

LOS MOCHIS

LONDON CITY

£90 per guest shared among 4 people

GUACAMOLE SOCIAL SHRIMP

Guacamole, Grilled Shrimp, Spring Onion

SEABASS CEVICHE

Seabass, Shiso-Truffle Soy, Shallots, Mint Cress

SALMON TIRADITO

Salmon, Wasabi Salsa, Shichimi, Yuzu Tamari, Coriander Cress

VERANO ENSALADA (Vg)

Organic Heritage Tomatoes, Avocado, Radish, Chives, Toasted Sesame, Organic Agave, Yuzu Amarillo, Shichimi, Mint Cress

3 TYPES SASHIMI

Sushi Chef's Selection

SPICY HIRAMASA MAKI

Yellowtail Hiramasa, Yuzu Kosho, Spring Onion, Jalapeño, Truffle Chilli Goma, Toasted Sesame, Mint Cress

SALMON KAWA MAKI

Crispy Salmon Skin, Avocado, Pickled Jicama, Spicy Aioli, Toasted Sesame

MISO COD TACO

Ume Saikyo Miso Cod, Avocado, Cabbage, Jalapeño, Sweet Potato Crisps

TRAILER PARK CHICKEN TACO

Fried Chicken, Guacamole, Jalapeño BBQ Sauce, Habanero Gochujang, Toasted Sesame, Parsnip Crisps

CARNE ASADA TACO

Grass-Fed Flank Steak, Guacamole, Jalapeño Pico de Gallo, Fried Leeks

MATCHA BLONDIE

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

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GUACAMOLE SOCIAL SHRIMP

Guacamole, Grilled Shrimp, Spring Onion

EDAMAME (Vg)

Steamed Edamame, Maldon Sea Salt

CRISPY CALIFORNIA TOSTADITO

Crab, Avocado, Cucumber, Spicy Aioli, Sweet Potato Shell

SEABASS CEVICHE

Seabass, Shiso-Truffle Soy, Shallots, Mint Cress

HIRAMASA TIRADITO

Yellowtail Hiramasa, Serrano Ponzu, Yuzu Kosho, Cherry Tomatoes, Spring Onion, Mint Cress

WAGYU CARNE TATAKI

Grass-Fed Wagyu Steak, Chilli-Sesame Ponzu, Wasabi Salsa, Daikon, Spring Onion, Shichimi

BURRATA ENSALADA (v)

La Latteria Burrata, Cucumber, Cherry Tomatoes, Pico de Gallo, Mint, Capsicum, Coriander Pesto, Sesame, Coriander Cress, Yuzu Vinaigrette

3 TYPES SASHIMI

Sushi Chef's Selection

SHRIMP TEMPURA MAKI

Shrimp Tempura, Avocado, Cucumber, Crispy Shallots, Sesame, Spicy Aioli, Coriander Cress

SPICY HIRAMASA MAKI

Yellowtail Hiramasa, Yuzu Kosho, Spring Onion, Jalapeño, Truffle Chilli Goma, Toasted Sesame, Mint Cress

COURGETTE DYNAMITE TACO

Courgette Tempura, Dynamite Aioli, Guacamole, Cabbage, Jalapeño, Coriander Cress

DYNAMITE PRAWN TACO

Tiger Prawn Tempura, Dynamite Aioli, Guacamole, Cabbage, Radish, Jalapeño, Mint Cress

STEAK AL CARBONTACO

Grilled Grass-Fed Steak, Black Bean Crema, Jalapeño Pico de Gallo, Fire Roasted Salsa, Avocado Crema, Crispy Onion

CHOCOLATE FONDANT

Dulce De Leche Fondant, Wasabi Ice Cream

DULCE DE LECHE CHEESECAKE

Dulce De Leche Baked Cheesecake

Our menu is designed to be shared, with each dish served when ready.
All dishes are gluten, nut & celery free. All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.
If you have allergies or any dietary requirements, please let us know.

