IXCHEL

FULL MOON

On Arrival

Ixchel Tommy's patron silver, lime juice, organic agave
Guacamole, pico de gallo, totopos (ve)

Small Plates

Tuna tostada, roasted leek crema, fresh tomatillo, chives, garlic flowers
Rock shrimp tempura, served with burnt aubergine dip and avocado puree (d, eggs)
Fish taco, crispy panko fried sea bass, coleslaw slaw, avocado, caviar, spicy mayo (d, g, eggs)

Platos Fuertes

Half Grilled chicken adobado, pickled red onion
Short rib, smoky adobo, pineapple salsa

Guarniciones

Crispy potatoes, salsa verde, chipotle crema (ve)
Radicchio, Escarole lettuce, smoked almonds, pear, preserved lemon vinaigrette (n,ve)

Postres

Tres leches cake, cinnamon custard crème, fresh strawberries, corn meringue (v)



(v) - vegetarian (ve) - vegan (gf) - gluten free (d)- dairy (n)- nuts

If you have allergies or any dietary requirements, please speak to the team prior to ordering.
All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.

IXCHEL

GODDESS MOON

On Arrival
Guacamole, pico de gallo, totopos

Small Plates
Tuna tostada, roasted leek crema, fresh tomatillo, chives, garlic flowers

Buttermilk chicken taco, chipotle ranch, carrot pickles, iceberg lettuce (d, g)

Platos Fuertes
Short rib, smoky adobo, pineapple salsa

Guarniciones
Crispy potatoes, salsa verde, chipotle crema (ve)
Radicchio, Escarole lettuce, smoked almonds, pear, preserved lemon vinaigrette (n,ve)

Postres
Tres leches cake, cinnamon custard crème, fresh strawberries, corn meringue (v)



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IXCHEL

VEGGIE MOON

On Arrival
Guacamole, pico de gallo, totopos

Small Plates
Roasted hispi cabbage (ve)

Truffle and potato quesadilla, home made tortilla, quesillo, shiso leaf, mashed potato, fresh black truffle (d)

Platos Fuertes
Mix of wild mushrooms mixiote, black bean stew, borracha sauce

Guarniciones
Crispy potatoes, salsa verde, chipotle crema
Radicchio, Escarole lettuce, smoked almonds, pear, preserved lemon vinaigrette (n,ve)

Postres
Mexican mango, homemade chamoy, lime sorbet, tajin



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