



M O M M I

LATIN LUNCHING

PERUVIAN ROASTS + BOTTOMLESS BUBBLES

Raw Bar + Nibbles

Tempura Vegetables, Broccoli, Mushroom & Asparagus, Miso Mayo (v) £5.5
Garlic, Cinnamon & Aji Panca Chicken Wings, Crispy Cancha £6.5
Salmon Tataki, Heirloom Tomatoes, Garlic Crisps, Onion Ponzu, Truffle & Habenero £6.5

Sunday Kitchen

Peruvian Roasts

Charred Roasted Achiote Chicken, Corn Puree,
Andean Herb Chimichurri £12.5

Slow Roasted Suckling Pig, Sweet Potato & Yuzu,
Salsa Huancaína £12.5

Miso Roasted Aubergine, Avocado Causa,
Amu Red Onion, Smoked Yogurt V £10.5

ALL ROASTS SERVED WITH
Garlic & Sea Salt Roast Potatoes,
Melted Manchego Cauliflower Cheese
+ Steamed Greens V

Hot Kitchen

Tempura Nikkei Fish & Chips, Wasabi Mayo,
Spring Onion Ponzu, Cassava Fries £11.5

Braised Teriyaki Beef Short Rib,
Quinoa Lime Picante, Amu Su Purple Carrots,
Smoked Paprika Oil £11.5

Crispy Pork Belly Sanguche, Sweet Potato,
Salsa Cirolla,
Coriander Crème Fraiche & Cassava Fries £11.5

Pudding V

Peruvian Chocolate Mousse, Puffed Quinoa, Popcorn & Orange £6.5
South American Superfood Ice Cream, Organic Honey £5.5
Pear & Plum Crumble, Dulce De Leche Ice Cream & Hazelnuts £6.5

2 Course Dining + Bottomless Bubbles | £29.5PP for the table

2 Course Food Only | £15.5PP

Bottomless Wine/Bubbles

WHITE/RED: VINHO BRANCO/TINTO, NATIVE GRAPES, PORTUGAL
BUBBLES: HOUSE PROSECCO

All Menu Items Are Gluten Free. V= Vegetarian. VO =Vegan.

Allergies & Intolerances – please speak to staff regarding your requirements. Full allergen info on available on request.

Menu runs 2-CL.Menu subject to change.

BOTTOMLESS poured for 1.5hrs from reservation /arrival time. Available ONLY when the 2 course option is selected. All at the table MUST partake. At Management discretion