

ITALIAN & MEDITERRANEAN TAPAS

OUR FRESHLY PREPARED TAPAS DISHES WILL BE BROUGHT TO YOUR TABLE, EITHER ALL TOGETHER OR INDIVIDUALLY DEPENDING ON YOUR ORDER. WE RECOMMEND SELECTING A VARIETY OF DISHES FOR YOUR TABLE TO SHARE AS A STARTER OR MAIN, ACCOMPANIED WITH OUR DELICIOUS SIDES. ENJOY SOCIAL EATING AT ITS BEST!

NIBBLES

Marinated mixed olives	V	£4.75
Sicilian green nocellare olives	V	£4.95
Homous, zatziki & focaccia	V	£5.75
Moda dough balls	V	£5.75
With rose harissa & garlic butter dip.		
Apertura trio	V	£5.95
Toasted ciabatta bread, olive oil & balsamic, mixed olives.		
Peperonata	V	£5.95
Grilled red & yellow peppers, Sunblush tomatoes, feta, capers, focaccia.		

COLD TAPAS

Insalata gamberetti	HT	£8.75
King prawns with marie-rose sauce, crispy gem lettuce & avocado.		
Bruschetta trio	V HT	£7.95
Tomato & red onion, Ricotta & grilled vegetables, Mozzarella & sunblush.		
Salmone affumicato		£8.95
Smoked salmon rolls filled with fresh prawns and soft cream cheese.		
Trio pesce		£8.95
A trio of white crab meat, Smoked salmon and marinated king prawns. (We recommend with focaccia bread)		
Burrata speciale		£9.50
A special creamy mozzarella with Parma ham and black truffle.		
Pate di pollo	HT	£7.95
Chicken liver pate laced with whisky, caramelised onions, toasted bread.		
Moda antipasto platter		
For 1 £9.95 For 2 £17.95		
A selection of the finest cured Italian meats with grilled vegetables, olives, sunblush tomatoes and focaccia.		

HOT TAPAS

Funghi con aglio	V HT	£7.95
Creamy button mushrooms cooked in white wine and fresh garlic. (We recommend with toasted ciabatta bread)		
Polpette picanti	HT	£7.95
Moda's famous beef Italian meatballs in a spicy tomato sauce with mozzarella. (We recommend with toasted ciabatta bread)		
Calamari fritti		£9.25
Crispy salt & pepper crust squid with garlic mayo dip and fresh lemon.		
Costolette di maiale	HT	£7.95
Tender pork ribs cooked to perfection in Moda's special BBQ sauce.		
Salsiccia e halloumi		£7.95
Flavoursome Spanish chorizo and Greek halloumi skewers.		
Miele capra	V HT	£7.95
Melted goats cheese with organic honey, walnuts and toasted focaccia.		

Mozzarellinie	V HT	£8.50
Deep fried mozzarella balls in breadcrumbs, served with a spicy tomato dip.		
Funghi pecorino	V HT	£7.95
Melted goats cheese, spinach and mushrooms, served on toasted ciabatta bread with garlic, pesto and pine nuts.		

Formaggi fritti	V HT	£7.95
Deep fried crumbed brie cheese, served with a delicious cranberry sauce.		
Crespolinno	HT	£7.95
Fresh pizza dough rolled with mozzarella, chorizo sausage and chopped tomatoes, baked in the oven.		

Gamberone fritti		£9.95
Giant Mediterranean King prawns fried with fresh lemon and aioli dip.		
Pollo alla crema		£7.95
Succulent pieces of chicken breast cooked in a creamy white wine sauce with onions, mushrooms & garlic. (We recommend with saffron rice)		
Pollo cacciatora		£7.95
Succulent pieces of chicken breast cooked in a spicy tomato sauce with mixed peppers & chorizo. (We recommend with saffron rice)		
Risotto funghi	V HT	£7.95
Rice cooked with wild porcini mushrooms, white wine and garlic with melted Gorgonzola cheese, fresh rocket and parmesan.		

