



# 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. 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.



For our information on allergies, please scan here.



## LIGHT & HEALTHY

### GRANOLA | 14

Oats, Toasted Buckwheat, Cacao Nibs, Sunflower Seeds, Pumpkin Seeds, Cinnamon, Nutmeg, Toasted Coconut, Fresh Strawberries.  
Choice of Greek or Coconut Yoghurt

### FRESH FRUIT BOWL | 12

Add Greek or Coconut Yoghurt | 2

### AÇAÍ BOWL (vg) | 15

Granola, Banana, Chia Seeds, Cacao Nibs, Goji Berries, Toasted Coconut

### TROPICAL SUNRISE CHIA PUDDING (vg) | 12

Mango, Pineapple, Coconut Milk, Granola, Banana, Chia Seeds, Mint

### ROLLED OATS (vg) | 11

Chia Seeds, Goji Berries, Berry Compote

### JAMÓN DE WAGYU | 40

Artisinal Cured Wagyu Beef Jamón

## FRESHLY BAKED MUFFINS

MATCHA BERRY | 4.5

YUZU MUFFIN | 4.5

BANANA BREAD | 4.5



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All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.

# EGGS & MORE

\*All our dishes use Clarence Court Burford Brown Eggs

## **CABO TACO | 12**

Scrambled Eggs, Browned Cheese

## **EL TACO REY | 24**

Scrambled Eggs, Spring Onions, Fresh Truffles

## **RESACA QUESADILLA | 14**

Chorizo, Dried Cured Smoky Bacon, Eggs, Cheese, Spring Onions, Fresh Salsa

## **MASA Y MAS | 18**

Corn Fritters, Guacamole, Poached Eggs, Pico de Gallo, Chipotle Hollandaise, Chilli

## **HUEVOS AL SALMON | 19**

Hash Browns, Guacamole, Smoked Salmon, Poached Eggs, Chipotle Hollandaise

## **HUEVOS AL PASTOR | 19**

Hash Browns, Pork al Pastor, Poached Eggs, Habanero Salsa, Pico de Gallo

## **HUEVOS AL PATO CARNITAS | 19**

Hash Browns, Pato Carnitas, Poached Eggs, Hoisin Teriyaki, Pineapple Pico de Gallo

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**HUEVOS RANCHEROS BAGEL | 17.5**

Chia Seed Bagel, Hash Browns, Dried Cured Smoky Bacon, Refried Beans, Fried Eggs, Guacamole

**LA CONDESA OMELETTE | 16**

Eggs, Heirloom Tomatoes, Mushrooms, Bell Pepper, Crumbled Cheese, Red Onions, Coriander, Spring Onions, Jalapeños, Fresh Salsa

