

## MAKE BRUNCH BOOZY WITH BOTTOMLESS BUBBLES

### UNLIMITED HOUSE PROSECCO

+ SET NIBBLES + YOUR CHOICE OF BRUNCH  
KITCHEN DISH + SET PUD


£33.9\* PER PERSON  
FOR THE TABLE

T&Cs: Bubbles poured for 1.5hrs – subject to Management discretion.  
Whole Table must partake. All must dine, ID required (Challenge 21  
applicable). At MOMMI we support responsible drinking – Our staff  
reserve the right to refuse

## SET NIBBLES

Set Nibbles INCLUDED in the Bottomless Brunch pp price.  
Priced per dish for à la carte

### TORTILLAS & DIPS <sup>V</sup> 3.9

Home Cut, Flash Fried, Seasoned Citrus Corn Chips, Rocoto  
Pepper Queso “House 22” Dip + Salsa de Aji Picante, Lime,  
Tomato & Jalepeno 

## SET PUD

Set Pud INCLUDED in the Bottomless Brunch pp price.  
Priced per dish for à la carte

### CHOC CHIP BROWNIE <sup>V</sup> 6.9

Peruvian Chocolate Mousse, Salted Dulce  
De Leche & Puffed Quinoa 


## BRUNCH KITCHEN

Bottomless Brunch Diners - Select your dish from the below.  
Priced per dish for à la carte

### LATIN BENEDICT ROYALE 11.9

“Pink” Yuzu Salmon Lox, Melted Huacatay Spinach & Soft  
Poached Eggs. Aji Amarillo House Hollandaise, Salt Baked  
Tomatoes & Toasted Sourdough

### MOMMI'S BOY BURGER STACK 13.9

Ibérico Pork & Chorizo Patty, Sunny Up Fried Egg, Belly Bacon  
Crisp & Melted Habanero Queso Fresco. Thousand Island  
Dripping, Ama Su Pickles & House Relish.  
On The Side: Spiced - Seasoned Hash Browns 

### AVO TOAST <sup>V</sup> 9.9

Smashed Avocado, Mint & Pea, Aji Crumbled Feta,  
Grilled Sourdough, Spiced Citrus Glazed Choclo, Maple Roasted  
Wedged Sweet Potatoes, Pomegranate Salsa Criolla 

### SASHIMI “CAESAR SALAD” 12.9

Yellow Fin Tuna Sashimi, Shaved Parmesan, Blistered Cherry  
Tomatoes & Edamame, Chopp'd Baby Gem, Maple Citrus,  
Buttermilk, Soy & Aji Panca “Nikkei Caesar Dressing”

### CHURRASCO STEAK & EGGS <sup>DF</sup> 18.9

8oz Sirloin of Beef Char-Grilled on Coal, 2 Fried Eggs,  
Andean Chimichurri, Crisp Cut Sweet Potato Fries.  
\*4.9 supplement applicable as part of bottomless brunch

### FRITTATA 9.9 <sup>V</sup>

Fire-Roasted Zucchini & Sweet Potato Frittata,  
Citrus & Coriander Baked Baby Beets,  
Chipotle Cassava Fries, Melted Manchego Glaze

All dishes are GF. <sup>V</sup>= Vegetarian. <sup>VO</sup> – Vegan.  = VO option available.

Before ordering, please speak to staff regarding your dietary requirements. Full Allergen Information  
available on request. NUT ALLERGIES: Whilst we have strict controls in place to reduce the risk of  
contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% Nut  
Free. Some store brought items are made in factories that may contain nuts.

## VEGAN SET NIBBLES

Set Nibbles INCLUDED in the Bottomless Brunch pp price.  
Priced per dish for à la carte

### TORTILLAS & DIPS <sup>VO</sup> 3.9

Home Cut, Flash Fried, Seasoned Citrus Corn Chips,  
Smashed Avo, Sweet Potato & Sesame Dip

## VEGAN BRUNCH KITCHEN

Bottomless Brunch Diners - Select your dish from the below.  
Priced per dish for à la carte

### AVO TOAST <sup>VO</sup> 9.9

Smashed Avocado, Mint & Pea, Grilled Sourdough,  
Spiced Citrus Glazed Choclo, Maple Roasted Wedged  
Sweet Potatoes, Pomegranate Salsa Criolla

### MOMMI'S BOY VEGGIE STACK <sup>VO</sup> 13.9

Chickpea, Quinoa, Beetroot & Choclo Patty, Smoked  
Aubergine Anticucho Salsa, Melted Rocoto Peppers  
& Tomato Coriander Salsa, Onion Crisps & Ama Su  
Pickles. On The Side: Spiced - Seasoned Hash Browns

## VEGAN SET PUD

Set Pud INCLUDED in the Bottomless Brunch pp price.  
Priced per dish for à la carte

