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SUNDAY BRUNCH & LUNCH

STEAK FRITES GF DF

Robata Grilled 8oz Bavette Steak, Two Sunny Side Up Fried Eggs,
Andean Herb Chimichurri Glaze, Crisp Fried Cassava Chips / **18.9**

BUILD YOUR OWN BRUNCH

START HERE

CHORIZO: Robata Grilled Sliced Spanish Chorizo / **£3.9** GF

BACON: Grilled Streaky Smoked Dry Cure Bacon / **£3.5** GF

SAUSAGES: Robata Grilled Pork, Oregano & Roast Shallot Sausages, Maple Glaze / **£3.5**

SMOKED SALMON: Beechwood Smoked Scottish Salmon / **£4.9** GF

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

VEGAN SAUSAGES: Plant Based Robata Grilled Sausages / **£3.5** VO/GF

ADD HERE

SCRAMBLED/FRIED/POACHED EGGS: Two Cage Free Eggs, Your's choice of style / **£2.9** V/GF

MORE HERE

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

MUSHROOMS: Grilled Portobello Mushrooms / **£3.5** VO/GF

AVO: Smashed Avo, Lime, Coriander & Chilli / **£3.5** VO/GF

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

ON US - WITH ♥

CHUNKY TOAST: Toasted Sourdough / **£FREE** V - GF AVAILABLE

CLASSIC TOAST: White Sliced Bread/Toast / **£FREE** V

PLATES

AVO ON TOAST

Smashed Avocado, Mint & Crushed Peas on Toasted Sourdough, Spiced Citrus Dressing,
Pomegranate, Tomato & Sweet Red Onion Salsa, Maple Syrup / **£9.9** VO. GF AVAILABLE.

MOMMI'S BOY BRUNCH BURGER GF AVAILABLE ♥

Dirty Grilled Beef Chuck Patty, Chorizo, Crispy Candied Bacon, Sunny Side Up Fried Cage Free Hen Egg,
Grilled Swiss Cheese, Pickles, Relish, Thousand Island Dripping, Toasted Brioche & Side of Seasoned Hash Browns / **14.9**

LATIN ROYALE £12.9

Birchwood Smoked Salmon, Melted Spinach & Soft Poached Cageless Eggs, Aji Amarillo House Hollandaise,
Salt Baked Tomatoes, Dill Spiked Capers & Toasted Buttered Breakfast Muffin GF AVAILABLE.

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**

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 / **16.9**

BBQ ANTICUCHO CHICKEN GF

Peruvian Fried Sticky Rice, Aji Panca Spiked BBQ Glaze, Salsa Criolla & Sping Onion Creme Fraiche / **14.9**

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

M O M M I DRINKS - THE BRUNCH EDIT

SUNDAY COCKTAILS | 10.9

ALL CLASSICS FROM 10.9 | ASK YOUR WAITER

BLOODY MOMMI

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

SUNDAY SPARKLES

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

BRAMBLE BOULE

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

SUGAR MOMMI

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

PASSION PACHAMAMA

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

CRAFT & DRAUGHT

DRAUGHT ASAHI SUPER DRY - PINT **6.9**

DRAUGHT CLWB TROPICA TROPICAL HAZY IPA - PINT **7.2**

EASY LIVIN' SESSION PALE ALE VO - Pint **6.9**

GIPSY HILL, BANDIT, FRUITY PALE ALE GF - 330ml **5.5**

HOUSE SOFTS

HOUSE-MADE LEMONADE **4.5**

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

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