

M O M M M I

ALL DISHES ARE GLUTEN FREE

BRUNCH

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COMFORT BRUNCH SPECIALS

TASTY TRADITIONAL
BRUNCH ITEMS ALSO
AVAILABLE

ASK YOUR SERVER WHAT'S ON
OFFER TODAY

BRUNCH SIDES

Beetroot Cured Salmon | 2.5

Toasted Sourdough Bread,
Aji Panca Jam ^V | 2.0

Roast Vine Tomatoes &
Yuzu Soy Mushrooms ^V | 2.0

Belly Bacon | 2.0

Chorizo | 2.0

Sliced Avocado ^V | 2.0

Aji Amarillo Beans ^V | 1.0

1 Egg any style ^V | 1.0

All dishes are Gluten Free | V = Vegetarian | VO = Vegan
GF Soy is available - please ask your server

Allergies & Intolerances — before ordering, please speak to staff regarding
your requirements. Full allergen information available on request.



BRUNCH KITCHEN

- **Peruvian Breakfast Sandwich** ~~~~~ 6.0
Chorizo, Belly Bacon & Sweet Potato Sanguche, Anticucho Salsa, Ama-Su Cucumber, Coriander Crème Fraîche
- **Confit Duck & Egg** ~~~~~ 8.5
Confit Duck Leg, Soft Aji Amarillo Polenta, Plantain, Avocado, Aji Panca Jam, Organic Honey & Soft Boiled Egg
- **Frittata** ^V ~~~~~ 6.5
Almond, Kale, Feta Cheese & Rocoto Pepper Frittata, Roast Vine Tomatoes & Yuzu Soy Mushrooms,
Toasted Almonds
- **The Full Andean** ~~~~~ 9.0
Crispy Pork & Ponzu, Spicy Aji Amarillo Beans, Purple Potato Pancakes, Fried Egg,
Roast Vine Tomatoes & Yuzu Soy Mushroom, Toasted Sourdough Bread
- **Pancakes** ^V ~~~~~ 6.0
Purple Potato Pancakes, Organic Honey, Natural Yoghurt, Blueberries, Plantain, Avocado,
Toasted Almonds & Crispy Quinoa
- **Scrambled Eggs** ^V ~~~~~ 6.0 | Add Beetroot Cured Salmon 2.5
Scrambled Eggs, Shiitake Mushrooms, Roast Vine Tomatoes & Toasted Sourdough Bread
- **Granola** ^V ~~~~~ 4.5
Homemade Fruit & Nut Granola, Yuzu Yogurt, Pomegranate Syrup, Shaved Brazil Nuts,
Organic Honey, Crispy Quinoa
- **Smashed Avocado On Toast** ^V ~~~~~ 5.0
2 Eggs any style

RAW BAR

CHIRASHI SUSHI seasoned sushi rice bowl, raw serve, sesame, ginger, kampyo*

- **Sea Bass, Soy, Avocado, Ikura, Kizami Nori** ~~~~~ 5.0
- **Tuna, Aji Amarillo Crème Fraîche, Coriander, Kizami Nori** ~~~~~ 5.5
- **Salmon, Avocado, Red Onion, Ikura** ~~~~~ 5.0
- **Mixed Mommi: Salmon, Sea Bass, Tuna, House Tartare Sauce, Ikura** ~~~~~ 5.5

TATAKI japanese flame seared, coriander, onion ponzu, truffle oil

- **Tuna, Tomato, Physalis** ~~~~~ 7.5
- **Red & Yellow Tomato, Jalapeno, Green Beans** ^{VIVO} ~~~~~ 4.0
- **Beef Fillet, Daikon, Lemon** ~~~~~ 8.0

CEVICHE cured in citrus, cold serve, red onion, coriander, lime*

- **Salmon, Cucumber, Orange, Spring Onion** ~~~~~ 7.0
- **Tuna, Watermelon, Kumquat, Lemon Oil, Basil, Tomato** ~~~~~ 8.0
- **Octopus, Shrimp, Queen Scallop, Ginger, Clam Juice, Aji Amarillo** ~~~~~ 8.5
- **Sea Bass, Sweet Potato, Choclo "Pisco Sour"** ~~~~~ 7.5

