



LOS MOCHIS

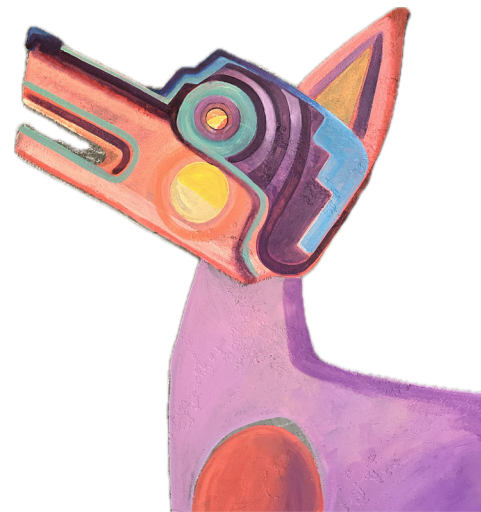
NOTTING HILL

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 our first two years, we have provided over 260,000 meals.



LIGHT & HEALTHY

GRANOLA | 14

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

FRESH FRUIT BOWL (vg) | 12

Add Greek or Coconut Yoghurt | 2

AÇAÍ BOWL (vg) | 14

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

ROLLED OATS (vg) | 11

Chia Seeds, Goji Berries, Blueberry Compote

SWEET & NAUGHTY

CHURROS | 9.5

Mexican Churros, Dulce De Leche, Berries

PANCAKES | 14

Grilled Peaches, Blueberry Compote, Organic Maple Syrup

CHURRO WAFFLES | 14

Cinnamon Sugar, Cajeta De Dulce De Leche, Cacao Nibs, Vanilla Ice Cream

EGGS & MORE

CABO TACO | 12

Scrambled Eggs, Browned Cheese

EL TACO REY | 24

Scrambled Eggs, Spring Onions, Fresh Truffles

RESACA QUESADILLA | 14

Chorizo, Bacon, Eggs, Cheese, Spring Onions, Salsa

LA CONDESA OMELETTE | 16

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

MASA Y MAS | 18

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





SPICY CHORIZO SHAKSHOUKA | 18

Chorizo, Baked Eggs, Paprika & Cumin Sautéed Tomatoes, Peppers, Chillies, Crumbled Cheese

MASA CHICKEN & WAFFLES | 19

Honey Truffle Fried Chicken, Waffles, Organic Maple Syrup, Whipped Butter

HUEVOS CON CARNE ASADA | 26

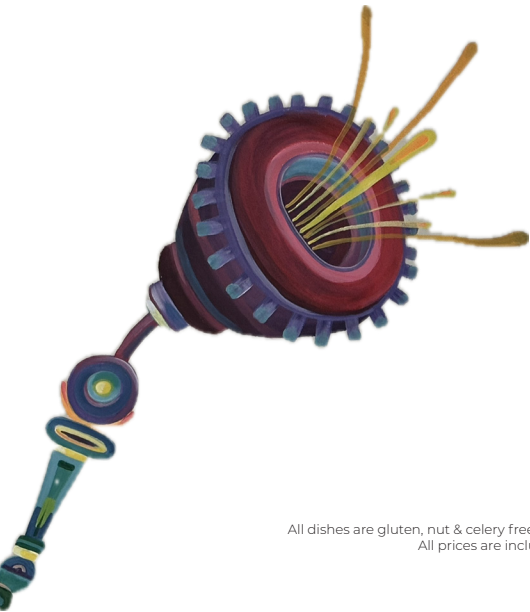
Carne Asada, Fried Eggs, Hash Browns, Salsa Verde

BREAKFAST BOWL | 13

Roasted Sweet Potatoes, Refried Beans, Guacamole, Sautéed Mushrooms, Kimchi, Pico de Gallo, Coriander (Add Poached / Fried Egg | 3)

HUEVOS RANCHEROS BAGEL | 17.5

Sourdough Boss Bagel with Chia Seeds, Fried Egg, Crispy Bacon, Hash Brown, Refried Beans, Guacamole



