

LOS MOCHIS

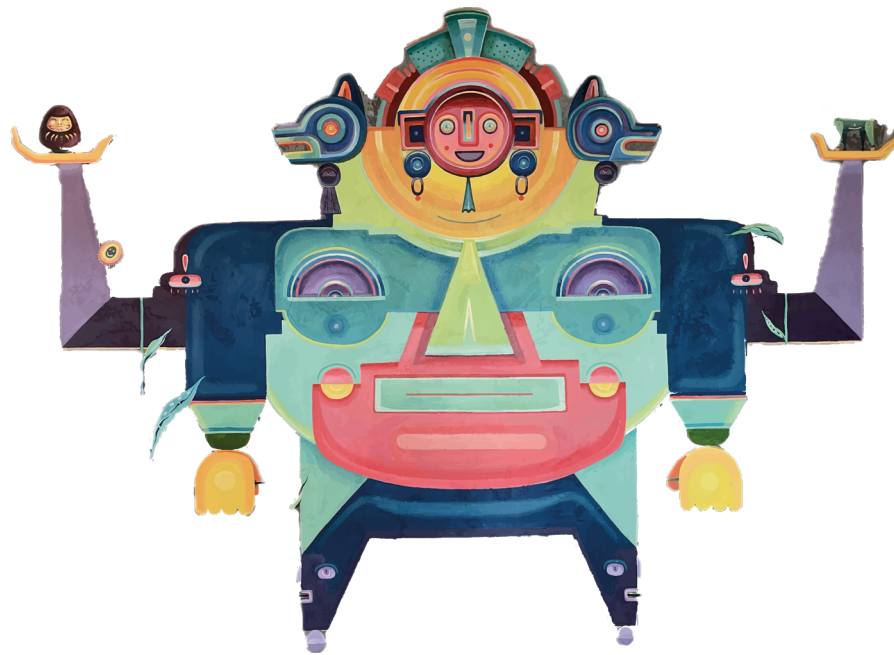
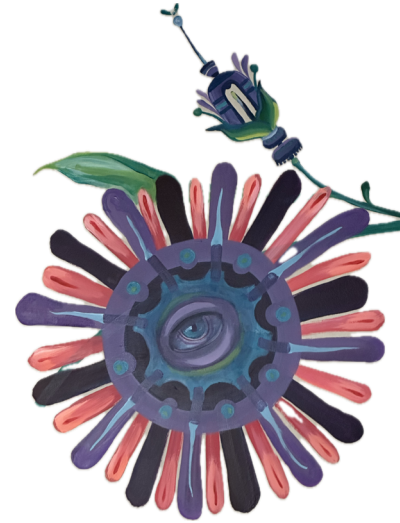
LONDON CITY

WHERE TOKYO MEETS TULUM

Our philosophy is inspired by blending 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. Our menu is designed to be shared, with each dish served when ready. Please let us know if you have any allergies or further dietary requirements and our Chefs will do their best to accommodate.

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 a little over two years, we have provided over 405,000 meals through the Felix Project.



PARA PICAR

EDAMAME (vg) | 6

Steamed Edamame, Maldon Sea Salt

AJO-CHIPOTLE EDAMAME (vg) | 6

Steamed Edamame, Chipotle Chilli, Garlic, Toasted Sesame

GUACAMOLE (vg) | 9.5

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

GUACAMOLE SUPERFOOD (vg) | 10

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

GUACAMOLE SOCIAL SHRIMP | 12.5

Guacamole, Grilled Shrimp, Spring Onion

GUACAMOLE CRAB | 12.5

Guacamole, Snow Crab, Lime, Coriander Cress

JAMON DE WAGYU | 40

Artisinal Cured Wagyu Beef Jamon

TORTILLA CHIPS (vg) | 4.5

Corn Tortilla Chips, Chilli Lime Seasoning

EBI CHICHARONES | 4.5

Tapiocca Prawn Crackers with Chilli Lime Seasoning

EL JARDIN TOSTADITOS (2pcs) (vg) | 11

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

CRISPY CALIFORNIA TOSTADITOS (2pcs) | 12

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

TUNA POKE TOSTADITOS (2pcs) | 12

Yellowfin Tuna Crudo, Yuzu, Shiso Truffle, Avocado, Jalapeño, Toasted Sesame, Spring Onion, Sweet Potato Shell

WAGYU STEAK CRUDO TOSTADITOS (2pcs) | 13

Grass-Fed Wagyu Steak Tartare, Avocado, Shallot, Jalapeño Salsa, Yuzu Kosho, Sweet Potato Shell

