



# 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

 Vegan | **LM** Signature Dish

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.

---

---

## 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

 Vegan | **LM** Signature Dish

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.

---

---

# 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

 Vegan | *LM* Signature Dish

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.

---

---

# LOS MOCHIS

## 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

 Vegan | *LM* Signature Dish

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.

---

---

# 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

 Vegan | *LM* Signature Dish

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.

---