

AN EVENING OF MEDITERRANEAN ELEGANCE

"A refined celebration of romance, flavour and contemporary Mediterranean dining at Moda"

PRIMI - STARTER

Arancini al tartufo V

Crispy truffled mushroom risotto balls topped with a tomato reduction and shaved parmesan, served with a light parmesan cream.

Salsiccia e halloumi

Flavoursome Spanish chorizo and Greek halloumi skewers, served with a refreshing tzatziki dip.

Miele capra V

Melted goats cheese with organic honey, walnuts, sunblush tomatoes and toasted focaccia.

Calamari fritti

Crispy salt & pepper crust squid with garlic mayo dip and fresh lemon.

Polpette al tartufo

Succulent beef meatballs in a rich truffle-infused tomato sauce, crowned with shaved Parmesan with toasted focaccia.

Crespolino

Fresh pizza dough rolled with mozzarella, chorizo sausage and chopped tomatoes, baked in the oven.

Valentine's 2026

SECONDI - MAIN

Pollo cacciatora

Chicken breast cooked in a tomato sauce with garlic, onions, peppers, chorizo sausage, sunblush tomatoes, red wine and fresh chilli, served with sautéed new potatoes and mixed vegetables.

Pollo tartufo

Chicken breast cooked in a creamy white wine sauce with mixed wild mushrooms, garlic, parmesan and truffle oil, served with sautéed new potatoes and mixed vegetables.

Sambuca salmone

Fresh salmon fillet and prawns in a sambuca, tomato and cream sauce with sage, served with parmesan mash & crispy tempura prawn.

Pappardelle allo Stroganoff di Manzo

Tender beef fillet strips, sautéed wild mushrooms and shallots in a silky stroganoff cream, finished with parmesan and folded through wide ribbons of fresh pappardelle pasta.

Linguini con gamberoni

Linguini with king prawns and smoked salmon in a silky white wine & cream sauce, with garlic, asparagus, cherry tomatoes and chilli.

Salsiccia affumicata pizza

Stone baked pizza with chicken, chorizo sausage, smoked cheese, red onion, garlic, slow roast peppers and fresh rocket.

Lasagne al forno - Cannelloni spinaci V - Vegan lasagne

Choose from our classic homemade beef lasagne, ricotta and spinach cannelloni (V), or vegan lasagne.

DOLCI - DESSERT

Dolce abbraccio fondente - Sharing platter for 2

Indulge in the ultimate romantic treat with our "Dolce Abbraccio Fondente." A luxurious warm melted milk chocolate fondue, served with fresh strawberries and seasonal fruits, fluffy marshmallows, delicate macarons, indulgent chocolate brownie bites, and crisp coconut wafer rolls.

Lotus biscoff cheesecake

Vanilla & Lotus Biscoff cheesecake covered with Biscoff spread & crumb, on a crunchy biscuit base, with Italian vanilla ice cream.

Lemon meringue

Lemon meringue roulade laced with dairy cream, with strawberry puree, lemon curd, candied lemon & Italian vanilla ice cream.

Profiteroles scuro

Soft choux pastries filled with chantilly cream and covered with a smooth chocolate cream.

Gluten free & Vegan dishes available. Please speak to a member of staff if you have any food intolerances or food allergies for alternative options.

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