EXTRAS

SLICED AVOCADO (vg) | 4

GUACAMOLE (vg) | 6

HASH BROWNS (vg) | 4

SAUTÉED MUSHROOMS (vg) | 4

REFRIED BEANS (vg) | 4

CORN FRITTERS | 6

2 EGGS | 6

GF SOURDOUGH TOAST | 4

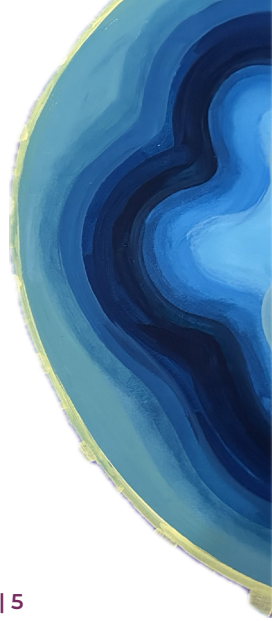
GF BOSS BAGEL WITH CHIA SEEDS | 5

CRISPY BACON | 5

GRILLED CHORIZO | 7

SMOKED SALMON | 8

PORK AL PASTOR | 8



BRUNCH COCKTAILS

available from 11am

BLOODY MARIA | 16

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

BLOODY MEZCALITO | 16

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

VIRGIN MARIA | 9

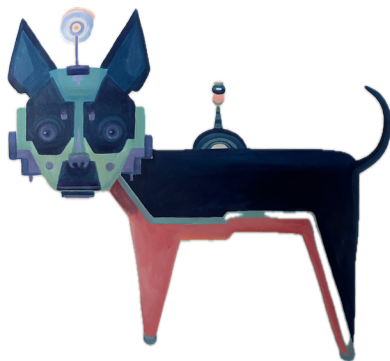
Tomato Juice, Lemon, Horseradish, Salt, Togarashi

TEQUILA GREYHOUND | 16

Patrón Silver Tequila, Aperol, Grapefruit Juice, Lime

MEZCAL ESPRESSO MARTINI | 17

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



TEA

AVANTCHA
ethical, carbon neutral & sustainable

- | | |
|---------------------------------|----------------------------------|
| ORGANIC ENGLISH BREAKFAST 4.5 | JASMINE MAO JIAN 4.5 |
| EARL GREY 4.5 | ORGANIC CHAMOMILE 4.5 |
| MATCHA GREEN TEA 5 | PEACH & PEAR 4.5 |
| MATCHA LATTE 5 | ORGANIC JAPANESE SENCHA 4.5 |
| ORGANIC HIBISCUS 4.5 | ORGANIC INDIAN SPICED CHAI 4.5 |

COFFEE

MOZZO speciality roasters

- | | |
|-----------------------|------------------|
| ESPRESSO 4.5 | MACCHIATO 4.5 |
| DOUBLE ESPRESSO 5.5 | LATTE 4.5 |
| AMERICANO 4.5 | FLAT WHITE 4.5 |
| CAPPUCCINO 4.5 | |

HOT CHOCOLATE

- DARK (BELGIUM 70%), OAT MILK | 6.5
TRADITIONAL MEXICAN (CINNAMON, CHILLI), OAT MILK | 7.5
WHITE IVOIRE (WEST AFRICA 26%) OAT MILK | 6.5

MILKS & ALTERNATIVES
ORGANIC WHOLE, SKIMMED, OAT, SOY



WATER

EIRA™ (in partnership with STREETSMART™)

Los Mochis donates a portion of our proceeds from the sale of water towards helping those facing water poverty

EIRA STILL | 6 **EIRA SPARKLING | 6**

JUICES / KOMBUCHA

all our juices are cold-pressed

APPLE | 7.5
GRAPEFRUIT | 7.5
PURE GREEN | 7.5

Apple, Cucumber, Kale,
Pineapple, Lime, Mint

ORANGE | 7.5
PINEAPPLE | 7.5
RISE & SHINE | 7.5

Carrot, Apple, Ginger, Turmeric, Lemon

GINGER JARR KOMBUCHA | 9



SOFT DRINKS

COCA-COLA 200ML | 5 **LONDON ESSENCE GINGER ALE | 5**
COCA-COLA ZERO 200ML | 5 **LONDON ESSENCE PEACH JASMINE SODA | 5**
LONDON ESSENCE GRAPEFRUIT SODA | 5 **LONDON ESSENCE INDIAN TONIC | 5**
LONDON ESSENCE LEMONADE | 5 **LONDON ESSENCE CLUB SODA | 5**
LONDON ESSENCE GINGER BEER | 5