

MOMA

NIBBLES

Olives 4.00
(gf,vg)

Bread Basket
4.00 (v)

SALAD

Avocado Salad 9.50

Discover our Avocado Salad: a refreshing fusion of mixed veggies, avocado and juicy cherry tomatoes, harmonized with our special Avocado Salad Sauce (vg, v, gf)

MOMA Yuzu Stone Bass 10.50

Served with mixed salad and a hint of chili, all drizzled with ponzu sauce and truffle oil. This dish offers a delightful fusion of flavours and a touch of elegance

SUSHI

California Roll 11.00

Enjoy our California Roll, featuring a delightful mix of surumi, cucumber and avocado. Topped with sesame seeds and tobiko, and finished with a drizzle of homemade spicy mayo

MOMA Roll 14.50

The Moma Roll features fried unagi and shrimp, complemented by fresh cucumber inside. It's topped with a blend of mixed sesame seeds and rich homemade bottarga mayo

Boston Roll 13.50

The Boston Roll features creamy avocado, California mix, tuna, and salmon, topped with salmon fumet, Philadelphia cheese, and mixed sesame seeds

Tempura Roll 13.00

The Tempura Roll combines the crunch of takuan with fresh tuna, prawns, and smooth avocado inside. It's topped with a rich homemade truffle mayo sauce, adding an indulgent finish to the crispy, flavorful roll

Veggie Roll 9.50

The Veggie Roll features a fresh combination of avocado, crunchy cucumber, mixed greens, and smoky roasted red pepper. It's finished with a sprinkle of sesame seeds and a drizzle of creamy goma sauce (gf on request v,vg)

Golden Dragon Roll 14.00

The Golden Dragon Roll features tempura shrimp, creamy avocado, and crisp cucumber inside. It's topped with fresh, sweet mango slices, adding a fruity, tropical touch to the roll's savoury and crunchy elements

Avocado Maki 6.00 (gf on request)

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

Kappa Maki 5.50 (gf on request)

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

Sake Maki 7.00 (gf on request)

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

Tekka (Tuna) Maki 8.00 (gf on request)

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

Nigiri 2 pieces (gf on request)

Tuna Nigiri 6.00

Presenting our Tuna Nigiri: Fresh tuna atop seasoned rice. Accompanied by ginger pickle, wasabi for balance

Sake Nigiri 5.00 (gf on request)

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

Sashimi (gf on request)

Sake Sashimi 9.00

Savour our Sake Sashimi: Tender premium salmon, pure flavour. Enhanced with wasabi, ginger pickle

Tuna Sashimi 10.50 (gf on request)

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

STARTERS

MOMA Tempura Mix 14.00

A delightful mix of crispy tempura featuring tender prawns and a variety of vegetables. This dish is served with zesty yuzu mayo, adding a bright and refreshing flavour that complements the crunch of the tempura

Tuna Tartar 13.00

A refined dish of finely diced tuna paired with chopped avocado marinated with ponzu sauce, finished with a light avocado cream and topped with pickled radish for a fresh, vibrant touch (gf)

MOMA Beef Tataki 14.00

Enjoy our MOMA Beef Tataki, featuring tender slices of seared beef served with shallots sauce and fresh spring onions. Drizzled with ponzu, this dish combines rich flavours with a refreshing finish for an unforgettable experience

Mizo Glaze Aubergine 8.50

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

Grilled Scallop & Prawns Medley 12.50

Savour perfectly grilled scallop and prawns topped with wakame salad and finished with a soy dressing, blending fresh flavours in every bite

Chicken Yakitori 10.50

Enjoy our Chicken Yakitori, with grilled chicken skewers marinated to perfection. Served with a touch of green onions and flavourful homemade spicy mayo, this dish delivers an authentic taste

Veggie Dumpling 8.50

Served with Yuzu mayo, chili and sesame oil (v)

Prawn Dumpling 9.50

Served with Yuzu mayo, chili and sesame oil

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

Whole Lobster 60.00

Enjoy our Grilled Lobster, in a delightful mix of chili, garlic, and white wine sauce—a posh sea-flavoured delight (gf)

Wild Cod 22.00

MOMA Steamed Cod, featuring tender cod fillet topped with a flavourful sun-dried tomato pesto and crispy aubergin tempura. This dish combines vibrant flavors and textures for a delightful dining experience

Lobster Paccheri 32.50

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

Grilled Sea Bass 18.50

Savour our perfectly grilled filet sea bass, lightly dusted with smoked paprika. Paired with our signature Ajada sauce—a blend of garlic, olive oil, and white wine vinegar—and served with baby carrots, it's garnished with fresh parsley and a wedge of lemon for a refined dining experience (gf)

Confit Artichoke 14.50

Enjoy our MOMA Confit Artichoke, served with a silky parsnip purée and sautéed shiitake mushrooms. This dish offers a delightful blend of flavours and textures for a truly satisfying experience (gf,v)

Lamb Neck 28.00

Fine Grilled Lamb Neck served with creamy parsnip purée, homemade red wine sauce, sautéed baby carrots, and caramelized shallots for a beautifully balanced dish

MOMA Octopus 23.00

Delight in our tender grilled octopus served over creamy mashed potatoes, complemented by a drizzle of garlic cream and finished with a touch of smoked paprika. Garnished with exquisite black caviar, this dish offers a luxurious touch to a beautifully crafted presentation

Hake 19.50

MOMA Steamed Hake, delicately prepared and served with a rich Demi-miso glaze and creamy asparagus. Topped with crushed pistachios, this dish offers a delightful balance of flavors and textures

Sirloin Steak 27.00

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

Beef Ribs 23.00

MOMA Slow-Cooked Beef Rib, marinated with traditional Spanish Mediterranean herbs. Served with creamy parsnip purée and the chef's recommendation of yakimeshi rice as a side, this dish offers a rich and flavourful experience that is truly unforgettable

Chicken Parmesan Pasta 17.50

Enjoy our MOMA Chicken Parmesan Pasta, featuring tender chicken breast with melted Parmesan, served over pasta and drizzled with rich shiitake mushroom sauce for a comforting flavourful meal

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 HandCut Chips 4.90

(v)

SAUCES

Red Wine Sauce 3.00 (gf)

Peppercorn Sauce 3.00 (v,gf)

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