



LOS MOCHIS

WELCOME TO LOS MOCHIS NOTTING HILL

Where Tokyo meets Tulum. Our philosophy is inspired by fusing 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.

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

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 our first two years, we have provided over 264,259 meals.

As we are located within one of Notting Hill's iconic residential areas, Hillgate Village, we kindly ask all guests to arrive and leave quietly so as not to disturb our local residents, thank you in advance.



 Vegan | **LM** Signature Dish
Please scan QR code for allergens



PARA PICAR

EDAMAME | 6

Steamed edamame, Maldon sea salt

AJO-CHIPOTLE EDAMAME | 6

Steamed edamame, chipotle chilli, garlic, sesame

GUACAMOLE | 9.5

Avocado, lime, onion, tomato, coriander, jalapeño, salsa

GUACAMOLE SUPERFOOD | 10

Guacamole, pumpkin seeds, sunflower seeds, pomegranate seeds, sesame seeds, chia seeds

GUACAMOLE SOCIAL SHRIMP | 12.5

Guacamole, grilled shrimp, spring onion

GUACAMOLE CRAB | 12.5

Guacamole, snow crab, lime, coriander cress, smoked paprika

EL JARDIN TOSTADITOS (2 pcs) | 11

Heart of palm, asparagus, avocado, baby corn, carrot, ginger-sesame truffle soy, sweet potato shell

CRISPY CALIFORNIA TOSTADITOS (2 pcs) | 12 **LM**

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

TUNA POKE TOSTADITOS (2 pcs) | 12

Yellowfin tuna crudo, yuzu, shiso truffle, avocado, jalapeño, sesame, spring onion, sweet potato shell

WAGYU STEAK CRUDO TOSTADITOS (2 pcs) | 13

Grass-fed Wagyu Steak tartare, avocado, shallot, sesame, jalapeño salsa, yuzu kosho, sweet potato shell

SMALL PLATES

MISO SOUP | 4.5

Kombu broth, white miso, tofu, seaweed, spring onion, shichimi

CHIPOTLE MISO SOUP | 4.5

Kombu broth, white miso, tofu, seaweed, spring onion, chipotle

CHIPOTLE CALAMARI | 15

Crispy fried squid, chipotle chilli, smoked spices, fresh red chilli, spring onion, lime & served with shichimi aioli

FALAFELITO | 12.5 **LM**

Fried chickpeas, sesame, coriander, parsley, lime, truffle chilli goma

SPICY SALMON ON CRISPY RICE | 17.5

Spicy salmon tartare, crispy rice, jalapeño

TRUFFLE GUACAMOLE ON CRISPY RICE | 24 **LM**

Guacamole, crispy rice, coriander cress, shaved summer truffle

PATO ON CRISPY RICE | 21

Teriyaki duck, crispy rice, avocado crema, cucumber, spring onion, chilli-soy, habanero, hoisin

SALADS

ENSALADA DE PATO | 23

Teriyaki duck, cabbage, cucumber, spring onion, sunflower seeds, toasted sesame seeds, blood orange, chilli-ginger soy

BURRATA | 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

WAKAME | 8

Chuka seaweed, sesame

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CRUDO

TUNA TARTARE | 26

Tuna, Oscietra caviar, truffle-shiso soy, spring onion

SHINJUKU CEVICHE | 16

Asparagus, heart of palm, avocado, baby corn, red radish, parsnip crisps, sesame ginger, truffle soy, roasted shallot & coriander oil, coriander cress

TUNA CEVICHE | 19

Yellowfin tuna, avocado, red onion, sesame-ginger soy, coriander oil, parsnip crisps, coriander cress

SEABASS CEVICHE | 21 **LM**

Seabass, shiso-truffle soy, shallots, mint cress

WAGYU CARNE TATAKI | 21

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

BEETROOT TIRADITO | 18 **LM**

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

SALMON TIRADITO | 18.5 **LM**

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

HIRAMASA TIRADITO | 19

Yellowtail hiramasa, serrano ponzu, yuzu kosho, cherry tomatoes, spring onion, mint cress

SASHIMI

(3 Pieces)

SALMON | 11.5 SEABASS | 15 HIRAMASA | 17

AKAMI | 14 CHU TORO | 19 O'TORO | 24

MAKI

CUCUMBER AVOCADO | 12 **LM**

Avocado, cucumber, sesame, coriander, lime, jalapeño salsa verde

SPICY VEGETABLE TEMPURA | 12

Baby corn, avocado & asparagus tempura, habanero gochujang, shichimi togarashi, sesame, jalapeño-pineapple salsa, coriander cress

CALIFORNIA | 13

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

SALMON AVOCADO | 14

Salmon, avocado, avocado crema, sesame, coriander cress

SPICY SALMON | 13.5

Salmon, avocado, spring onion, sweet chilli, crispy shallots, sesame, smoked paprika, coriander cress

