

ALL DISHES ARE GLUTEN FREE

MOMMI PLATES – ALL FOR SHARING

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NIBBLES

- Padron Peppers, Sea Salt ^{VIVO} 3.5
- Plantain & Sweet Potato Chips, Rocoto Pepper Dip ^V 3.5
- Steamed Edamame, Sea Salt ^{VIVO} 3.5

GET SET WITH MOMMI

CHEF'S SELECTION DINING MENU
8 DELICIOUS DISHES TO SHARE
£20pp*

NIBBLES

- Crispy Peruvian Corn Cancha, Smoked Paprika ^{VIVO}
 - Padron Peppers, Sea Salt ^{VIVO}

RAW BAR

- Tuna Chirashi Sushi, Ginger, Kampyo & Sesame, Kizami Nori, Aji Amarillo Crème Fraîche
- Salmon, Choclo, Sweet Potato & Orange Ceviche

ROBATA

- Teriyaki Chicken, Quinoa Lime Picante, Sesame & Lemon Zest
- Courgette & Mushroom, Corn Causa, Burnt Yuzu Dressing ^V

HOT KITCHEN

- Crispy Pork Bites, Sweet Potato, Red Onion, Green Habanero Ponzu
- Cassava Fries, Coriander & Huacatay Crème Fraîche ^V

Set Menu Special Offer
£12.50pp*

Tuesday to Saturday 5:30 - 7pm
+ All Night Sunday & Monday

*Set Dining Menu items are fixed. Vegetarian options available on request. Minimum of 2 people applies.

RAW BAR

CHIRASHI SUSHI seasoned sushi rice bowl, raw serve, sesame, ginger, kampyo*

- Sea Bass, Soy, Avocado, Ikura, Kizami Nori 5.0
- Tuna, Aji Amarillo Crème Fraîche, Coriander, Kizami Nori 5.5
- Salmon, Avocado, Red Onion, Ikura 5.0
- Mixed Mommi: Salmon, Sea Bass, Tuna, House Tartare Sauce, Ikura 5.5

TATAKI japanese flame seared, coriander, onion ponzu, truffle oil

- Tuna, Tomato, Physalis 7.5
- Red & Yellow Tomato, Jalapeno, Green Beans ^{VIVO} 4.0
- Beef Fillet, Daikon, Lemon 8.0

CEVICHE cured in citrus, cold serve, red onion, coriander, lime*

- Salmon, Cucumber, Orange, Spring Onion 7.0
- Tuna, Watermelon, Kumquat, Lemon Oil, Basil, Tomato 8.0
- Octopus, Shrimp, Queen Scallop, Ginger, Clam Juice, Aji Amarillo 8.5
- Sea Bass, Sweet Potato, Choclo "Pisco Sour" 7.5

SASHIMI raw serve, soy, wasabi, ginger

- Tuna. Salmon. Sea Bass. Mixed 3pc / 5.0

* Vegetarian options available - just ask us

ROBATA GRILL

- Chicken Teriyaki, Spring Onion, Lemon Zest, Quinoa Lime Picante 8.5
- Courgette & Mushroom, Corn Causa, Burnt Yuzu Dressing ^V 6.5
- Scallop & Belly Bacon Skewer, Smashed Peas, Choclo & Huacatay Sauce 10.5
- Miso Glazed Turbot, Tomato, Sea Asparagus & Courgette, Aji Panca Oil 8.5
- Smoked Rib of Beef, Yuzu Soy Onions, Coriander Cress, Garlic Chips 12.0
- Octopus, Purple Potato Causa, Botija Olive Puree, Aji Panca 9.5
- Tender Stem Broccoli & Asparagus, Toasted Almonds & Ginger ^{VIVO} 4.5
- Split Prawns, Garlic, Onion, Aji Panca & Lime Teriyaki 9.5

HOT KITCHEN

- Crispy Pork Bites, Roast Sweet Potato, Habanero Chilli Ponzu 6.0
- Aubergine & Cassava Bravas, Smoked Anticucho Salsa ^V 5.5
- Caramelised Giant Peruvian Corn, Sea Salt, Yuzu & Coriander ^V 4.0
- Braised Short Rib Teriyaki, Quinoa Lime Picante, Smoked Paprika Oil 10.5
- Cassava Fries, Coriander Dip ^V 4.5
- Sea Bass, Pink Cauliflower Puree, Cucumber, Smoked Anticucho Salsa, Ama-Su Cauliflower 8.5

All dishes are Gluten Free

V = Vegetarian | VO = Vegan | GF Soy is available - please ask your server

Allergies & Intolerances – before ordering, please speak to staff regarding your requirements.

