



NIBBLES^V

Steamed Edamame, Soy & Ginger ^{VO} / **2.5**
 Padron Peppers, Sea Salt ^{VO} / **2.5**
 Plantain & Sweet Potato Chips, Rocoto
 Pepper Dip / **2.5**

SIDES^V

Char-Grilled Tenderstem Broccoli,
 Toasted Almonds & Ginger ^{VO} / **3.5**
 Thick Cut Cassava Fries, Coriander Dip / **3.5**
 Caramelised Giant Peruvian Corn, Sea Salt,
 Yuzu & Coriander / **3.5**
 Flamed Asparagus, Burnt Butter
 & Hazelnuts / **3.5**

LOTS OF FRIENDS?

Chef's Selection Set Dining Menus.
 Pre-ordered for the table.
 Seasonal & Delicious. Parties of 8+

**CHEF'S SELECTION
 MACHU PICCHU MENU**
£12.5 Per person

**DAILY 5:30-7PM
 + ALL NIGHT SUN/MON**

Date exclusions apply & minimum
 of 2 people per menu

RAW BAR

CHIRASHI SUSHI: Tuna Tartar,
 Avocado, Red Onion, Aji Amarillo
 Crème Fraîche, Seasoned Sesame
 Sushi Rice / **7.5**

CEVICHE: "Shrimp Cocktail",
 Ama Su Cucumber & Chives, Aji
 Panca Leche De Tigre, Bloody
 Pisco Sorbet / **7.5**

CHIRASHI SUSHI: Salmon,
 Sea Asparagus & Spring Onion,
 Orange & Coriander, Sesame,
 Kampyo & Ginger Rice / **8.5**

CEVICHE: Tuna, Watermelon,
 Kumquat, Lemon Oil, Basil,
 Tomato / **8.5**

CHIRASHI SUSHI: Mixed
MOMMI: Salmon & Tuna, House
 Tartare Sauce, Marinated Ikura,
 Seasoned Sushi Rice, Purple
 Shiso / **9.5**

CEVICHE: Octopus, Shrimp,
 Queen Scallop, Ginger, Clam
 Juice, Aji Amarillo, Lime,
 Coriander, Red Onion / **9.5**

CHIRASHI SUSHI: Heirloom
 Tomatoes, Avocado & Mint Ponzu,
 Kizami Nori, Ginger & Sesame
 House Sushi Rice / **5.5** ^{VO}

CEVICHE: Sweet Potato, Red
 Pepper, Cancha, Red Onion,
 Coriander, Lime / **5.5** ^{VO}

ROBATA GRILL

Chicken Teriyaki, Quinoa Lime
 Picante, Lemon Zest & Grilled
 Spring Onion / **10.5**

Miso Salmon & Sweet Potato,
 Coriander, Choclo, Yuzu & Aji
 Panca Soy Dressing / **10.5**

Smoked Paprika Octopus, Crispy
 Purple Potato, Botija Olive Puree,
 Aji Panca & Chives / **11.5**

Garlic & Cinnamon Roasted
 Chicken, Corn Causa, Crushed
 Cancha, Coriander Crème Fraîche,
 Ama Su Red Onion / **11.5**

Miso & Aji Panca Marinated
 Flat Iron Steak, Andean Herb
 Chimichurri, Thick Cut Cassava
 Fries, Sea Salt / **12.5**

Agave-Cured Belly Bacon Wrapped
 Scallop Skewer, Smashed Peas,
 Choclo & Huacatay Sauce / **12.5**

Flame-Seared Courgette &
 Mushroom, Red Corn Causa,
 Burnt Yuzu Butter, Chives &
 Crushed Cancha / **7.5** ^V

Japanese Purple "Potato Salad",
 Grilled Asparagus, Jalapeño
 Citrus Dressing / **7.5** ^V

HOT KITCHEN

Crisp-Braised Pork Bites, Roasted
 Agave Sweet Potatoes, Habanero
 Chilli Ponzu, Caramelised Giant
 Corn Puree, Chopped Hazelnuts
 / **10.5**

Sautéed Squid, Belly Bacon &
 Mushroom, Spicy Citrus Dressing,
 Japanese Purple "Potato Salad"
 / **10.5**

"Nikkei Tempura Fish & Chips"
 Wasabi Mayo, Cassava Fries,
 Spring Onion Ponzu / **11.5**

Braised Sticky Short Rib, Quinoa
 Lime Picante, Ama Su Roots,
 Teriyaki Padron Peppers / **11.5**

Pan-Fried Shrimp & Sea Bass,
 Pink Cauliflower Puree, Smoked
 Anticucho Salsa, Ama Su
 Cauliflower & Sea Asparagus
 / **12.5**

Flame Seared Tuna, Truffled
 Onion Ponzu, Coriander, Tomato
 & Physalis, Salted Purple Potatoes,
 Chopped Hazelnuts / **12.5**

Aubergine & Cassava Bravas,
 Smoked Anticucho Salsa, Oregano
 & Manchego / **7.5** ^V

"Salad" of Heritage Beets & Roots,
 Quinoa Lime Picante, Palm Hearts,
 Golden Raisins & Ginger / **7.5** ^{VO}

SET MENU – MACHU PICCHU

ALL 6 DISHES
£22.5 Per person
 RAW. ROBATA. HOT
 Min 2 people

SET MENU – FUJI

ALL 6 DISHES
£25.5 Per person
 RAW. ROBATA. HOT
 Min 2 people

SET MENU – ANDEAN

ALL 6 DISHES
£28.5 Per person
 RAW. ROBATA. HOT
 Min 2 people

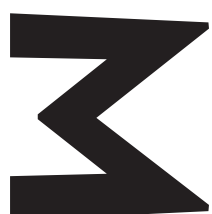
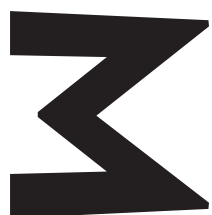
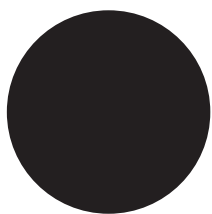
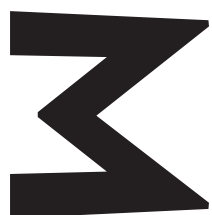
SET MENU – VEGGIE

ALL 6 DISHES
£16.5 Per person
 RAW. ROBATA. HOT
 Min 2 people

All dishes are Gluten Free | V = Vegetarian | VO = Vegan
 Allergies & Intolerances – before ordering, please speak to staff regarding your
 requirements. Full allergen information available on request.

