

# M O M M I

Evening food. Plant based & dairy free menus available on request.

## NIBBLES

**FLASH-FRIED PADRON PEPPERS** <sup>GF DF VO</sup>  
Crushed Sea Salt .... 5.5

**FRIED TOSTADA CHIPS** <sup>GF V</sup>  
Rocoto Pepper 'House 22' Cheese Dip .... 5.5

**STEAMED EDAMAME** <sup>GF DF VO</sup>  
Salted or Spicy .... 5.5

**£20 CHOOSE ANY STARTER + ANY MAIN\***

**£5 ADD ON ANY HOUSE BOTTLED BEER OR GLASS OF WINE\*\***

\*Supplements applicable as shown. All items individually priced for a la carte ordering. \*\*175ml glass of house wine.

## STARTERS

**AHI TUNA TARTAR** <sup>GF/DF</sup>  
Finely Cut Ahi Tuna, Mango & Avocado Mole, Pickled Ginger, House Tartar Sauce.... 9.9

**CROQUETAS** <sup>GF</sup>  
Crisp Fried, Panko Wrapped Melting Middle Nduja & Queso Fresco Croquetas, Smoked Aubergine Anticucho Salsa, Rocoto Pepper Mayo.... 8.9

🕒 **SEARED BEEF TATATKI** <sup>GF DF</sup>  
Crispy Garlic, Onion Ponzu, Truffle Oil, Coriander Cress.... 10.9

**TEMPURA GYOZA** <sup>DF/GF/PB</sup>  
Edamame, Soy, Flame Seared Shiitake Mushroom, Sweet Potato, Aji Amarillo & Yuzu Puree.... 8.9

🕒 **SIGNATURE HOUSE CEVICHE** <sup>GF/DF</sup>  
Sea Bass, Tuna & Salmon, Sweet Potato, Red Onion & Sea Asparagus, Mango & Coriander Leche De Tigre.... 11.9

**AVOCADO, MAPLE ROASTED BUTTERNUT SQUASH & ARTICHOKE TIRODITO** <sup>GF/DF/PB</sup>  
Four Citrus & Jalepeno Leche De Tigre, Coriander Oil & Air Dried Heirloom Tomatoes.... 7.9

**SOFT SHELL PORK TACO** <sup>GF</sup>  
Aji Panca Spiced Smoked BBQ Pulled Pork Belly & Maple Roasted Chorizo, Chuka-Fu Pickled Cabbage, Pineapple Lime & Coriander Salsa, Crispy Onions, Whipped Jalapeño & Avocado Mole.... 9.9

🕒 **SET MENU SUPPLEMENT APPLIES 2.9**

## MAINS

**NIKKEI FISH & CHIPS** <sup>GF</sup>  
Crispy Fried Tempura Hake, Sea Salt & Sake Vinegar Cassava Fries, Wasabi Mayo.... 15.9

**BBQ CHICKEN TERIYAKI** <sup>DF/GF</sup>  
Peruvian Fried Rice, Soy & Sesame, Sweet & Sour Cucumber, Lemon Zest & Spring Onion.... 16.9

**'ARROZ CON MARISCOS' PERUVIAN PAELLA** <sup>GF</sup>  
Sticky Aji Amarillo Sushi Rice, Onion Sofrito, Garlic Roasted Chicken, King Prawns & Chorizo.... 18.9

**ROASTED CAULIFLOWER STEAK** <sup>GF/DF/PB</sup>  
Salt Baked Fennel & Cauliflower Puree, Aji Panca Roasted Chick Peas, Chimichurri, Pomegranate .... 15.9

🕒 **ROBATA GRILLED 'PICANHA' STEAK** <sup>DF/GF</sup>  
250g Sliced Rump Steak, House Fried Cassava Bravas, Andean Herb Spiked Huancaína Hollandaise, Chive Oil .... 24.9

**AJI GARLIC ROASTED KING PRAWNS**  
Caramelised Courgette, Buttered Peruvian Giant Corn, Melted Peppers, Bread to Dip .... 17.9

