

A photograph of a restaurant interior. In the background, a bar is illuminated with warm lights, displaying various bottles. The bar has a colorful, patterned front panel. To the right, a large, vibrant mural with intricate designs and a skull is visible. The floor is made of dark wood. The overall atmosphere is warm and artistic.

LOS MOCHIS

PRIVATE DINING AND EVENTS



Los Mochis is the ideal setting for all types of events including private dinners, birthday occasions, Christmas parties and much more.

With two dining rooms located on two floors, and a stunning bar and lounge area, there are plenty of choices for every occasion.

From bespoke and specially curated food menus, to table arrangements and décor, Los Mochis' dedicated in house events team are on hand to help plan and create the perfect event to suit your needs.

If you would like to book a private space at Los Mochis for a work or personal event, please contact our events team by emailing Roxy@thesleffgroup.com.



THE VENUE

The interiors of Los Mochis which balance rustic authentic Mexican culture with linear elegance and sophisticated touches from Japan, create an art-filled, design-led space.

Rough surfaces are softened by subtle ambient lighting and stark finishes offset by warm timbers and cognac leathers. Vibrant art hangs from exposed brick walls, in particular, eyes will be drawn to a tongue-in-cheek flower-adorned 'shrine' to Yoda taking centre stage, representative of the playful nature of Los Mochis, quite unlike anything else in London at the moment.

THE DINING ROOMS

The two main dining rooms are located on the ground floor and the first floor of the restaurant.



GROUND FLOOR

EXTROVERTED AND EXCTING

The ground floor dining room, a space which is ideal for all types of events, can easily accommodate large parties and more intimate ones for a sit-down dinner or a standing reception. The room features wooden beam ceilings adorned with ivy throughout, exposed brick walls with the 'shrine' to Yoda taking centre stage. The bifold doors in the dining room open up onto the patio area outside, ideal for spring and summer events





GROUND FLOOR



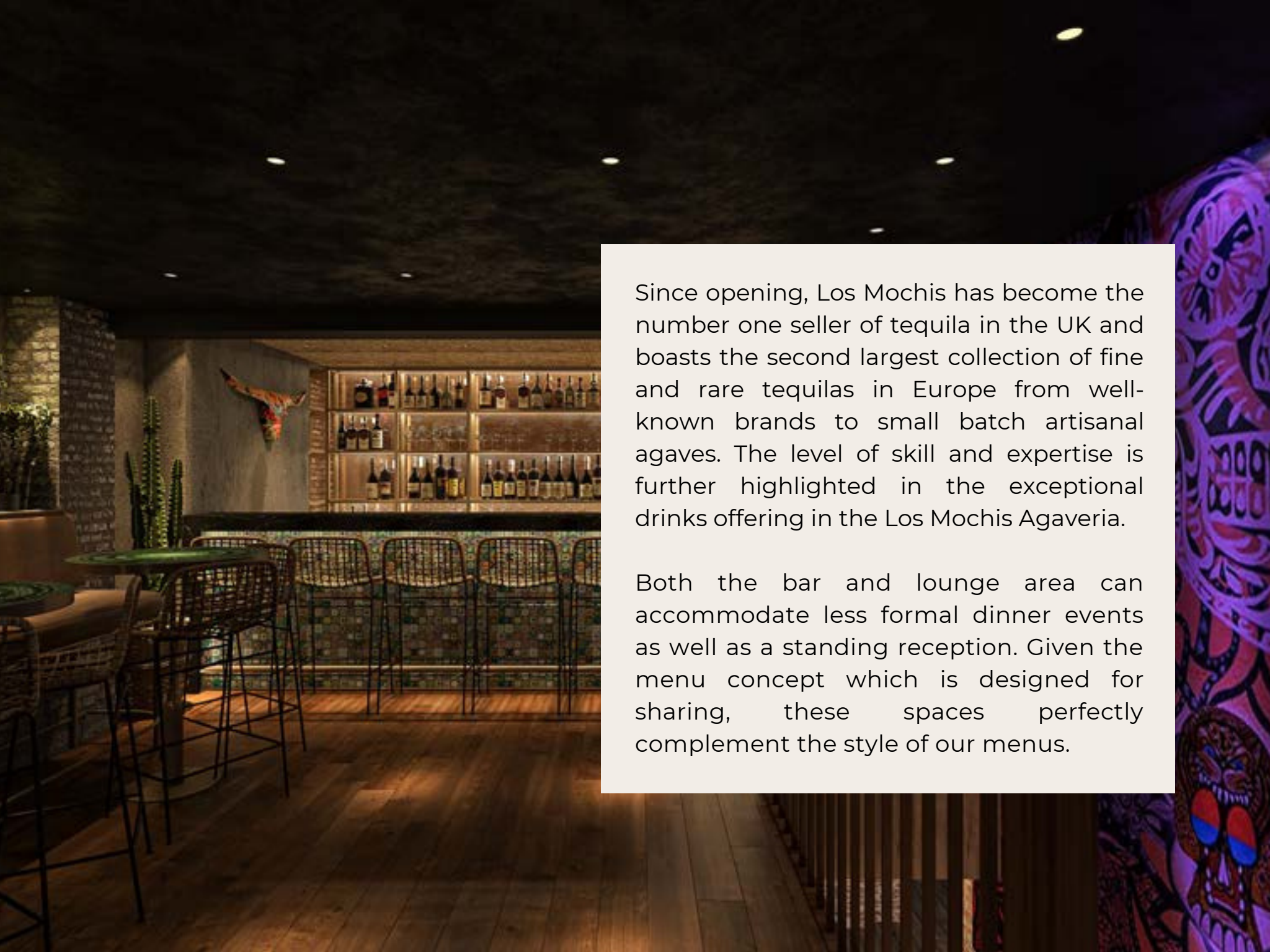
FIRST FLOOR

INTIMATE AND PRIVATE

The second dining room, located on the first floor is in a more private space. With wall-to-wall windows and unique artwork, this space has the perfect set up for all types of events. As the bar and lounge are also located on the same floor, guests can enjoy some of our wonderful signature cocktails early on in the evening as a welcome reception, and then head over to the dining room for a sit-down dinner or even standing event.