**HUEVOS CON CARNE ASADA | 28**

Grilled Carne Asada, Fried Eggs, Hash Browns, Salsa Verde

**EL INGLES | 18**

Fried Eggs, Dried Cured Streaky Bacon, Mushrooms, Hash Browns, Refried Beans

**SPICY CHORIZO SHAKSHUKA | 19**

Chorizo, Eggs, Chipotle Chillies, Tomatoes, Peppers, Sourdough Bread

**EL BURRITO (vg) | 16**

Guacamole, Scrambled Tofu, Broccolini, Tater Tots, Vegan Chipotle Aioli

**MASA CHICKEN & WAFFLES | 19**

Waffles, Honey Truffle Fried Chicken, Maple Syrup



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# SWEET & NAUGHTY

## CHURROS | 11

Mexican Churros, Cinnamon Sugar, Dulce de Leche, Berries

## FLUFFY PANCAKES | 15.5

Pancakes, Berry Compote, Caramelised Apples, Maple Syrup

## BANANA OAT PANCAKES | 17

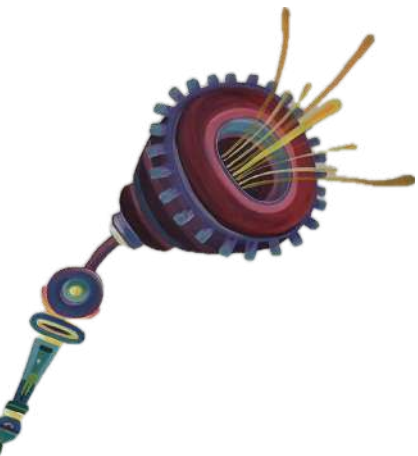
Pancakes, Oats, Banana, Coconut Yoghurt, Cinnamon, Chia Seeds, Honey

## CHURRO WAFFLES | 14

Waffles, Yuzu Honey Ricotta, Dulce de Leche, Cinnamon Sugar, Cacao Nibs



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## EXTRAS

SLICED AVOCADO (vg) | 4

GUACAMOLE (vg) | 6

HASH BROWNS (vg) | 4

SAUTÉED MUSHROOMS (vg) | 4

REFRIED BEANS (vg) | 4

CORN FRITTERS | 6

TATER TOTS | 6.5

SOURDOUGH TOAST (vg) | 4

BOSS BAGEL WITH CHIA SEEDS (vg) | 5

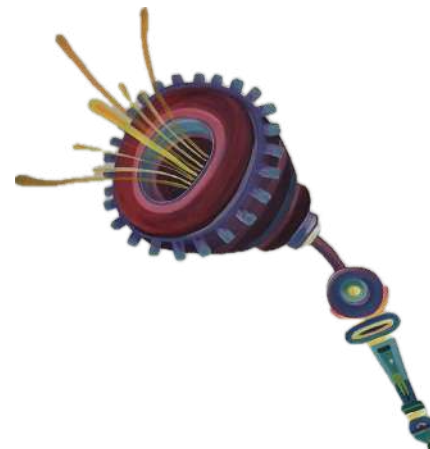
CRISPY BACON | 5

GRILLED CHORIZO | 7

SMOKED SALMON | 8

PORK AL PASTOR | 8

2 EGGS | 6



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## 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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## RISE & SHINE COCKTAILS

### BLOODY MARIA | 16

Patrón Silver Tequila, Tomato Juice, Lemon, Horseradish, Salt, Togarashi

### BLOODY MEZCALITO | 16

The Lost Explorer Mezcal, Tomato Juice, Lemon, Horseradish, Salt, Togarashi

### VIRGIN MARIA | 9

Tomato Juice, Lemon, Horseradish, Salt, Togarashi

### TEQUILA GREYHOUND | 16

Patrón Silver Tequila, Aperol, Grapefruit Juice, Lime

### MEZCAL ESPRESSO MARTINI | 17

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



## JUICES / KOMBUCHA

\*All our juices are cold-pressed

### ORANGE | 7.5

### APPLE | 7.5

### RISE & SHINE | 7.5

Carrot, Apple, Ginger, Turmeric, Lemon

### GINGER JARR KOMBUCHA | 9

### GRAPEFRUIT | 7.5

### PINEAPPLE | 7.5

### PURE GREEN | 7.5

Apple, Cucumber, Kale, Pineapple, Lime, Mint

## WATER & SOFT DRINKS

\*Los Mochis donates a portion of our proceeds from the sale of water towards StreetSmart charity helping homeless people

### EIRA STILL | 6

### EIRA SPARKLING | 6

### COCA-COLA 200ML | 5

### COCA-COLA ZERO 200ML | 5

### LONDON ESSENCE GINGER ALE | 5

### LONDON ESSENCE LEMONADE | 5

### LONDON ESSENCE GINGER BEER | 5

### LONDON ESSENCE GRAPEFRUIT SODA | 5

### LONDON ESSENCE PEACH JASMINE SODA | 5

### LONDON ESSENCE INDIAN TONIC | 5

### LONDON ESSENCE CLUB SODA | 5

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