



# Modena Restaurant

Quality Irish, Indian & Italian Cuisine



*Sunday 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  
Roast Turkey and Ham  
Herb Stuffed Roast Chicken & Bacon (served with tarragon sauce)  
Bacon and Cabbage  
Deep Fried Chunks of Cod (with tartar sauce)  
Fresh Fillet of Plaice (with tartar sauce)  
Grilled Dorn 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)

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

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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### 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*