**FLAME SEARED COURGETTE & MUSHROOM** <sup>GF/DF/PB</sup>  
Coriander & Lime Causa, Emulsified Spicy Lemon Dressing, Crushed Cancha .... 15.9

🕒 **SALMON & TUNA SASHIMI POKE POWER BOWL** <sup>GF/DF</sup>  
Thinly Sliced Salmon & Ahi Tuna, Seasoned Sticky Rice, Edamame & Avocado, Air Dried Tomatoes, Shredded Seaweed, Goma Wakame, Ginger, Lime & Honey Dressing, Toasted Sesame Seeds .... 20.9

**CRISP FRIED PORK BELLY BITES** <sup>GF/DF</sup>  
Smoked Aji Smashed Giant Corn, Agave Roasted Sweet Potato, Habenero Spiked Ponzu, Salsa Criolla .... 16.9

🕒 **SET MENU SUPPLEMENT APPLIES 4.9**

## SIDES

**HOUSE FRIED CASSAVA 'BRAVAS'** <sup>VO GF DF</sup>  
Spicy Smoked Paprika Sauce, Oregano Chimichurri .... 5.9

**WOK FRIED BROCCOLI & GINGER** <sup>VO GF DF</sup>  
Toasted Black Sesame Dressing .... 4.9

**CRISPY SWEET POTATO FRIES** <sup>VO GF DF</sup>  
Aji Amarillo & Citrus 'Mayo', Truffle Salt .... 5.9

**NIKKEI FRIED RICE** <sup>V GF DF</sup>  
Toasted Sesame, Stir 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. Please ask to see our Vegan & Dairy Free Menus.

GF = Gluten Free | VO = Vegan  
V = Vegetarian | DE = Dairy Free

WeAreMOMMI





Evening food. Plant based & dairy free menus available on request.

## HOUSE COCKTAILS

### ELDERFLORES\* ....12.9

Cucumber Gin, Yuzu, Pomegranate & Orgeat. Elderflower & Cucumber Foam Finish. Fruit for Eating, Goblet Serve.

### CHERRY'GRONI FIZZ ....11.9

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

### PISCO PIÑA PICANTE ....11.9

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

### BERRY NICE ....12.9

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

### COCOITO\*\* ....11.9

Coconut Three Ways, Rum, Fresh Mint, Prosecco Syrup & Citrus Zing. Cream'd Cherry-Coconut Flakes.

### PARADISE PALOMA ....11.9

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

### EL PORNOTINI ....12.9

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

### SUGAR MOMMI ....12.9

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

### PASSION PACHAMAMA ....12.9

Dark Rum, Passion Fruit, Physalis & Lime. Almond, Ginger & Vanilla Spike. Built & Churned, Crushed Ice. 'Long' Serve.

### THE BOTANIST ....11.9

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

\*Cocktail contains Egg White. \*\* Cocktail contains Milk.

## HOUSE CLASSIC COCKTAILS

### OUR SIGNATURE PISCO SOUR\*/ESPRESSO MARTINI/APEROL SPRITZ

From 11.9. All other classics also available. Ask us for options.

## 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 ....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  
New Zealand - Crisp, Zingy, Refreshing. Grapefruit & Mandarin.

**ALBARIÑO** ....175ml 9.0/250ml 13.0/Bottle 34.9  
Spain - Elegant, Rich, Exotic. Mango & Lychee, Rias Baixas.

### 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.

## BEERS

**GUEST 'KEG' BEERS** Please ask for today's specials

**DRAUGHT ASAHI SUPER DRY** <sup>vo</sup> ....Pint 6.9

**MEANTIME PALE ALE** ....330ml 5.9

**GIPSY HILL, BANDIT GF PALE ALE** <sup>gf</sup> ....440ml 6.5

**KIRIN ICHIBAN** <sup>vo</sup> ....500ml 6.9

**CORNISH ORCHARD CIDER** ....500ml 6.5  
**CHOOSE FROM: GOLDEN OR BLUSH**

**PERONI ALCOHOL FREE BEER** <sup>v</sup> ....330ml 4.9