



# LOS MOCHIS

## WELCOME TO LOS MOCHIS NOTTING HILL

Where Tokyo meets Tulum. Our philosophy is inspired by fusing Mexican spirit with Japanese elegance. Mexican flavours with Japanese techniques are woven into every touchpoint, from the food and drinks to the décor and service.

Our Chefs use the finest, seasonal, and sustainable products from best-in-class artisans creating a menu that is entirely gluten, nut, and celery free. Please let us know if you have any allergies or further dietary requirements and our Chefs will do their best to accommodate.

Our menu is designed to be shared, with each dish served when ready.

Community is at the heart of everything we do, and we are particularly proud of our Give Back Programme. For every meal you purchase at Los Mochis, we provide one for the homeless and less fortunate. With your support, in our first two years, we have provided over 264,259 meals.

As we are located within one of Notting Hill's iconic residential areas, Hillgate Village, we kindly ask all guests to arrive and leave quietly so as not to disturb our local residents, thank you in advance.



 Vegan |  Signature Dish  
Please scan QR code for allergens



## BRUNCH

### MASA CHICKEN & WAFFLES | 19 **LM**

Honey truffle fried chicken, waffles, maple syrup, whipped butter

### EL TACO REY | 24 **LM**

Scrambled eggs, spring onions, fresh truffles

### MASA Y MAS | 18 **LM**

Corn fritters, guacamole, pico de gallo, poached eggs, chilli flakes, chipotle hollandaise

### HUEVOS AL SALMON | 17

Smoked salmon, guacamole, poached eggs, hash browns, chipotle hollandaise

### HUEVOS AL PASTOR | 17.5

Pork al Pastor, poached eggs, hash browns, habanero salsa, pico de gallo

### HUEVOS CON CARNE ASADA | 26

Carne asada, fried eggs, hash browns, salsa verde

### PANCAKES | 16.5 **LM**

Grilled peaches, blueberry compote, maple syrup

### AÇAÍ BOWL | 14

Banana, apple, granola, chia seeds, cacao nibs, goji berries, toasted coconut

## PARA PICAR

### EDAMAME | 6

Steamed edamame, Maldon sea salt

### AJO-CHIPOTLE EDAMAME | 6

Steamed edamame, chipotle chilli, garlic, sesame

### GUACAMOLE | 9.5

Avocado, lime, onion, tomato, coriander, jalapeño, salsa

### GUACAMOLE SOCIAL SHRIMP | 12.5

Guacamole, grilled shrimp, spring onion

### CRISPY CALIFORNIA TOSTADITOS (2 pcs) | 12 **LM**

Crab, avocado, cucumber, spicy aioli, sweet potato shell

### WAGYU STEAK CRUDO TOSTADITOS (2 pcs) | 13

Grass-fed wagyu steak tartare, avocado, shallot, sesame, jalapeño salsa, yuzu kosho, sweet potato shell

## SMALL PLATES

### MISO SOUP | 4.5

Kombu broth, white miso, tofu, seaweed, spring onion, shichimi

### CHIPOTLE MISO SOUP | 4.5

Kombu broth, white miso, tofu, seaweed, spring onion, chipotle

### CHIPOTLE CALAMARI | 15

Crispy fried squid, chipotle chilli, smoked spices, fresh red chilli, spring onion, lime and shichimi aioli

### SPICY SALMON ON CRISPY RICE | 17.5

Spicy salmon tartare, crispy rice, jalapeño

### PATO ON CRISPY RICE | 19

Teriyaki duck, crispy rice, avocado crema, cucumber, spring onion, chilli-soy, habanero, hoisin

### FALAFELITO | 14.5 **LM**

Fried chickpeas, sesame, coriander, parsley, lime, truffle, chilli goma

 Vegan | **LM** Signature Dish

Our menu is designed to be shared, with each dish served when ready.  
All dishes are gluten, nut & celery free. If you have allergies or any dietary requirements, please speak to the team prior to ordering.  
All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your bill.

