SUNDAYS

Served 11AM - 4PM

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

ALL OUR FOOD GF GLUTEN FREE

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. House or Infused. Flavours Change With The Season/ 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

SOFTS

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

LemonAid: Blood Orange / Passion Fruit / 4.0 / 330ml
ChariTea: Sparkling Iced Mate / Green / 4.0 / 330ml
Coconut Water / 3.5 / 300ml
Smoothies: Daily Changing HouseBlend / 5.0

"PICK N MIX" GIN LIST

CHOOSE(50ml)GIN:
Apostoles: Peppermint, Eucalyptus, Grapefruit
Jensons: Floral, Pine & Spice
Roku: Sencha Green Tea, Sakuro, Yuzu
Tanqueray Flor de Seville: Orange, Vanilla, Juniper
4 Pillars Spiced Negroni: Pepperberry, Cinnamon, Paradise Grains
Gin Mare: Olives, Rosemary & Basil

10.9 PER GOBLET

CHOOSE TONIC: **Indian | Naturally Light | Elderflower | Sicilian Lemon | Aromatic | Mediterranean**

CHOOSE GARNISH: **Grapefruit | Cucumber | Basil | Orange | Physalis | Apple Lemon | Lime | Mint | Rosemary | Lavendar | Cherry**

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
Draught - Guest Seasonal Beer - Ask Your Waiter
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

MINI MOMMI: KIDS DO SUNDAYS

Join us at THE KIDS TABLE. Supervised FREE crafty fun and games for 3 year olds and up...
Ask to see our Kids Menu: Any Main, Drink & Pud / 6.9

THE KIDS TABLE

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

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STARTERS

Flash Fried Padron Peppers, Crushed Sea Salt / 3.9 VO

Steamed Edamame, Salted or Spicy / 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 "Mayo", Quinoa Crisp, Jalapeño, Garlic, Soy & Pickled Ginger, Samphire Salt, Tobiko & Naranja Seca / 9.9

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

Pan-Fried King Prawns, Aji Spiced Garlic Yuzu Butter, Caramelised Courgette & Giant Corn. Robata Grilled "Dipping" Bread / 9.9

BRUNCH & LUNCH

***Latin Benedict Royale,**
"Pink" 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 Beef Brisket, Sunny -Up Fried Egg,
Melted Habanero Cheese, Ama Su Pickles, Bacon Crisp &
Spiced Seasoned Sweet Potato Fries / 12.9

***Agave Roasted Thick Cut Ham & Soft Yolk Fried Eggs**.
Chorizo & Manchego Cheese, Cassava & Chimichurri Bean Hash / 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

Crisp-Fried Belly Pork Bites,
Smoked Aji Smashed Giant Corn,
Caramelised Agave Toasted Sweet Potato,
Habanero Spiked Ponzu / 12.9

SUNDAY 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

ROASTS SERVED WITH

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

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

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 *"Lunch" Dish
+ ***PUD:** Choc Chip Brownie, Peruvian Chocolate Mousse, Salted Dulce De Leche & Puffed Peanut Quinoa V

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THE KIDS' TABLE

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

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KID'S MENU

Any Listed Drink, Main & Pud

6.9

DRINK

Apple Juice, Orange Juice, Milk, Coca Cola, Lemonade

FOOD

Little Nikkei Fish Bites, Cassava Chips & Sugar Snap Peas

Melted Mac n' Cheese, 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

PUD

Assorted Ice: Creams, Lollies & Pops

Join Us at The Kids Table

Supervised Free Crafty Fun & Games for 3-10 Year Olds

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