

LOS MOCHIS

BREAKFAST

9.30am to 11.30am - Saturday & Sunday

LIGHT & HEALTHY

GRANOLA | 14

Oats, toasted buckwheat, cacao nibs, sunflower seeds, pumpkin seeds, cinnamon, nutmeg, toasted coconut, fresh fruits, choice of Greek or coconut yoghurt

FRESH FRUIT BOWL | 12

Add Greek or coconut yoghurt | 2

AÇAI BOWL | 14

Banana, apple, granola, chia seeds, cacao nibs, goji berries, toasted coconut

ROLLED OATS | 11

Chia seeds, goji berries, blueberry compote

SWEET & NAUGHTY

CHURROS CALIENTE | 9.5

Mexican churros, dulce de leche, berries

PANCAKES | 16.5 **LM**

Grilled peaches, blueberry compote, maple syrup

CHURRO WAFFLES | 14

Cinnamon sugar, cajeta de dulce de leche, cacao nibs, vanilla ice cream

EGGS & MORE (We use Clarence Court Free Range Eggs)

CABO TACO | 14

Scrambled eggs, browned cheese

EL TACO REY | 24 **LM**

Scrambled eggs, spring onions, fresh truffles

MASA CHICKEN & WAFFLES | 19 **LM**

Honey truffle fried chicken, waffles, maple syrup, whipped butter

RESACA QUESADILLA | 14

Chorizo, bacon, eggs, cheese, spring onions, salsa

LA CONDESA OMELETTE | 14

Eggs, heirloom tomatoes, mushrooms, bell pepper, crumbled cheese, red onions, coriander, spring onions, jalapeños served with fresh salsa

BREAKFAST BOWL | 13

Roasted sweet potatoes, refried beans, guacamole, sautéed mushrooms, kimchi, pico de gallo, coriander (Add Poached / Fried egg | 3)

HUEVOS RANCHEROS BAGEL | 17.5

Sourdough Boss Bagel with chia seeds, fried egg, crispy bacon, hash brown, refried beans, guacamole

MASA Y MAS | 18 **LM**

Corn fritters, guacamole, pico de gallo, poached eggs, chilli flakes, chipotle hollandaise

HUEVOS AL SALMON | 17

Smoked salmon, guacamole, poached eggs, hash browns, chipotle hollandaise

HUEVOS AL PASTOR | 17.5

Pork al Pastor, poached eggs, hash browns, habanero salsa, pico de gallo

HUEVOS CON CARNE ASADA | 26

Carne asada, fried eggs, hash browns, salsa verde

SPICY CHORIZO SHAKSHUKA | 18

Chorizo, baked eggs, paprika & cumin sautéed tomatoes and peppers, chillies, crumbled cheese

EXTRAS

SLICED AVOCADO | 4 

SAUTÉED MUSHROOMS | 4 

2 EGGS | 6

CRISPY BACON | 5

GUACAMOLE | 6 

REFRIED BEANS | 4 

GF SOURDOUGH TOAST | 4

GRILLED CHORIZO | 7

HASH BROWNS | 4 

CORN FRITTERS | 6

GF BOSS BAGEL WITH CHIA SEEDS | 5

SMOKED SALMON | 8

PORK AL PASTOR | 8

@LosMochisLondon

100% GLUTEN & NUT FREE

 Vegan | **LM** Signature Dish

ART @TELLAECHE

Our menu is designed to be shared, with each dish served when ready.
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 13.5% service charge will be added to your bill.

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TEA

AVANTCHA

Redefining the modern tea experience

ORGANIC ENGLISH BREAKFAST | 4.5 MAJESTIC EARL GREY | 4.5

ORGANIC HIBISCUS (Decaf) | 4.5 JASMINE MAO JIAN | 4.5

ORGANIC CHAMOMILE (Decaf) | 4.5 PEACH & PEAR (Decaf) | 4.5

ORGANIC MATCHA | 5

MATCHA LATTE | 5

CHAI LATTE | 5

MATCHA CHAI LATTE | 5.5

Milks & Alternatives

(Organic Whole, Organic Skimmed, Oat, Soy)

COFFEE

ESPRESSO | 4.5

DOUBLE ESPRESSO | 4.5

AMERICANO | 4.5

CAPPUCCINO | 4.5

MACCHIATO | 4.5

LATTE | 4.5

FREDDO ESPRESSO | 4.5

FREDDO CAPPUCCINO | 4.5

FLAT WHITE | 4.5

COCONUT KETO LONG BLACK | 6.5

Shot of espresso, with a teaspoon of organic 100% Coconut MCT Oil

Milks & Alternatives (Organic Whole, Organic Skimmed, Oat, Soy, Rice)

JUICES & KOMBUCHA

All our juices are cold pressed

CARROT | 7.5

APPLE | 7.5

GRAPEFRUIT | 7.5

ORANGE | 7.5

MANGO-APPLE | 7.5

PINEAPPLE | 7.5

MIXED GREENS | 7.5

Apple, cucumber, kale, pineapple, lime, mint

GINGER JARR KOMBUCHA | 9

HOT CHOCOLATES

MAYAN MEXICAN | 6.5

Cinnamon, chilli, rice milk

DARK | 6.5

Belgium 70%, rice milk

WHITE IVOIRE | 6.5

West Africa 26%, rice milk

WATER

BELU™ (In partnership with WaterAid™) Los Mochis donates a portion of our proceeds from the sale of water towards helping those facing water poverty

BELU STILL | 6 BELU SPARKLING | 6

BRUNCH COCKTAILS

Available from 11am

BLOODY MEZCALITO | 15

QuiQuiRiQui espadin mezcal, tomato juice, habanero salsa, salt, pepper, Mexican-Japanese spice rim

SAKE MARIA | 13

Sake, tomato juice, habanero salsa, salt, pepper, Mexican-Japanese spice rim

VIRGIN MARIA | 9

Tomato juice, habanero salsa, salt, pepper, Mexican-Japanese spice rim

TEQUILA SUNRISE | 15

Tapatio tequila reposado, grapefruit sherbet, cold pressed orange juice

VIRGIN TEQUILA SUNRISE | 9

Grapefruit sherbet, cold pressed orange juice

ESPRESSO MEZCALTINI | 15

Ojo De Dios Odd Café mezcal, Kahlua, espresso

TAG US ON INSTAGRAM:

@LosMochisLondon

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