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)

This Dish Contains Gluten. GF Option Available

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 BROCOLLI
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.

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.

MOMMI

V = Vegetarian. VO = Vegan. GF = Gluten Free.

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 V, GF *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 V *6.9*
Peruvian Chocolate Mousse, Salted Dulce De Leche & Puffed Quinoa
This Dish Contains Gluten. GF Alternative Available

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
This Dish Contains Gluten. GF Alternative Available

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
This Dish Contains Gluten. GF Alternative Available

AVO TOAST *9.9*
Smashed Avocado, Mint & Pea, Aji Crumbled Feta, Grilled Sourdough, Spiced Citrus Glazed Choclo, Maple Roasted Wedged Sweet Potatoes, Pomegranate Salsa Criolla
This Dish Contains Gluten. GF Alternative Available

SASHIMI "CAESAR SALAD" GF *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 GF *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 V, GF *9.9*
Fire-Roasted Zucchini & Sweet Potato Frittata, Citrus & Coriander Baked Baby Beets, Chipotle Cassava Fries, Melted Manchego Glaze

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VEGAN SET NIBBLES

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

TORTILLAS & DIPS VO, GF *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 VO *9.9*
Smashed Avocado, Mint & Pea, Grilled Sourdough, Spiced Citrus Glazed Choclo, Maple Roasted Wedged Sweet Potatoes, Pomegranate Salsa Criolla
This Dish Contains Gluten. GF Alternative Available

MOMMI'S BOY VEGGIE STACK VO *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
This Dish Contains Gluten. GF Alternative Available

VEGAN SET PUD

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

SALTED CARAMEL "ICE CREAM" VO, GF *6.0*
Agave Syrup & Puffed Quinoa

WeAreMOMMI

MOMMI

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/ Cappucino/ 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

- **GORDON CASTLE** Lavender, Mint & Citrus
- **PUERTO DE INDIAS STRAWBERR** 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
- **LONDON TO LIMA** Grapes, Glaciers & Peruvian Groundcherry
- **E.D.C - THE CUCUMBER** Coriander, Cucumber & Juniper

ADD A TONIC (FEVERTREE): INDIAN / LIGHT / ELDERFLOWER / LEMON / AROMATIC / MEDITERRANEAN

ADD GARNISH: GRAPEFRUIT / CUCUMBER / BASIL / ORANGE/ PHYSALIS / APPLE / LEMON / LIME / MINT / ROSEMARY / LAVENDER / CHERRY / STRAWBERRY

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

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 & Brocolli

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

Rice Bowl, Grilled Chicken, Teriyaki Sauce& Edamame

PUD

Assorted Ice: Creams, Lollies & Pops

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