

THE MENU EXPLAINED

Our food is NIKKEI in providence – direct from the shores of Japan & Perú. Available Daily from 5:30PM

NIBBLES

Steamed Edamame – Salted or Spicy ^{VO} / **3.9**

Flash-Fried Padrón 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

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

Soy & Ginger Glazed Broccoli, Crispy Shallots, Toasted Sesame Seeds ^{VO} / **4.9**

Caramelised Peruvian Giant Corn “Off-Cob”. Sea Salt, Yuzu & Coriander ^V / **3.9**

Thick-Cut Cassava Fries, Sea Salt, Spring Onion & Citrus Ponzu, Aji Panca & Smoked Paprika Mayo ^V / **4.9** ♥

STARTER PLATES

AHI TUNA TARTARE Wasabi Mayo, Quinoa Crisp, Jalapeño, Garlic, Soy & Crushed Avo. Pickled Ginger, Samphire Salt, Tobiko & Naranja Seca / **9.9**

STICKY MISO GLAZED CHICKEN WINGS
Chilli Crisp, 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** (***12.9** as a Main)

PAN-FRIED KING PRAWNS Aji Spiced Garlic Yuzu Butter, Caramelised Courgette & Peruvian Giant Corn. Bread for Dipping / **9.9** (***14.9** as a Main)

SIGNATURE “HOUSE” CEVICHE Sea Bass, Salmon ♥ & Tuna, Sweet Potato, Red Onion, Samphire & Mango Leche De Tigre / **7.9**

CROQUETAS ^{VO} Panko-Rolled, Wrapped & Fried, Roasted Rocoto Pepper, Beetroot & Choclo, Smoked Aubergine Anticucho Salsa & Sweet Soy / **7.9**

AJI AVO FISH TACOS Salmon Sashimi, Amu Su Cucumber, Mango Salsa Criolla, Wasabi Lime Mayo, & Coriander Shoots / **8.9**

BEEF TATAKI Flame Seared Fillet of Beef, Crispy Garlic, Onion Ponzu, Truffle Oil & Yuzu Salt / **9.9**

MAIN PLATES

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

CHIMICHURRI BIFE DE CHORIZO STEAK Sliced 8oz Striploin, Grilled on Coal, Andean Herb Glaze, Thick Cut Cassava Fries, Sea Salt / **20.9**

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

ANTICUCHO LAMB CUTLETS Huacatay & Miso Dripping, Smoked Aubergine Salsa, Ginger, Soy & Honey Roasted Roots, Coriander Oil / **14.9**

MISO GLAZED SALMON Tabouleh De Quinoa, Edamame ♥ Beans & Giant Peruvian Corn, Smoked Paprika, Melted Peppers & Tomato Coriander Salsa, Spring Onion Crème Fraîche / **13.9**

BRAISED STICKY BEEF SHORT RIB Quinoa Lime Picante, Teriyaki “Gravy”, Ama-Su Purple Carrots, Roots & Shoots, Glazed Padron Peppers / **14.9**

“NIKKEI TEMPURA FISH & CHIPS” Wasabi Mayo, Cassava Fries, Spring Onion & Citrus Ponzu / **12.9**

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

MINI PUDDINGS

3 FOR 9.9 | ALL FOR 19.9

Choc Chip Brownie, Peruvian Chocolate Mousse, Salted Dulce De Leche & Toffee Popcorn
Banana & Caramelised Lacuma Ice Cream

Passion Fruit, Yuzu & Ginger Cheesecake, Coconut Macaroon

Pisco “Spiked” Jelly, Physalis, Lychee & Kumquat ^{VO}

Salted Caramel “Ice Cream”, Agave Syrup & Puffed Quinoa ^{VO}

“MOMMI MESS” Roasted Aji Panca Strawberries, Crème Chantilly, Smashed Poppy Seed Meringue

Baked Plum Chicha Morada Crème Brûlée, Vanilla & Yuzu

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

OUR SIGNATURE PISCO SOUR 9.9

Choose your infusion
Seasonal varieties, ask your server

POURED

EL PORNOTINI 10.9

The Star: NV Brut Reserva House Bubbles, Vanilla "Spiked" Vodka, Passion Berry Twist.
Glacé Cherry Citrus Garnish.

AJI CITRUS ROCKS 9.9

Hot Stuff: Red Chilli, Squeezed Lime, Fresh Coriander and Poured Agave Syrup.
Tequila, Tequila, Tequila (!) Over Rocks Pour.

PISCOLA PIÑA 9.9

Peruvian Classic: Pisco, Amaretto, Pineapple Squeeze & Cola Reduction. Crushed Ice
Cap, Punch Serve, Lemon Wheel Refresher & Passion Bitters.