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PLATOS PEQUEÑOS

MISO SOUP (vg) | 5

Kombu Broth, White Miso, Tofu, Seaweed, Spring Onion

CHIPOTLE MISO SOUP (vg) | 5

Kombu Broth, White Miso, Tofu, Seaweed, Spring Onion, Chipotle

FALAFELITO (vg) | 14.5

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

CHIPOTLE CALAMARI | 15

Crispy Fried Squid, Chipotle Chilli, Smoked Spices, Fresh Red Chilli, Spring Onion, Lime, Shichimi Aioli

SPICY SALMON ON CRISPY RICE | 19

Spicy Salmon Tartare, Crispy Rice, Jalapeño

TRUFFLE GUACAMOLE ON CRISPY RICE (vg) | 24

Guacamole, Crispy Rice, Coriander Cress, Fresh Truffles

PATO ON CRISPY RICE | 21

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



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CRUDO

MAGURO TARTARE | 40

Bluefin Tuna, Ars Italica Oscietra Caviar, Truffle-Shiso Soy, Spring Onion

MASU TARTARE | 22

Icelandic Sea Trout, Serrano Chili, Tobiko, Avocado, Prawn Crackers, Coriander Cress

SHINJUKU CEVICHE (Vg) | 16

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

MAGURO CEVICHE | 24

Bluefin Tuna, Avocado, Red Onion, Sesame-Ginger Soy, Coriander Oil, Parsnip Crisps, Coriander Cress

SEABASS CEVICHE | 23

Seabass, Shiso-Truffle Soy, Shallots, Mint Cress

BOTAN EBI AGUACHILE | 24

Spot Prawn, Avocado, Jalapeño, Aguachile, Lime Aioli, Coriander Oil

BEETROOT TIRADITO (Vg) | 18

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

SALMON TIRADITO | 18.5

Salmon, Wasabi Salsa, Shichimi, Yuzu Tamari, Coriander Cress

HIRAMASA TIRADITO | 21

Yellowtail Hiramasa, Serrano Ponzu, Yuzu Kosho, Cherry Tomatoes, Spring Onion, Mint Cress

MADAI TIRADITO | 21

Sea Bream, Orange, Red Radish, Lime, Aji Amarillo Ponzu

CHUTORO TIRADITO | 24

Medium Fatty Bluefin Tuna, Jalapeño Sauce, Wasabi Leaf

WAGYU CARNE TATAKI | 24

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

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KUSHIYAKI

GRILLED SKEWERS

(2 Pieces)



Plant

MISO NASU (vg) | 14

Aubergine, Citrus Ume Miso, Toasted Sesame

SHIITAKE (vg) | 12

Shiitake Mushrooms, Jalapeño BBQ, Mexican-Japanese Spice Mix, Toasted Sesame

ASPARAGUS YAKINIKU (vg) | 14

Asparagus, Chilli-Ginger Honey, Toasted Sesame Soy, Shiso Sea Salt

Sea

CHIPOTLE MISO SALMON | 18

Chipotle Miso Salmon, Toasted Sesame

UME MISO COD | 24

Black Cod, Citrus Ume Miso, Pickled Red Onion

EBI ANTICUCHO | 14

Tiger Prawn, Aji Panca, Aji Amarillo, Smoked Paprika

OCTOPUS TERIYAKI | 18

Octopus, Jalapeño Teriyaki, Mexican Oregano, Yuzu

Land

WAGYU | 34

Wagyu Steak, Serrano Chilli Soy, Mexican-Japanese Spice Mix, Coriander Aioli

CHICKEN TERIYAKI | 16

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

CHULETA DE CORDERO | 24

Lamb Cutlets, Jalapeño BBQ, Habanero Gochujang, Pickled Jicama, Toasted Sesame

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ENSALADAS

WAKAME (Vg) | 8

Chuka Seaweed, Toasted Sesame

VERANO (Vg) | 16

Organic Heritage Tomatoes, Avocado, Radish, Chives, Toasted Sesame Seeds, Organic Agave, Yuzu Amarillo, Shichimi, Mint Cress

BURRATA (V) | 21

La Latteria Burrata, Cucumber, Cherry Tomatoes, Pico de Gallo, Mint, Capsicum, Coriander Pesto, Sesame, Coriander Cress, Yuzu Vinaigrette

