

MOMA

Lunch Menu

Starters

Goma Wakame Salad

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)

Salmon Tataki

Indulge in perfection with our Salmon Tataki, featuring a harmonious blend of succulent salmon, crisp Masculino vegetables, and a delightful Serend Tunzi Tataki sauce.

Slow-Cooked Meatballs

Enjoy our slow-cooked homemade meatballs, so tender and perfectly matched with a lively fresh tomato sauce. It's a delicious treat you can relish every day, made just for you.

Crispy Tuna Roll

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

Mains

Roasted Chicken Breast (gf)

Savour the elegance of perfectly roasted chicken breast, nestled on a bed of buttery nut squash puree, and adorned with a delicate leeks sauce.

Salmon Teriyaki

Enjoy a succulent salmon fillet glazed with teriyaki sauce, accompanied by a seasoned salad, crispy cherry tomatoes, glazed lemon, and a sprinkle of sesame seeds.

Shiitake Mushroom Rissoto (v)

Indulge in a creamy risotto made with Japanese shiitake mushrooms, enhanced by the aromatic touch of truffle oil, and perfectly balanced with onions, garlic, and Parmesan cheese.

Calf's Liver

Pan fried calf liver : relish the delightful medley of flavors with mash potato.

2 courses: £19.50

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 allergen-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.