---

## SALADS

### SASHIMI | 21

Yellowfin tuna, yellowtail hiramasa, salmon, Asian mixed leaves, avocado, cucumber, organic heritage tomatoes, red onion, jalapeño, leeks, shallots, spring onion, lime, shichimi togarashi, yuzu-ginger vinaigrette, parsnip crisps

### ENSALADA DE PATO | 23

Teriyaki duck, cabbage, cucumber, spring onion, sunflower seeds, toasted sesame seeds, blood orange, chilli-ginger soy

### BURRATA | 21

La Latteria Burrata, cucumber, cherry tomatoes, pico de gallo, mint, capsicum, coriander pesto, sesame, coriander cress, yuzu vinaigrette

### TULUM BOWL | 13

Roasted sweet potatoes, refried beans, guacamole, sautéed mushrooms, kimchi, pico de gallo, coriander (Add Poached / Fried egg | 3)

---

## CRUDO

### SHINJUKU CEVICHE | 16

Asparagus, heart of palm, avocado, baby corn, red radish, parsnip crisps, sesame ginger, truffle soy, roasted shallot & coriander oil, coriander cress

### TUNA CEVICHE | 19

Yellowfin tuna, avocado, red onion, sesame-ginger soy, coriander oil, parsnip crisps, coriander cress

### SALMON TIRADITO | 18.5 **LM**

Salmon, wasabi salsa, shichimi, yuzu tamari, coriander cress

### SEABASS CEVICHE | 21 **LM**

Seabass, shiso-truffle soy, shallots, mint cress

---

## SASHIMI

(3 Pieces)

SALMON | 11.5

SEABASS | 15

HIRAMASA | 17

AKAMI | 14

CHU TORO | 19

O-TORO | 24

---

## MAKI

### CALIFORNIA | 13

Crab, avocado, cucumber, spicy aioli, crispy onions, sesame

### SALMON AVOCADO | 14

Salmon, avocado, avocado crema, sesame, coriander cress

### CUCUMBER AVOCADO | 12 **LM**

Avocado, cucumber, sesame, coriander, lime, jalapeño salsa verde

### SPICY HIRAMASA | 16 **LM**

Yellowtail hiramasa, yuzu kosho, spring onion, jalapeño, truffle chilli goma, sesame, mint cress

### KAMO | 14

Teriyaki duck, spring onion, cucumber, habanero-cumin hoisin, pomegranate

### WAGYU TATAKI ROLL | 17.5

Seared wagyu, avocado, cucumber, white sesame, sweet guajillo soy, crispy onion & capers

 Vegan | **LM** Signature Dish

Our menu is designed to be shared, with each dish served when ready.  
All dishes are gluten, nut & celery free. If you have allergies or any dietary requirements, please speak to the team prior to ordering.  
All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your bill.

---

# TACOS

*(Choice of soft corn tortillas or lettuce wrap)*

## PLANT BASED

### COURGETTE DYNAMITE | 16

Courgette tempura, dynamite aioli, guacamole, cabbage, jalapeño, coriander cress

### BANG BANG CAULIFLOWER | 16.5

Roasted cauliflower, smoked paprika, guacamole, white cabbage, chipotle mayo, bang bang aioli, coriander cress

## SEA

### MISO COD | 22 *LM*

Ume saikyo miso cod, avocado, cabbage, jalapeño, sweet potato crisps

### DYNAMITE PRAWN | 19

Tiger prawn tempura, dynamite aioli, guacamole, cabbage, radish, jalapeño, mint cress

### GRINGO LOBSTER | 38

Poached lobster, chilli butter, mixed peppers, cucumber salsa, yuzu aioli, coriander cress

## LAND

### CHICKEN ASADO | 16.5

Chilli-lime chicken, cabbage, guacamole, fire roasted salsa, mint cress

### CARNE ASADA | 19

Grass-fed flank steak, guacamole, jalapeño pico de gallo, fried leeks

### TRAILER PARK CHICKEN | 18.5 *LM*

Fried chicken, guacamole, jalapeño bbq sauce, habanero gochujang, sesame, parsnip crisps

### YAKINIKU | 19

Grass-fed sesame-soy steak, chilli-ginger honey, coriander, cabbage, radish, sesame, mint cress

 Vegan | *LM* Signature Dish

Our menu is designed to be shared, with each dish served when ready.  
All dishes are gluten, nut & celery free. If you have allergies or any dietary requirements, please speak to the team prior to ordering.  
All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your bill.