Halloumi morsi	V HT	£7.95
Greek halloumi lightly fried with a cool and spicy rose harissa dip.		
Lasagne al forno	HT	£7.95
Layers of pasta, mince beef and tomato, topped with mozzarella cheese and baked in the oven.		
Cannelloni spinaci	V HT	£7.95
Pasta tubes filled with seasoned ricotta cheese and spinach, baked in the oven with tomato, mozzarella and parmesan cheese.		

BREADS & SIDES

Toasted ciabatta bread	V	£3.95
Rosemary & rock salt focaccia	V	£4.95
Garlic bread	V	£4.95
Garlic bread	with cheese and tomato V	£5.95
Garlic bread	with cheese, tomato & fresh chillies V	£6.20
Fresh saffron rice	V	£4.75
Patatas bravas	with spicy tomato & mayo V	£4.95
Chips	make it Piri Piri chips. 30p V	£4.75
Moda chunky chips	V Signature Dish	£4.95
Sweet potato fries & dip	V	£4.95
Mixed side salad	V	£5.95
Rocket & parmesan	with balsamic reduction V	£5.95
Zucchine fritti	V	£4.95
Truffle & parmesan chips	V	£5.75

MODA VEGAN

Lasagne		£15.95
Layers of pasta, mince, tomato, white sauce and cheese.		
Polpette		£15.95
Penne pasta with meatballs, tomato sauce and grated cheese.		
Tofu crema		£15.95
Penne pasta with organic tofu, mushrooms and cream sauce.		

CARNE | MEAT

SERVED WITH MIXED SEASONAL VEGETABLES EXCL VINO ROSSO & MILANESE		
Pollo alla crema		£17.75
Chicken breast cooked in a creamy white wine sauce with onions, mushrooms and garlic.		
Pollo Milanese		£17.95
Crispy breaded chicken served with spaghetti, Neapolitan sauce, grated parmesan and fresh lemon.		
Pollo vino rosso		£17.95
Chicken breast served with a reduced red wine sauce with shallots, diced pancetta, green pea puree and creamy parmesan mash.		
Pollo cacciatora		£17.95
Chicken breast cooked in a tomato sauce with garlic, onions, peppers, chorizo sausage, sunblush tomatoes, red wine and fresh chillies.		
Pollo caprese		£17.95
Chicken breast stuffed with sunblush tomatoes, spinach and mozzarella, wrapped with cured forest ham, served with garlic, tomato & red wine sauce.		
Prime Fillet Steak (10oz Best Cut - 280g)		£29.95
Choose your sauce		£2.95
Peppercorn Spicy tomato & pepper Creamy blue cheese & mushroom French mustard, Mushroom & brandy Madeira wine & smooth pate.		

MODA CHARGRILLED SKEWERS

SERVED WITH FRESH MEDITERRANEAN SALAD AND YOUR CHOICE OF SAFFRON RICE OR SEASONED FRIES		
Pollo spiedino	Signature Dish	£19.95
Succulent garlic, lemon and herb chicken.		
Marinara spiedino	Signature Dish	£23.95
Freshly sourced salmon, tuna and king prawns with garlic, lemon and chilli.		
Filletto spiedino	Signature Dish	£25.95
Cubes of succulent beef fillet marinated in our special steak seasoning.		

PESCE | FISH

Sambuca salmone		£22.95
Fresh salmon fillet and prawns cooked in sambuca, cream, tomato and sage sauce served with parmesan mash and crispy tempura prawns.		
Ravioli lobster bisque		£20.95
Delicate lobster filled ravioli with king prawns, served with a smooth lobster bisque sauce and sautéed asparagus.		
Branzino piccanti		£22.95
Pan fried sea bass filets with fresh lemon, ginger, garlic and chilli, served with dressed mixed leaf salad and roast new potatoes.		
Gamberone speciale		£24.95
Giant king prawns flambéed in aged Napoleon brandy with chefs special cream and tomato sauce, served with fresh saffron rice.		

