



Modena Restaurant

Quality Irish, Indian & Italian Cuisine



Modena Restaurant and Coffee Dock opened in May 2008, under the management of Mr Rashid Dinislam and Mrs Rohana Dinislam. We have worked in the food and catering industry for over 25 years, and we have worked in various 5 star hotels around the world.

I (Rashid) come from Bangladesh and I am an Irish citizen. I have been living in Portumna for the past 14 years. I am very friendly with the local community. I have settled here with my family. I have two sons, Monir is attending the local secondary school and Shohel is studying in college. I worked in the Shannon Oaks Hotel for 9 years, before setting up the Modena Restaurant. I have worked hard to achieve this and I am thankful of the support from family and friends.

The Modena Restaurant specialises in **traditional Irish cuisine**. Fresh fish is our speciality. It comes freshly to our restaurant every Tuesday and Friday. We also specialise in **Indian food**, tandoori specialities (dry or sizzling dishes) can be served with a choice of mild, medium or hot sauces. All our Pizzas are made with the finest ingredients, 100% mozzarella cheese and fresh dough prepared daily right here on the premises.

We have a fully licenced bar and an extensive wine list available.

We cater for private parties. We have a separate room upstairs which caters for one hundred people.

Our restaurant is wheelchair accessible and air conditioned throughout.

Modena restaurant is a family owned and run business. Our main focus is on good food, friendly service and customer satisfaction. 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, Galway. The supplier of our fish is Star Seafoods Fish Sales Ltd, Cork, and our vegetables are sourced locally.

Our food is Bord Bia Quality Approved.

The management and staff of the Modena Restaurant would like to thank you for your custom and we hope you enjoy your meal. If you have any comments about our food please let us know- Rashid and Rohana.

Rashid: _____



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Evening Menu

4pm-10.30pm

Appetizers

1. **Homemade Soup of the Day (V) (GF)**

2. **Modena's Famous Seafood Chowder (GF)**

Creamy chowder, Mussels, Cod, Salmon & Prawns

3. **Garlic Mushrooms on Toast (V)**

Served with Salad

4. **Vegetable Spring Roll (V)**

With Thai Chilli Sauce & Salad

5. **Chilled Melon Wedge (V) (GF)**

With Mango Coulis & Fresh Fruit

6. **Fish Cakes**

Salmon, Cod and Prawns with Tartar Sauce

7. **Tiger Prawns**

Tiger Prawns in a Filo Pastry with a Sweet Chilli Sauce & Salad

8. **Deep Fried Chunks of Brie (V)**

With Port Wine Sauce & Salad



The supplier of our meat is Mill Meats Ltd, Milltown, Co. Galway.

Our vegetables are sourced locally.

Bord Bia Quality Approved.

Dishes marked: GF: Gluten Free. V: Vegetarian

There is not a service charge included in our prices.



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Evening Menu

4pm-10.30pm

Main Courses

1. Roast of the Day

2. Roast Half Orange Duckling (GF)

Served with Orange Sauce on a bed of Champ Potatoes

3. Herb Stuffed Roast Chicken & Bacon

Served with Tarragon Sauce on a bed of Champ Potatoes

All Main Courses are served with Fresh Garden Vegetables and a Selection of Potatoes

4. Vegetable Biryani

Mix of Fresh Vegetables cooked with Basmati Rice, flavoured with Saffron and Oriental Spices, garnished with Coriander, Nuts and served with Dal Sauce

5. Fajita

Tender Pieces of Marinated Chicken Fillet, Fried with Crispy Mixed Peppers and Onions and served on a sizzling platter accompanied by a selection of Dips and Warm Flour Tortillas. Also available as a vegetarian dish



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Evening Menu
4pm-10.30pm
From the Griddle

1. East Galway Sirloin Steak (10oz) (GF)

Cooked to your liking, please allow time for well done steaks.

Served with Sautéed Onions & Mushrooms, and a Choice of Red Wine & Peppercorn Sauce or Garlic Butter

2. Pork Chops (GF)

Served with Mushrooms, Sautéed Onions, & Apple Sauce

3. East Galway Lamb Cutlets (GF)

With Mushrooms, Sautéed Onions & Mint Sauce

4. Large Mixed Grill

Bacon, Sausages, Pork Chop, Lamb Cutlet, Black & White Pudding, Tomato, Egg & Baked Beans

All Main Courses served with Fresh Garden Vegetables and a Selection of Potatoes



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4pm-10.30pm

Our Choice of Fresh Fish

1. Grilled Dorne of Atlantic Salmon

Served with Hollandaise Sauce

2. Fresh Fillet of Plaice (GF)

Deep Fried or Grilled with Tartar Sauce

3. Grilled Fillet of Sea Bass (GF)

Served with Lemon Butter Sauce on a bed of Champ Potato

4. Chunks of Cod

Deep Fried or Grilled with Tartar Sauce

5. Fish Cakes

Salmon, Cod and Prawns with Tartar Sauce

All Main Courses served with Fresh Garden Vegetables and a Selection of Potatoes



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Evening Menu

4pm-10.30pm

Dessert Menu

1. Homemade Apple Tart

2. Golden Choux Profiteroles

Served with Chocolate Sauce

3. Traditional Sherry Trifle

4. Toblerone and Mascarpone Cheese Cake

Served with Caramel Sauce

5. Sticky Chocolate Cake

6. Rhubarb Crème Brûlée

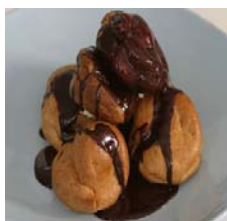
Served with Vincenzovo Biscuits

7. Baked Rice Pudding with Jam & Cream (GF)

8. Mixed Fruit Meringue (GF)

9. Selection of Ice Cream served in a Wafer Basket

All of our deserts are served with a choice of cream or ice-cream or custard.



Dishes marked: GF: Gluten Free

All of our deserts are prepared in our kitchen.