### SALTED CARAMEL “ICE CREAM” <sup>VO</sup> 6.0

Agave Syrup & Puffed Quinoa



# SUNDAYS

Served 11AM - 4PM

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



## STARTERS

### STEAMED EDAMAME,

Salted or Spicy / 3.9 VO

### FLASH-FRIED PADRON PEPPERS

Crushed Sea Salt / 3.9 VO

### AJI AVO FISH TACOS

Salmon Sashimi, Ama Su Cucumber, Mango Salsa Criolla, Wasabi Lime Mayo & Coriander Shoots / 8.9

### STICKY MISO GLAZED CHICKEN WINGS

Chilli Crisp, Sesame & Amu Su Celery, Rocoto Cheese Dip / 6.9

### AHI TUNA TARTARE

Wasabi Mayo, Quinoa Crisp, Jalapeno, Garlic, Soy & Crushed Avo. Pickled Ginger, Tobiko & Naranja Seca / 9.9

### PAN-FRIED KING PRAWNS

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

## SUNDAY LUNCH

### 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

### "MOMMI MOMMI" CHICKEN

Flame-Grilled Aji Panca Spatchcock Chicken, Fire-Miso Glaze, Wasabi Slaw, Chimichurri Roasted Wedged Sweet Potatos, Robata Cobbed Corn / 14.9

### MISO GLAZED SALMON "SALAD" ♥

Tabouleh De Quinoa, Edamame Beans & Giant Peruvian Corn. Smoked Paprika, Melted Peppers & Tomato Coriander Salsa, Spring Onion Creme Fraiche / 13.9

### PULLED TERYAKI LAMB

Peruvian Fried Rice, Soy, Sesame, Mint & Citrus, Chargrilled Tenderstem & Roasted Sweet Peppers / 14.9

## SIDES

### CRISPY SWEET POTATO FRIES

Aji Amarillo & Citrus Mayo, Truffle Salt V / 4.9

### SOY & GINGER GLAZED BROCCOLI

Crispy Shallots, Toasted Sesame Seeds / 4.9 VO

### CARAMELISED PERUVIAN GIANT CORN

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

## MINI MOMMI'S: KIDS MENU

ANY DRINK, MAIN

+  
PUD  
6.9PP

ASK TO SEE OUR KIDS MENU

## BOTTOMLESS BRUNCH

UNLIMITED HOUSE PROSECCO

+  
SET NIKKEI BRUNCH  
33.9PP

ASK TO SEE OUR BRUNCH MENU

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

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# KID'S SUNDAY 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, Sweet Potato Fries & Broccoli

♥ Fried Eggs, Belly Bacon, Hash Browns, Baked Beans ♥

Rice Bowl, Grilled Chicken, Teriyaki Sauce & Edamame

♥ Smoked Salmon, Poached Egg & Toast

PUD

Assorted Ice: Creams, Lollies & Pops



♥ = 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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# M O M M I

## WEEKEND BRUNCH DRINKS SERVED 11AM-4PM

### COCKTAILS: THE BRUNCH EDIT

#### MOMMI MARY 9.9

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

#### GOMA GOLD\* 10.9

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

#### CHERRY MINT FIZZ 10.9

Roku Gin, Matcha Green Tea Syrup, Fresh Mint & Yuzu.  
Cava NV Brut Reserva "Drizzle", Over Ice. Cherry Blossom Finish

#### SUGAR MOMMI 9.9

Vodka, Fresh Lemon, Cane Juice & Watermelon Syrup.  
Elderflower "Bubbles", Cucumber Twist

#### PASSION PACHAMAMA 9.9

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

#### ELDERFLORES\* 9.9

Vodka, Yuzu, Pomegranate & Orgeat. Cucumber & Elderflower Foam Finish

[\*Contains Egg White]

### SOFTS

**COFFEES** Americano/ Latte/ Cappuccino/ Flat/ Espresso / From **2.5**

**TEAS** (Pot. Serves 2) Sencha/ Earl Grey/ Assam Breakfast/ Lemon Verbena  
/ Chamomile/ Lemon Grass & Ginger **3.5**

**LEMONAID** Blood Orange/ Passion Fruit / **4.0** 330ml

**CHARITEA** Sparkling Iced Mate/Green / **4.0** 330ml

**COCONUT WATER** / **3.5** 300ml

### "PICK N MIX" GIN

10.9  
PER  
GOBLET

CHOOSE  
YOUR GIN  
50ml

**BLOOM** Chamomile, Pomelo & Honeysuckle

**PUERTO DE INDIAS STRAWBERRY**  
Liquorice, Wild Berry & Spice

**TANQUERAY FLOR DE SEVILLE**  
Orange & Vanilla

**4 PILLARS SPICED NEGRONI**  
Pepperberry & 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 as 125ml serve]

**BOTTOMLESS BUBBLY BRUNCH / £33.9**  
**UNLIMITED HOUSE PROSECCO**  
+ SET NIKKEI BRUNCH