



SUNDAYS

Served 11AM - 4PM

Brunch & Lunch. Coffee & Cocktails. Craft & Draught. Gins & Spritz



STARTERS

STEAMED EDAMAME,

Salted or Spicy / 3.9 VO

FLASH-FRIED PADRON PEPPERS

Crushed Sea Salt / 3.9 VO

AJI AVO FISH TACOS

Salmon Sashimi, Ama Su Cucumber, Mango Salsa Criolla, Wasabi Lime Mayo & Coriander Shoots / 8.9

STICKY MISO GLAZED CHICKEN WINGS

Chilli Crisp, Sesame & Amu Su Celery, Rocoto Cheese Dip / 6.9

AHI TUNA TARTARE

Wasabi Mayo, Quinoa Crisp, Jalapeno, Garlic, Soy & Crushed Avo. Pickled Ginger, Tobiko & Naranja Seca / 9.9

PAN-FRIED KING PRAWNS

Aji Spiced Garlic Yuzu Butter, Caramelised Courgette & Peruvian Giant Corn. Bread for Dipping / 9.9 (14.9 as a Main)

SUNDAY LUNCH

CHIRASHI SUSHI POWER BOWL ♡

Tuna, Salmon, Sea Bass & Wasabi Tobiko, Seasoned Sushi Rice, House Tartare Sauce, Avocado, Choclo, Kampyo & Kizami Nori, Edamame & Toasted Sesame / 12.9

"MOMMI MOMMI" CHICKEN

Flame-Grilled Aji Panca Spatchcock Chicken, Fire-Miso Glaze, Wasabi Slaw, Chimichurri Roasted Wedged Sweet Potatos, Robata Cobbed Corn / 14.9

MISO GLAZED SALMON "SALAD" ♡

Tabouleh De Quinoa, Edamame Beans & Giant Peruvian Corn. Smoked Paprika, Melted Peppers & Tomato Coriander Salsa, Spring Onion Creme Fraiche / 13.9

PULLED TERYAKI LAMB

Peruvian Fried Rice, Soy, Sesame, Mint & Citrus, Chargrilled Tenderstem & Roasted Sweet Peppers / 14.9

SIDES

CRISPY SWEET POTATO FRIES

Aji Amarillo & Citrus Mayo, Truffle Salt V / 4.9

SOY & GINGER GLAZED BROCCOLI

Crispy Shallots, Toasted Sesame Seeds / 4.9 VO

CARAMELISED PERUVIAN GIANT CORN

Sea Salt, Yuzu & Coriander V / 3.9

THICK-CUT CASSAVA FRIES

Sea Salt, Spring Onion & Citrus Ponzu, Aji Panca & Smoked Paprika Mayo V / 4.9

MINI MOMMI'S: KIDS MENU

ANY DRINK, MAIN

+
PUD
6.9PP

ASK TO SEE OUR KIDS MENU

BOTTOMLESS BRUNCH

UNLIMITED HOUSE PROSECCO

+
SET NIKKEI BRUNCH
33.9PP

ASK TO SEE OUR BRUNCH MENU

♡ = VEGAN ALTERNATIVE AVAILABLE. PLEASE ASK TO SEE OUR BESPOKE VEGAN MENU.

Before ordering, please speak to staff regarding your dietary requirements. Full Allergen Information available on request.

NUT ALLERGIES: Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% Nut Free. Some store bought items are made in factories that may contain nuts.

MAKE BRUNCH BOOZY WITH BOTTOMLESS BUBBLES

UNLIMITED HOUSE PROSECCO

+ SET NIBBLES + YOUR CHOICE OF BRUNCH
KITCHEN DISH + SET PUD


£33.9* PER PERSON
FOR THE TABLE

T&Cs: Bubbles poured for 1.5hrs – subject to Management discretion.
Whole Table must partake. All must dine, ID required (Challenge 21
applicable). At MOMMI we support responsible drinking – Our staff
reserve the right to refuse

SET NIBBLES

Set Nibbles INCLUDED in the Bottomless Brunch pp price.
Priced per dish for à la carte

TORTILLAS & DIPS ^V 3.9

Home Cut, Flash Fried, Seasoned Citrus Corn Chips, Rocoto
Pepper Queso “House 22” Dip + Salsa de Aji Picante, Lime,
Tomato & Jalepeno 

SET PUD

Set Pud INCLUDED in the Bottomless Brunch pp price.
Priced per dish for à la carte

