

LOS MOCHIS

£85 per guest shared among 4 people

GUACAMOLE SOCIAL SHRIMP

Guacamole, grilled shrimp, spring onion

CRISPY CALIFORNIA TOSTADITO

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

SEABASS CEVICHE

Seabass, shiso-truffle soy, shallots, mint cress

SALMON TIRADITO

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

BETROOT TIRADITO

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

WAYGU CARNE TATAKI

Grass fed angus steak, chilli-sesame ponzu, wasabi salsa, daikon, spring onion, shichimi

SHRIMP TEMPURA MAKI

Shrimp tempura, avocado, cucumber, crispy shallots, sesame, spicy aioli, coriander cress

CALIFORNIA MAKI

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

SPICY HIRAMASA MAKI

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

MISO COD TACO

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

Continued...



Vegan

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

All dishes are gluten, nut & celery free. All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your bill.

If you have allergies or any dietary requirements, please let us know.

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TRAILER PARK CHICKEN TACO

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

CARNE ASADA TACO

Flank steak, guacamole, jalapeño pico de gallo, fried leeks

CHOCOLATE FONDANT

Dulce de Leche fondant served with Madagascar vanilla ice cream

MATCHA BLONDIE

Warm matcha & white chocolate, topped with coconut sorbet



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