

LOS MOCHIS

LONDON CITY

Canapé Menu £85 per Guest

GUACAMOLE (vg)

Avocado, Lime, Onion, Tomato, Coriander, Jalapeño, Salsa

CRISPY CALIFORNIA TOSTADITO

Crab, Avocado, Cucumber, Spicy Aioli, Sweet Potato Shell

SEABASS CEVICHE

Seabass, Shiso-Truffle Soy, Shallots, Mint Cress

CHUTORO TIRADITO

Medium Fatty Bluefin Tuna, Jalapeño Sauce, Wasabi Leaf

3 TYPES NIGIRI

Akami, Salmon, Hamachi

CUCUMBER AVOCADO MAKI (vg)

Avocado, Cucumber, Toasted Sesame, Coriander, Lime, Jalapeño Salsa Verde

SPICY HIRAMASA MAKI

Yellowtail Hiramasa, Avocado, Yuzu Kosho, Spring Onion, Jalapeño, Truffle Chilli Goma, Toasted Sesame, Mint Cress

TERIYAKI CHICKEN KUSHIYAKI

Chicken, Spring Onion, Chipotle Teriyaki, Mexican-Japanese Spice Mix, Toasted Sesame

TRAILER PARK CHICKEN TACO

Fried Chicken, Guacamole, Jalapeño BBQ Sauce, Habanero Gochujang, Toasted Sesame, Parsnip Crisps

CARNE ASADA TACO

Grass-Fed Flank Steak, Guacamole, Jalapeño Pico de Gallo, Fried Leeks

MATCHA BLONDIE

Warm Matcha & White Chocolate, Topped with Coconut Cream

All dishes are gluten free and made without nuts & celery. If you have allergies or any dietary requirements, please speak to the team prior to ordering. Please note, soy and sesame are widely used in our kitchen, therefore cross-contamination may occur. All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill. Please kindly note all menu items and prices may be subject to change.



LOS MOCHIS

LONDON CITY

Canapé Menu £100 per Guest

GUACAMOLE SUPERFOOD (vg)

Guacamole, Pumpkin Seeds, Sunflower Seeds, Pomegranate Seeds, Toasted Sesame, Chia Seeds

CRISPY CALIFORNIA TOSTADITO

Crab, Avocado, Cucumber, Spicy Aioli, Sweet Potato Shell

SEABASS CEVICHE

Seabass, Shiso-Truffle Soy, Shallots, Mint Cress

CHUTORO TIRADITO

Medium Fatty Bluefin Tuna, Jalapeño Sauce, Wasabi Leaf

3 TYPES NIGIRI

Akami, Salmon, Hamachi

SPICY SALMON ON CRISPY RICE

Spicy Salmon Tartare, Crispy Rice, Jalapeño

NIWA MAKI (vg)

Avocado, Cucumber, Pickled Jicama, Marinated Red Quinoa, Jalapeño, Sweet Potato Crisps

SPICY HIRAMASA MAKI

Yellowtail Hiramasa, Avocado, Yuzu Kosho, Spring Onion, Jalapeño, Truffle Chilli Goma, Toasted Sesame, Mint Cress

TERIYAKI CHICKEN KUSHIYAKI

Chicken, Spring Onion, Chipotle Teriyaki, Mexican-Japanese Spice Mix, Toasted Sesame

MISO BLACK COD TACO

Ume Saikyo Miso Cod, Avocado, Cabbage, Jalapeño, Sweet Potato Crisps

TRAILER PARK CHICKEN TACO

Fried Chicken, Guacamole, Jalapeño BBQ Sauce, Habanero Gochujang, Toasted Sesame, Parsnip Crisps

CARNE ASADA TACO

Grass-Fed Flank Steak, Guacamole, Jalapeño Pico de Gallo, Fried Leeks

MATCHA BLONDIE

Warm Matcha & White Chocolate, Topped with Coconut Cream

All dishes are gluten free and made without nuts & celery. If you have allergies or any dietary requirements, please speak to the team prior to ordering. Please note, soy and sesame are widely used in our kitchen, therefore cross-contamination may occur. All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill. Please kindly note all menu items and prices may be subject to change.



