



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 |  Signature Dish
Please scan QR code for allergens



BRUNCH

MASA CHICKEN & WAFFLES | 19 **LM**

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

EL TACO REY | 24 **LM**

Scrambled eggs, spring onions, fresh truffles

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

PANCAKES | 16.5 **LM**

Grilled peaches, blueberry compote, maple syrup

AÇAI BOWL | 14

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

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 SOCIAL SHRIMP | 12.5

Guacamole, grilled shrimp, spring onion

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

Crab, avocado, cucumber, spicy aioli, 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 and shichimi aioli

SPICY SALMON ON CRISPY RICE | 17.5

Spicy salmon tartare, crispy rice, jalapeño

PATO ON CRISPY RICE | 19

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

FALAFELITO | 14.5 **LM**

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

 Vegan | **LM** Signature Dish

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SALADS

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

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

TULUM BOWL | 13

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

CRUDO

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

SALMON TIRADITO | 18.5 **LM**

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

SEABASS CEVICHE | 21 **LM**

Seabass, shiso-truffle soy, shallots, mint cress

SASHIMI

(3 Pieces)

SALMON | 11.5

SEABASS | 15

HIRAMASA | 17

AKAMI | 14

CHU TORO | 19

O-TORO | 24

MAKI

CALIFORNIA | 13

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

SALMON AVOCADO | 14

Salmon, avocado, avocado crema, sesame, coriander cress

CUCUMBER AVOCADO | 12 **LM**

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

SPICY HIRAMASA | 16 **LM**

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

KAMO | 14

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

WAGYU TATAKI ROLL | 17.5

Seared wagyu, avocado, cucumber, white sesame, sweet guajillo soy, crispy onion & capers

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TACOS

(Choice of soft corn tortillas or lettuce wrap)

PLANT BASED

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

MISO COD | 22 *LM*

Ume saikyo miso cod, avocado, cabbage, jalapeño, sweet potato crisps

DYNAMITE PRAWN | 19

Tiger prawn tempura, dynamite aioli, guacamole, cabbage, radish, jalapeño, mint cress

GRINGO LOBSTER | 38

Poached lobster, chilli butter, mixed peppers, cucumber salsa, yuzu aioli, coriander cress

LAND

CHICKEN ASADO | 16.5

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

CARNE ASADA | 19

Grass-fed flank steak, guacamole, jalapeño pico de gallo, fried leeks

TRAILER PARK CHICKEN | 18.5 *LM*

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

YAKINIKU | 19

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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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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