



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. 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 260,000 meals.



DESSERTS

CHOCOLATE FONDANT | 11

Dulce de Leche Fondant, Wasabi Ice Cream

TRES LECHES BAKED ALASKA | 14

Tres Leches Sponge Cake, Fresh Strawberry Lime Coulis, Strawberry Sorbet, Meringue, Cocoa Nibs (Dairy-Free Option Available)

MATCHA BLONDIE | 12

Warm Matcha & White Chocolate Blondie, Coconut Flakes, Coconut Sorbet

MISO CHOCOLATE BROWNIE | 12

Miso Chocolate Brownie, Coconut Sorbet

DULCE DE LECHE CHEESECAKE | 12

Dulce de Leche Baked Cheesecake

UBE PANNA COTTA | 11

Purple Yam, Madagascan Vanilla, Oat Crumble, Purple Yam Crispy Meringue, Fresh Blueberries

CHURROS | 9.5

Mexican Churros, Dulce de Leche

EL COCO (vg) | 11

Coconut Mousse, Milk Chocolate, Mango Lime Compote, Spiced Rum Mango Sauce, Coconut Crumble

CHEF'S CELEBRATION PLATTER | 57

a selection of desserts to share

Chocolate Fondant | Matcha Blondie | Ube Panna Cotta |

Dulce de Leche Cheesecake | Vanilla Ice Cream |

Coconut Sorbet | Raspberry Sorbet

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 15% service charge will be added to your bill.

MOCHI

4.5 PER PIECE

traditional handmade artisanal mochi

COCONUT & WHITE CHOCOLATE

RASPBERRY & COCONUT

SALTED CARAMEL

STRAWBERRY & WHITE CHOCOLATE

TOASTED SESAME (vg)

ICE CREAM

4.5 PER SCOOP

MADAGASCAN VANILLA

STRAWBERRY

SESAME

WASABI

MISO CARAMEL

SORBET

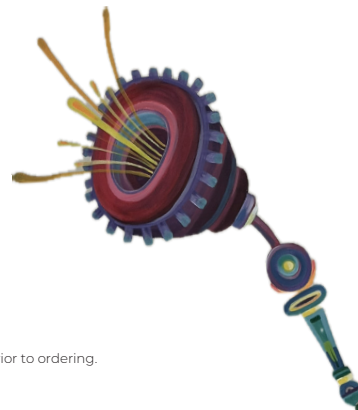
COCONUT (vg)

CHOCOLATE (vg)

LEMON (vg)

RASPBERRY (vg)

STRAWBERRY (vg)



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 15% service charge will be added to your bill.

DESSERT COCKTAILS

MEZCAL ESPRESSO MARTINI | 17

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

BITTER JUAN | 17

The Lost Explorer Mezcal Espadín, Campari, Cynar, 1757 Vermouth Rosso, Cacao Nib

OKAYAMA SAN | 16

Courvoisier VSOP Cognac, Marsala, Disaronno, Peach, Wakamomo

TOASTED CORN OLD FASHION | 22

The Macallan Double Cask 12 YO, Michter's Bourbon, Nixta Corn Licor, Toasted Coconut

CARAJILLO | 15

Licor 43, Espresso



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 15% service charge will be added to your bill.

DESSERT WINES

BY THE GLASS

75ml

SAUTERNES CHÂTEAU SUDUIRAUT, CASTELNAU DE SUDUIRAUT 2016 | 15

Melon · Honey · Candied Fruit

Bordeaux, France

GROOT CONSTANTIA 'GRAND CONSTANCE' MUSCAT 2018 | 28

Peach · Tangerine · Baking Spice

Western Cape, South Africa

GRAHAM'S TAWNY PORT 20 YEARS | 18

Dried Figs · Walnut · Vanilla

Douro, Portugal

SAKE

BY THE GLASS

125ml

TAMANOHIKARI "KYO NO YUZU" YUZU LIQUEUR Citrus · Rich · Sweet	<i>Kyoto</i>	17
SHIRAKABEGURA JUNMAI DAIGINJŌ Banana · Nuts · Spice	<i>Hyogo</i>	21
MASUMI "SHIRO" JUNMAI GINJŌ Banana · Apple · Citrus	<i>Nagano</i>	19

CLASE AZUL

per 50ml

CLASE AZUL, BLANCO	38
CLASE AZUL, REPOSADO	60
CLASE AZUL, AÑEJO	225
CLASE AZUL GOLD, JOVEN	131
CASA AZUL DURANGO, MEZCAL	98
CASA AZUL GUERRERO, MEZCAL	254

TEQUILA AÑEJO

per 50ml

PATRÓN	19
ALTOS	16
CASA DRAGONES	60
CÓDIGO BARREL STRENGTH	46
ENEMIGO CRISTALINO	21
FORTALEZA	34
G4	17
GRAN ORENDAIN	15
KAH	18
MAESTRO DOBEL CRISTALINO	50
SAUZA TRES GENERACIONES	18
SATRYNA CRISTALINO	46
TAPATIO	15
VIVIR	21

JAPANESE WHISKY

per 50ml

CHITA DISTILLER'S RESERVE	24
HAKUSHU DISTILLER'S RESERVE	36
HIBIKI HARMONY	25
NIKKA DAYS	19
NIKKA FROM THE BARREL	19
SUNTORY TOKI	13
YAMAZAKI 12 YO	55
YAMAZAKI DISTILLER'S RESERVE	30

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 15% service charge will be added to your bill.

TEA

THE TEA MAKERS OF LONDON
ethical, carbon neutral & sustainable

ORGANIC ENGLISH BREAKFAST | 4.5

EARL GREY | 4.5

MATCHA GREEN TEA | 5

MATCHA LATTE | 5

ORGANIC HIBISCUS | 4.5

JASMINE MAO JIAN | 4.5

ORGANIC CHAMOMILE | 4.5

PEACH & PEAR | 4.5

COFFEE

MOZZO speciality roasters

ESPRESSO | 4.5

DOUBLE ESPRESSO | 5.5

AMERICANO | 4.5

CAPPUCCINO | 4.5

MACCHIATO | 4.5

LATTE | 4.5

FLAT WHITE | 4.5

HOT CHOCOLATE

DARK (BELGIUM 70%), OAT MILK | 6.5

TRADITIONAL MEXICAN (CINNAMON, CHILLI), OAT MILK | 7.5

MILKS & ALTERNATIVES

ORGANIC WHOLE, ORGANIC SKIMMED, OAT, SOY

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 15% service charge will be added to your bill.