the same as pictured below – only the background color and name of the restaurant will be changed. Background color will be teal green with white lettering for the restaurant's name. Dimensions of 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)***

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### **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***

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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)***

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### **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)***

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### **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 chicken)

#### **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***

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### **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***

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**Aaloo Gobi 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, tomato, and fresh cilantro)

### **Vegetable Manchurian**

(An Indo- Chinese dish prepared with mix vegetables)

## **ENTREES**

### ***Non Vegetarian Entrees***

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#### **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)

### **Breads**

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***

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**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***

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**Tandoori**

(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***

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### **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***

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#### **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**

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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.