SASHIMI | 21

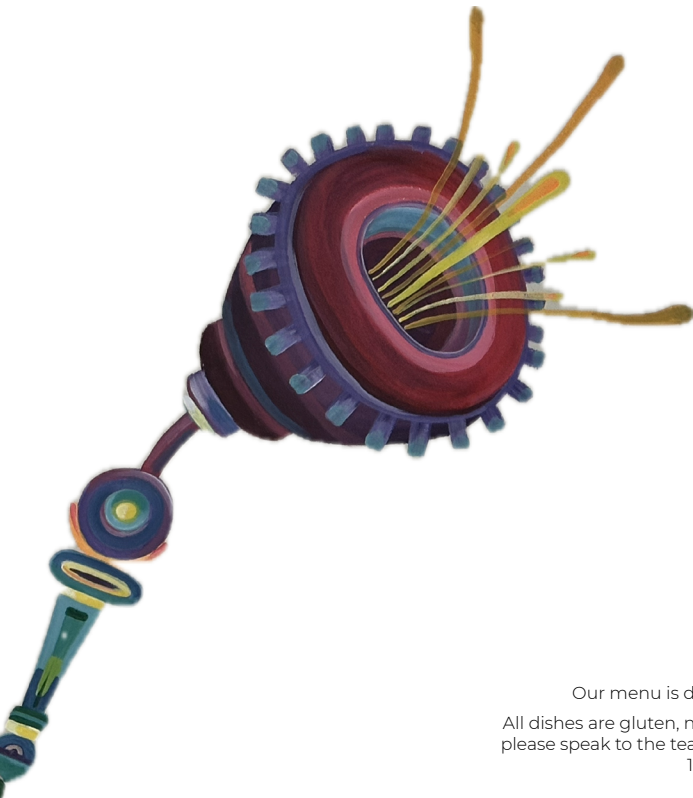
Yellowfin Tuna, Yellowtail Hiramasa, Salmon, Asian Mixed Leaves, Avocado, Cucumber, Organic Heritage Tomatoes, Red Onion, Jalapeño, Leeks, Shallots, Spring Onion, Lime, Shichimi Togarashi, Yuzu-Ginger Vinaigrette, Parsnip Crisps

POLLO | 21

Chilli Lime Grilled Chicken, Mixed Leaves, Avocado, Cucumber, Leeks, Yuzu Sesame Dressing

PATO | 23

Teriyaki Duck, Cabbage, Cucumber, Spring Onion, Sunflower Seeds, Toasted Sesame, Blood Orange, Chilli-Ginger Soy



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SUSHI BAR

NIGIRI/SASHIMI

(2 Pieces) (3 Pieces)

AKAMI Bluefin Tuna	14	BOTAN EBI Spot Prawn	28
CHUTORO Medium Fatty Bluefin Tuna	19	SHIME SABA Mackerel	14
OTORO Fatty Bluefin Tuna	24	HAMACHI Yellowtail	16
SAKE Salmon	11.5	HIRAMASA Kingfish	16
SUZUKI Seabass	15	HOTATE Hokkaido Scallop	22
MADAI Sea Bream	13	MASU Icelandic Sea Trout	19
EBI Prawn	11.5	IKURA Salmon Roe	19

MORIAWASE CHEF'S SELECTION

Nigiri/Sashimi

12 PIECES | 72

18 PIECES | 108

24 PIECES | 144

LOS MOCHIS SUSHI PLATTER | 220

(5 pieces each)

Sashimi - Akami, Trucha, Madai

Nigiri - Chutoro, Botan Ebi

Maki - Niwa, Salmon Avocado, Black Cod Volcano

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MAKI ROLLS

CUCUMBER AVOCADO (vg) | 12

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

SPICY VEGETABLE TEMPURA (vg) | 12

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

NIWA (vg) | 13

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

CALIFORNIA | 12

Crab, Avocado, Cucumber, Spicy Aioli, Crispy Onions, Toasted Sesame

SALMON AVOCADO | 14

Salmon, Avocado, Avocado Crema, Toasted Sesame, Coriander Cress

TUNA ASPARAGUS | 15

Yellowfin Tuna, Asparagus, Pickled Red Onion, Toasted Sesame

HIRAMASA CHIVE | 14

Yellowtail Hiramasa, Chive, Guacamole, Nori Chilli, Mint Cress

SPICY SALMON | 13

Salmon, Avocado, Spring Onion, Sweet Chilli, Crispy Shallots, Toasted Sesame, Smoked Paprika, Coriander Cress

