



Modena Restaurant

Quality Irish, Indian & Italian Cuisine



Daily Lunch Menu

12pm - 4pm

Starters

Soup of the Day (served with homemade brown bread)
Modena's Famous Seafood Chowder (creamy and full of seafood)
Chilled Melon Wedge
Garlic Mushrooms on toast
Vegetable Spring Roll (with Thai chilli sauce)
Tiger Prawns (in a filo pastry with a sweet chilli sauce and salad)
Fish Cakes (salmon, cod & prawns with tartar sauce)
Deep Fried Chunks of Brie (with port wine sauce & salad)

Main Courses

Roast of the Day
Deep Fried Chunks of Cod (with tartar sauce)
Fresh Fillet of Plaice (with tartar sauce)
Grilled Dorne of Atlantic Salmon (with hollandaise sauce)
Homemade Baked Lasagne (Beef)
Vegetarian Biryani (mix of vegetables cooked with basmati rice, flavoured with saffron and oriental spices, garnished with coriander, nuts & served with a dal sauce)
Pasta Carbonara (cream, mushrooms, garlic & bacon)
Tagliatelle (chicken & mushroom cooked in a creamy sauce with black pepper)
Omelette (mushroom, cheese or tomato)
Cajun Chicken
All Day Breakfast (served with toast and tea)
6oz Minute Steak (served with onions, mushrooms and chips)

All Main Courses are served with Fresh Garden Vegetables and Potatoes or Salad and Chips

Homemade sandwiches are also available, please ask a member of our team
for our menu

All our Beef is IRISH CERTIFIED and supplied by Master Butcher Kyle D'Arcy.

The rest of our meat is supplied by Mill Meats Ltd, Milltown, Galway.

Our vegetables are sourced locally.

Bord Bia Quality Approved.

Dishes marked: GF: Gluten Free

There is not a service charge included in our prices.



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Indian Daily Menu

12pm - 4pm

Starters

Chicken Shashik Kebab (diced breast of chicken marinated in mild spices, cooked in a clay oven, served with onions, tomatoes, green peppers and mushrooms. An excellent choice from the Indian Tandoori dishes)

Meat or vegetable Samosa (triangular shaped savoury delight which is mildly spiced, made with light pastry and stuffed with minced lamb)

Onion Bhajee (a delicious preparation of finely sliced onions and ground lentils, deep fried)

Vegetable or Chicken Pakora (mixed vegetables/cubed chicken deeply fried in a spicy batter. A tasty stimulator)

Chicken Tikka (tender pieces of breast of chicken marinated in yoghurt, ginger and garlic, and very mild Indian spices cooked in a clay oven and served on a sizzling dish)

Main Courses

Chicken or Lamb Korma (chicken or lamb mildly spiced with a touch of yoghurt, fresh cream, seasoning, onions and nuts)

Chicken Tikka Masala (Mild) (barbequed chunks of chicken cooked in a creamy tandoori sauce, and mild herbs and spices)

Lamb or Chicken Rogan Josh (lamb or chicken cooked with medium herbs and spices, topped with tomato and coriander)

Beef Jal Frezi (Hot and Sour) (beef cooked with green peppers and tomatoes in a hot and sour sauce)

Special Chicken or Lamb Curry

Chicken or Lamb Biryani (chicken or lamb cooked with basmati rice and flavoured with saffron, mild spices, garnished with coriander, nuts and served with vegetable curry)

Vegetarian Biryani (mix of vegetables cooked with basmati rice, flavoured with saffron and oriental spices, garnished with coriander, nuts and served with dal sauce)

Prawn Bhuna (small prawns cooked with fresh ginger in a medium onion sauce)

Chicken Tikka Bhuna (Medium) (barbequed chunks of chicken tikka cooked in a brown onion sauce and medium herbs and spices)

All Main Courses are served with Basmati Pilau Rice or Boiled Rice