SASHIMI raw serve, soy, wasabi, ginger

- **Tuna. Salmon. Sea Bass. Mixed** ~~~~~ 3pc | 5.0

*Vegetarian options available - just ask us

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BRUNCH DRINKS

BLOODY PISCO

Yuzu, Wasabi, Pisco, Charcoal Salt,
Tomato, Soy, Aji

9.5

Choose Your Aji Chilli

Amarillo ~~~~~ Aromatic. Intense

Panacha ~~~~~ Punchy. Vibrant

Rocoto ~~~~~ Fierce. Smooth

SOFTS

MANGAJO

Lemon & Green Tea ~~~~~ 250ml | 3.0

Acai Berry & Green Tea ~~~~~ 250ml | 3.0

Goji Berry & Green Tea ~~~~~ 250ml | 3.0

WATER

Invo Pure Coconut Water ~~~~~ 300ml | 3.5

MOMMI Housewater

Chilled, filtered, still or sparkling water for the table

Bottomless | 0.5 Per head

SPARKLING

- Sparkling Torrontés, Mendoza, Argentina ~~~~~ 125ml | 7.0 Bottle | 29.5
- Sparkling Malbec Rosé, Mendoza, Argentina ~~~~~ 125ml | 7.0 Bottle | 29.5
- Mercier Brut NV, Champagne, France ~~~~~ 125ml | 9.5 Bottle | 52.5
- Veuve Clicquot Yellow Label NV, Champagne, France ~~~~~ Bottle | 65
- Moët Rosé Brut NV, Champagne, France ~~~~~ Bottle | 70

WINE ONE PRICE MADE TO EXPERIMENT

175ml | 6.5* 250ml | 9.0 Carafe | 18 Bottle | 26

WHITE

- Sauvignon Blanc, Mendoza, Argentina ~~~~~ Crisp. Zingy. Refreshing
- Pinot Grigio-Reisling, Rio Grande, Brazil ~~~~~ Clean. Light. Delicate
- Chardonnay, Central Valley, Chile ~~~~~ Fruity. Fresh. Dry
- Torrontés, Mendoza, Argentina ~~~~~ Aromatic. Floral. Intense
- Albariño, Maldonado, Uruguay ~~~~~ Elegant. Rich. Exotic

ROSÉ

- Cabernet Sauvignon Rosé, Central Valley, Chile ~~~~~ Luscious. Fruity. Mouth-Watering

RED

- Pinot Noir, Chile ~~~~~ Light. Smooth. Soft
- Malbec, Mendoza, Argentina ~~~~~ Intense. Lush. Juicy
- Tannat, Uruguay ~~~~~ Complex. Rich. Gentle
- Tempranillo-Touriga, Campanha, Brazil ~~~~~ Aromatic. Luscious. Supple
- Bonarda, Mendoza, Argentina ~~~~~ Spicy. Smoky. Ripe

* Also available as a 125ml serve

COFFEE

MARKET BLEND Always changing. Always delicious

- Espresso ~~~~~ 2.0
- Americano ~~~~~ 2.0
- Double ~~~~~ 2.5
- Cappuccino ~~~~~ 2.5
- Macchiato ~~~~~ 2.0
- Latte ~~~~~ 2.5

TEA

LOOSE LEAF Serves 2

- Japanese Sencha ~~~~~ 3.0
- Lemongrass & Ginger ~~~~~ 3.0
- Earl Grey ~~~~~ 3.0
- Whole Lemon Verbena ~~~~~ 3.0
- Assam Breakfast ~~~~~ 3.0
- Whole Chamomile ~~~~~ 3.0

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WeAreMOMMI

MOMMI KIDS

BRUNCH MENU

Weekends before 3pm

Purple Potato Pancakes, Organic Honey, Blueberries v £4

Soft Boiled Eggs & Soldiers v £3

2 Eggs any way, Baked Beans, Bacon & Toast £4.5

Smashed Avocado on Toast v £3

Homemade Fruit & Nut Granola Mini Pot, Organic Honey, Natural Yogurt v/gf £2.5

Little Juice: Orange/Apple/Cranberry/Pineapple £0.5

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