

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

## NIBBLES

### FLASH-FRIED PADRON PEPPERS GF DF VO

Crushed Sea Salt / **5.5**

### FRIED TOSTADA CHIPS GF V

Rocoto Pepper "House 22" Cheese Dip / **5.5** GF V

### STEAMED EDAMAME GF DF VO

Salted or Spicy / **5.5**

## STARTER 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 / **9.9**

### 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 / **10.9** (\***15.9** as a Main)

### SEARED BEEF TATATKI GF DF

Crispy Garlic, Onion Ponzu, Truffle Oil, Coriander Cress / **10.9**

### CROQUETAS GF

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

## MAIN PLATES

### RARE AHI TUNA GF DF

Whipped Avocado & Coriander, Cucumber Kimchi, Ginger, Soy & Honey Dressing, Pomegranate / **20.9**

### BBQ CHICKEN TERIYAKI GF DF ♥

Peruvian Fried Rice, Soy & Sesame, Sweet & Sour Cucumber, Lemon Zest & Spring Onion / **16.9**

### ROASTED CAULIFLOWER "STEAK" VO GF DF

Salt Baked Fennel & Cauliflower Puree, Aji Panca Roasted Chick Peas, Chimmichurri / **15.9**

### 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 / **18.9**

### CRISP-FRIED BELLY PORK BITES GF DF

Smoked Aji Smashed Giant Corn, Caramelised Agave Toasted Sweet Potato, Habanero Spiked Ponzu, Salsa Criolla / **16.9**

### ROBATA GRILLED "PICANHA" STEAK GF

300g Sliced Rump Steak, House Fried Cassava Bravas, Andean Herb Spiked Huancaína Hollandaise, Chive Oil / **24.9**

### STICKY MISO SALMON GF

Tabouleh De Quinoa, Pomegranate, Edamame Beans & Giant Peruvian Corn, Smoked Paprika, Melted Peppers & Tomato Coriander Salsa, Spring Onion Creme Fraiche / **18.9**



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## SIDES

### HOUSE FRIED CASSAVA "BRAVAS," VO GF DF

Spicy Smoked Paprika Sauce, Oregano Chimichurri / **5.9**

### 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 / **5.9**

### NIKKEI FRIED RICE V GF DF

Toasted Sesame, Stir 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.

♥ = **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



# NIBBLES All at 5.5

**FLASH-FRIED PADRON PEPPERS** GF DF VO

**FRIED TOSTADA CHIPS** GF V

Rocoto Pepper "House 22" Cheese Dip GF V

**STEAMED EDAMAME** Salted or Spicy GF DF VO

## HOUSE COCKTAILS

Classics also available. Please ask for options

### ELDERFLORES\* 12.5

Cucumber Gin, Yuzu, Pomegranate & Orgeat.

Elderflower & Cucumber Foam Finish.

Fruit for Eating, Goblet Serve

### CHERRY'GRONI FIZZ 11.5

Campari, Puntames & Sour Cherry Jam.

Wedged Orange Squeeze, Cava Finish

### PISCO PIÑA PICANTE 11.5

Pisco, Almond Sirop, Pineapple & Cucumber.

Muddled Citrus & Fresh Aji Chilli

### BERRY NICE 12.5

Vodka, Raspberries, Passion Fruit & Lemon Drop.

Tini-Sprinkle Serve

### COCOITO 11.5

Coconut Three Ways, Rum, Limoncello, Fresh Mint &

Citrus Zing. Muddle & Stir

### PARADISE PALOMA 11.5

Tequila, Aperol, Kumquat & Pink Grapefruit.

Mint Soda Finish. Served Long

### EL PORNOTINI 12.5

NV Brut Reserva House Bubbles, Vanilla "Spiked" Vodka,

Passion Berry Twist. Glace Cherry Citrus Garnish

### SUGAR MOMMI 12.5

Vodka, Fresh Lemon, Limoncello & Watermelon Syrup.

Freeze Shake & Fine Strain, Elderflower "Bubbles",

Cucumber Twist, Goblet Bowl

### PASSION PACHAMAMA 12.5

Dark Rum, Passion Fruit, Physalis & Lime.

Almond, Ginger & Vanilla Spike.

Built & Churned, Crushed Ice. "Long" Serve

### THE BOTANIST 11.5

Gin, Sake, Agave Water & Lemon Juice.

Smashed Basil & Cucumber. Shake & Strain. Coup'd

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## BEERS

**GUEST "KEG" BEER** - Please ask for today's specials

**DRAUGHT ASAHI SUPER DRY VO** - Pint **6.9**

**MEANTIME IPA** - 330ml **5.9**

**GIPSY HILL, BANDIT, PALE ALE GF** - 330ml **5.9**

**KIRIN ICHIBAN VO** - 500ml **6.9**

**CORNISH GOLD CYDER** - 500ml **6.5**

Choose From:

**ORIGINAL or ELDERFLOWER**

**PERONI LOW ALCOHOL BEER V** - 330ml **4.9**

## 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

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   WeAreMOMMI

## WINE

### SPARKLING

**NV TRESOR BRUT RESERVA**

Cava, Spain - 125ml **8.0** | Bottle **32.9**

**NV TRESOR ROSADO**

Cava, Spain - 125ml **8.0** | Bottle **32.9**

**MOËT & CHANDON IMPERIAL BRUT NV**

Champagne, France - 125ml **11.9** | Bottle **64.9**

**CHANDON ROSÉ NV SPARKLING**

Argentina - Bottle **38.9**

**VEUVE CLICQUOT YELLOW LABEL NV**

Champagne, France - Bottle **75.0**

**BOLLINGER ROSÉ BRUT NV**

Champagne, France - Bottle **95.0**

### WHITE

**CÔTES DE GASCogne** 175ml **7.0** 250ml **9.5** Bottle **26.9**

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

**PINOT GRIGIO** 175ml **7.5** 250ml **10.5** Bottle **28.9**

Italy: Clean, Light, Delicate. Apricot & Spice

**SAUVIGNON BLANC** 175ml **8.0** 250ml **11.5** Bottle **30.9**

NZ: Crisp, Zingy, Refreshing. Grapefruit & Mandarin

**ALBARIÑO** 175ml **9.0** 250ml **13.0** Bottle **34.9**

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

### ROSE

**CHIARETTO** 175ml **7.5** 250ml **10.5** Bottle **28.9**

Italy: Vibrant & Engaging. Peach Blossom & Cherries

**CÔTES DE PROVENCE ROSÉ**

175ml **8.0** 250ml **11.5** Bottle **30.9**

France: Strawberries, Citrus & Crushed Red Apples

### RED

**MERLOT** 175ml **7.0** 250ml **9.5** Bottle **26.9**

France: Rich, Intense, Smooth. Damson & Raspberries

**RESERVE MALBEC** 175ml **7.5** 250ml **10.5** Bottle **28.9**

Argentina: Intense, Lush, Juicy. Plums & Violets

**RIOJA RESERVA EDICION LIMITADA**

175ml **8.0** 250ml **11.5** Bottle **30.9**

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

**CABERNET SAUVIGNON**

175ml **9.0** 250ml **13.0** Bottle **34.9**

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

All wine by the glass available in a 125ml serve