IXCHEL

DIA DE LOS MUERTOS FRIDAY 31ST OCTOBER

On Arrival
Paloma - Don Julio Blanco, Grapefruit, Agave, Lime
Guacamole, pico de gallo, totopos

Small Plates

Black aguachile, hand dived scallop, shallots and cucumber mignonette

Ink battered soft shell crab taco, tamarind sauce, chipotle cream

Platos Fuertes

Mole negro, confit duck leg, sesame seeds, plantain chips Served with tortillas, grilled leek, coconut focaccia

Guarniciones
Huitlacoche creamy rice and rajas con crema

Postres
Traditional pan de Muerto, dark chocolate ganache



(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

DIA DE LOS MUERTOS SUNDAY 2ND NOVEMBER

On Arrival Cucumber Spicy Paloma - Don Julio Blaco, Agave, Lime, Cucumber, Jalapeño, Grapefruit soda

Guacamole, pico de gallo, totopos Homemade bread topped with roasted leek and coconut, and macha olives

Small Plates
Rock shrimp tempura

Pork rib taco, smoky chili glaze, pickled radish, avocado puree Radicchio, Escarole lettuce, smoked almonds, pear, preserved lemon vinaigrette

Platos Fuertes
Half Grilled chicken adobado, pickled red onion or Roasted
cauliflower, veggie jus, salsa macha

Guarniciones Crispy potatoes, salsa verde

Postres
Choice of sorbet or ice cream



IXCHEL

DIA DE LOS MUERTOS DON JULIO COCKTAILS

PALOMA Don Julio Blanco, Grapefruit, Agave, Lime

CANTARITO Don Julio Blaco, Orange, Grapefruit, Lime, Salt

CUCUMBER SPICY PALOMA Don Julio Blaco, Agave, Lime, Cucumber, Jalapeño, Grapefruit soda



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.