



   WeAreMOMMI

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# M O M M I

## SNACKS

ALL DISHES ARE GLUTEN FREE

- Steamed Edamame, Salted or Spicy <sup>VO</sup> 3.5
- Flash-Fried Padron Peppers, Crushed Sea Salt <sup>VO</sup> 3.5
- Corn & Lime Tortillas, Smashed Avocado, Rocoto Pepper Queso "House 22" Dip <sup>V</sup> 3.5

## SPARKLING

- NV Tresor Brut Reserva, Cava, Spain 125ml | 7.0 Bottle | 28.5
- NV Tresor Rosado, Cava, Spain 125ml | 7.0 Bottle | 28.5
- Moët & Chandon Imperial Brut NV, Champagne, France 125ml | 9.5 Bottle | 52.5
- Chandon Rosé NV Sparkling, Argentina Bottle | 36.5
- Veuve Clicquot Yellow Label NV, Champagne, France Bottle | 65.0
- Laurent Perrier Rosé Brut NV, Champagne, France Bottle | 80.0

## WINE

ONE PRICE MADE TO EXPERIMENT

175ml | 6.9\* 250ml | 9.5 Bottle | 26.5

### 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

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.



## BEERS

- Draught Kirin 378ml | 4.7
- Draught Elvis Juice - Grapefruit IPA 378ml | 5.5
- Quilmes 330ml | 4.9
- Cusqueña 330ml | 4.9
- Sapporo 330ml | 4.9
- BrewDog Vagabond Pale Ale 330ml | 5.5<sup>GF</sup>
- Sorachi Ace 355ml | 6.5
- Hitachino Pale Ale 330ml | 6.5
- Asahi Super Dry 500ml | 6.5

## COCKTAILS By The Glass | 9.9

### 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

### 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

**PISCO SOUR**  
CHOOSE YOUR INFUSION 9.9

Seasonal Varieties... Ask Your Server

## 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