

SUNDAYS

Served 11AM - 4PM

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



STARTERS

Flash Fried Padron Peppers, Crushed Sea Salt / 3.9 VO

Sticky Miso Glazed Chicken Wings, Aji Panca & Inca Kola, Chilli, Sesame & Amu Su Celery, Rocoto Cheese Dip / 6.9

Ahi Tuna Tartare, Wasabi Avo "Cream", Soy, Sesame & Mango, Garlic Crisps, Spring Onion Truffle Ponzu, Nori Rice Puffs / 8.9

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

Steamed Edamame, Salted or Spicy / 3.9 VO

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

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

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

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

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

"Nikkei Tempura Fish & Chips" Wasabi Mayo, Cassava Fries, Spring Onion & Citrus Ponzu / 12.9

MOMMI Chirashi Sushi Power Bowl: Tuna, Salmon, Sea Bass & Wasabi Tobiko, Seasoned Sushi Rice, House Tartare Sauce, Avocado, Choclo, Kampyo & Kizami Nori, Edamame & Toasted Sesame / 12.9

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

ROASTS

Roast Anticucho Spatchcock Chicken, Coriander & Aji Mirasol Chimichurri, Roasting Gravy / 14.9

24 Hour Braised Lamb Teriyaki, Charred Spring Onions, Amu Su Cucumber, Toasted Sesame Seeds / 14.9

Roasted Miso Aubergine, Red Corn Causa & Smoked Tomatoes, Almond "Cheese" Salsa Criolla / 11.9 VO

ALL ROASTS SERVED WITH

Garlic Roasted Baby Potatoes, Quinoa Yorkshire Pudding, Roast Beetroot, Blood Orange & Thyme, Yuzu Glazed Carrots & Parsnips, Charred Tender Stem Broccoli, Ginger Oil VO

BOTTOMLESS BUBBLY BRUNCH - 32.5PP

UNLIMITED HOUSE PROSECCO + 3 COURSE BRUNCH*

*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.

- * **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

SIDES

Crispy Sweet Potato Fries,

Aji Amarillo & Citrus Mayo, Truffle Salt / 4.9 V

Asparagus, Tender Stem Broccoli & Sugar Snap Peas,

Ginger Oil / 4.9 VO

House Hash Browns,

Roasted Rocoto Pepper 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

Melted Cheese & Ham Toastie, Hash Browns & Baked Beans

Mini Roast: Chicken/Lamb/Veg, Roast Pots, Yorkshire Pud, Broccoli & Carrots

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

Rice Bowl, Grilled Chicken, Teriyaki Sauce & Edamame

Any Main, Drink & Pud / 6.9

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

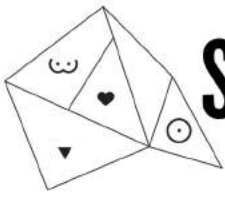
DRINK: Apple Juice, Orange Juice, Coca Cola or Lemonade

Join us at **THE KIDS TABLE**. Supervised FREE crafty fun and games for 3 year olds and up...



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

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



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COCKTAILS: THE BRUNCH EDIT

Bloody: Yuzu, Tomato, Wasabi, Charcoal Salt, Soy. Choose: Pisco or Vodka / 9.9

Machu Pistachu: Pistachio Infused Rye Whisky, Lemon Juice, Sugar, Egg White. Hard Shake & Strain, Pistachio Dust / 10.9

House Pisco Sour: Our Signature Pisco Sour. Choose Your Infusion - Seasonal Varietals available / 9.9

Mommi Fizz: House Gin, Fresh Lemon, Cane Juice & Watermelon Syrup. Freeze Shake & Strain. Cava NV Brut Reserva "Bubbles", Citrus Twist / 10.9

Passion Pachamama: Dark Rum, Passion Fruit, Physalis & Lime. Almond, Ginger & Vanilla Spike. Built & Churned, Crushed Ice. "Punch" Serve / 9.9

The Botanist: Vodka, Yuzu, Pomegranate & Orgeat. Cucumber & Elderflower Foam Finish / 9.9

COFFEES

COFFEES: Americano/Latte/Cappucino/Flat/Espresso / 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

LemonAid / 4.0 / 330ml
Blood Orange/Passionfruit
ChariTea / 4.0 / 330ml
Sparkling Iced Mate/Green
Invo Pure Coconut Water / 3.5 / 300ml

Smoothies

Daily Changing Homemade HouseBlend / 5.0

"PICK N MIX" GIN LIST

GOBLET / 10.9

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

ROSE

Touriga Nacional, Portugal. Juicy. Rounded. Luscious
*Also available as a 125ml Serve

BUBBLES

Can Xa Brut NV Reserva, Cava, Spain 125ml / 7.0 Btl / 29.9
Can Xa Brut Rose NV, Cava, Spain 125ml / 7.0 Btl / 29.9
Moët & Chandon Imperial Brut NV, Champagne, France 125ml / 9.5 Btl / 52.9

BEER

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
House Pour Gluten Free Beer 330ml / 5.5
Sorachi Ace 355ml / 6.5
Hitachino Pale Ale 330ml / 6.5
Kirin Ichiban 500ml / 5.9
Westons Wyld Wood Organic Cider 500ml / 5.9
The Kernel Table Beer 500ml / 5.9

Join us at The Kids Table...

Supervised **FREE** Crafty Fun & Games
For 3 year olds and up

