

SUNDAYS

Served 11AM - 4PM

Brunch&Lunch. Coffee&Cocktails. Craft&Draught. Gins&Spritz



COCKTAILS

THE BRUNCH EDIT / 10.9

Bloody: Yuzu, Tomato, Wasabi, Charcoal Salt, Soy. Choose: Pisco or Vodka

Mimosa: Fresh Juiced Orange, Can XO Brut NV Reserva Cava

Spritz: Aperol, Blood Orange, Soda & Cava. Rosemary & Citrus Wedge

Fizz: Moet Ice Imperial, Poured Long Over Ice, Mint, Grapefruit Zest, Cucumber Twist

Jengibre: Homemade Honey Comb & House Pressed Ginger Soda. Cocchi Americano "Aperativo" Pour

COFFEES

COFFEES: Americano/Latte/Cappucino/Flat/Esspresso / From £2.0
Market Blend... Always Changing, Always Delicious

TEAS : Sencha, Early Grey, Assam Breakfast, Lemon Verbana, Chamomile,
Lemon Grass & Ginger / £3.0 / Pot. Serves 2

SOFTS

Mangajo / £3.5 / 250ml
Lemon & Green Tea/Acai Berry & Green Tea/Goji Berry & Green Tea

Invo Pure Coconut Water / £3.5 / 300ml

Smoothies

Daily Changing Homemade HouseBlend / £5.0

"PICK N MIX" GIN LIST

£10.9 / GOBLET

CHOOSE TONIC

Indian
Naturally Light
Elderflower
Sicilian Lemon
Aromatic
Mediterranean

CHOOSE GIN - 50ML SERVE

Apostoles
Peppermint, Eucalyptus, Grapefruit
Jensons
Floral, Pine & Spice
Tanqueray Flor de Seville
Orange, Vanilla, Juniper
4 Pillars Spiced Negroni
Pepperberry, Cinnamon, Paradise Grains
Gin Mare
Olives, Thyme, Rosemary & Basil
Roku
Sencha Geen Tea, Sakuro, Yuzu

CHOOSE GARNISH

Lemon Grapefruit
Lime Cucumber
Mint Basil
Rosemary Orange
Lavender Physalis
Morello Cherry Apple

WINES

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

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

WINES

ROSE: Sunshine Grapes

FRUITY: Touriga Nacional, Portugal. Juicy. Rounded. Luscious
175ml / £6.9* 250ml / £9.5 Bottle / £26.5

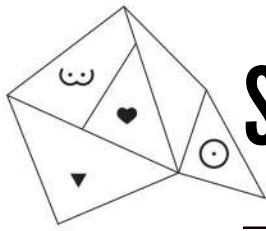
DELICATE: Provence, France. Mouth-Watering. Elegant. Dry
175ml / £6.9* 250ml / £9.5 Bottle / £26.5

BUBBLY: Can Xa Brut Rose, NV Cava, Spain. Energizing. Soft. Berries
125ml / £7.0 Bottle / £29.9

BEER

Draught Kirin 378ml / £4.7
Draught Elvis Juice - Grapefruit IPA 378ml / £5.5
BrewDog Vagabond Pale Ale 330ml / £5.5
Asahi Super Dry 500ml / £6.5
Westons Wyld Wood Organic Cider 500ml / £5.9
The Kernel Table Beer 500ml / £5.9

For allergies & intolerances, please advise a member of staff.
Full allergen information available on request



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SNACKS & SMALLS

Flash Fried Padron Peppers, Crushed Sea Salt / £3.9 VO

Steamed Edamame, Salted or Spicy / £3.9 VO

Sticky Miso & Inca Kola Glazed Chicken Wings, Amu Su Celery, Sesame, Rocoto Cheese Dip / £4.9

Flame Seared Tuna Tataki, Truffled Onion Ponzu, Garlic Crisps & Hazelnuts / £9.9

♥ Sea Bass, Salmon & Tuna Ceviche, Sweet Potato, Red Onion, Mango Leche De Tigre / £7.9