ELDERFLORES* 9.9

Aromas & Flavours: Vodka, Yuzu, Pomegranate & Orgeat. Elderflower & Cucumber
Foam Finish. Fruit for Eating, Goblet Serve.

STIRRED

CHERRY GIN FIZZ 10.9

Refreshingly Familiar: Roku Gin, Yuzu & Sencha Green Tea Mint Syrup. Cava NV Brut
Reserva "Drizzle", Over Ice. Cherry Blossom Finish.

GOMA GOLD* 10.9

Caffeine Fix: Gold Rum, Coffee Liqueur, Black Sesame & Espresso Shot. Chocolate
Bitters & Sugared Vanilla Whip. Goma Dust.

SUGAR MOMMI 9.9

Signature: Vodka, Fresh Lemon, Cane Juice & Watermelon Syrup. Freeze Shake & Fine
Strain. Elderflower "Bubbles", Cucumber Twist, Goblet Bowl.

PASSION PACHAMAMA 9.9

Punchy & Exotic: Dark Rum, Passion Fruit, Physalis & Lime. Almond, Ginger & Vanilla
Spike. Built & Churned, Crushed Ice. "Long" Serve.

SHAKEN

LIMA LLAMA 9.9

Its all in the name: Vodka, Lime, Blueberry & Ginger. Crushed Ice Cap, MintBerry Twist.

COCO COLADA* 9.9

Classic Mommi: Gold Rum, Fresh Lime, Coconut, Pineapple & Sugar Cane.
Cubed Ice Shake. Aromatic "Coco Vanilla" Whipped Foam.

MACHU PISTACHU* 10.9

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

*Cocktails contain egg white.

CLASSIC COCKTAILS

FROM 9.9

All classics available. Ask your bartender for options

BEERS

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

DRAUGHT BROOKLYN NARANJITO ^{VO}

Orange Peel Ale – 378ml 5.7

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

MOMMI DOES MUSIC WEEKEND LIVE & DJ SESSIONS

"PICK N MIX" GIN

10.9
PER
GOBLET

CHOOSE

BLOOM Chamomile, Pomelo & Honeysuckle

PUERTO DE INDIAS STRAWBERRY
Liquorice, Wild Berry & Spice

YOUR GIN
50ml

TANQUERAY FLOR DE SEVILLE Orange & Vanilla

4 PILLARS SPICED NEGRONI Peppercorn & Cinnamon

GIN MARE Olives, Rosemary & Basil

ROKU Sencha Green Tea, Sakuro, Yuzu

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

NV TRESOR BRUT RESERVA

Cava, Spain – 125ml 7.0 | Bottle 29.9

NV TRESOR ROSADO 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

WHITE

VINHO VERDE Bottle 23.9

Portugal – Aromatic, Crisp, Balanced. Apples & Tangerines

PINOT GRIGIO 175ml 6.5 250ml 9.0 Bottle 26.9

Mendoza, Argentina – Clean, Light, Delicate. Apricot & Spice

GODELLO 175ml 7.0 250ml 9.5 Bottle 27.9

Spain – Intense, Floral, Fresh. White Peach & Peony

SAUVIGNON BLANC 175ml 7.5 250ml 10.0 Bottle 29.9

Chile – Crisp, Zingy, Refreshing. Grapefruit & Mandarin

ALBARIÑO Bottle 32.9

Rias Baixas, Spain – Elegant, Rich, Exotic. Mango, Lychee & Eucalyptus

ROSÉ

RIOJA ROSADO 175ml 7.0 | 250ml 9.5 | Bottle 27.9

Spain – Elegant, Vibrant, Engaging. Citrus & Wild Berry

RED

CARMANERE Bottle 23.9

Chile – Luscious, Supple, Smooth. Blackberries & Spice

TANNAT 175ml 6.5 | 250ml 9.0 | Bottle 26.9

Salta, Argentina – Complex, Rich, Gentle. Chocolate & Vanilla

PINOT NOIR 175ml 7.0 | 250ml 9.5 | Bottle 27.9

Chile – Light. Elegant. Expressive. Blueberries, Orange Peel & Herbs

RESERVE MALBEC 175ml 7.5 | 250ml 10.0 | Bottle 29.9

Argentina – Intense, Lush, Juicy. Plums & Violets

TEMPRANILLO Bottle 32.9

Edición Limitada, Rioja, Spain – Polished. Ripe. Fruity. Black Cherry & Peppermint

*All Wine by the glass available in a 125ml serve