CHOC CHIP BROWNIE ^V 6.9

Peruvian Chocolate Mousse, Salted Dulce
De Leche & Puffed Quinoa 


BRUNCH KITCHEN

Bottomless Brunch Diners - Select your dish from the below.
Priced per dish for à la carte

LATIN BENEDICT ROYALE 11.9

“Pink” Yuzu Salmon Lox, Melted Huacatay Spinach & Soft
Poached Eggs. Aji Amarillo House Hollandaise, Salt Baked
Tomatoes & Toasted Sourdough

MOMMI’S BOY BURGER STACK 13.9

Ibérico Pork & Chorizo Patty, Sunny Up Fried Egg, Belly Bacon
Crisp & Melted Habanero Queso Fresco. Thousand Island
Dripping, Ama Su Pickles & House Relish.
On The Side: Spiced - Seasoned Hash Browns 

AVO TOAST ^V 9.9

Smashed Avocado, Mint & Pea, Aji Crumbled Feta,
Grilled Sourdough, Spiced Citrus Glazed Choclo, Maple Roasted
Wedged Sweet Potatoes, Pomegranate Salsa Criolla 

SASHIMI “CAESAR SALAD” 12.9

Yellow Fin Tuna Sashimi, Shaved Parmesan, Blistered Cherry
Tomatoes & Edamame, Chopp’d Baby Gem, Maple Citrus,
Buttermilk, Soy & Aji Panca “Nikkei Caesar Dressing”

CHURRASCO STEAK & EGGS ^{DF} 18.9

8oz Sirloin of Beef Char-Grilled on Coal, 2 Fried Eggs,
Andean Chimichurri, Crisp Cut Sweet Potato Fries.
*4.9 supplement applicable as part of bottomless brunch

FRITTATA 9.9 ^V

Fire-Roasted Zucchini & Sweet Potato Frittata,
Citrus & Coriander Baked Baby Beets,
Chipotle Cassava Fries, Melted Manchego Glaze

All dishes are GF. ^V= Vegetarian. ^{VO} – Vegan.  = VO option available.

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VEGAN SET NIBBLES

Set Nibbles INCLUDED in the Bottomless Brunch pp price.
Priced per dish for à la carte

TORTILLAS & DIPS ^{VO} 3.9

Home Cut, Flash Fried, Seasoned Citrus Corn Chips,
Smashed Avo, Sweet Potato & Sesame Dip

VEGAN BRUNCH KITCHEN

Bottomless Brunch Diners - Select your dish from the below.
Priced per dish for à la carte

AVO TOAST ^{VO} 9.9

Smashed Avocado, Mint & Pea, Grilled Sourdough,
Spiced Citrus Glazed Choclo, Maple Roasted Wedged
Sweet Potatoes, Pomegranate Salsa Criolla

MOMMI’S BOY VEGGIE STACK ^{VO} 13.9

Chickpea, Quinoa, Beetroot & Choclo Patty, Smoked
Aubergine Anticucho Salsa, Melted Rocoto Peppers
& Tomato Coriander Salsa, Onion Crisps & Ama Su
Pickles. On The Side: Spiced - Seasoned Hash Browns

VEGAN SET PUD

Set Pud INCLUDED in the Bottomless Brunch pp price.
Priced per dish for à la carte

SALTED CARAMEL “ICE CREAM” ^{VO} 6.0

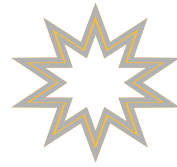
Agave Syrup & Puffed Quinoa



KID'S SUNDAY MENU

Any Listed Drink, Main & Pud

6.9



DRINK

Apple Juice, Orange Juice, Milk, Coca Cola, Lemonade

FOOD

Little Nikkei Fish Bites, Cassava Chips & Sugar Snap Peas

Melted Mac n' Cheese, Sweet Potato Fries & Broccoli

♥ Fried Eggs, Belly Bacon, Hash Browns, Baked Beans ♥

Rice Bowl, Grilled Chicken, Teriyaki Sauce & Edamame

♥ Smoked Salmon, Poached Egg & Toast

PUD

Assorted Ice: Creams, Lollies & Pops



♥ = VEGAN ALTERNATIVE AVAILABLE. PLEASE ASK TO SEE OUR BESPOKE VEGAN MENU.



