LOS MOCHIS
NOTTING HILL

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
NOTTING HILL

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

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LOS MOCHIS
NOTTING HILL

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

WAGYU CARNE TATAKI
Grass-Fed Wagyu Steak, Chilli-Sesame Ponzu, Wasabi Salsa, Red Radish, Spring Onion, Shichimi

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

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LOS MOCHIS
NOTTING HILL

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

MISO CHOCOLATE BROWNIE (VG)
Miso Chocolate Brownie, Coconut Sorbet

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LOS MOCHIS
NOTTING HILL

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

MISO CHOCOLATE BROWNIE (VG)
Miso Chocolate Brownie, Coconut Sorbet

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LOS MOCHIS
NOTTING HILL

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

MISO CHOCOLATE BROWNIE (VG)
Miso Chocolate Brownie, Coconut Sorbet

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Suggested Wine Pairing Menu

CHAMPAGNE

Henriot Brut £109
or
Ruinart Blanc de Blancs £215

WHITE

Lagar de Cervera Albariño £85
or
Prosper Mafoux St Aubin £239

RED

Carpineto Chianti Classico Riserva £90
or
Domaine Bidault Gevrey-Chambertin £215

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