---

---

# LOS MOCHIS

## TASTING MENU

£85 Per Guest / Min 2 Guests

### GUACAMOLE

Avocado, lime, onion, tomato, coriander, jalapeño, salsa

### PATO ON CRISPY RICE

Teriyaki duck, crispy rice, avocado crema, cucumber, spring onion, chilli-soy, habanero, hoisin

### SALMON TIRADITO *LM*

Salmon, wasabi salsa, shichimi, yuzu tamari, coriander cress

### SEABASS CEVICHE *LM*

Seabass, shiso-truffle soy, shallots, mint cress

### WAKAME

Chuka seaweed, sesame

### CUCUMBER AVOCADO MAKI *LM*

Avocado, cucumber, sesame, coriander, lime, jalapeño salsa verde

### SPICY HIRAMASA MAKI *LM*

Yellowtail hiramasa, yuzu kosho, spring onion, jalapeño, truffle chilli goma, sesame, mint cress

### TRAILER PARK CHICKEN TACO *LM*

Fried chicken, guacamole, jalapeño bbq sauce, habanero gochujang, sesame, parsnip crisps

### YAKINIKU TACO *LM*

Grass-fed sesame-soy steak, chilli-ginger honey, coriander, cabbage, radish, sesame, mint cress

### UBE PANNA COTTA

Purple yam, double cream, Madagascar vanilla, toasted coconut, oat crumble & purple yam dusted meringue

 Vegan | *LM* Signature Dish

Our menu is designed to be shared, with each dish served when ready.  
All dishes are gluten, nut & celery free. If you have allergies or any dietary requirements, please speak to the team prior to ordering.  
All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your bill.

---

---

# LOS MOCHIS

## VEGAN TASTING MENU

*£85 Per Guest / Min 2 Guests*

### GUACAMOLE SUPERFOOD

Guacamole, pumpkin seeds, sunflower seeds, pomegranate seeds, sesame seeds, chia seeds

### AJO-CHIPOTLE EDAMAME

Steamed edamame, chipotle chilli, garlic, sesame

### TRUFFLE GUACAMOLE ON CRISPY RICE *LM*

Guacamole, crispy rice, coriander cress, shaved summer truffle

### BEETROOT TIRADITO *LM*

Golden, chioggia & heirloom beetroots, radish, avocado crema, amarillo yuzu agave, spring onion, mint cress

### EL JARDIN TOSTADITOS

Heart of palm, asparagus, avocado, baby corn, carrot, ginger-sesame truffle soy, sweet potato shell

### FALAFELITO *LM*

Fried chickpeas, sesame, coriander, parsley, lime, truffle chilli goma

### CUCUMBER AVOCADO MAKI *LM*

Avocado, cucumber, sesame, coriander, lime, jalapeño salsa verde

### BANG BANG CAULIFLOWER

Roasted cauliflower, smoked paprika, guacamole, white cabbage, chipotle mayo, bang bang aioli, coriander cress

### MISO NOPALES *LM*

Cactus tempura, ume saikyo miso, avocado, cabbage, jalapeño, sweet potato crisps

### SORBET

Choice of coconut, lemon, raspberry or chocolate

 Vegan | *LM* Signature Dish

Our menu is designed to be shared, with each dish served when ready.  
All dishes are gluten, nut & celery free. If you have allergies or any dietary requirements, please speak to the team prior to ordering.  
All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your bill.

---