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M O M M I

WEEKEND BRUNCH DRINKS SERVED 11AM-4PM

COCKTAILS: THE BRUNCH EDIT

MOMMI MARY 9.9

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

GOMA GOLD* 10.9

Gold Rum, Coffee Liqueur, Black Sesame & Espresso Shot.
Chocolate Bitters & Sugared Vanilla Whip. Goma Dust

CHERRY MINT FIZZ 10.9

Roku Gin, Matcha Green Tea Syrup, Fresh Mint & Yuzu.
Cava NV Brut Reserva "Drizzle", Over Ice. Cherry Blossom Finish

SUGAR MOMMI 9.9

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

PASSION PACHAMAMA 9.9

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

ELDERFLORES* 9.9

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

[*Contains Egg White]

SOFTS

COFFEES Americano/ Latte/ Cappuccino/ Flat/ Espresso / From **2.5**

TEAS (Pot. Serves 2) Sencha/ Earl Grey/ Assam Breakfast/ Lemon Verbena
/ Chamomile/ Lemon Grass & Ginger **3.5**

LEMONAID Blood Orange/ Passion Fruit / **4.0** 330ml

CHARITEA Sparkling Iced Mate/Green / **4.0** 330ml

COCONUT WATER / **3.5** 300ml

"PICK N MIX" GIN

10.9
PER
GOBLET

CHOOSE
YOUR GIN
50ml

BLOOM Chamomile, Pomelo & Honeysuckle

PUERTO DE INDIAS STRAWBERRY
Liquorice, Wild Berry & Spice

TANQUERAY FLOR DE SEVILLE
Orange & Vanilla

4 PILLARS SPICED NEGRONI
Pepperberry & Cinnamon

GIN MARE Olives, Rosemary & Basil

ROKU Sencha Green Tea, Sakuro, Yuzu

ADD A TONIC

INDIAN / LIGHT / ELDERFLOWER / LEMON /
AROMATIC / MEDITERRANEAN

ADD A GARNISH

GRAPEFRUIT / CUCUMBER / BASIL / ORANGE/
PHYSALIS / APPLE / LEMON / LIME / MINT /
ROSEMARY / LAVENDER / CHERRY

SPARKLING

NV TRESOR BRUT RESERVA

Cava, Spain — 125ml **7.0** | Bottle **29.9**

NV TRESOR ROSADO NV

Cava, Spain — 125ml **7.0** | Bottle **29.9**

MOËT & CHANDON IMPERIAL BRUT NV

Champagne, France — 125ml **9.5** | Bottle **52.9**

CHANDON ROSÉ NV SPARKLING

Argentina — Bottle **36.9**

VEUVE CLICQUOT YELLOW LABEL NV

Champagne, France — Bottle **65.0**

LAURENT PERRIER ROSÉ BRUT NV

Champagne, France — Bottle **80.0**

WINE

WHITE

VINHO VERDE Bottle **23.9**

Portugal — Aromatic, Crisp, Balanced. Apples & Tangerines

PINOT GRIGIO 175ml **6.5** 250ml **9.0** Bottle **26.9**

Mendoza, Argentina — Clean, Light, Delicate. Apricot & Spice

GODELLO 175ml **7.0** 250ml **9.5** Bottle **27.9**

Spain — Intense, Floral, Fresh. White Peach & Peony

SAUVIGNON BLANC 175ml **7.5** 250ml **10.0** Bottle **29.9**

Chile — Crisp, Zingy, Refreshing. Grapefruit & Mandarin

ALBARIÑO Bottle **32.9**

Rias Baixas, Spain — Elegant, Rich, Exotic. Mango, Lychee & Eucalyptus

ROSÉ

RIOJA ROSADO 175ml **7.0** | 250ml **9.5** | Bottle **27.9**

Spain — Elegant, Vibrant, Engaging. Citrus & Wild Berry

RED

CARMANERE Bottle **23.9**

Chile — Luscious, Supple, Smooth. Blackberries & Spice

TANNAT 175ml **6.5** | 250ml **9.0** | Bottle **26.9**

Salta, Argentina — Complex, Rich, Gentle. Chocolate & Vanilla

PINOT NOIR 175ml **7.0** | 250ml **9.5** | Bottle **27.9**

Chile — Light. Elegant. Expressive. Blueberries, Orange Peel & Herbs

RESERVE MALBEC 175ml **7.5** | 250ml **10.0** | Bottle **29.9**

Argentina — Intense, Lush, Juicy. Plums & Violets

TEMPRANILLO Bottle **32.9**

Edición Limitada, Rioja, Spain — Polished. Ripe. Fruity. Black Cherry & Peppermint

[All wine by the glass available as 125ml serve]

BOTTOMLESS BUBBLY BRUNCH / £33.9
UNLIMITED HOUSE PROSECCO
+ SET NIKKEI BRUNCH