

HOUSE COCKTAILS - 10.9

HOUSE CLASSICS - 10.9

OUR SIGNATURE PISCO SOUR*
ESPRESSO MARTINI
APEROL SPRITZ

All other Classics also available. Ask for options

ELDERFLORES*

Cucumber Gin, Yuzu, Pomegranate & Orgeat.
Elderflower & Cucumber Foam Finish.

Fruit for Eating, Goblet Serve

CHERRY'GRONI FIZZ

Campari, Puntames & Sour Cherry Jam.
Wedged Orange Squeeze, Cava finish

PISCO PIÑA PICANTE

Pisco, Almond Sirop, Pineapple & Cucumber.
Muddled Citrus & Fresh Aji Chili

BERRY NICE

Vodka, Raspberries, Passion Fruit & Lemon Drop.
Tini-Sprinkle Serve

COCOITO

Coconut Cream, Coconut Rum, Fresh Mint & Lime.
Muddle & Stir. Cherry-Coconut Flakes

PARADISE PALOMA

Tequila, Aperol, Kumquat & Pink Grapefruit.
Mint Soda Finish. Served Long

EL PORNOTINI

NV Brut Reserva House Bubbles, Vanilla "Spiked" Vodka,
Passion Berry Twist. Glace Cherry Citrus Garnish

SUGAR MOMMI

Vodka, Fresh Lemon, Limoncello & Watermelon Syrup.
Freeze Shake & Fine Strain. Elderflower "Bubbles",
Cucumber Twist, Goblet Bowl

PASSION PACHAMAMA

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

Built & Churned, Crushed Ice. "Long" Serve

THE BOTANIST

Gin, Sake, Agave Water & Lemon Juice.
Smashed Basil & Cucumber. Shake & Strain. Coup'd

M O M M I

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
LOW ALCOHOL BEER (Please ask) V - 330ML 4.5

SOFTS

HOUSE-MADE LEMONADE 4.5

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

PICK N' MIX GOBLET - 12.9

CHOOSE YOUR GIN

GIN MARE | BLOOM | THE BOTANIST
ROKU | PUERTO DE INDIAS STRAWBERRY
CHASE RHUBARB | TANQUERAY SEVILLA

CHOOSE YOUR MIXER

FEVERTREE TONIC:

INDIAN | LIGHT | ELDERFLOWER
AROMATIC | MEDITERRANEAN
FEVER TREE MIXER: LEMONADE

DOUBLE DUTCH: CUCUMBER & WATERMELON

CHOOSE YOUR GARNISH (MAX 3)

MINT | PINK GRAPEFRUIT | THAI BASIL
ROSEMARY | STAR ANISE | CINAMMON
CUCUMBER | OLIVE | SOUR CHERRY
LEMON | LIME | ORANGE

*Cocktail contains Egg White

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

WINE

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 10.5 | Bottle 62.9

CHANDON ROSÉ NV SPARKLING

Argentina - Bottle 36.9

VEUVE CLICQUOT YELLOW LABEL NV

Champagne, France - Bottle 75.0

BOLLINGER ROSÉ BRUT NV

Champagne, France - Bottle 95.0

WHITE

CÔTES DE GASCogne 175ml 6.5 250ml 9.0 Bottle 25.9

France: Soft, Fresh, Balanced. Orchard Flowers & Pineapple

PINOT GRIGIO 175ml 7.0 250ml 10.0 Bottle 27.9

Italy: Clean, Light, Delicate. Apricot & Spice

SAUVIGNON BLANC 175ml 7.5 250ml 11.0 Bottle 29.9

NZ: Crisp, Zingy, Refreshing. Grapefruit & Mandarin

ALBARIÑO 175ml 8.0 250ml 12.0 Bottle 32.9

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

ROSE

CHIARETTO 175ml 7.0 250ml 9.5 Bottle 27.9

Italy: Vibrant & Engaging. Peach Blossom & Cherries

CÔTES DE PROVENCE ROSÉ

175ml 7.5 250ml 11.0 Bottle 29.9

France: Strawberries, Citrus & Crushed Red Apples

RED

MERLOT 175ml 6.5 250ml 9.0 Bottle 25.9

France: Rich, Intense, Smooth. Damson & Raspberries

RESERVE MALBEC 175ml 7.0 250ml 10.0 Bottle 27.9

Argentina: Intense, Lush, Juicy. Plums & Violets

RIOJA RESERVA EDICION LIMITADA

175ml 7.5 250ml 11.0 Bottle 29.9

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

CABERNET SAUVIGNON

175ml 8.0 250ml 12.0 Bottle 32.9

USA: Dark Berries, Sweet Oak & Spice. Chocolate & Cinnamon

All wine by the glass available in a 125ml serve

FLASH-FRIED PADRON PEPPERS, Crushed Sea Salt **4.5** VO | **FRIED TOSTADA CHIPS**, Rocoto Pepper “House 22” Cheese Dip **4.5** V | **STEAMED EDAMAME**, Salted or Spicy **4.5** VO

SMALL 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** ♥

SIGNATURE “HOUSE” CEVICHE GF DF

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

TEMPURA GYOZA VO GF DF

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

AJI GARLIC ROASTED KING PRAWNS

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

GRILLED ANTICUCHO CHICKEN SKEWER GF

Smoky Chipotle Queso Dripping, Melted Rocoto Peppers / **8.9**

CROQUETAS GF

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

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

BIG PLATES

ROBATA RARE-GRILLED

AHI TUNA STEAK GF DF

Whipped Avocado & Coriander, Mango & Cucumber Kimchi, Salted Crispy Kale, Ginger, Soy & Honey Dressing / **18.9**

BBQ CHICKEN TERIYAKI GF DF

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

RAMEN VO GF DF

Japanese Mushroom & Smoked Tofu, Aji Panca Roasted Pumpkin, Edamame & Giant Corn, Spiced Rice Noodles, Miso Broth, Coriander Oil / **14.9**

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** ♥

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 300g Rump, 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 / **16.9**



Tel + 44 (0) 2038141818 | hello@wearemommmi.com | 44-48 Clapham High St, London, SW4 7UR

SIDES

HOUSE FRIED CASSAVA “BRAVAS,” VO GF DF

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

WOK FRIED BROCCOLI & GINGER VO GF DF

Toasted Black Sesame Dressing / **4.9**

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**



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.

GF=Gluten Free, VO=Vegan, V=Vegetarian, DF=Dairy Free