RISOTTO

Risotto frutti di mare		£16.95
Rice cooked with king prawns, mussels, salmon and calamari with white wine, cherry tomatoes, fresh herbs, chilli, cream and tomato.		
Risotto lombardo		£15.95
Rice cooked with chicken and chorizo sausage with tomato, fresh chilli, onions, peppers and peas with crispy parmesan.		
Risotto funghi	V	£15.95
Rice cooked with wild porcini mushrooms, white wine and garlic with melted Gorgonzola cheese, fresh rocket, parmesan shavings & truffle oil.		

PIZZA

STONE BAKED ON A THIN BASE WITH TOMATO & MOZZARELLA		
Margherita	V	£13.50
Mozzarella, tomato and Italian herbs.		
Tropicana		£14.50
Torn roast ham, mushrooms and pineapple.		
Piccanti		£14.50
Pepperoni, fresh chilli, sunblush tomatoes and red onions.		
Marinara		£15.50
Fresh prawns, mussels, salmon, fresh chilli and calamari.		
Del pastore		£15.50
Chicken, goat's cheese, spinach, jalapeños and sunblush tomatoes.		
Vegetali	V	£14.50
Mushrooms, red onions, mixed peppers, grilled courgette & cherry tomatoes.		
Della casa		£15.75
Minced beef, ham, pepperoni, chicken and salami.		
Salsiccia		£15.75
Chicken, chorizo sausage, smoked cheese, red onion, garlic, slow roast peppers and fresh rocket.		
Piri Piri		£15.75
Succulent Piri Piri chicken, red onions, special house yoghurt sauce.		
Moda Calzones	(Folded pizza)	£15.95
DI CARNE Smoked ham, pepperoni and mushrooms topped with Bolognese sauce and mozzarella cheese.		
DI POLLO Chicken, mushrooms, spinach, garlic and mozzarella cheese topped with seasoned tomato sauce.		
DI VEGETALI V Mushrooms, onions, peppers, spinach and courgette topped with seasoned tomato sauce and mozzarella.		

PASTA

Spaghetti Bolognese		£13.95
Spaghetti with classic homemade Bolognese sauce.		
Lasagne al forno		£14.95
Layers of pasta, mince beef and tomato, topped with Mozzarella cheese and baked in the oven.		
Penne carbonara		£14.95
Penne pasta with smoked bacon, mushrooms, green peas and parmesan cheese in cream and white wine sauce.		
Tortellini con salmone		£15.50
Ring shaped pasta stuffed with ricotta cheese and spinach in a light cream sauce with fennel seed and pesto and topped with fresh smoked salmon.		
Penne piccanti		£14.95
Penne pasta with pepperoni, fresh chilli, red onions, cherry tomatoes, garlic and tomato based sauce.		
Farfalle primavera	V	£14.75
Pasta bows in a tomato sauce with grilled aubergines, garlic, onions, peppers sunblush tomatoes, pesto and fresh chillies.		
Linguini gamberoni		£16.95
Linguini pasta with king prawns and smoked salmon with cream, garlic, asparagus, cherry tomatoes, chilli and chopped fresh rocket.		
Tagliatelle marinara		£16.95
Ribbons of pasta with fresh prawns, mussels, salmon and calamari cooked in white wine, garlic, chilli, tomato and cream.		
Farfalle della casa		£15.95
Pasta bows with diced chicken, pepperoni, Bolognese sauce, fresh chilli, mushrooms, cream, olives and fresh herbs.		
Tagliatelle pollo		£14.95
Ribbons of pasta with diced chicken breast, mushrooms, cream, tomato, white wine and garlic.		
Cannelloni spinaci	V	£14.95
Pasta tubes filled with seasoned ricotta cheese and spinach baked in the oven with tomato, mozzarella and parmesan cheese sauce.		
Spaghetti alla polpette		£14.95
Spaghetti served with homemade Italian meatballs in a tomato based sauce with garlic and fresh parsley.		

