

M O M M I

SUNDAY BRUNCH & LUNCH

NIBBLES

ALL NIBBLES 4.9. ALL NIBBLES GF

FLASH-FRIED PADRON PEPPERS VO | FRIED TOSTADA CHIPS, HOUSE 22 DIP,V | STEAMED EDAMAME VO

BUILD YOUR OWN BRUNCH

START HERE

CHORIZO: Robata Grilled Sliced Spanish Chorizo / £4.9 GF

BACON: Grilled Streaky Smoked Dry Cure Bacon / £3.9 GF

SAUSAGES: Robata Grilled Pork, Oregano & Roast Shallot Sausages, Maple Glaze / £3.9 GF

HALLOUMI: Flame Grilled Halloumi, Lemon & Olive Oil / £3.9 V/GF

VEGAN SAUSAGES: Plant Based Robata Grilled Sausages / £4.9 VO/GF

ADD HERE

SCRAMBLED EGGS: Scrambled Cage Free Eggs, Crème Fraiche & Chives / £2.9 V/GF

FRIED EGGS: Two Fried Cage Free Eggs, Crushed Sea Salt, Milled Black Pepper / £2.9 V/GF

POACHED EGGS: Two Poached Cage Free Eggs, Crushed Sea Salt, Milled Black Pepper / £2.9 V/GF

CHUNKY TOAST: Toasted Sourdough / £0.9 V - GF AVAILABLE

CLASSIC TOAST: White Sliced Bread/Toast / £0.9 V

MORE HERE

SPINACH: Melted Baby Spinach, Milled Black Pepper & Nutmeg / £3.9 VO/GF

TOMATOES: Slow Roasted Tomatoes, Thyme, Garlic & Olive Oil / £1.9 VO/GF

MUSHROOMS: Grilled Portabella Mushrooms / £2.9 VO/GF

AVO: Smashed Avo, Lime, Coriander & Chilli / £2.9 VO/GF

BEANS: House Baked Haricot & Red Kidney Beans, Roasted Red Pepper & Tomato Ragu / £1.9 VO/GF

SERVED 12-2:30PM

LUNCH PLATES

SOFT SHELL TACOS GF DF ♥

Aji Panca Spiced Smoked BBQ Pork Belly & Maple Glazed Chorizo, Chuka-Fu Pickled Cabbage, Pineapple, Lime & Coriander Salsa, Crispy Red Onions, Whipped Jalapeño & Avocado Mole / 9.9

TEMPURA GYOZA VO GF DF

Edamame, Soy, Flame Seared Shiitake Mushroom, "Creamed" Sweet Potato, Yuzu & Aji Amarillo / 8.9

CROQUETAS GF

Crisp Fried, Panko Wrapped, Melting Middle Nduja & Queso Fresco Croquetas, Smoked Aubergine Anticucho Salsa, Rocoto Pepper Mayo / 8.9

SIGNATURE "HOUSE" CEVICHE GF DF ♥

Sea Bass, Salmon & Tuna, Sweet Potato, Red Onion, Samphire & Mango Leche De Tigre / 8.9

MOMMI CHIRASHI SUSHI POWER BOWL GF DF ♥

Tuna, Salmon, Seabass & Wasabi Tobiko "Caviar", Seasoned Sushi Rice, House Tartare Sauce, Avocado, Choclo, Kampyo & Kizami Nori, Edamame & Toasted Sesame / 14.9

BBQ ANTICUCHO CHICKEN SLIDERS GF Available on request

Crushed Avocado, Lime & Chilli, Fresh Tomato, Salsa Criolla, Aji Amarillo Kewpie Mayo / 9.9

CHURRASCO CHEESESTEAK SANGUCHE GF Available on request

Robata Flamed Sliced Bavette Steak, Red Onions, Melted Peppers & Queso Fresco, Jalapeno Mustard, Soft Roll Serve / 11.9

SIDES

Crispy Sweet Potato Fries, Bloody Mary Habanero Mayo / 4.9 VO/GF

Salt & Pepper Spiked Hash Browns, Thousand Island Dripping / 4.9 VO/GF

House Fried Cassava "Bravas", Spicy Smoked Paprika Sauce, Oregano Chimichurri / 4.9 VO/GF

♥ = Vegan option available. Allergies & intolerances:

Before ordering, please speak to staff regarding your requirements. Full allergen information available on request

GF=Gluten Free, VO=Vegan, V=Vegetarian, DF=Dairy Free .GF AVAILABLE = GF Available

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DRINKS - THE BRUNCH EDIT

SUNDAY COCKTAIL CLASSICS

ALL AT 7.9

BLOODY MOMMI

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

APEROL SPRITZ

Aperol, House Soda, Prosecco, Orange Wedge, Cubed Ice

BRAMBLE BOULE

Bombay Bramble Gin, Fever Tree Tonic, Squeezed Lemon, Goblet Serve

SUNDAY SPARKLES

Your Choice of Pureed Mango/Passionfruit/Strawberry/ Fresh OJ + Long Prosecco Pour

COSMOPOLITAN

Vodka, Orange Liqueur, Cranberry, Straight Up

ESPRESSO MARTINI

Vodka, Coffee Liqueur & Espresso. Draught House Pour

CRAFT & DRAUGHT

DRAUGHT ASAHI SUPER DRY - PINT 4.9

DRAUGHT CLWB TROPICANA TROPICAL HAZY IPA - PINT 5.5

SOFTS

HOUSE-MADE LEMONADE 4.5

Choose From: Mango **OR** Cucumber & Elderflower,

HOME BREW ICED TEA 3.9

MOMMI-Infused. Ask Your Server For Today's Brew

WINE

WHITE

VINHO VERDE, PORTUGAL Bottle 24.9

PINOT GRIGIO, MENDOZA, ARGENTINA 175ml 7.0 250ml 9.5 Bottle 27.9

GODELLO, SPAIN 175ml 7.25 250ml 9.75 Bottle 28.9

SAUVIGNON BLANC, CHILE 175ml 7.5 250ml 10.0 Bottle 29.9

ALBARIÑO, RIAS BAIXAS, SPAIN Bottle 33.9

ROSE

RIOJA ROSADO, SPAIN 175ml 7.0 250ml 9.5 Bottle 27.9

RED

CARMANERE, CHILE Bottle 24.9

TANNAT, SALTA, ARGENTINA 175ml 7.0 250ml 9.5 Bottle 27.9

PINOT NOIR, CHILE 175ml 7.25 250ml 9.75 Bottle 28.9

RESERVE MALBEC, ARGENTINA 175ml 7.5 250ml 10.0 Bottle 29.9

TEMPRANILLO, RIOJA RESERVA, Edicion Limitada Btl, RIOJA SPAIN 33.9

All wine by the glass available in a 125ml serve