



LOS MOCHIS

NOTTING HILL

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.

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 a little over two years, we have provided over ONE MILLION meals through the Felix Project.



Scan for allergens



LIGHT & HEALTHY

GRANOLA | 15

Oats, Toasted Buckwheat, Cacao Nibs, Sunflower Seeds, Pumpkin Seeds, Cinnamon, Nutmeg, Toasted Coconut, Fresh Strawberries, Choice of Greek or Coconut Yoghurt

FRESH FRUIT BOWL | 13

Add Greek or Coconut Yoghurt

AÇAÍ BOWL (vg) | 16

Granola, Banana, Chia Seeds, Cacao Nibs, Goji Berries, Toasted Coconut

TROPICAL SUNRISE CHIA PUDDING (vg) | 13

Mango, Pineapple, Coconut Milk, Granola, Banana, Chia Seeds, Mint

ROLLED OATS (vg) | 12

Chia Seeds, Goji Berries, Berry Compote

FRESHLY BAKED MUFFINS

MATCHA BERRY | 5

YUZU MUFFIN | 5

BANANA BREAD | 5



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All dishes are gluten free and made without nuts & celery. If you have allergies or any dietary requirements, please speak to the team prior to ordering. Please note, soy and sesame are widely used in our kitchen, therefore cross-contamination may occur. All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your bill.

EGGS & MORE

*All our dishes use Clarence Court Burford Brown Eggs

CABO TACO | 13

Scrambled Eggs, Browned Cheese

EL TACO REY | 25

Scrambled Eggs, Spring Onions, Fresh Truffles

RESACA QUESADILLA | 15

Chorizo, Dried Cured Smoky Bacon, Eggs, Cheese, Spring Onions,
Fresh Salsa

MASA Y MAS | 20

Corn Fritters, Guacamole, Poached Eggs, Pico de Gallo,
Chipotle Hollandaise, Chilli

HUEVOS AL SALMON | 21

Hash Browns, Guacamole, Smoked Salmon, Poached Eggs,
Chipotle Hollandaise

HUEVOS AL PASTOR | 21

Hash Browns, Pork al Pastor, Poached Eggs, Habanero Salsa, Pico de Gallo

HUEVOS AL PATO CARNITAS | 21

Hash Browns, Pato Carnitas, Poached Eggs, Hoisin Teriyaki,
Pineapple Pico de Gallo

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HUEVOS RANCHEROS BAGEL | 19

Chia Seed Bagel, Hash Browns, Dried Cured Smoky Bacon, Refried Beans, Fried Eggs, Guacamole

LA CONDESA OMELETTE | 18

Eggs, Heirloom Tomatoes, Mushrooms, Bell Pepper, Crumbled Cheese, Red Onions, Coriander, Spring Onions, Jalapeños, Fresh Salsa

HUEVOS CON CARNE ASADA | 30

Grilled Carne Asada, Fried Eggs, Hash Browns, Salsa Verde

EL INGLES | 20

Fried Eggs, Dried Cured Streaky Bacon, Mushrooms, Hash Browns, Refried Beans

SPICY CHORIZO SHAKSHUKA | 21

Chorizo, Eggs, Chipotle Chillies, Tomatoes, Peppers, Sourdough Bread

EL BURRITO (vg) | 18

Guacamole, Scrambled Tofu, Broccolini, Tater Tots, Vegan Chipotle Aioli

MASA CHICKEN & WAFFLES | 21

Waffles, Honey Truffle Fried Chicken, Maple Syrup



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SWEET & NAUGHTY

CHURROS | 10

Mexican Churros, Cinnamon Sugar, Dulce de Leche, Berries

FLUFFY PANCAKES | 16

Pancakes, Berry Compote, Caramelised Apples, Maple Syrup

BANANA OAT PANCAKES | 18

Pancakes, Oats, Banana, Coconut Yoghurt, Cinnamon, Chia Seeds, Honey

CHURRO WAFFLES | 15

Waffles, Yuzu Honey Ricotta, Dulce de Leche, Cinnamon Sugar, Cacao Nibs



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EXTRAS

SLICED AVOCADO (vg) | 4

GUACAMOLE (vg) | 6

HASH BROWNS (vg) | 4

SAUTÉED MUSHROOMS (vg) | 4

REFRIED BEANS (vg) | 4

CORN FRITTERS | 6

TATER TOTS | 6

SOURDOUGH TOAST (vg) | 4

BOSS BAGEL WITH CHIA SEEDS (vg) | 5

CRISPY BACON | 5

GRILLED CHORIZO | 7

SMOKED SALMON | 7

PORK AL PASTOR | 7

2 EGGS | 6

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TEA

*In partnership with AVANTCHA

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

*In partnership with MOZZO Speciality Roasters

ESPRESSO | 4.5

DOUBLE ESPRESSO | 4.5

AMERICANO | 4.5

CAPPUCCINO | 5.5

MACCHIATO | 5.5

LATTE | 5.5

FLAT WHITE | 5.5

FREDDO ESPRESSO | 4.5

FREDDO CAPPUCCINO | 5.5

HOT CHOCOLATE

DARK (BELGIUM 70%) | 6

TRADITIONAL MEXICAN (CINNAMON & CHILLI) | 8.5

MILKS & ALTERNATIVES

ORGANIC WHOLE, SKIMMED, OAT, SOY



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RISE & SHINE COCKTAILS

BLOODY MARIA | 15

Patrón Silver Tequila, Tomato Juice, Lemon, Horseradish, Salt, Togarashi

BLOODY MEZCALITO | 15

The Lost Explorer Mezcal, Tomato Juice, Lemon, Horseradish, Salt, Togarashi

VIRGIN MARIA | 10

Tomato Juice, Lemon, Horseradish, Salt, Togarashi

TEQUILA GREYHOUND | 15

Patrón Silver Tequila, Aperol, Grapefruit Juice, Lime

MEZCAL ESPRESSO MARTINI | 15

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

JUICES / KOMBUCHA

*All our juices are cold-pressed

ORANGE | 6.5

APPLE | 6.5

RISE & SHINE | 6.5

Carrot, Apple, Ginger, Turmeric, Lemon

GINGER JARR KOMBUCHA | 9

GRAPEFRUIT | 6.5

PINEAPPLE | 6.5

PURE GREEN | 6.5

Apple, Cucumber, Kale, Pineapple, Lime, Mint



WATER & SOFT DRINKS

*Los Mochis donates a portion of our proceeds from the sale of water towards StreetSmart charity helping homeless people

EIRA STILL | 6

EIRA SPARKLING | 6

COCA-COLA 200ML | 5

COCA-COLA ZERO 200ML | 5

LONDON ESSENCE GINGER ALE | 5

LONDON ESSENCE LEMONADE | 5

LONDON ESSENCE GINGER BEER | 5

LONDON ESSENCE GRAPEFRUIT SODA | 5

LONDON ESSENCE PEACH JASMINE SODA | 5

LONDON ESSENCE INDIAN TONIC | 5

LONDON ESSENCE CLUB SODA | 5

TRIP CBD ELDERFLOWER & MINT | 5

TRIP CBD PEACH GINGER | 5

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