Full allergen information available on request.

f t w i WeAreMOMMI

COCKTAILS

By The Glass | 9.5

SHAKEN

BAMBALAN

Pisco, Campari, Pineapple, Red Grapefruit, Lime

SANGRITA

Tequila, Agave, Verdita, Lime

MACHU PISTACHU

Rye Whisky, Pistachios, Lemon, Sugar, Egg White

FUJI ROCKS

Japanese Whisky, Crème de Cacao, Blood Orange, Bitters

MIRAFLORES

Gin, Maraschino, Grenadine, Orange, Lime

POURED

JA JA

Pisco, Agave, Lemon, Lime, Egg White, Bitters, Tonic 1724

CHICHA

Vodka, Yuzu, Pomegranate, Orgeat, Cucumber & Elderflower Foam

MOMMI FIZZ

Gin, Lemon, Watermelon, Sparkling Torrontés

STIRRED

SENCHA

Japanese Whisky, Green Tea, Violette Liqueur, Bitters

DAMASKO

Apricot, Brandy, Pisco, Mint

PACHAMAMA

Dark Rum, Falernum, Passion Fruit, Physalis, Lime, Sugar

INCA GOLD

Gold Rum, Watermelon, Lime, Orange Bitters, Soda

PISCO SOUR

By The Glass | 9.5

Choose Your Infusion

SEASONAL VARIETIES – ASK YOUR SERVER

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SPARKLING

- Sparkling Torrontés, Mendoza, Argentina 125ml | 7.0 Bottle | 29.5
- Sparkling Malbec Rosé, Mendoza, Argentina 125ml | 7.0 Bottle | 29.5
- Mercier Brut NV, Champagne, France 125ml | 9.5 Bottle | 52.5
- Veuve Clicquot Yellow Label NV, Champagne, France Bottle | 65
- Moët Rosé Brut NV, Champagne, France Bottle | 70

WINE

ONE PRICE MADE TO EXPERIMENT

175ml | 6.5* 250ml | 9.0 Carafe | 18 Bottle | 26

WHITE

- Sauvignon Blanc, Mendoza, Argentina Crisp. Zingy. Refreshing
- Pinot Grigio-Reisling, Rio Grande, Brazil Clean. Light. Delicate
- Chardonnay, Central Valley, Chile Fruity. Fresh. Dry
- Torrontés, Mendoza, Argentina Aromatic. Floral. Intense
- Albariño, Maldonado, Uruguay Elegant. Rich. Exotic

ROSÉ

- Cabernet Sauvignon Rosé, Central Valley, Chile Luscious. Fruity. Mouth-Watering

RED

- Pinot Noir, Chile Light. Smooth. Soft
- Malbec, Mendoza, Argentina Intense. Lush. Juicy
- Tannat, Uruguay Complex. Rich. Gentle
- Tempranillo-Touriga, Campanha, Brazil Aromatic. Luscious. Supple
- Bonarda, Mendoza, Argentina Spicy. Smoky. Ripe

* Also available as a 125ml serve

BEERS

- Draught Kirin 378ml | 4.0
- Draught Guest Beer 378ml | *Please ask for price*
- Quilmes 330ml | 4.5
- Cusqueña 330ml | 4.5
- Sapporo 330ml | 4.5
- Sorachi Ace 355ml | 6.0
- Hitachino Pale Ale 330ml | 6.0
- Asahi Super Dry 500ml | 6.0

SAKES

- Junmai Ripe. Clean. Pure 300ml | 15 720ml | 30 1.8l | 75
- Nigori Sweet. Intense. Cloudy 300ml | 15
- Sparkling Soft. Refreshing. Fruity 300ml | 15

SOFTS

- Mangajo 250ml | 3.0
- Choose : Lemon & Green Tea / Acai Berry & Green Tea / Goji Berry & Green Tea
- Invo Pure Coconut Water 300ml | 3.5
- MOMMI Housewater Chilled, filtered, still or sparkling water for the table Bottomless | 0.5 Per head