SPICY TUNA | 14

Yellowfin Tuna, Avocado, Gochujang Aioli, Jalapeño, Toasted Sesame, Mint Cress

NEGITORO | 18

Otoro, Spring Onion, Toasted Sesame, Chives

SALMON KAWA | 14

Crispy Salmon Skin, Avocado, Pickled Jicama, Spicy Aioli, Toasted Sesame

SPICY HIRAMASA | 16

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

SHRIMP TEMPURA | 14

Shrimp Tempura, Avocado, Cucumber, Crispy Shallots, Toasted Sesame, Spicy Aioli, Coriander Cress

SALMON ABURI | 15

Seared Salmon, Scallops, Avocado, Sweet Soy

BLACK COD VOLCANO | 24

California Roll, Miso Black Cod, Coriander Cress

KAMO | 14

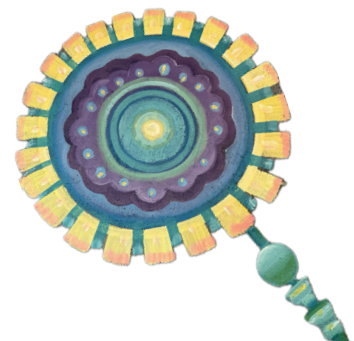
Teriyaki Duck, Spring Onion, Cucumber, Habanero-Cumin Hoisin, Pomegranate

WAGYU GUAJILLO | 19

Seared Wagyu, Avocado, Cucumber, Sweet Guajillo Chilli Soy, Crispy Onion, Fried Capers

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TACOS

(Choice of soft corn tortillas or lettuce wrap)



Plant

MISO NOPALES (vg) | 15.5

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

COURGETTE DYNAMITE (vg) | 16

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

BANG BANG CAULIFLOWER (vg) | 16.5

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

Sea

CABO FISH | 18

Cod Tempura, Cabbage, Yuzu Aioli, Jalapeño Pico de Gallo, Coriander Cress

SOCAL FISH | 17.5

Grilled Cod, Cabbage, Jalapeño Pico de Gallo, Coriander, Jalapeño Aioli, Radish, Coriander Cress

MISO BLACK COD | 24

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

PRAWN KUSHIYAKI | 17

Grilled Tiger Prawns, Guacamole, Lettuce, Yuzu Aioli, Pico de Gallo, Coriander Cress

DYNAMITE PRAWN | 18

Tiger Prawn Tempura, Dynamite Aioli, Guacamole, Cabbage, Radish, Jalapeño, Mint Cress

OCTOPUS ANTICUCHO | 19

Grilled Octopus, Guacamole, Cabbage, Avocado, Jalapeño Pico de Gallo, Aji Panca, Aji Amarillo, Yuzu, Chipotle Aioli, Mint Cress

GRINGO LOBSTER | 38

Poached Lobster, Chilli Butter, Mixed Peppers, Cucumber Salsa, Yuzu Aioli, Coriander Cress

BANG BANG KANI | 36

Crab, Bang Bang Spicy Aioli, Lettuce, Yuzu Aioli, Trout Roe, Coriander Cress

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TACOS

(Choice of soft corn tortillas or lettuce wrap)

Land

CHICKEN ASADO | 17.5

Chilli-Lime Chicken, Cabbage, Guacamole, Fire Roasted Salsa, Mint Cress

TRAILER PARK CHICKEN | 18.5

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

PATO CARNITAS | 21

Teriyaki Duck, Spring Onion, Cucumber, Habanero-Cumin Hoisin, Pomegranate, Jalapeño-Pineapple Salsa

PORK CARNITAS | 19

Pulled Pork, Kimchi, Green Apple, Ginger-Garlic Soy, Jalapeño

CARNE ASADA | 19

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

STEAK AL CARBON | 19.5

Grilled Grass-Fed Steak, Black Bean Crema, Jalapeño Pico de Gallo, Fire Roasted Salsa, Avocado Crema, Crispy Onion

YAKINIKU | 19

Grass-Fed Sesame-Soy Steak, Chilli-Ginger Honey, Coriander, Cabbage, Radish, Toasted Sesame, Mint Cress



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ROBATA SIGNATURE

TRADITIONAL OPEN FLAME CHARCOAL GRILL COOKING

(Build your own tacos)

LUBINA | 58

Whole Grilled Seabass, Jalapeño BBQ Sauce, Salsa Verde, Crispy Onion, Pico de Gallo, Tortillas