WHITE

Chenin Blanc - South Africa £23.95

Fresh and aromatic with crisp acidity, finishing on a fruity note.

Small £7.20 - Large £8.20

Orvietto Amabile - Italy £24.95

A Smooth medium sweet wine, using a blend of traditional grapes to enhance the flavour.

Small £7.50 - Large £8.50

Pinot Grigio - Italy £24.95

A true Italian classic. This wine is slightly oaked and has an elegant finish.

Small £7.50 - Large £8.50

Zibibbo “Vitese” - Italy £25.95

Notes of white peach with soft floral aromatics and perfumed with a zesty citrus finish.

Small £7.75 - Large £8.75

Chardonnay Curico - Italy £27.95

A superior wine with Floral aromas and fruity scents of golden apples and melon with a zesty finish.

Small £8.20 - Large £9.20

Sauvignon Blanc - New Zealand £29.95

Typical Marlborough notes of pea pods, gooseberry and asparagus with a fresh herbaceous flavour.

Small £8.95 - Large £9.95

Gavi Michele Chiarlo - Italy £36.95

Floral and fruity with notes of exotic fruits and white peach and finishing on a lemon peel finish.

Sauvignon Blanc - Saint Clair £47.95

An almost otherworldly intensity of fruit, with pungent aromas of gooseberry and passionfruit, with a steely dryness, herbaceous characters, underlying minerality and a long, lingering finish. Simply one of the best.

ROSE

Bella Vie Zinfandel Rosé - Italy £23.95

A refreshing sweet and fruity rose bursting with gorgeous strawberry aroma and flavours.

Small £7.20 - Large £8.20

Pinot Grigio Rosé - Italy £24.95

A quality rose with a very refreshing and pleasantly smooth finish. dry to medium with elegant structure.

Perla Rosa sparkling Rosé - Italy £23.95

A delightful light pink sparkling rose with delicate fresh and fruity aromas of red berries and well balanced dry finish.

HOUSE

Italian House White, Sollazzo £19.95

A superior medium dry white, soft and delightful with aromas of dried fruit.

Italian House Rosé, Sollazzo £19.95

Inviting soft pink colour with fresh strawberry fruit and a dry crisp finish.

Italian House Red, Sollazzo £19.95

A round and easy drinking medium red redolent of summer fruits.

Any House wine by the glass

Small glass 175ml £5.95 Large glass 250ml £6.95

RED

Shiraz - Australia £24.95

Aromas of gentle spice with a pleasant medium body of fresh berry fruit flavours.

Small £7.50 - Large £8.50

Merlot Sacchetto - Italy £24.95

Dry but fruity, medium bodied and refreshing red with a hint of green plums and spice.

Small £7.50 - Large £8.50

Cabernet Sauvignon - Australia £24.95

A medium bodied and vivacious wine with ripe, brambly fruit and a fresh finish.

Small £7.50 - Large £8.50

Malbec Andeluna - Argentina £32.95

A wine full of the flavour of spice and fresh berries against a smokey background.

Small £9.50 - Large £11.50

Valpolicella Classicc - Italy £30.95

Powerful and complex with aromas of morello cherry, almond and cinnamon. The palate unveils heady red fruit, musk, spices and vanilla.

Small £9.20 - Large £10.20

Montepulciano Abruzzo - Italy £30.95

A velvety and smooth wine with aromas of cherry and has a good structure on the palate.

Small £9.20 - Large £10.20

Faustino Rioja - Spain £39.95

Aged 36 months in wooden casks and a further 4 years in bottles. Warm ruby tones with a rich and complex palate and lingering finish.

Small £10.95 - Large £13.95

Amarone Montigoli - Italy £46.95

The most velvet of red wines, warm and smooth with an attractive dry aftertaste.

