

FLASH-FRIED PADRON PEPPERS, Crushed Sea Salt **5.5** VO | **FRIED TOSTADA CHIPS**, Rocoto Pepper "House 22" Cheese Dip **4.9** V | **STEAMED EDAMAME**, Salted or Spicy **5.5** VO

SMALLER 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** ♥

AJI GARLIC ROASTED KING PRAWNS

Caramelised Courgette, Buttered Peruvian Giant Corn & Melted Peppers, Bread to Dip / **9.9*** (***14.9** as a Main)

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** ♥

ROAST KING SCALLOP "ON THE SHELL" GF

Black Quinoa Tabouleh, Miso Butter, Candied Kumquat / **5.5** Each

THE MENU EXPLAINED

Our food is NIKKEI in provenance – direct from the shores of Japan & Perú. Available evenings

♥ = Vegan option available:

Please ask to see our Vegan menu for full details.

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

BIGGER PLATES

BBQ CHICKEN TERIYAKI GF DF

Peruvian Fried Rice, Soy & Sesame, Sweet & Sour Cucumber, Lemon Zest & Spring Onion / **15.9** ♥

ROASTED CAULIFLOWER "STEAK" VO GF DF

Truffled Fennel Puree, Salt Baked Beets, Andean Herb Chimichurri, Pistachio / **14.9**

ROBATA-GRILLED

MATCHA MISO LAMB CUTLETS GF DF

Crushed Creamed Purple Potato Causa, Wild Garlic "Aji Verde" Glaze, Blackened Courgettes & Huacatay / **21.9**

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 / **15.9** ♥

CRISP-FRIED BELLY PORK BITES GF DF

Smoked Aji Smashed Giant Corn, Caramelised Agave Toasted Sweet Potato, Habanero Spiked Ponzu, Salsa Criolla / **15.9**

CHIMICHURRI STEAK A LA PARRILLA GF DF

Sliced 250g Ribeye, Grilled on Coal, Andean Herb Glaze, Crisp-Fried, Sea Salt Sweet Potato Fries / **21.9**

STICKY MISO SALMON GF

Tabouleh De Quinoa, Pomegranate, Edamame Beans & Giant Peruvian Corn, Smoked Paprika, Melted Peppers & Tomato Coriander Salsa, Spring Onion Creme Fraiche / **15.9**



MOMMI LOVES VEGANS

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SIDES

HOUSE FRIED CASSAVA "BRAVAS," VO GF DF

Spicy Smoked Paprika Sauce, Oregano Chimichurri / **4.9**

BROCCOLI, SUGAR SNAPS, FINE BEANS & ASPARAGUS VO GF DF

Toasted Black Sesame Dressing / **5.9**

CRISPY SWEET POTATO FRIES VO GF DF

Aji Amarillo & Citrus "Mayo", Truffle Salt / **4.9**

NIKKEI FRIED RICE V GF DF

Toasted Sesame, Fried Egg, Chilli Citrus Soy & Spring Onion / **4.9**



ESPRESSO MARTINI • SIGNATURE BRUNCH EATS • UNLIMITED PROSECCO
WEEKENDS: DISCO PARTY POWER BALLADS • WAVE SWAY REPEAT
BOTTOMLESS BUBBLY BRUNCH

Nut Allergies – whilst we have strict controls in place to reduce the risk of cross-contamination, it is not possible for us to guarantee that our non nut containing dishes will be entirely contamination free.

Gluten Free – All of our dishes can be executed Gluten Free on request.

Wellness – We have always taken the H&S of our staff & customers extremely seriously and have endeavoured to achieve gold standard levels of execution around all health & hygiene factors. Never has this been more important a journey to continue. Our full **COVID 19** mission statement can be found online : www.wearemommi.com

HOUSE COCKTAILS

OUR SIGNATURE PISCO SOUR* 10.9

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. Glace Cherry Citrus Garnish.

AJI CITRUS ROCKS 10.9

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

STIRRED

CHERRY GIN FIZZ 10.9

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

SUGAR MOMMI 10.9

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

PASSION PACHAMAMA 10.9

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

SHAKEN

LIMA LLAMA 10.9

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

MACHU PISTACHU* 10.9

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

*Cocktails contain egg white.

M O M M I CLASSIC COCKTAILS

HOUSE CLASSICS - 10.9

ESPRESSO MARTINI
APEROL SPRITZ

All other Classics also available. Ask your bartender for options

BEERS

DRAUGHT ASAHI SUPER DRY VO - Pint 6.9

DRAUGHT CLWB TROPICANA

TROPICAL HAZY IPA VO - Pint 7.2

EASY LIVIN' SESSION PALE ALE VO - Pint 6.90

GIPSY HILL, BANDIT,

FRUITY PALE ALE GF - 330ml 5.5

KIRIN ICHIBAN VO - 500ML 6.5

WYLD WOOD ORGANIC CIDER VO - 500ml 5.9

N/A HEINEKEN V - 330ML 4.5

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

SPARKLING

NV TRESOR BRUT RESERVA

Cava, Spain - 125ml 7.0 | Bottle 29.9

NV TRESOR ROSADO

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 95.0

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WINE

WHITE

VINHO VERDE Bottle 24.9

Portugal: Aromatic, Crisp, Balanced. Apples & Tangerines

PINOT GRIGIO 175ml 7.0 250ml 9.5 Bottle 27.9

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

GODELLO 175ml 7.25 250ml 9.75 Bottle 28.9

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 33.9

Rias Baixas, Spain: Elegant, Rich, Exotic. Mango & Lychee

ROSE

RIOJA ROSADO 175ml 7.0 250ml 9.5 Bottle 27.9

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

RED

CARMANERE Bottle 24.9

Chile: Luscious, Supple, Smooth. Blackberries & Spice

TANNAT 175ml 7.0 250ml 9.5 Bottle 27.9

Argentina: Complex, Rich, Gentle. Chocolate & Vanilla

PINOT NOIR 175ml 7.25 250ml 9.75 Bottle 28.9

Chile: Light. Elegant. Expressive. Blueberries, Orange & Herbs

RESERVE MALBEC 175ml 7.5 250ml 10.0 Bottle 29.9

Argentina: Intense, Lush, Juicy. Plums & Violets

TEMPRANILLO, RIOJA RESERVA

Edicion Limitada Btl 33.9

Spain: Polished. Ripe. Fruity. Black Cherry & Peppermint

All wine by the glass available in a 125ml serve

