

# MOMA

## NIBBLES

**Olives 4.00**  
(gf,vg)

**Bread Basket**  
4.00 (v)

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### SALAD

**AVOCADO SALAD 8.00**

Discover our Avocado Salad: a refreshing fusion of mixed veggies, avocado and juicy cherry tomatoes, harmonized with our special Avocado Salad Sauce. A taste sensation that excites the palate (vg, v, gf)

**GOMA WAKAME SALAD 9.00**

Try our Wakame Salad: featuring wakame seaweed, avocado, sesame seeds and topped with Ponzu and Goma sauce. Goma sauce is made from tahini bringing rich flavour, while Ponzu adds a zesty kick. Enjoy this mix of textures and flavours (v)

**ROCKED SALAD 6.00**

Delight in our Rocket Salad! Enjoy the crispness of fresh rocket leaves, paired with succulent cherry tomatoes, rich parmesan, drizzled with extra virgin olive oil and balsamic dressing (v)

### SUSHI (Gluten free on request)

**Spicy Tuna Roll 12.50**

Experience our Spicy Tuna Roll: tender tuna, siracha, cucumber, tenkasu, chives, mixed sesame, it's a flavorful symphony

**Philadelphia Roll 11.50**

Indulge in our Philadelphia Roll: tender salmon, avocado, crispy cucumber, Philadelphia cream cheese and sesame seeds, it's pure delight.

**Crispy Salmon Roll 10.50**

Introducing our Crispy Salmon Roll: salmon, avocado, panko, tempura and yamagobo for crunch. Finished with spicy mayo and unagi sauce.

**Crispy Tuna Roll 11.00**

Introducing our Crispy Tuna Roll: tuna, avocado, crunchy yamagobo, panko and tempura. Finished with spicy mayo and unagi sauce.

**Veggie Roll 9.50 (5 pieces)**

Introducing our Veggie Roll: Uramaki filled with fresh avocado, crispy cucumber, mixed seasonal veggies, mixed sesame seeds and finished with goma sauce. (v)

**Ebi Tempura Roll 13.00**

Introducing our Ebi Tempura Roll: Uramaki with Ebi tempura, tobiko, avocado and yamagobo. Covered with tenkasu and finished with spicy mayo. A delightful fusion, leaving you craving more.

**Avocado Maki 6.00**

Creamy avocado rolled in seasoned rice and nori—a delightful bite of freshness. (v ,vg)

**Kappa Maki 5.50**

Fresh, crunchy cucumber snugged in a blanket of freshness, offering a delightful twist on your usual sushi affair. (v, vg)

**Sake Maki 7.00**

Succulent slices of fresh salmon nestled within, promising a melt-in-your-mouth sushi indulgence.

**Tekka (Tuna) Maki 8.00**

Smooth tuna nestled in a sushi roll, bringing the taste of the sea straight to your plate.

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**NIGIRI 2 Pieces**  
**Tuna Nigiri 6.00**

Presenting our Tuna Nigiri: Fresh tuna atop seasoned rice. Accompanied by ginger pickle, wasabi for balance. Enjoy the simplicity, elegance of this traditional favourite.

**Sake Nigiri 5.00**

Indulge in our Sake Nigiri: Premium salmon on seasoned rice. Each bite balances freshness, richness. Enhanced with ginger pickle, hint of wasabi. Dive into sushi perfection.

**Sashimi**

**Sake Sashimi 9.00**

Savour our Sake Sashimi: Tender premium salmon, pure flavour. Enhanced with wasabi, ginger pickle. Enjoy its simplicity, elegance, expertly crafted to elevate your sushi experience.

**Tuna Sashimi 10.50**

Immerse in our Tuna Sashimi: Premium tuna, natural flavours, buttery texture. Served with wasabi, ginger pickle. Delight in sushi essence.