Barolo Tenuta Cucco - Italy £50.95

One of the great wines of Italy with great complexity and smoothness with beautiful tones of warming musk and spice.

Brunello Di Montalcino - Italy £65.95

The king of red wines, well balanced and matured in oak barrels for at least three years.

CHAMPAGNE | PROSECCO

Prosecco Valdobbiadene £33.95

A wonderful sparkling white from Antonini.

BY GLASS £8.75

Prosecco Spumante Rosé £34.95

An outstanding sparkling rose from Veneto.

BY GLASS £8.95

Organic Prosecco £35.95

Carefully selected organic sparkling white in a unique diamond cut bottle.

Organic Prosecco Rosé £36.95

Carefully selected organic sparkling rose in a unique diamond cut bottle.

House Champagne £56.95

Superior and carefully chosen with notes of ripe fruit.

Ferrari Maximum Brut £67.00

Ferrari Maximum Rosé £69.00

Moet et Chandon £69.95

Veuve Clicquot £79.00

Dom Perignon £280.00

Louis Roederer Cristal £350.00

COCKTAILS

APPLE MARTINI £9.25

Sour apple vodka, vanilla vodka, amaretto liqueur, lime juice and cranberry juice served in a martini glass with crushed ice.

MODA BELLINI'S £9.25

Your choice of puree:

Peach | Strawberry | Raspberry | Passion fruit

Topped with sparkling Italian prosecco in a champagne glass.

MODA MOJITO £9.25

Bacardi, fresh mint, lime juice, sugar syrup and soda served in a tall glass with crushed ice and dash of orange liqueur.

BOMBAY MOJITO £9.50

Bombay gin, cointreau, fresh mint, lime juice, sugar syrup and soda served in a tall glass with crushed ice.

PURE STAR MARTINI £9.75

Passion fruit vodka, vanilla vodka, passion fruit puree, orange juice, sugar syrup and prosecco served in a martini glass.

FRANCESCA £9.25

Italian amaretto liqueur, malibu, grenadine and orange juice served in a cocktail glass with crushed ice.

ABSOLUT COSMOPOLITAN £9.25

Absolut citron vodka, cointreau, cranberry juice and lemon juice served in a martini glass with crushed ice and fresh lemon zest.

MANHATTAN DREAM £9.25

Whiskey, martini bianco and cranberry juice served in a cocktail glass with ice cubes and fresh orange.

APEROL SPRITZ £9.25

Italian aperol and prosecco served in a tall glass with ice cubes and fresh orange.

LIMONCELLO SPRITZ £9.25

Italian Limoncello and prosecco served in a tall glass with ice cubes and fresh lemon.

FRENCH MARTINI £9.50

Premium vodka, Chambord liqueur and pineapple juice served in a martini glass with crushed ice.

LYCHEE MARTINI £9.25

Vodka, martini bianco, lychee juice and strawberry puree served in a martini glass with crushed ice.

VANILLA ESPRESSO MARTINI £9.50

Vanilla vodka, Kahlua, espresso shot and sugar syrup served in a martini glass with crushed ice and coffee beans.

TEQUILA MOONRISE £9.25

Tequila, light rum, strawberry puree, lime juice and sugar syrup served in a tumbler with crushed ice.

NON - ALCOHOLIC COCKTAILS

PASSION FRUIT FIZZ £5.95

Passion fruit puree, lime juice & orange juice topped with soda served in a cocktail glass with crushed ice & fruit.

POPPING CANDY £5.95

Orange juice, cranberry juice, peach puree and lime juice served in a cocktail glass with crushed ice and separate popping candy.

VIRGIN RASPBERRY MOJITO £5.95

Raspberry puree, fresh mint, lime juice, sugar syrup and soda served in a tall glass with crushed ice.

Signature COCKTAILS

EXPERIENCE & AWAKEN YOUR SENSES WITH OUR EXCLUSIVE & TAILOR MADE SIGNATURE COCKTAILS DESIGNED BY MODA, EXPERTLY MIXED & PRESENTED WITH SCENTED SMOKE.

