



# MODENA RESTAURANT



## VALUE TABLE D'HOTE MENU STARTERS

SOUPS & SALADS

### HOMEMADE SOUP OF THE DAY

**HOMEMADE THAI STYLE FISH CAKE** (SEAFOOD MELODY INFUSED WITH LEMONGRASS, GINGER, SOY SAUCE, LIME & SERVED WITH SWEET CHILI) (1, 3)

**SAMOSA (MEAT OR VEG)** (MADE WITH LIGHT PASTRY. OUR MEAT SAMOSA IS STUFFED WITH MINCED LAMB. OUR VEGETABLE SAMOSA IS STUFFED WITH GARDEN VEGETABLES.) (1, 3)

**ORIEN BITES SHRIMP ROLLS TAIL ON** (WHOLE SHRIMP PACKED INTO RICH FILO PASTRY)

**ONION BHAJEE** (A DELICIOUS PREPARATION OF FINELY SLICED ONIONS AND GROUND LENTILS, DEEP FRIED)

## ENTREES

HEARTY MEALS

**10 OZ SIRLOIN STEAK** (GRILLED TO YOUR LIKING WITH SAUTÉED ONIONS & MUSHROOMS AND A CHOICE OF WHISKY PEPPERCORN SAUCE OR GARLIC BUTTER) (10)

**PAN-FRIED FILLET OF ATLANTIC SALMON OR** (SERVED WITH LEMON GARLIC BUTTER) (4, 10)

**CHICKEN STIR FRY** (SERVED WITH RICE)

**KORMA (MILD) (CHICKEN/LAMB OR PRAWN)** (MILDLY SPICED WITH A TOUCH OF YOGURT, FRESH CREAM SEASONING, ONIONS, AND NUTS) (1, 2, 3, 7, 10)

**TANDOORI CHICKEN TIKKA MASALA (MILD)** (BARBECUED CHUNKS OF CHICKEN COOKED IN A CREAMY TANDOORI SAUCE, AND MILD HERBS AND SPICES) (10)

**JALFREZI (HOT) (CHICKEN/LAMB/BEEF/PRAWN)** (DICED CHICKEN, LAMB, BEEF OR PRAWN COOKED WITH PEPPERS, ONION AND TOMATOES IN A HOT SAUCE)

ALL MAIN COURSES ARE SERVED WITH FRESH GARDEN VEGETABLE AND A SELECTION OF POTATOES OR CHIPS  
\*WE CATER FOR OTHER DISHES - PLEASE ASK YOUR WAITER.

## DESSERTS

COFFEES & CAKES

**CHEESECAKE OF THE DAY** (SERVED WITH CARAMEL SAUCE AND ICE CREAM) (1, 2)

**SELECTION OF ICE CREAM** (SERVED IN A WAFER BASKET) (1, 2, 3)

**FRESH FRUIT MERINGUE** (SERVED WITH ICE CREAM) (2, 3)

**GLUTEN-FREE CARAMEL SQUARE** (SERVED WITH ICE CREAM) (2, 3)

**SALAMANDER CHOCOLATE GANACHE** (SERVED WITH ICE CREAM) (2, 3)

**SALAMANDER TARTLET MIXED BERRY** (SERVED WITH ICE CREAM) (2, 3)

LIST OF ALLERGENS: (1 GLUTEN, 2 MILK, 3 EGGS, 4 FISH, 5 SOYA, 6 PEANUTS, 7 NUTS, 8 SULPHITES, 9 CELERY, 10 DAIRY, 11 CRUSTACEANS, 12 MUSTARD, 13 SESAME SEEDS, 14 MOLLUSCS)

ALL OUR MEAT IS 100% IRISH. FOR THOSE WITH SPECIAL DIETARY REQUIREMENT OR ALLERGIES, WHO MAY WISH TO KNOW THE INGREDIENTS USED, PLEASE REFER TO OUR ALLERGEN BOOK AVAILABLE AT HOST STAND.

3 COURSE + TEA/COFFEE + BOTTLE HOUSE WINE €75 PER COUPLE  
3 COURSES + TEA/COFFEE + HALF BOTTLE WINE €35 PER PERSON  
3 COURSE + TEA/COFFEE €60 PER COUPLE  
PLEASE NOTE: A SERVICE CHARGE IS NOT INCLUDED IN THE PRICE LIST

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