MAKE BRUNCH BOOZY

BOTTOMLESS BUBBLES

**UNLIMITED**

**House Prosecco/Sparkling Rose**

**PLUS**

**3 COURSE CHEF’S SELECTION BRUNCHING**

**£29.5PP for the table**

**NIBBLE**

Crisp-Baked Corn Tortillas, Jalapeño Smashed Avo

**+**

**PRINCIPAL**

CHOOSE 1 PRINCIPAL PER PERSON

**Smashed Avocado on Toasted Sourdough**,

Poached Eggs, Asparagus & Oak Smoked Salmon, Organic Honey & Sesame

**Or**

**5oz Smoked Rib Eye of Beef Char-Grilled on Coal**,

2 Fried Eggs, Chimichurri, Thick Cut Cassava Fries

**Or**

**Latin Benedict**

Air Dried SpanishJamón Ibérico, Toasted Jalapeño Corn Muffin, Poached Eggs, Huacatay Spinach, Aji Amarillo Hollandaise

**Or**

**Huevos Rancheros**

Scrambled Egg, Heirloom Tomato, Red Onion, Spinach & Mushroom, Crispy Tortilla, Aji Panca Beans, Cassava Fries & Coriander Crème Fraiche V

**+**

**DULCE**

Cinnamon Waffle Churros, Dulce De Leche, Organic Honey, Crispy Quinoa V

**MOMMI IS 100% GLUTEN FREE**

Allergies & Intolerances – please speak to staff regarding your requirement. Full allergen info available on request

All at the table must participate / available for 1.5hrs from time of ordering/time of reservation if booked. Manager’s discretion always applies. Proof of age may be required. Last seating for Bottomless: 3;30PM Sat/1:45PM Sun. Kitchen stops serving Brunch at 4PM Sat/2PM Sun. Menu items and offer subject to change