THE PEACH VIOLET PHEONIX

1908 HAND CRAFTED BLUE VIOLET EMPRESS GIN - PEACH LIQUEUR - THE BITTER TRUTH VIOLET LIQUEUR - LEMON JUICE - FRESH MINT - CITRUS SMOKE. £15.95

MY PASSION IN “PALERMO”

PASSION FRUIT LIQUEUR - TEQUILA BLANCO - FRESH RASPBERRIES - VANILLA SYRUP - FRESH PASSION FRUIT PULP - LEMON JUICE - PASSION FRUIT SMOKE. £15.95

PINK GRAPEFRUIT CORDON ROUGE

TANQUERAY No.TEN LONDON DRY GIN - GRAND MARNIER ROUGE LIQUEUR - PINK GRAPEFRUIT JUICE - FRESH RASPBERRIES - LEMON JUICE - GRAPEFRUIT SMOKE. £15.95

KOKO ARANCI ESPRESSO MARTINI

GALLIANO ESPRESSO COFFEE LIQUEUR - CAFFE VERGNANO FRESH ESPRESSO - CREME DE CACAO LIQUEUR - KETTLE ONE ORANGE VODKA - COFFEE SMOKE. £15.95

GREEN “DRAGON'S” EYE

MIDORI GREEN MELON LIQUEUR - COINTREAU ORANGE LIQUEUR - PINEAPPLE JUICE - FRESH BASIL - LEMON JUICE - BURSTING CITRUS BUBBLE. £13.95

ALICE IN WONDERLAND (MOCKTAIL)

AECORN AROMATIC APERITIF SYRUP - CLOUDY APPLE JUICE - FRESH LEMON - VANILLA SYRUP - BURSTING PASSION FRUIT BUBBLE. £8.95

MODA OFFERS

1/2 PRICE PIZZA & PASTA ALL DAY SUNDAY

OUR OFFER DOES NOT APPLY TO VALENTINE'S DAY / MOTHERS DAY & EXCLUDES CHILDREN'S PORTIONS & APPLIES AS A MAIN COURSE ONLY. THE MANAGEMENT RESERVE THE RIGHT TO REFUSE OR CHANGE ANY OFFER AT ANY TIME.

20% OFF FOOD & DESSERT EVERY TUESDAY

OUR OFFER EXCLUDES DRINKS & BEVERAGES & DOES NOT APPLY TO VALENTINE'S DAY, CHRISTMAS EVE / DAY & NEW YEARS EVE. THE MANAGEMENT RESERVE THE RIGHT TO REFUSE OR CHANGE ANY OFFER AT ANY TIME.

HAPPY TAPAS ANY 3 TAPAS DISHES FOR £22

EVERY WEDNESDAY ON SELECTED TAPAS DISHES ONLY MARKED HT

OUR OFFER DOES NOT APPLY TO VALENTINE'S DAY, CHRISTMAS EVE / DAY & NEW YEARS EVE. ALL RIGHTS RESERVED.

2-FOR-1 EVERY FRIDAY COCKTAILS BUY ANY TWO COCKTAILS AND GET THE LOWEST PRICED FREE

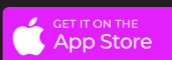
OFFER EXCLUDES SIGNATURE & NON ALCOHOLIC COCKTAILS.

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ask. learn. create. www.modaai.co.uk

ModaAI, the ultimate AI assistant powered by Chat GPT and GPT-4, puts revolutionary possibilities at your fingertips. This virtual assistant empowers you to acquire new skills, unleash your creativity, and find answers to any questions you may have. With ModaAI by your side, you'll experience a seamless blend of advanced technology & personal support, enabling you to reach your full potential. Embrace the future of assistance by harnessing the power of ModaAI, your trusted companion for asking, learning and creating.



SCAN ME

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