THE BAR AND LOUNGE



Since opening, Los Mochis has become the number one seller of tequila in the UK and boasts the second largest collection of fine and rare tequilas in Europe from well-known brands to small batch artisanal agaves. The level of skill and expertise is further highlighted in the exceptional drinks offering in the Los Mochis Agaveria.

Both the bar and lounge area can accommodate less formal dinner events as well as a standing reception. Given the menu concept which is designed for sharing, these spaces perfectly complement the style of our menus.

THE FOOD

Los Mochis is renowned for pioneering a new culinary category, Baja-Nihon cuisine - championing the vibrancy, passion and heat of Mexico whilst celebrating the cool elegance and precision of Japan.

Los Mochis brings to market a dynamic fine dining concept that blends these iconic culinary powerhouses for the very first time. The Pan-Pacific ethos is woven into each and every touchpoint of the restaurant and bar, from the food and drinks to the décor and service, applying the art of one and style of the other.



The ever-evolving menu has been scrupulously researched and finessed and each plate uses the finest, seasonal, and sustainable products from best-in-class artisans.

Tacos are the canvas with over 20 unique pan- pacific creations, from the hero Trailer Park Chicken (TPC) to the signature Miso Black Cod and the iconic, vegan Miso Napoles (Cactus Tempura, Ume Saikyo Miso, Avocado, Cabbage, Jalapeno, Sweet Potato Crisps), the traditionally humble taco is elevated to the realms of fine dining with innovative flavour combinations.





THE FOOD



Elsewhere there are 'Para Picar' small bites of Guacamole Social Shrimp and Ajo-Chipotle Edamame through to Tostaditos of El Jardin (Heart of Palm, Asparagus, Avocado, Baby Corn, Carrot, Ginger-Sesame Truffle Soy) and Crispy California, each on a crispy, sweet potato shell.

Fresh Sashimi and Maki Rolls of Spicy Hiramasa and Cucumber-Avocado with a Jalapeno salsa further complement this line-up with zingy Ceviches & Tiraditos and Salads completing the offering. Desserts of Matcha Blondie, and the outlandishly baked cajeta de Dulce de Leche Cheesecake.



All set menu plates are made to be shared and enjoyed as “dynamic fine dining”. The team have excelled in delivering a highly technical menu that is celery, (tree) nut and gluten free, where all vegetarian dishes are also vegan by design, and with minimal dairy options allowing guests to indulge without compromise.

Specially curated set menus are available for all private events as well as canape menus for less formal dining options. These menus contain a selection of some of our signature and most popular dishes.

Our events team are also able to create bespoke menus for your event.





VENUE LAYOUT

Ground Floor Dining Area:

Capacity: 50 - 60 seated

Standing: 65

Lounge Area:

Capacity: 22 seated

Standing: 25

First Floor Dining Room:

Capacity: 50 - 55 seated

Standing: 60

Bar Area:

Capacity: 18-20 seated

Standing: 20-25

TOTAL Capacity: 175



VENDORS AND CATERING

Our events team are on hand to create the perfect event to suit all your needs from music choices, dj's, musicians, florists and other decorations. We can organise your event from start to finish.

For those occasions when you cannot come to us – let us come to you! We provide food, drinks and service for small and large parties alike. From canapé and drinks parties at home or in the office and other locations to private dinner parties at home. Let us take the pressure off you putting on your event, allowing you to relax and enjoy the occasion in the true Los Mochis style. Our events team are able to create bespoke menus for any type of occasion. For further information on catering possibilities please contact our events team by emailing Roxy@thesleffgroup.com.

Elsewhere on the menu the attention to detail is ever-present as the Tale of Casks (Coconut Infused Tequila Tapatio, Pedro Ximenez Sherry PX, Oloroso Sherry, Ruby Port, Red Wine Molasses, Raw Cacao, Madagascar Vanilla, blueberries, raspberries, strawberries, thyme) is finished with a delicate berry garnish soaked in double oak for fifteen hours.

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THE DRINKS

The Agaveria is a crucial pillar of Los Mochis. The expertise of the bar team is highlighted as they reimagine household Tequila and Mezcal favourites with a Pan-Pacific twist, our - The Maguey (Tequila Tapatio Blanco & Reposado, Campari, Carpano Classico, Barolo Chinato, Carpano Antica Formula, Manzanilla Sherry, Sherry Vinegar, Strawberries, Beetroot, Dill and Sichuan Pepper) – to the El Burro Loco (Tequila Tapatio Blanco, Ojo de Dios mezcal, Amaro Montenegro, pineapple cordial & ginger beer) reminiscent of a Moscow Mule and the only gin-based cocktail, Japonesa Margarita featuring a combination of Vetiver and Jasmine liquor, with a rosemary salt rim for a herbaceous take on a traditional Margarita.