

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/ Capucino/ 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

BEERS

DRAUGHT ASAHI SUPER DRY^{VO} 378ml 4.7 | Pint 5.9

DRAUGHT BROOKLYN NARANJITO^{VO} Orange Peel Ale — 378ml 5.7 | Pint 6.9

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 YOUR GIN (50ml)

GORDON CASTLE Lavender, Mint & Citrus

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

LONDON TO LIMA Grapes, Glaciers & Peruvian Groundcherry

E.D.C - THE CUCUMBER Coriander, Cucumber & Juniper

ADD FEVERTREE TONIC

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 50.0

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

BOTTOMLESS BRUNCH 33.9 PP

1.5 HRS OF PROSECCO

+

SET NIBBLE: TORTILLAS & DIPS^V

Home Cut, Flash Fried, Seasoned Citrus Corn Chips, Rocoto Pepper Queso "House 23" & Salsa de Aji Picante, Lime, Tomato & Jalepeno Dips^{GF}

VEGAN SET NIBBLE: Home Cut, Flash Fried, Seasoned Citrus Corn Chips, Smashed Avo, Sweet Potato & Sesame Dip^{VO GF}

+

YOUR CHOICE OF ANY DISH MARKED WITH *

+

SET PUD: CHOC CHIP BROWNIE

Peruvian Chocolate Mousse, Salted Dulce De Leche & Puffed Quinoa^{V GF}

VEGAN SET PUD: Salted Caramel "Ice Cream", Agave Syrup & Puffed Quinoa^{VO GF}

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



MINI MOMMI KIDS DO SUNDAYS

JOIN US AT THE KIDS TABLE. SUPERVISED FREE CRAFTY FUN & GAMES FOR 3 YEARS AND UP*

ASK TO SEE OUR KIDS MENU:
ANY MAIN DRINK & PUD: 7.9

*Kids Table available for dining guests only: Both big and small. Date exclusions apply

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

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.

NIBBLES at 3.9

STEAMED EDAMAME^{VO GF}
Salted or Spicy

FLASH-FRIED PADRON PEPPERS^{VO GF}
Crushed Sea Salt

CORN & LIME TORTILLAS^{V GF}
Sweet Potato & Sesame, Rocoto Pepper Queso "House 22" Dip

PLUMP PERUVIAN TREE RIPENED BOTIJA OLIVES^{VO GF}

STARTERS

CRISPY TEMPURA SALT & PEPPER SQUID^{GF} 8.9
Spring Onion Ponzu, Sweet Jalapeño Dipping Sauce, Wasabi Salt

SIGNATURE "HOUSE" CEVICHE^{GF} 7.9
Sea Bass, Salmon & Tuna, Sweet Potato, Red Onion, Samphire & Mango Leche De Tigre

STICKY MISO GLAZED CHICKEN WINGS^{GF} 6.9
Chilli Crisp, Sesame & Amu Su Celery, Rocoto Cheese Dip

MOMMI CHIRASHI SUSHI POWER BOWL^{GF} 9.9

Tuna, Salmon, Sea Bass & Wasabi Tobiko, Seasoned Sushi Rice, House Tartare Sauce, Avocado, Choclo, Kampyo & Kizami Nori, Edamame & Toasted Sesame (12.9 as a Main)

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

MAINS

***MOMMI'S BOY BURGER STACK 13.9**

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

Contains Gluten. GF Alternative Available On Request

***AVO TOAST^V 9.9**

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

Contains Gluten. GF Alternative Available On Request

BRAISED STICKY BEEF SHORT RIB^{GF} 14.9

Quinoa Lime Picante, Teriyaki "Gravy", Ama-Su Purple Carrots, Roots & Shoots, Glazed Padron Peppers

"NIKKEI TEMPURA FISH & CHIPS"^{GF} 12.9

Wasabi Mayo, Cassava Fries, Spring Onion & Citrus Ponzu

***CHURRASCO BIFE DE CHORIZO STEAK^{GF} 18.9**

Sliced Striploin Grilled on Coal, Andean Herb Chimichurri Glaze, Crisp Cut Sweet Potato Fries, Sea Salt. On the Side: 2 Fried Eggs *£4.90 supplement applicable as part of bottomless brunch

***BRUNCH "CAESAR SALAD"^{GF} 12.9**

Crispy Fried Chicken & Air Dried Jamón Iberico, Blistered Cherry Tomatoes & Edamame, Maple Citrus, Buttermilk, Soy & Aji Panca "Nikkei Caesar Dressing" Avocado & Soft Boiled Egg

SUNDAY ROASTS

ROAST ANTICUCHO SPATCHCOCK CHICKEN^{GF} 15.9
Coriander & Aji Mirasol Chimichurri, Roasting Gravy

