

# LOS MOCHIS

## DESSERT

### CHOCOLATE FONDANT 8.5

Dulce de Leche fondant served with Madagascar vanilla ice cream

### JALISCO TIRAMISU 9.5

Herencia de Plata licor de café tequila, mascarpone, cocoa dust & fresh raspberry

### MATCHA BLONDIE 9.5

Warm matcha & white chocolate blondie, topped with coconut sorbet

### YUZU CHILLI MERINGUE 8.5

Tangy yuzu curd, infused with arbol chilli, meringue, & biscuit crumble

### DULCE DE LECHE CHEESECAKE 9.5

Creamy Dulce de Leche baked cheesecake

### ICE CREAM & SORBET 3.5 (per scoop)

Madagascar Vanilla Ice Cream | Coconut Sorbet (ve)  
Chocolate Sorbet (ve) | Lemon Sorbet (ve) | Raspberry Sorbet (ve)

### AI NO MOCHI 3.5 (per piece)

Traditional handmade artisanal mochi

Chocolate Ganache | Salted Raspberry & Coconut | Coconut & White Chocolate  
Salted Caramel | Strawberry & White Chocolate | Toasted Sesame (ve)

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## THE TEA MAKERS OF LONDON

Ethical, carbon neutral & sustainable

Organic English Breakfast **3.5** | Organic Earl Grey **3.5**

Organic Mint Tea **3.5** | Organic Chamomile **3.5**

Organic Japanese Sencha **3.5** | Organic Jasmine Green Tea **3.5**

Organic Matcha Sencha **6.5**

### CHANGE PLEASE COFFEE

100% of Change Please profits go to giving those who are experiencing homelessness a living wage, housing, training & employment.

Espresso **3** | Double Espresso **3.5** | Cappuccino **3.5**

Latte **3.5** | Iced Latte **3.5** | Macchiato **3** | Flat white **3**

Americano **3** | Freddo Espresso **3** | Freddo Cappuccino **3.5**

Dairy Alternative - Oat | Soy

A discretionary 12.5% service charge will be added to your bill. All dishes are gluten, nut & celery free.  
If you have allergies or any dietary requirements, please speak to the team prior to ordering.