BRUNCH

&

LUNCH

Latin Benedict Royale, "Pink" Yuzu Salmon Lox, Melted Huacatoy Spinach & Soft Poached Eggs, Aji Amarillo House Hollandaise, Salt Baked Tomatoes & Buttered Bun / £11.9

Teriyaki Chicken, Quinoa Lime Picante, Lemon Zest & Spring Onion, Ginger Greens / £12.9

Smashed Avocado on Grilled Sourdough, Aji Panca & Emulsified Lemon, Pistachio Roasted Wedged Sweet Potato, Maple Syrup Drizzle & Glazed Choclo / £9.9 VO

Nikkei Fish & Chips, Tempura Catch of the Day, Wasabi Mayo, Cassava Fries & Spring Onion & Yuzu Ponzu / £12.9

Mommi's Boy Burger, Pulled Anticucho Beef Brisket, Melted Habanero Queso Fresca, Ama Su Pickles, Bacon Crisp & House Relish, Spiced Seasoned Sweet Potato Fries / £12.9

♥ Mommi Chirashi Sushi Power Bowl: Seasoned Sushi Rice, House Tartare Sauce, Tuna, Salmon, Sea Bass & Wasabi Tobiko, Avocado, Crispy Cancha, Kampyo & Kizami Nori, Edamame & Toasted Sesame / £11.9

Agave Roasted Thick Cut Ham & Soft Yolk Fried Eggs. On The Side: Grilled Chorizo & Manchego Cheese, Cassava "Tempura" & Aji Spiced Bean Hash. Chimichurri Finish / £10.9

Anticucho Flat Iron Steak, Grilled on Coal, Andean Herb Chimichurri, Thick Cut Cassava Fries, Sea Salt / £16.9

Char-Grilled Mushroom, Fire Roasted Peppers, Peruvian Purple Potato & Spinach Frittata, House Hash Browns, Baked Feta & Red Onion, Beetroot Chutney, Yuzu & Coriander Crème Fraiche / £9.9 V

Flame Seared Courgette & Mushroom, Red Corn Causa, Emulsified Spicy Lemon Dressing, Crushed Cancha / £9.9 VO

BOTTOMLESS BUBBLY BRUNCH - £32.5PP

NIBBLE:

Smoked Paprika, Aji Chilli & Queso Fresca House-Baked "Popped" Corn, Salted Butter Glaze V

+ MAIN:

Your Choice of "Brunch" Dish

+ PUD:

Choc Chip Brownie, Peruvian Chocolate Mousse, Salted Dulce De Leche & Puffed Peanut Quinoa V

+ UNLIMITED HOUSE PROSECCO

*T&Cs: Bubbles poured for 1.5hrs - subject to Management discretion. Whole Table must partake. All must dine. ID required. At MOMMI we support responsible drinking - Our staff reserve the right to refuse.

SIDES

Crispy Sweet Potato Fries, Coriander & Yuzu Mayo, Truffle Salt / £5.9 V

Asparagus, Tender Stem Broccoli & Sugar Snap Peas, Ginger Oil / £4.9 VO

House Hash Browns, Roasted Aji Amarillo Dripping / £3.9 VO

PUD

Passion Fruit, Yuzu & Ginger Cheesecake, Almond & Coconut Macaroon / £6.9 V

Choc Chip Brownie, Peruvian Chocolate Mousse, Salted Dulce De Leche & Puffed Peanut Quinoa / £6.9 V

Frozen "House" Ice, Fresh Berries, Puffed Quinoa & Agave Syrup / £6.0 VO

MINI MOMMI: KIDS DO SUNDAYS

♥ Little Nikkei Fish Bites, Chips & Sugar Snap Peas

Roasted Ham & Fried Eggs, Sweet Potato Fries, Buttered Buns

Melted Cheese & Ham Toastie, Hash Browns & Baked Beans

♥ Rice Bowl, Grilled Chicken, Teryaki Sauce & Edamame

Any Main, Drink & Pud / £6.9

PUD: Mini Milk Ice Lolly: Choc, Vanilla, Strawberry

DRINK: Apple Juice, Orange Juice, Coca Cola or Lemonade

♥ = VEGAN ALTERNATIVE AVAILABLE. PLEASE ASK TO SEE OUR BESPOKE VEGAN MENU.

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