LOS MOCHIS

LONDON CITY

Canapé Menu £115 per Guest

GUACAMOLE SUPERFOOD (vg)

Guacamole, Pumpkin Seeds, Sunflower Seeds, Pomegranate Seeds, Toasted Sesame, Chia Seeds

CRISPY CALIFORNIA TOSTADITO

Crab, Avocado, Cucumber, Spicy Aioli, Sweet Potato Shell

SEABASS CEVICHE

Seabass, Shiso-Truffle Soy, Shallots, Mint Cress

CHUTORO TIRADITO

Medium Fatty Bluefin Tuna, Jalapeño Sauce, Wasabi Leaf

JAMON DE WAGYU

Artisinal Cured Wagyu Beef Jamon

3 TYPES NIGIRI

Akami, Salmon, Hamachi

PATO ON CRISPY RICE

Teriyaki Duck, Crispy Rice, Avocado Crema, Cucumber, Spring Onion, Chilli-Soy, Habanero, Hoisin

CUCUMBER AVOCADO MAKI (vg)

Avocado, Cucumber, Toasted Sesame, Coriander, Lime, Jalapeño Salsa Verde

SPICY HIRAMASA MAKI

Yellowtail Hiramasa, Avocado, Yuzu Kosho, Spring Onion, Jalapeño, Truffle Chilli Goma, Toasted Sesame, Mint Cress

NIWA MAKI

Avocado, Cucumber, Pickled Jicama, Marinated Red Quinoa, Jalapeño, Sweet Potato Crisps

TERIYAKI CHICKEN KUSHIYAKI

Chicken, Spring Onion, Chipotle Teriyaki, Mexican-Japanese Spice Mix, Toasted Sesame

MISO BLACK COD TACO

Ume Saikyo Miso Cod, Avocado, Cabbage, Jalapeño, Sweet Potato Crisps

TRAILER PARK CHICKEN TACO

Fried Chicken, Guacamole, Jalapeño BBQ Sauce, Habanero Gochujang, Toasted Sesame, Parsnip Crisps

CARNE ASADA TACO

Grass-Fed Flank Steak, Guacamole, Jalapeño Pico de Gallo, Fried Leeks

MATCHA BLONDIE

Warm Matcha & White Chocolate, Topped with Coconut Cream

All dishes are gluten free and made without nuts & celery. If you have allergies or any dietary requirements, please speak to the team prior to ordering. Please note, soy and sesame are widely used in our kitchen, therefore cross-contamination may occur. All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill. Please kindly note all menu items and prices may be subject to change.



Vegan Canapé Menu £85 per Guest

GUACAMOLE

Avocado, Lime, Onion, Tomato, Coriander, Jalapeño, Salsa

EDAMAME

Steamed Edamame, Maldon Sea Salt

EL JARDIN TOSTADITO

Heart Of Palm, Asparagus, Avocado, Baby Corn, Carrot, Ginger-Sesame Truffle Soy, Sweet Potato Shell

BEETROOT TIRADITO

Golden Chioggia & Heirloom Beetroots, Radish, Avocado Crema, Amarillo Yuzu Agave, Spring Onion, Mint Cress

SHINJUKU CEVICHE

Asparagus, Heart Of Palm, Avocado, Baby Corn, Red Radish, Parsnip Crisps, Sesame Ginger, Truffle Soy, Roasted Shallot, Coriander Oil, Coriander Cress

WAKAME

Chuka Seaweed, Toasted Sesame

FALAFELITO

Fried Chickpeas, Toasted Sesame, Coriander, Parsley, Lime, Truffle Chilli Goma

CUCUMBER AVOCADO MAKI

Avocado, Cucumber, Toasted Sesame, Coriander, Lime, Jalapeño Salsa Verde

SPICY VEGETABLE TEMPURA MAKI

Baby Corn, Avocado & Asparagus Tempura, Habanero Gochujang, Shichimi Togarashi, Toasted Sesame, Jalapeño-Pineapple Salsa, Coriander Cress

BANG BANG CAULIFLOWER TACO

Roasted Cauliflower, Smoked Paprika, Guacamole, White Cabbage, Chipotle Mayo, Bang Bang Aioli, Coriander Cress

COURGETTE DYNAMITE TACO

Courgette Tempura, Dynamite Aioli, Guacamole, Cabbage, Jalapeño, Coriander Cress

EL COCO

Dark Chocolate Sphere, Coconut Sorbet, Coconut Flakes

Vegan Canapé Menu £100 per Guest

GUACAMOLE SUPERFOOD

Guacamole, Pumpkin Seeds, Sunflower Seeds, Pomegranate Seeds, Toasted Sesame, Chia Seeds