### STARTERS

**Prawn Tempura 12.50**

Savour our homemade Specially marinated Tempura Prawns, served alongside our chef's specialty Yuzu mayo infused with a hint of Sriracha for an extra kick. Complemented with wasabi nuts & lime salt on the side for added crunch and flavor

**Scallops 11.00**

Savour our Grilled Scallops: expertly dressed in Parmenter sauce and crowned with Ikura (salmon caviar) —an exquisite burst of flavors. (gf)

**Beef Tataki 14.00**

Delight in our 28-days aged sirloin, thinly sliced and accompanied by a seasonal veggie, all harmonized with tataki sauce vinaigrette—a perfect blend of sophistication on your plate.

**Mizo Glazed Aubergine 8.00**

Flame grilled aubergine with our miso glaze, served with avocado cream, heritage radishes, crispy onions and micro herbs (v, vg on request)

**Tuna Tartar 13.00**

Finely diced tuna served with chopped avocado, avocado cream, soy sauce pickled radish

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Whilst we do all we can here at MOMA to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergent free. Menu descriptions do not contain all ingredients. As our produce is purchased freshly each day, please be understanding if certain dishes are not available.

Key: v - vegetarian, vg - vegan, gf - gluten free

A discretionary 12.5% service charge will be added to your bill

# MOMA

## MAINS

### Lobster 35.00 / 60.00

Enjoy our Grilled Lobster: Half or whole, with wild king prawns, in a delightful mix of chili, garlic, and white wine sauce—a posh sea-flavoured delight. (gf)

### Wild Cod 21.00

Indulge in our exquisite Cod dish, featuring tender fillets served with fresh tomato sauce, zesty lemon butter, creamy celeriac purée and crispy granish (gf)

### Lobster Linguine 39.00

Enjoy the luxury of our Lobster Linguini: a mix of garlic, chili, cherry tomatoes, fresh parsley, and a white wine sauce—a tasty journey that captivates the senses.

### Prawn Linguine 20.50

Embrace our Prawn Linguine: a tasty mix of juicy prawns, cherry tomatoes, garlic, chili, and fresh parsley, all blended with a white wine sauce—an absolute treat in every bite.

### Stuffed Artichoke 16.00

Served with creamy mushroom sauce and crispy spinach (v, gf)

### Slow Cooked Pork Belly 18.00

Served on a bed of savoy cabbage, apple purée, rich blackberry sauce & crackling (gf)

### Sea Bream 19.00

Savour our Pan-Fried Sea Bream: Perfectly cooked fillet, creamy mashed potato, and saffron-infused sauce—a delightful combination on your plate. (gf)

### Duck Breast 22.00

Duck breast with red cabbage purée, slow-cooked fondant potatoes, and a winter fruits sauce. (gf)

### Rack of Lamb 29.00

Fine Grilled Rack of Lamb, paired with celeriac purée, dauphinoise potatoes, and a rich rosemary-infused red wine reduction. An exquisite medley of flavour's, creating a symphony in every bite. (gf)

### Sirloin steak 27.00

Grilled 28-Day Dry-Aged Sirloin Steak, perfection on a plate with roasted cherry tomatoes and a delightful rocket salad—an exquisite symphony of flavours. Elevate your experience by pairing it with a fine red wine. (gf)

### Wild Monkfish 26.00

Pan-Fried Monkfish—a taste sensation where delicate spinach, silky leek sauce, and crispy leeks create a symphony of flavours. (gf)

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## SIDES

### Yakimeshi Rice 6.50

Wok-fried jasmine rice with pak choi, bean sprouts & our house teriyaki (vg)

### French Green Beans 6.50

With garlic oil and shallot (vg, gf)

### Broccoli 6.50

Sautéed tender stem broccoli with garlic & fresh chilli (vg, gf)

### MOMA Hand Cut Chips 4.90

(v)

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## SAUCES

Red Wine Sauce 3.00 (gf)

Peppercorn Sauce 3.00 (v, gf)

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