TUNA ASPARAGUS | 15

Yellowfin tuna, asparagus, pickled red onion, sesame

SPICY TUNA | 14

Yellowfin tuna, avocado, gochujang aioli, jalapeño, sesame, mint cress

HIRAMASA CHIVE | 14

Yellowtail hiramasa, chive, guacamole, nori chilli, mint cress

SPICY HIRAMASA | 16 **LM**

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

SHRIMP TEMPURA | 14

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

KAMO | 14

Teriyaki duck, spring onion, cucumber, habanero-cumin hoisin, pomegranate

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TACOS

(Choice of soft corn tortillas or lettuce wrap)

PLANT BASED

MISO NOPALES | 15.5 *LM*

Cactus tempura, ume saikyo miso, avocado, cabbage, jalapeño, sweet potato crisps

COURGETTE DYNAMITE | 16

Courgette tempura, dynamite aioli, guacamole, cabbage, jalapeño, coriander cress

BANG BANG CAULIFLOWER | 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 COD | 22 *LM*

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 | 19

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 *LM*

Crab, bang bang spicy aioli, lettuce, yuzu aioli, trout roe, coriander cress

LAND

CHICKEN ASADO | 17.5

Chilli-lime chicken, cabbage, guacamole, fire roasted salsa, mint cress

TRAILER PARK CHICKEN | 18.5 *LM*

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

PATO CARNITAS | 21 *LM*

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 *LM*

Grass-fed sesame-soy steak, chilli-ginger honey, coriander, cabbage, radish, sesame, mint cress

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TASTING MENU

£85 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 *LM*

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

SEABASS CEVICHE *LM*

Seabass, shiso-truffle soy, shallots, mint cress

WAKAME

Chuka seaweed, sesame

CUCUMBER AVOCADO MAKI *LM*

Avocado, cucumber, sesame, coriander, lime, jalapeño salsa verde

SPICY HIRAMASA MAKI *LM*

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

TRAILER PARK CHICKEN TACO *LM*

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

YAKINIKU TACO *LM*

Grass-fed sesame-soy steak, chilli-ginger honey, coriander, cabbage, radish, sesame, mint cress

UBE PANNA COTTA

Purple yam, double cream, Madagascar vanilla, toasted coconut, oat crumble & purple yam dusted meringue

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LOS MOCHIS

VEGAN TASTING MENU

£85 Per Guest / Min 2 Guests

GUACAMOLE SUPERFOOD

Guacamole, pumpkin seeds, sunflower seeds, pomegranate seeds, sesame seeds, chia seeds

AJO-CHIPOTLE EDAMAME

Steamed edamame, chipotle chilli, garlic, sesame

TRUFFLE GUACAMOLE ON CRISPY RICE *LM*

Guacamole, crispy rice, coriander cress, shaved summer truffle

BEETROOT TIRADITO *LM*

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

EL JARDIN TOSTADITOS

Heart of palm, asparagus, avocado, baby corn, carrot, ginger-sesame truffle soy, sweet potato shell

FALAFELITO *LM*

Fried chickpeas, sesame, coriander, parsley, lime, truffle chilli goma

CUCUMBER AVOCADO MAKI *LM*

Avocado, cucumber, sesame, coriander, lime, jalapeño salsa verde

BANG BANG CAULIFLOWER

Roasted cauliflower, smoked paprika, guacamole, white cabbage, chipotle mayo, bang bang aioli, coriander cress

MISO NOPALES *LM*

Cactus tempura, ume saikyo miso, avocado, cabbage, jalapeño, sweet potato crisps

SORBET

Choice of coconut, lemon, raspberry or chocolate

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DESSERT

CHOCOLATE FONDANT | 11

Dulce de leche fondant served with Madagascar vanilla ice cream

JALISCO TIRAMISU | 12

Herencia de Plata licor de Café tequila, mascarpone, cocoa dust & fresh raspberry

MATCHA BLONDIE | 12 *LM*

Warm matcha & white chocolate blondie, topped with coconut sorbet

YUZU CHILLI MERINGUE | 10

Tangy yuzu curd, infused with arbol chilli, meringue & biscuit crumble

DULCE DE LECHE CHEESECAKE | 12 *LM*

Creamy dulce de leche baked cheesecake

UBE PANNA COTTA | 9

Purple yam, double cream, Madagascar vanilla, toasted coconut, oat crumble & purple yam dusted meringue

CHURROS CALIENTE | 9.5

Mexican churros, dulce de leche, berries

ICE CREAM & SORBET (Per Scoop) | 4.5

Madagascar Vanilla Ice Cream | Coconut Sorbet
Chocolate Sorbet  | Lemon Sorbet  | Raspberry Sorbet 

AI NO MOCHI (Per piece) | 4.5

Traditional handmade artisanal mochi

Raspberry & Coconut | Coconut & White Chocolate
Salted Caramel | Strawberry & White Chocolate | Toasted Sesame 

CHEF'S CELEBRATION PLATTER | 57

A selection of desserts to share

Chocolate Fondant | Matcha Blondie | Ube Panna Cotta
Jalisco Tiramisu | Dulce de Leche Cheesecake | Exotic Fruits
Vanilla Ice Cream | Coconut Sorbet  | Raspberry Sorbet 

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