

THE MENU EXPLAINED

Our food is NIKKEI in providence – direct from the shores of Japan & Peru. We recommend a Starter & Main Plate per person with Nibbles & Sides for the Table.
Available Daily from 5:30PM

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**

SIDES

Arroz Chaufa, Peruvian Egg Fried Rice, Soy & Sesame ^V / **4.9**

Crispy Sweet Potato Fries, Aji Amarillo & Citrus Mayo, Truffle Salt ^V / **4.9**

Sesame & Ginger Glazed Broccoli, Salt Toasted Hazelnuts ^{VO} / **4.9**

Caramelised Peruvian Giant Corn “Off-Cob”. Sea Salt, Yuzu & Coriander ^V / **4.9**

STARTER PLATES

AHI TUNA TARTARE Wasabi “Mayo”, Quinoa Crisp, Jalapeno, Garlic, Soy & Crushed Avo. Pickled Ginger, Samphire Salt, Tobiko & Naranja Seco / **9.9**

STICKY MISO GLAZED CHICKEN WINGS
Aji Panca & Inca Kola, Chilli, Sesame & Amu Su Celery, Rocoto Cheese Dip / **6.9**

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 / **9.9**

PAN-FRIED KING PRAWNS
Aji Spiced Garlic Yuzu Butter, Caramelised Courgette & Peruvian Giant Corn. On the side: Robata Grilled “Dipping” Tortilla Flat Bread / **9.9**

HOUSE CEVICHE [♥]
Sea Bass, Salmon & Tuna Ceviche, Sweet Potato, Red Onion, Mango Leche De Tigre / **7.9**

CROQUETAS ^{VO}
Crispy Fried Choclo, Roasted Rocoto Pepper & Smoked Aubergine. Peanut, Sweet Soy & Sesame Dip / **6.9**

MAIN PLATES

ROBATA-GRILLED CHICKEN TERIYAKI
Arroz Chaufa - Peruvian Fried Rice, Soy & Sesame, Sweet & Sour Cucumber, Lemon Zest & Spring Onion / **12.9**

ANTICUCHO BIFE DE CHORIZO STEAK
Sliced 8oz Striploin, Grilled on Coal, Andean Herb Chimichurri, Thick Cut Cassava Fries, Sea Salt / **19.9**

“NIKKEI TEMPURA FISH & CHIPS”
Wasabi Mayo, Cassava Fries, Spring Onion & Citrus Ponzu / **11.9**

CRISP-FRIED BELLY PORK BITES
Smoked Aji Smashed Giant Corn, Caramelised Agave Toasted Sweet Potato, Habanero Spiked Ponzu / **12.9**

BRAISED STICKY BEEF BRISKET
Quinoa Lime Picante, Teriyaki Dripping, Ama-Su Purple Carrots, Roots & Shoots, Glazed Padron Peppers / **13.9**

MISO GLAZED SALMON [♥]
Salt Roasted Beetroot, Sweet Potato Puree, Coriander, Choclo, Yuzu & Aji Panca Soy Dressing / **12.9**

FLAME SEARED COURGETTE & MUSHROOM ^{VO}
Red Corn Causa, Emulsified Spicy Lemon Dressing, Crushed Cancha / **9.9**

MINI PUDDINGS

3 FOR 9.5 | ALL FOR 19.5

Choc Chip Brownie, Salted Dulce De Leche & Puffed Peanut Quinoa
Banana & Caramelised Lacuma Ice Cream
Tropical Fruit Ceviche, Coconut Leche de Tigre ^{VO}
Peruvian Chocolate Mousse, Toffee Popcorn
Mango & Maca Ice Cream
Passion Fruit, Yuzu & Ginger Cheesecake, Almond & Coconut Macaroon
“House” Sorbet, Agave Syrup ^{VO}

OR 3.5 EACH



**MOMMI LOVES
VEGANS**

[♥] = VEGAN
OPTION
AVAILABLE

Please ask to see our
bespoke VO Menu



**GLUTEN FREE
& FLAVOUR FULL**

**MOMMI FOOD OFFICIALLY ACREDITED
BY COELIAC UK**

All dietary requirements – before ordering speak to a member of our team regarding your needs. Full allergen information available on request.

M O M M I

HOUSE COCKTAILS

All of our House Cocktails can be served Vegan.

OUR SIGNATURE PISCO SOUR 9.9

Choose your infusion
Seasonal varieties, ask your server

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.

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.

BEERS

DRAUGHT ASAHI SUPER DRY ^{VO} — 378ml 4.7

DRAUGHT ELVIS JUICE ^{VO} Grapefruit IPA — 378ml 5.5

CUSQUEÑA ^{VO} — 330ml 4.9

COELIAC ACCREDITED GLUTEN FREE

"HOUSE" BEER ^{VO} — 330ml 4.9

SORACHI ACE ^{VO} — 355ml 6.5

HITACHINO PALE ALE — 330ml 6.5

KIRIN ICHIBAN ^{VO} — 500ml 6.5

THE KERNEL BREWERY TABLE BEER ^{VO} — 500ml 5.9

WYLD WOOD ORGANIC CIDER ^{VO} — 500ml 5.9

"PICK N MIX" GIN

10.9
PER
GOBLET

CHOOSE

APOSTOLES Peppermint, Eucalyptus, Grapefruit

JENSONS Floral, Pine & Spice

ROKU Sencha Green Tea, Sakuro, Yuzu

TANQUERAY FLOR DE SEVILLE Orange & Vanilla

4 PILLARS SPICED NEGRONI Peppercorn & Cinnamon

GIN MARE Olives, Rosemary & Basil

ADD A TONIC

INDIAN / LIGHT / ELDERFLOWER
LEMON / AROMATIC / MEDITERRANEAN

ADD A GARNISH

GRAPEFRUIT / CUCUMBER / BASIL / ORANGE
PHYSALIS / APPLE / LEMON / LIME / MINT
ROSEMARY / LAVENDER / CHERRY

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 50.0

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

VIOGNIER 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