AJO-CHIPOTLE EDAMAME

Steamed Edamame, Chipotle Chilli, Garlic, Toasted Sesame

EL JARDIN TOSTADITO

Heart of Palm, Asparagus, Avocado, Baby Corn, Carrot, Ginger-Sesame Truffle Soy, Sweet Potato Shell

BEETROOT TIRADITO

Golden Chioggia & Heirloom Beetroots, Radish, Avocado Crema, Amarillo Yuzu Agave, Spring Onion, Mint Cress

SHINJUKU CEVICHE

Asparagus, Heart Of Palm, Avocado, Baby Corn, Red Radish, Parsnip Crisps, Sesame Ginger, Truffle Soy, Roasted Shallot, Coriander Oil, Coriander Cress

WAKAME

Chuka Seaweed, Toasted Sesame

FALAFELITO

Fried Chickpeas, Toasted Sesame, Coriander, Parsley, Lime, Truffle Chilli Goma

NIWA MAKI

Avocado, Cucumber, Pickled Jicama, Marinated Red Quinoa, Jalapeño, Sweet Potato Crisps

SPICY VEGETABLE TEMPURA MAKI

Baby Corn, Avocado & Asparagus Tempura, Habanero Gochujang, Shichimi Togarashi, Toasted Sesame, Jalapeño-Pineapple Salsa, Coriander Cress

BANG BANG CAULIFLOWER TACO

Roasted Cauliflower, Smoked Paprika, Guacamole, White Cabbage, Chipotle Mayo, Bang Bang Aioli, Coriander Cress

MISO NOPALES TACO

Cactus Tempura, Ume Saikyo Miso, Avocado, Cabbage, Jalapeño, Sweet Potato Crisps

COURGETTE DYNAMITE TACO

Courgette Tempura, Dynamite Aioli, Guacamole, Cabbage, Jalapeño, Coriander Cress

EL COCO

Dark Chocolate Sphere, Coconut Sorbet, Coconut Flakes

Vegan Canapé Menu £115 per Guest

GUACAMOLE SUPERFOOD

Guacamole, Pumpkin Seeds, Sunflower Seeds, Pomegranate Seeds, Toasted Sesame, Chia Seeds

AJO-CHIPOTLE EDAMAME

Steamed Edamame, Chipotle Chilli, Garlic, Toasted Sesame

EL JARDIN TOSTADITO

Heart of Palm, Asparagus, Avocado, Baby Corn, Carrot, Ginger-Sesame Truffle Soy, Sweet Potato Shell

BEETROOT TIRADITO

Golden, Chioggia, & Heirloom Beetroots, Radish, Avocado Crema, Amarillo Yuzu Agave, Spring Onion, Mint Cress

SHINJUKU CEVICHE

Asparagus, Heart Of Palm, Avocado, Baby Corn, Red Radish, Parsnip Crisps, Sesame Ginger, Truffle Soy, Roasted Shallot, Coriander Oil, Coriander Cress

TRUFFLE GUACAMOLE ON CRISPY RICE

Guacamole, Crispy Rice, Coriander Cress, Shaved Summer Truffle

WAKAME

Chuka Seaweed, Toasted Sesame

FALAFELITO

Fried Chickpeas, Toasted Sesame, Coriander, Parsley, Lime, Truffle Chilli Goma

CUCUMBER AVOCADO MAKI

Avocado, Cucumber, Toasted Sesame, Coriander, Lime, Jalapeño Salsa Verde

NIWA MAKI

Avocado, Cucumber, Pickled Jicama, Marinated Red Quinoa, Jalapeño, Sweet Potato Crisps

BANG BANG CAULIFLOWER TACO

Roasted Cauliflower, Smoked Paprika, Guacamole, White Cabbage, Chipotle Mayo, Bang Bang Aioli, Coriander Cress

MISO NOPALES TACO

Cactus Tempura, Ume Saikyo Miso, Avocado, Cabbage, Jalapeño, Sweet Potato Crisps

COURGETTE DYNAMITE TACO

Courgette Tempura, Dynamite Aioli, Guacamole, Cabbage, Jalapeño, Coriander Cress

EL COCO

Dark Chocolate Sphere, Coconut Sorbet, Coconut Flakes