

IXGHEL

SUNDAY LUNCH

SMALL PLATES (Para Empezar)

Selection of homemade bread topped with roasted leek and coconut, and macha olives (ve) served with guajillo oil and seasonal butter to dip (v)	6
Guacamole, pico de gallo, totopos (ve, gf)	10.5
Rock shrimp tempura served with burnt aubergine dip and avocado puree	14
Aged Hereford spicy fillet tataki, chilmore rub, crispy shallots, spring onion and coriander	15.7
Stone bass tiradito, mango, grapefruit, red jalapeño salsa, leek oil (gf)	15
Sashimi grade tuna tostada, pipian verde, onion seeds, garlic chips (n,d,gf)	14.7

TACOS & QUESADILLAS (Del Comal)

corn (gf), flour or lettuce shell available upon request	
Ensenada taco, Mexican lager batter, pickled cucumber and carrot, scotch bonnet crema (2 pieces)	14
Roasted beetroot taco, smoked almonds, beetroot jocoque, butternut squash puree (2 pieces)(v, n,d,gf)	12
Prawn adobado quesadilla, refried beans, molcajete sauce, pickled red onion (2 pieces) (d)	15.7
Pork rib taco, smoky chili glaze, pickled radish, avocado puree (2 pieces) (gf)	14.7

KIDS (Niños under 9) 8.9

Cheese quesadilla, smashed avocado and crudités (corn or flour tortilla) (v, gf)	
Grass fed short rib quesadilla (corn or flour tortilla) (gf)	
Battered prawn bites, crispy potatoes, smashed avocado and ketchup	

GRILL AND ROAST (Parilla y Asado)

All our mains are served with all the trimmings: roasted vegetables, crispy potatoes, queso fundido, mini corn jalapeño bread	
Roasted cauliflower, veggie jus, salsa macha (ve, gf)	29
Half Grilled chicken adobado, pickled red onion (gf)	36
Braised lamb shank barbacoa (gf)	34
450g T-bone chili and coriander marinade (to share)(gf)	65

SIDES (De la milpa)

Queso fundido con chorizo (gf)	8.5
Crispy potatoes, salsa verde (ve, gf)	8.5
Radicchio, Escarole lettuce, smoked almonds, pear, preserved lemon vinaigrette (n,ve)	8.5

HOMEMADE SALSAS

Raw salsa verde / salsa macha / molcajete salsa / scotch bonnet salsa (ve, gf)	2.5
Sour cream (v, gf)	2.5
Pico de gallo (ve, gf)	2.5



We aspire to be a good corporate citizen and operate in line with expectations for sustainable operations to aid the UK's journey towards Net Zero Sustainability goals.
If you have allergies or any dietary requirements, please speak to the team prior to ordering.
All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your bill.
(v) - vegetarian (ve) - vegan (gf) - gluten free (d) - dairy (n) - nuts