

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^v

Steamed Edamame – Salted or Spicy^{vo} / 3.9 Flash-Fried Padron Peppers, Crushed Sea Salt^{vo} / 3.9 Corn & Lime Tortillas, Sweet Potato & Sesame, Rocoto Pepper Queso “House 22” Dip / 3.9

SIDES^v

Cassava Fries, Melted Queso Fresco, Piquillo Pepper Salsa, Onion Teriyaki “Gravy” / 5.9
Caramelised Peruvian “Off-Cob” Giant Corn, Sea Salt, Yuzu & Coriander / 3.9
Crispy Sweet Potato Fries, Aji Amarillo & Yuzu Mayo, Truffle Salt / 4.9

FISH

Grilled Miso Salmon, Sweet Potato Purée, Coriander, Choclo, Yuzu & Aji Panca Soy Dressing / 9.9
Seabass, Tuna & Salmon Ceviche, Sweet Potato, Red Onion, Mango Leche De Tigre / 7.9
Mixed MOMMI Chirashi Sushi: Seasoned Sushi Rice, House Tartare Sauce, Tuna, Salmon, Seabass & Wasabi Tobiko / 7.9
“Nikkei Tempura Fish & Chips” Wasabi Mayo, Cassava Fries, Spring Onion Ponzu / 11.9
Salmon Nikkei Sashimi, Jalapeño, Kumquat, Coriander & Truffle Oil, Garlic Chips / 9.9
Pan-Fried King Scallops, Chorizo Butter, Smashed Peas, Crispy Baked Serrano Ham, Orange Zest / 12.9
Flame Seared Tuna Tataki, Truffled Onion Ponzu, Garlic Crisps & Hazelnuts / 9.9
House MOMMI Ceviche, Spicy Shrimp & Octopus, Smashed Avocado, Sweet Potato, Aji Panca Leche De Tigre, Dill & Sea Asparagus / 8.9

MEAT

Chicken Teriyaki, Quinoa Lime Picante, Lemon Zest & Spring Onion / 10.9
Slow-Braised Belly Pork Bites, Roasted Agave Sweet Potatoes, Habanero Chili Ponzu, Corn Purée, Chopped Hazelnuts / 8.9
Braised Sticky Short Rib of Beef, Quinoa Lime Picante, Ama Su Roots, Teriyaki Padron Peppers / 10.9
Lamb Cutlets Yakitori, Green Tea Miso, Aji Lomo, Coriander, Salsa Ocopa / 10.9
Sticky Miso Glazed Chicken Wings, Aji Panca & Inca Kola, Chilli, Sesame & Amu Su Celery, Rocoto Cheese Dip / 6.9
Aji Panca & Miso Marinated Flat Iron Steak, Andean Herb Chimichurri, Thick Cut Cassava Fries, Sea Salt / 14.9
Chicken Pachamanca, Sweet Potato, Giant Peruvian Corn, Rocoto Peppers & Quinoa Lime Picante / 11.9

VEG^v

Asparagus, Tenderstem Broccoli & Sugar Snap Peas, Ginger Oil^{vo} / 4.9
Heirloom Tomato, Avocado & Sweet Potato Chirashi Sushi, Seasoned Sushi Rice, Aji Amarillo Crème Fraîche / 5.9
Flame-Seared Courgette & Mushroom, Red Corn Causa, Burnt Yuzu Butter & Crushed Cancha / 7.9

VEGGIE SET DINING^v

Sweet Potato, Choclo, Heirloom Tomato & Sea Asparagus Ceviche, Red Onion, Coriander, Citrus Leche De Tigre^{vo} / 4.9
Spiced Anticucho Aubergine - Cooked on Coal, Beetroot Causa, Smoked Yogurt, Pomegranate & Hazelnuts / 5.9
Tempura Courgette, Broccoli & Mushroom, Aji Lomo Ponzu, Spring Onions, Coriander Dipping Sauce / 7.5

SET MENU – VEGGIE
14.9 PER PERSON
ALL 3 PLATES

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

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

SET MENU – ANDEAN
29.9 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

EL ALMUERZO

Marmalade Vodka, Ceviche Citrus Syrup & Orange "Azul" Liqueur. Pisco Drizzle, Hard Shake + EAT ME: Paddington Bear Colours Flower Garnish

MACHU PISTACHU

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

POURED

MOMMI FIZZ

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

SMOKY JOSÉ

Tequila, Mezcal & Solerno Blood Orange Liqueur. Strawberry & Cracked Black Pepper, Shrub & Plum Bitters. Freeze-Strained & Swirled. Star "Estrella" Anise Float

CHICHA

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

STIRRED

PACHAMAMA

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

MIRAFLORES NUMERO DOS

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

NIRO

Maraschino Cherry & Rum. Celery & Lemon Bitters, Fennel Syrup & Butterfly Pea Extract. Citrus Spritz, Colour-Change Twist, Cava NV Brut Reserva Swirl

PISCO SOUR

By The Glass | 9.9

Choose Your Infusion

SEASONAL VARIETIES — ASK YOUR SERVER

All classic cocktails also available. Just ask your bartender.

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

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SPARKLING

- Can Xa Brut NV Reserva, Cava, Spain ~~~~~ 125ml | 7.0 Bottle | 29.9
- Can Xa Brut Rosé NV, Cava, Spain ~~~~~ 125ml | 7.0 Bottle | 29.9
- Moët & Chandon Imperial Brut NV, Champagne, France ~~~~~ 125ml | 9.5 Bottle | 52.9
- Chandon Rosé NV Sparkling, Argentina ~~~~~ Bottle | 36.9
- 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
- Albariño, Rias Baixas, Spain ~~~~~ Elegant. Rich. Exotic
- Chardonnay, Colchagua Valley, Chile ~~~~~ Fruity. Fresh. Dry
- Viognier, Mendoza, Argentina ~~~~~ Aromatic. Floral. Intense

ROSÉ

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

RED

- Pinot Noir, Central Valley, Chile ~~~~~ Light. Smooth. Soft
- Reserve Malbec, Mendoza, Argentina ~~~~~ Intense. Lush. Juicy
- Tannat, Trentino, Brazil ~~~~~ Complex. Rich. Gentle
- Merlot, Central Valley, Chile ~~~~~ Aromatic. Luscious. Supple
- Tempranillo, Rioja Crianza, Spain ~~~~~ Smoky. Ripe. Smooth

* 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^{GF}
- 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