

# MOMA

## NIBBLES

**Olives 4.00**  
(gf,vg)

**Bread Basket**  
4.00 (v)

### 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

#### Spicy Tuna Roll 12.50

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

#### 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

#### 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

#### 2x Tuna Nigiri 6.00 (gf on request)

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

#### 2x 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

#### Tuna Sashimi 10.50 (gf on request)

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

#### Sake Sashimi 9.00 (gf on request)

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

### STARTERS

#### 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)

#### 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

#### Prawn Dumpling 9.50

Served with Yuzu mayo, chili and sesame oil

#### 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)

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.

Please be aware that fish may contain bones.

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)

### 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

Enjoy our perfectly grilled sea bass filet, dusted with smoked paprika and served with creamy mashed potatoes, carrots and our signature Ajada sauce—a blend of garlic, olive oil, and white wine vinegar (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)

### 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

### Slow Cooked Pork Belly 18.00

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

### Moma Octopus 23.00

Savor our tender grilled octopus over creamy mashed potatoes, drizzled with garlic cream and smoked paprika, and topped with black caviar for a touch of luxury

### 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

Slow-Cooked Beef Ribs marinated with mediterranean herbs, Served with fried rice & red wine reduction

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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 HandCut 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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