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£125 per guest shared among 4 people

GUACAMOLE SUPERFOOD (Vg)

Guacamole, Pumpkin Seeds, Sunflower Seeds, Pomegranate Seeds, Toasted Sesame Chia Seeds

EDAMAME (Vg)

Steamed Edamame, Maldon Sea Salt

CRISPY CALIFORNIA TOSTADITO

Crab, Avocado, Cucumber, Spicy Aioli, Sweet Potato Shell

SEABASS CEVICHE

Seabass, Shiso-Truffle Soy, Shallots, Mint Cress

TUNA TIRADITO

Bluefin Tuna Sashimi, Jalapeño Sauce, Wasabi Leaf

PATO ON CRISPY RICE

Teriyaki Duck, Crispy Rice, Avocado Crema, Cucumber, Spring Onion, Chilli-Soy, Habanero, Hoisin

VERANO ENSALADA (Vg)

Organic Heritage Tomatoes, Avocado, Radish, Chives, Toasted Sesame, Organic Agave, Yuzu Amarillo, Shichimi, Mint Cress

WAGYU GUAJILLO

Seared Wagyu, Avocado, Cucumber, Sweet Guajillo Chilli Soy, Crispy Onion, Fried Capers

SPICY HIRAMASA MAKI

Yellowtail Hiramasa, Yuzu Kosho, Spring Onion, Jalapeño, Truffle Chilli Goma, Toasted Sesame, Mint Cress

SALMON ABURI MAKI

Salmon, Scallops, Avocado, Sweet Soy

5 TYPES SASHIMI

Sushi Chef's Selection

MISO COD KUSHIYAKI

Black Cod, Citrus Ume Miso, Pickled Red Onion

BANG BANG CAULIFLOWER (Vg)

Roasted Cauliflower, Smoked Paprika, Guacamole, White Cabbage, Chipotle Mayo, Bang Bang Aioli, Coriander Cress

DYNAMITE PRAWN TACO

Tiger Prawn Tempura, Dynamite Aioli, Guacamole, Cabbage, Radish, Jalapeño, Mint Cress

STEAK AL CARBON TACO

Grilled Grass-Fed Steak, Black Bean Crema, Jalapeño Pico de Gallo, Fire Roasted Salsa, Avocado Crema, Crispy Onion

UBE PANNA COTTA

Purple Yam, Double Cream, Madagascar Vanilla, Toasted Coconut, Oat Crumble & Purple Yam Dusted Meringue

DULCE DE LECHE CHEESECAKE

Dulce De Leche Baked Cheesecake

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LOS MOCHIS

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£250 per guest shared among 4 people

GUACAMOLE SUPERFOOD (Vg)

Guacamole, Pumpkin Seeds, Sunflower Seeds, Pomegranate Seeds,
Toasted Sesame, Chia Seeds

JAMON DE WAGYU

Artisinal Cured Wagyu Beef Jamon

EDAMAME (Vg)

Steamed Edamame, Maldon Sea Salt

CRISPY CALIFORNIA TOSTADITO

Crab, Avocado, Cucumber, Spicy Aioli, Sweet Potato Shell

BOTAN EBI AGUACHILE

Spot Prawn, Avocado, Jalapeño, Aguachile, Lime Aioli, Coriander Oil

CHUTORO TIRADITO

Medium Fatty Bluefin Tuna, Jalapeño Sauce, Wasabi Leaf

SPICY SALMON ON CRISPY RICE

Spicy Salmon Tartare, Crispy Rice, Jalapeño

VERANO ENSALADA (Vg)

Organic Heritage Tomatoes, Avocado, Radish, Chives, Toasted Sesame,
Organic Agave, Yuzu Amarillo, Shichimi, Mint Cress

NEGITORO MAKI

Otoro, Spring Onion, Toasted Sesame, Chives

SALMON ABURI MAKI

Seared Salmon, Scallops, Avocado, Sweet Soy

NIWA MAKI

Avocado, Cucumber, Pickled Jicama, Marinated Red Quinoa, Jalapeño, Sweet Potato Crisp

6 TYPES OF SASHIMI

Sushi Chef's Selection

CHIPOTLE MISO SALMON KUSHIYAKI

Chipotle Miso Salmon, Toasted Sesame

MISO COD TACO

Ume Saikyo Miso Cod, Avocado, Cabbage, Jalapeño, Sweet Potato Crisps

BANG BANG CAULIFLOWER (Vg)

Roasted Cauliflower, Smoked Paprika, Guacamole, White Cabbage, Chipotle Mayo,
Bang Bang Aioli, Coriander Cress

TARABA ROBATA

Grilled Whole Alaskan King Crab Leg, Spicy Aioli, Tobiko, Spring Onion, Guacamole, Tortillas

FILETE DE LOMO ROBATA

Grilled Chilli Teriyaki Tenderloin, Grilled Spring Onion, Toasted Sesame, Guacamole, Salsa, Tortillas

