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   WeAreMOMMI

HOUSE COCKTAILS

All of our House Cocktails can be served Vegan.

POURED

MOMMI FIZZ 10.9

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

THE BOTANIST 9.9

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

SUGAR & SPICE 9.9

Hand Carved - House Blend - Coriander, Jalapeño
& Mint Chipped Ice. Tequila, Tequila, Tequila (!) Agave Syrup,
Spiced Pineapple & Citrus.

PISCO ICED TEA 10.9

Pisco, Disaronno, Pineapple & Almond. Lemongrass
& Ginger Tea Syrup. Bitters & Bubbles. Long Pour,
Crushed Ice Cap, Cherry Sugar Mint Sprinkles

STIRRED

RYE TAI 9.9

Coconut, Clementine & Blood Orange. Japanese Whisky Pour &
Tonic Splash. Stirred Long, "Over-Cubed", Physalis-Mandarin Twist

ROSA ROSÉ SPRITZ 10.9

Brut Rosé NV Cava "Sparkles", Citrus Vodka, Cocchi Americano
Rosa Rosé Vermouth, House Blend Ginger Soda. Goblet Serve,
Over Ice. Petal Finish.

PASSION PACHAMAMA 9.9

Dark Rum, Passion Fruit, Physalis & Lime. Almond, Ginger & Vanilla
Spike. Built & Churned, Crushed Ice. "Punch" Serve.

SHAKEN

COLADA LIMON 9.9

Gold Rum, Fresh Lime, Pineapple & Sugar Cane. Cubed Ice Shake.
Aromatic Green Tea & Coconut Whipped Foam

MACHU PISTACHU 10.9

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

CHERRY CITRUS SMASH 9.9

Gin, Cherry Liqueur, Yuzu Citrus, Juiced Maraschino & Sake Syrup.
On the Rocks, Foamed, Blossom Garnish, Glace Twist.

COCOBERRY LOCO 9.9

Tequila, Pink Orange, Berry Shrub Syrup, Twisted Lemon
& Pomegranate. Freeze Shake, Ice Strain, Margarita Pour.
Flaked Coconut Dripping.

NIBBLES

Steamed Edamame — Salted or Spicy ^{VO} / 3.9

Flash-Fried Padron Peppers, Crushed Sea Salt ^{VO} / 3.9

Plump Peruvian Tree Ripened Botija Olives ^{VO} / 3.9

Corn & Lime Tortillas, Sweet Potato & Sesame,
Rocoto Pepper Queso "House 22" Dip ^V / 3.9

OUR SIGNATURE PISCO SOUR 9.9

Choose your infusion.
Seasonal varieties, ask your server

CLASSIC COCKTAILS

ALL AT 9.9 All other classic cocktails also
available. Just ask your bartender

SPRITZ

Aperol, Prosecco, Soda & Orange. Goblet Serve, Over Ice

MARTINI

Espresso/Passionfruit/Elderflower/Cocoa/Dirty...

MARGARITA

Straight Up/On the Rocks/Flavoured/Classic...

NEGRONI

Gin, Campari, Sweet Vermouth. Built & Stirred. Wedged Orange

OLD FASHIONED

Sugar. Bitters. Booze. Ice Sphere. Orange. Stirred & Stirred
& Stirred & Stirred.

HAVE YOU TRIED OUR PICK'N'MIX GIN LIST?

Your choice: Gin | Tonic | Garnish
GOBLET 10.9

BEERS

DRAUGHT ASAHI SUPER DRY
378ml 4.7 | Pint 5.9

DRAUGHT ELVIS JUICE
Grapefruit IPA — 378ml 5.5 | Pint 6.5

CUSQUEÑA
330ml 4.9

COELIAC ACCREDITED GLUTEN FREE
"HOUSE" BEER — 330ml 4.9

SORACHI ACE — 355ml 6.5

HITACHINO PALE ALE
330ml 6.5

KIRIN ICHIBAN
500ml 6.5

THE KERNEL BREWERY TABLE BEER
500ml 5.9

WYLD WOOD ORGANIC CIDER
500ml 5.9

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

VIIGNIER
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

All dishes are Gluten Free V = Vegetarian | VO = Vegan | ♡ = Vegan Alternative Available
Allergies & Intolerances — Before ordering, please speak to staff regarding your requirements. Full allergen information available on request.
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