FILETE DE LOMO | 88

Grilled Chilli Teriyaki Tenderloin, Grilled Spring Onion, Toasted Sesame, Guacamole, Salsa, Tortillas

TARABA | 135

Grilled Alaskan King Crab Leg, Spicy Aioli, Tobiko, Spring Onion, Guacamole, Tortillas

COSTILLAS DE RES | 90

Grilled Beef Short Rib, Habanero Hoisin, Guacamole, Salsa, Pickled Red Onion, Tortillas

WAGYU TOMAHAWK | 334

Grilled Wagyu Tomahawk (1.2kg), Guacamole, Salsa, Pickled Jicama, Pickled Red Onion, Maldon Sea Salt, Tortillas



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TASTING MENU

£95 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

Salmon, Wasabi Salsa, Shichimi, Yuzu Tamari, Coriander Cress

SEABASS CEVICHE

Seabass, Shiso-Truffle Soy, Shallots, Mint Cress

UME MISO COD KUSHIYAKI

Black Cod, Citrus Ume Miso, Pickled Red Onion

CUCUMBER AVOCADO MAKI

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

TRAILER PARK CHICKEN TACO

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

YAKINIKU TACO

Grass-Fed Sesame-Soy Steak, Chilli-Ginger Honey, Coriander, Cabbage, Radish, Toasted Sesame, Mint Cress

UBE PANNA COTTA

Purple Yam, Double Cream, Madagascan Vanilla, Toasted Coconut, Oat Crumble & Purple Yam Dusted Meringue

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VEGAN TASTING MENU

£95 PER GUEST

Min 2 guests

GUACAMOLE SUPERFOOD (Vg)

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

AJO-CHIPOTLE EDAMAME (Vg)

Steamed Edamame, Chipotle Chilli, Garlic, Toasted Sesame

TRUFFLE GUACAMOLE ON CRISPY RICE (Vg)

Guacamole, Crispy Rice, Coriander Cress, Fresh Truffles

BEETROOT TIRADITO (Vg)

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

EL JARDIN TOSTADITOS (2pcs) (Vg)

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

FALAFELITO (Vg)

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

MISO NASU (Vg)

Aubergine, Citrus Ume Miso, Toasted Sesame

CUCUMBER AVOCADO MAKI (Vg)

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

BANG BANG CAULIFLOWER TACO (Vg)

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

MISO NOPALES TACO (Vg)

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

MISO CHOCOLATE BROWNIE (Vg)

Miso Chocolate Brownie, Coconut Sorbet

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DESSERTS

CHOCOLATE FONDANT | 11

Dulce de Leche Fondant, Wasabi Ice Cream

TRES LECHES BAKED ALASKA | 14

Tres Leches Sponge Cake, Fresh Strawberry Lime Coulis, Strawberry Sorbet, Meringue, Cocoa Nibs (Dairy-Free Option Available)

MATCHA BLONDIE | 12

Warm Matcha & White Chocolate Blondie, Coconut Flakes, Coconut Sorbet

MISO CHOCOLATE BROWNIE (vg) | 12

Miso Chocolate Brownie, Coconut Sorbet

DULCE DE LECHE CHEESECAKE | 12

Dulce de Leche Baked Cheesecake

UBE PANNA COTTA | 11

Purple Yam, Madagascan Vanilla, Oat Crumble, Purple Yam Crispy Meringue, Fresh Blueberries

CHURROS | 9.5

Mexican Churros, Dulce de Leche

EL COCO (vg) | 11

Chocolate Sphere, Coconut Mousse, Mango Lime Compote, Spiced Rum Mango Sauce, Coconut Crumble

CHEF'S CELEBRATION PLATTER | 57

a selection of desserts to share

Chocolate Fondant | Matcha Blondie | Ube Panna Cotta |

Dulce de Leche Cheesecake | Vanilla Ice Cream |

Coconut Sorbet | Raspberry Sorbet

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MOCHI

4.5 PER PIECE

Traditional handmade artisanal mochi

COCONUT & WHITE CHOCOLATE

RASPBERRY & COCONUT

SALTED CARAMEL

STRAWBERRY & WHITE CHOCOLATE

TOASTED SESAME (vg)

ICE CREAM

4.5 PER SCOOP

MADAGASCAN VANILLA

STRAWBERRY

SESAME

WASABI

MISO CARAMEL

SORBET

COCONUT (vg)

CHOCOLATE (vg)

