



# modita®

## Private & Semi-Private Dining Guide

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# modita means **delight**

Modita is a full service, Asian-inspired restaurant located in the historic Bottleworks Hotel & District of Mass Ave.

We offer two private dining rooms and semi-private dining in any area of the restaurant.

To book a private dining event please contact [modita@crgdining.com](mailto:modita@crgdining.com) or call 317.316.0470





## tea room

seats up to 10

## features

private dining room

second floor view of restaurant space

ideal for intimate dining events







## saké room

seats up to 12

### features

private dining room

first floor access

ideal for intimate dining events







## bamboo room

seats up to 30

### features

- semi-private dining area
- spacious event space
- ideal for larger gatherings
- customizable seating arrangements





## first starters

choose two / served family style

### Ginger Miso Salad **GF,V**

cucumber, pickled onion, carrot,  
radish, ginger-miso dressing

### Naan **VG**

garlic confit, cilantro-mint chutney,  
garam masala hummus, whipped feta

### Edamame **GF,V**

sweet chili sauce, sea salt

### Blistered Shishito Peppers **GF,VG**

yuzu aioli

## second dim sum ■ sushi

choose three / served family style

### Potato Samosa **V**

sweet pea, thai chili, cilantro-mint chutney

### Chicken Egg Roll

cabbage, carrot, sweet chili sauce

### Pork Soup Dumpling

black garlic, ginger vinegar

### Bao Bun

grilled pork belly, asian slaw, miso aioli

### Tuna Nigiri\* **GF** yukari

OR Salmon Nigiri\* **GF** ponzu

### Hamachi Uramaki Roll\* **GF**

furikake, cucumber, jalapeño,  
asian pear, garlic chip, pear aioli

### Tempura Shrimp Maki Roll\*

cucumber, avocado, spicy mayo

# private dining menu

65 per person

## third entrées

choose two / served family style

### NY Strip Bulgogi\* / +10

crispy kimchi potato, cucumber, gochujang glaze

### Chicken Udon Noodles

shiitake, onion, bok choy, scallion, miso

### Ahi Tuna\* / +5

pineapple relish, asian slaw, chili-ponzu sauce

### Mapo Tofu **V**

lotus root, scallion, spicy bean sauce, rice

### General Chao's Chicken

water chestnut, broccoli, onion, carrot, rice

### Shrimp Tamarind Noodles **GF**

bean sprout, cilantro, egg, onion, candied peanut

## fourth dessert

optional / served family style

### Chef's Choice

two desserts

**V** vegan / **VG** vegetarian / **GF** gluten free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform us of allergy concerns.