Tel: +44 (0) 20 3814 1818
 hello@wearemommi.com
 44 - 48 Clapham High Street, London, SW4 7UR





COCKTAILS

By The Glass | 9.9

SHAKEN

COLADA LIMON

Gold Rum, Fresh Lime, Pineapple & Sugar Cane. Cubed Ice Shake. Aromatic Green Tea & Coconut Whipped Foam

SANGRITA

Tequila, Agave Syrup, Spiced House Verdita Mix & Citrus. Freeze-Strained over Hand Cut Coriander, Jalapeño & Mint Chipped Ice

MACHU PISTACHU

Pistachio Infused Rye Whisky, Lemon Juice, Sugar, Egg White. Hard Shake & Strain, Pistachio Dust

MIRAFLORES NUMERO DOS

Gin, Elderflower Liqueur, Pedro Ximenez Sherry. Fresh Orange-Muddle. Heaped With Crushed Ice. Finish: Mint, Pineapple + Seasonal Slice

POURED

MOMMI FIZZ

House Gin, Fresh Lemon & Watermelon Syrup. Freeze Shake & Fine Strain. Cava NV Brut Reserva "Bubbles", Citrus Twist

CHICHA

Vodka, Yuzu, Sticky Pomegranate & Orgeat, Refreshing Cucumber & Elderflower Foam Finish. Flower for Eating.

LA ROMANZA

Aperol, Blood Orange, Lemon Juice, Rosemary & Rhubarb Syrup, Cubed-Ice Shake & Coupette Swirl. Cava NV Brut Reserva Topping

STIRRED

PACHAMAMA

Dark Rum, Passion Fruit, Physalis, Lime, Falernum (Ginger, Almond & Vanilla- Spiked All Spice). Built & Churned, Crushed Ice. Served Looong.

KYANDI

Lemon Vodka, Sloe Gin, Cucumber Syrup, Peyshauds Bitters. Stirred-Down and Freeze-Strained. EAT ME: Fruit Roll up Twist Garnish

NORIKURA

Tequila, Suze, Sake, Citrus Sorbet & Chartreuse Bar Spoon. Shaken, Freeze-Strained - Coupette Swirled

PISCO SOUR

By The Glass | 9.9

Choose Your Infusion

SEASONAL VARIETIES – ASK YOUR SERVER

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SPARKLING

- NV Tresor Brut Reserva, Cava, Spain 125ml | 7.0 Bottle | 28.5
- NV Tresor Rosado, Cava, Spain 125ml | 7.0 Bottle | 28.5
- Mercier Brut NV, Champagne, France 125ml | 9.5 Bottle | 52.5
- Veuve Clicquot Yellow Label NV, Champagne, France Bottle | 65
- Laurent Perrier Rosé Brut NV, Champagne, France Bottle | 80

WINE ONE PRICE MADE TO EXPERIMENT

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

WHITE

- Sauvignon Blanc, Colchagua Valley, Chile Crisp. Zingy. Refreshing
- Pinot Grigio, Mendoza, Argentina Clean. Light. Delicate
- Vinho Branco, Native Grapes, Portugal Fruity. Fresh. Dry
- Torrontés, Mendoza, Argentina Aromatic. Floral. Intense
- Albariño, Rias Baixas, Spain Elegant. Rich. Exotic

ROSÉ

- Touriga Nacional, Alentejo, Portugal Luscious. Mouth-Watering. Delicate

RED

- Pinot Noir, Central Valley, Chile Light. Smooth. Soft
- Malbec, Mendoza, Argentina Intense. Lush. Juicy
- Tannat, Trentino, Brazil Complex. Rich. Gentle
- Merlot, Central Valley, Chile Aromatic. Luscious. Supple
- Vinho Tinto, Native Grapes, Portugal Spicy. Smoky. Ripe

* Also available as a 125ml serve

MOMMI "KILLER" WINES £36 - BY THE BOTTLE ONLY

Seasonal. Changing. Delicious. Your Choice: Remarkable Red. Wonderful White
Please Ask Your Waiter/ Bartender

BEERS

- Draught Kirin 378ml | 4.7
- BrewDog Vagabond Pale Ale 378ml | 5.7^{GF}
- Quilmes 330ml | 4.9
- Cusqueña 330ml | 4.9
- Sapporo 330ml | 4.9
- Sorachi Ace 355ml | 6.5
- Hitachino Pale Ale 330ml | 6.5
- Asahi Super Dry 500ml | 6.5

SAKES

- Junmai Ripe. Clean. Pure 300ml | 15 720ml | 30 1.8l | 75
- Nigori Sweet. Intense. Cloudy 300ml | 15
- Sparkling Soft. Refreshing. Fruity 300ml | 15

SOFTS

- Mangajo 250ml | 3.5
- Choose : Lemon & Green Tea / Acai Berry & Green Tea / Goji Berry & Green Tea
- Invo Pure Coconut Water 300ml | 3.5