

M O M M I



LATIN LUNCHING

MOTHER'S DAY SPECIAL

THREE COURSE DINING
£24.9 PER PERSON

RAW BAR & SMALL PLATES

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

Flame Seared Tuna Tataki, Truffled Onion Ponzu, Garlic Crisps & Hazelnuts DF

House Ceviche, Spicy Shrimp & Octopus, Smashed Avocado, Sweet Potato,
Aji Panca Leche De Tigre, Dill & Sea Asparagus DF

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

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

Sweet Potato, Choclo, Heirloom Tomato & Sea Asparagus Ceviche, Red Onion, Coriander, Citrus Leche De Tigre VO

PERUVIAN SUNDAY ROASTS

1/2 a Charred Roasted Achiote Chicken, Aji Panca & Oregano

24 Hour Braised Suckling Pig, Andean Herb Chimichurri

Slow Roasted Sticky Teriyaki Beef Brisket, Quinoa Lime Piquanté, Amu Su Roots (DF)

Smoked Aubergine, Roasted on Coal, Pomegranate, Hazelnuts, Tomato,
Orange & Choclo Dressing VO

ALL ROASTS SERVED WITH

*Garlic Roasted Potatoes, Seasonal Greens, Sweet Potato, Cassava & Carrot Mash,
Caramelised Onion Teriyaki "Gravy" VO*

PUDDING V

Passion Fruit, Yuzu & Ginger Cheesecake, Almond & Coconut Macaroon

Peruvian Chocolate Mousse, Toffee Popcorn & Crispy Quinoa

Frozen "House" Ice, Fresh Berries, Puffed Quinoa & Agave Syrup VO

JUST FOR OUR "MOMMIS" ON MOTHER'S DAY SIGNATURE COCKTAIL: MOMMI FIZZ - ON THE HOUSE

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

All Menu Items Are Gluten Free. VO =Vegan. V = Vegetarian. DF = Dairy Free

Allergies & Intolerances – please speak to staff regarding your requirements. Full allergen info on available on request.

Menu runs 12-CL.