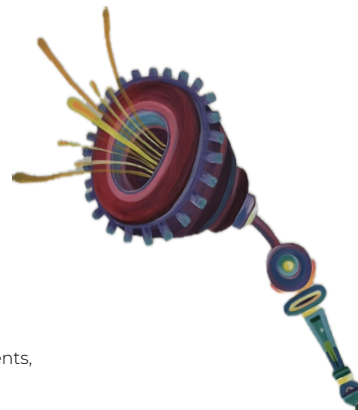
LEMON (vg)

RASPBERRY (vg)

STRAWBERRY (vg)

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DESSERT COCKTAILS

MEZCAL ESPRESSO MARTINI | 17

The Lost Explorer Mezcal, Espresso, Ojo de Dios Cafe Mezcal, Mr. Black Coffee Liqueur

BITTER JUAN | 17

The Lost Explorer Mezcal Espadín, Campari, Cynar, 1757 Vermouth Rosso, Cacao Nib

OKAYAMA SAN | 16

Courvoisier VSOP Cognac, Marsala, Disaronno, Peach, Wakamomo

TOASTED CORN OLD FASHION | 22

The Macallan Double Cask 12 YO, Michter's Bourbon, Nixta Corn Licor, Toasted Coconut

CARAJILLO | 15

Licor 43, Espresso



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DESSERT WINES

BY THE GLASS

75ml

SAUTERNES CHÂTEAU SUDUIRAUT, CASTELNAU DE SUDUIRAUT 2016 | 15

Melon · Honey · Candied Fruit

Bordeaux, France

GROOT CONSTANTIA 'GRAND CONSTANCE' MUSCAT 2018 | 28

Peach · Tangerine · Baking Spice

Western Cape, South Africa

GRAHAM'S TAWNY PORT 20 YEARS | 18

Dried Figs · Walnut · Vanilla

Douro, Portugal

SAKE

BY THE GLASS

125ml

TAMANOHIKARI "KYO NO YUZU" YUZU LIQUEUR Citrus · Rich · Sweet	<i>Kyoto</i>	17
SHIRAKABEGURA JUNMAI DAIGINJŌ Banana · Nuts · Spice	<i>Hyogo</i>	21
MASUMI "SHIRO" JUNMAI GINJŌ Banana · Apple · Citrus	<i>Nagano</i>	19

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CLASE AZUL

per 50ml

CLASE AZUL, BLANCO	38
CLASE AZUL, REPOSADO	60
CLASE AZUL, AÑEJO	225
CLASE AZUL GOLD, JOVEN	131
CASA AZUL DURANGO, MEZCAL	98
CASA AZUL GUERRERO, MEZCAL	254

TEQUILA AÑEJO

per 50ml

PATRÓN	19
ALTOS	16
CASA DRAGONES	60
CÓDIGO BARREL STRENGTH	46
ENEMIGO CRISTALINO	21
FORTALEZA	34
G4	17
GRAN ORENDAIN	15
KAH	18
MAESTRO DOBEL CRISTALINO	50
SAUZA TRES GENERACIONES	18
SATRYNA CRISTALINO	46
TAPATIO	15
VIVIR	21

JAPANESE WHISKY

per 50ml

CHITA DISTILLER'S RESERVE	24
HAKUSHU DISTILLER'S RESERVE	36
HIBIKI HARMONY	25
NIKKA DAYS	19
NIKKA FROM THE BARREL	19
SUNTORY TOKI	13
YAMAZAKI 12 YO	55
YAMAZAKI DISTILLER'S RESERVE	30

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 15% service charge will be added to your bill.

TEA

*In partnership with AVANTCHA

ORGANIC ENGLISH BREAKFAST 4.5	ORGANIC HIBISCUS 4.5
EARL GREY 4.5	JASMINE MAO JIAN 4.5
MATCHA GREEN TEA 5	ORGANIC CHAMOMILE 4.5
MATCHA LATTE 5	PEACH & PEAR 4.5

COFFEE

*In partnership with MOZZO Speciality Roasters

ESPRESSO 4.5	MACCHIATO 4.5
DOUBLE ESPRESSO 5.5	LATTE 4.5
AMERICANO 4.5	FLAT WHITE 4.5
CAPPUCCINO 4.5	

HOT CHOCOLATE

DARK (BELGIUM 70%) 6.5
TRADITIONAL MEXICAN (CINNAMON & CHILLI) 7.5

MILKS & ALTERNATIVES
ORGANIC WHOLE, SKIMMED, OAT, SOY



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