24 HOUR SLOW ROASTED SUCKLING PIG^{GF} 15.9
Honey, Soy & Ginger Glazed Apple Compote, Roasting Gravy

ROASTS SERVED WITH^{ALL GF}
Garlic Roasted Baby Potatoes^{VO}, Yorkshire Pudding^V
Roast Beetroot & Thyme^{VO} Glazed Carrots & Parsnips^{VO}
Charred Broccoli with Ginger Oil^{VO}

***LATIN BENEDICT ROYALE 11.9**

"Pink" Yuzu Salmon Lox, Melted Huacatay Spinach & Soft Poached Eggs. Aji Amarillo House Hollandaise, Salt Baked Tomatoes & Toasted Breakfast Muffin

Contains Gluten. GF Alternative Available On Request

THE SUNDAY SANGUCHE: BUTTERMILK FRIED CHICKEN BURGER 13.9

BBQ Aji Panca "Ketchup" Smashed Chunky Guac, Miso Slaw, House Pickles, Seasoned Hash Browns & Thousand Island Dripping

Contains Gluten. GF Alternative Available On Request

MISO GLAZED SALMON^{GF} 13.9

Tabouleh De Quinoa, Edamame Beans & Giant Peruvian Corn. Smoked Paprika, Melted Peppers & Tomato Coriander Salsa, Spring Onion Crème Fraîche

SIDES

CRISPY SWEET POTATO FRIES^{V GF} 4.9
Aji Amarillo & Citrus Mayo, Truffle Salt

SOY & GINGER GLAZED BROCCOLI^{VO} 4.9
Crispy Shallots, Toasted Sesame Seeds

CARAMELISED PERUVIAN GIANT CORN 3.9
Sea Salt, Yuzu & Coriander^{V GF}

VEGAN NIBBLES^{VO}

STEAMED EDAMAME^{VO GF} 3.9
Salted or Spicy

FLASH-FRIED PADRON PEPPERS^{VO GF} 3.9
Crushed Sea Salt

CORN & LIME TORTILLAS^{VO GF} 3.9
Smashed Avo, Sweet Potato & Sesame Dip

PLUMP PERUVIAN TREE RIPENED BOTIJA OLIVES^{VO GF} 3.9

VEGAN STARTERS^{VO}

CHIRASHI SUSHI POWER BOWL 9.9
Fried Sweet Potato, Heirloom Tomato & Red Peppers, Avocado, Crispy Cancha, Kampyo & Kizami Nori, Edamame & Toasted Sesame (12.9 As a Main)^{VO GF}

SIGNATURE HOUSE CEVICHE^{VO GF} 7.9
Avocado, Salt Baked Tomato & Beetroot Ceviche, Red Onion & Mango Leche De Tigre

VEGAN MAINS^{VO}

***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 On Request

***MOMMI'S BOY VEGGIE BURGER STACK^{VO} 11.9**

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 On Request

MISO GLAZED SWEET POTATO "SALAD"^{VO GF} 10.9

Tabouleh De Quinoa, Edamame Beans & Giant Peruvian Corn, Smoked Paprika, Melted Peppers & Tomato Coriander Salsa, Spring Onion & Citrus Ponzu

VO SUNDAY ROAST^{VO GF} 12.9

Miso Aubergine, Red Corn Causa & Smoked Tomatoes, Sweet Potato Purée, Pomegranate Salsa Criolla. Garlic Roasted Baby Potatoes, Roast Beetroot & Thyme, Glazed Carrots & Parsnips, Charred Broccoli With Ginger Oil

VEGAN SIDES^{VO}

CRISPY SWEET POTATO FRIES^{VO GF} 4.9
Aji Amarillo Dipping, Truffle Salt

SOY & GINGER GLAZED BROCCOLI^{VO GF} 4.9
Crispy Shallots, Toasted Sesame Seeds

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KID'S MENU



Any Listed Drink, Main & Pud

7.9



DRINK



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

FOOD

Little Nikkei Fish Bites, Cassava Chips & Edamame Beans **GF**

Melted Mac n' Cheese, Hash Browns & Broccoli **GF**

♥ Roast : Chicken/Pork/Veg, Roast Pots, Yorkshire Pud, Broccoli & Carrots **GF**

Belly Bacon & Fried Eggs, Sweet Potato Fries, Baked Beans **GF**

♥ Rice Bowl, Grilled Chicken, Teriyaki Sauce & Edamame **GF**

PUD

Assorted Ice: Creams, Lollies & Pops

Join Us at The Kids Table

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



Kids table available for "dining" children only

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

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