

**A MENU INTRODUCTION – OUR FOOD, MADE FOR SHARING**

Choose a SET MENU or order by dish. We recommend 3 per person.  
Plates come out at different times. Menu available daily from 5:30pm (Sundays from 3pm)



**NIBBLES<sup>v</sup>**

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 / 3.5

**SIDES<sup>v</sup>**

Cassava Fries, Melted Queso Fresco, Piquillo Pepper Salsa, Onion Teriyaki “Gravy” / 5.5

Caramelised Peruvian “Off-Cob” Giant Corn, Sea Salt, Yuzu & Coriander / 3.5

Crispy Sweet Potato Fries, Aji Amarillo & Yuzu Mayo, Truffle Salt / 4.5

**VEGGIE SET DINING<sup>v</sup>**

Sweet Potato, Choclo, Heirloom Tomato & Sea Asparagus Ceviche, Red Onion, Coriander, Citrus Leche De Tigre<sup>VO</sup> / 4.5

Spiced Anticucho Aubergine - Cooked on Coal, Beetroot Causa, Smoked Yogurt, Pomegranate & Hazelnuts / 5.5

Tempura Courgette, Broccoli & Mushroom, Aji Lomo Ponzu, Spring Onions, Coriander Dipping Sauce / 7.0

**SET MENU – VEGGIE**  
**14.5 PER PERSON**  
**ALL 3 PLATES**

Grilled Miso Salmon, Sweet Potato Purée, Coriander, Choclo, Yuzu & Aji Panca Soy Dressing / 9.5

House Ceviche: Seabass, Tuna & Salmon, Sweet Potato, Red Onion, Mango Leche De Tigre / 7.5

Mixed MOMMI Chirashi Sushi: Seasoned Sushi Rice, House Tartare Sauce, Tuna, Salmon, Seabass & Tobiko / 7.5

**FISH**

“Nikkei Tempura Fish & Chips” Wasabi Mayo, Cassava Fries, Spring Onion Ponzu / 11.5

Flame-Seared Tuna Tataki, Onion Ponzu, Truffle Oil, Heirloom Tomatoes & Hazelnuts / 9.5

Yakitori Salmon, Lime Butter Sauce, Black Sesame Seeds, Coriander Cress / 7.5

Pan-Fried King Scallops, Chorizo Butter, Smashed Peas, Crispy Baked Serrano Ham, Orange Zest / 12.5

Salmon Nikkei Sashimi, Jalapeño, Kumquat, Coriander & Truffle Oil, Garlic Chips / 9.5

Octopus & Shrimp “Cold-Poached” Ceviche, Red Peppers, Sea Asparagus & Green Tomatoes, Citrus Leche De Tigre / 5.5

**MEAT**

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

Slow-Braised Belly Pork Bites, Roasted Agave Sweet Potatoes, Habanero Chili Ponzu, Corn Purée, Chopped Hazelnuts / 8.5

Braised Sticky Short Rib of Beef, Quinoa Lime Picante, Ama Su Roots, Teriyaki Padron Peppers / 10.5

Lamb Cutlets Yakitori, Green Tea Miso, Aji Lomo, Coriander, Salsa Ocopa / 9.5

Miso & Aji Panca Marinated Flat Iron Steak, Andean Herb Chimichurri, Thick Cut Cassava Fries, Sea Salt / 14.5

Chicken Pachamanca, Sweet Potato, Giant Peruvian Corn, Rocoto Peppers & Quinoa Lime Picante / 11.5

**VEG<sup>v</sup>**

Asparagus, Tenderstem Broccoli & Sugar Snap Peas, Ginger Oil<sup>VO</sup> / 4.5

Heirloom Tomato, Avocado & Sweet Potato Chirashi Sushi, Seasoned Sushi Rice, Aji Amarillo Crème Fraîche / 5.5

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

**SET MENU – MACHU PICCHU**  
**21.5 PER PERSON**  
Menu for 2 to share  
**ALL 6 PLATES** for the table

**SET MENU – FUJI**  
**24.5 PER PERSON**  
Menu for 2 to share  
**ALL 6 PLATES** for the table

**SET MENU – ANDEAN**  
**29.5 PER PERSON**  
Menu for 2 to share  
**ALL 6 PLATES** for the table



## 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

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

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## SPARKLING

- NV Tresor Brut Reserva, Cava, Spain ~~~~~ 125ml | 7.0 Bottle | 25.5
- NV Tresor Rosado, Cava, Spain ~~~~~ 125ml | 7.0 Bottle | 25.5
- 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 | 50.0

## 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

## 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

## 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