UBE PANNA COTTA

Purple Yam, Double Cream, Madagascar Vanilla, Toasted Coconut,
Oat Crumble & Purple Yam Dusted Meringue

DULCE DE LECHE CHEESECAKE

Dulce de Leche Baked Cheesecake

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LOS MOCHIS

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£90 Vegan set menu per guest shared among 4 people

GUACAMOLE

Avocado, Lime, Onion, Tomato, Coriander, Jalapeño, Salsa

EDAMAME

Steamed Edamame, Maldon Sea Salt

EL JARDIN TOSTADITO

Heart of Palm, Asparagus, Avocado, Baby Corn, Carrot, Ginger-Sesame Truffle Soy,
Sweet Potato Shell

BEETROOT TIRADITO

Golden, Chioggia, & Heirloom Beetroots, Radish, Avocado Crema, Amarillo Yuzu Agave,
Spring Onion, Mint Cress

SHINJUKU CEVICHE

Asparagus, Heart of Palm, Avocado, Baby Corn, Red Radish, Parsnip Crisps, Sesame Ginger,
Truffle Soy, Roasted Shallot, Coriander Oil, Coriander Cress

WAKAME ENSALADA

Chuka Seaweed, Toasted Sesame

FALAFELITO

Fried Chickpeas, Toasted Sesame, Coriander, Parsley, Lime, Truffle Chilli Goma

CUCUMBER AVOCADO MAKI

Avocado, Cucumber, Toasted Sesame, Coriander, Lime, Jalapeño Salsa Verde

SPICY VEGETABLE TEMPURA MAKI

Babycorn, Avocado & Asparagus Tempura, Shichimi Togarashi, Sesame, Coriander Cress,
Jalapeño-Pineapple Salsa

BANG BANG CAULIFLOWER TACO

Roasted Cauliflower, Smoked Paprika, Guacamole, White Cabbage, Chipotle Mayo,
Bang Bang Aioli, Coriander Cress

COURGETTE DYNAMITE TACO

Courgette Tempura, Dynamite Aioli, Guacamole, Cabbage, Jalapeño, Coriander Cress

EL COCO

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

LOS MOCHIS

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£105 Vegan set menu per guest shared among 4 people

GUACAMOLE SUPERFOOD

Guacamole, Pumpkin Seeds, Sunflower Seeds, Pomegranate Seeds, Toasted Sesame, Chia Seeds

AJO-CHIPOTLE EDAMAME

Steamed Edamame, Chipotle Chilli, Garlic, Toasted Sesame

EL JARDIN TOSTADITO

Heart of Palm, Asparagus, Avocado, Baby Corn, Carrot, Ginger-Sesame Truffle Soy, Sweet Potato Shell

BEETROOT TIRADITO

Golden, Chioggia, & Heirloom Beetroots, Radish, Avocado Crema, Amarillo Yuzu Agave, Spring Onion, Mint Cress

SHINJUKU CEVICHE

Asparagus, Heart of Palm, Avocado, Baby Corn, Red Radish, Parsnip Crisps, Sesame Ginger, Truffle Soy, Roasted Shallot, Coriander Oil, Coriander Cress

TRUFFLE GUACAMOLE ON CRISPY RICE

Guacamole, Crispy Rice, Coriander Cress, Shaved Summer Truffle

WAKAME ENSALADA

Chuka Seaweed, Toasted Sesame

FALAFELITO

Fried Chickpeas, Toasted Sesame, Coriander, Parsley, Lime, Truffle Chilli Goma

CUCUMBER AVOCADO MAKI

Avocado, Cucumber, Toasted Sesame, Coriander, Lime, Jalapeño Salsa Verde

NIWA MAKI

Avocado, Cucumber, Pickled Jicama, Marinated Red Quinoa, Jalapeño, Sweet Potato Crisp

BANG BANG CAULIFLOWER TACO

Roasted Cauliflower, Smoked Paprika, Guacamole, White Cabbage, Chipotle Mayo, Bang Bang Aioli, Coriander Cress

MISO NOPALES TACO

Cactus Tempura, Ume Saikyo Miso, Avocado, Cabbage, Jalapeño, Sweet Potato Crisps

COURGETTE DYNAMITE TACO

Courgette Tempura, Dynamite Aioli, Guacamole, Cabbage, Jalapeño, Coriander Cress

EL COCO

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

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