

IXGHEL

DINNER

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 (d)	5
Guacamole, pico de gallo, totopos (ve, gf)	10.5
Rock shrimp tempura served with burnt aubergine dip and avocado puree (d)	14
Sashimi grade tuna tostada, pipian verde, onion seeds, garlic chips (n,d,gf)	15
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
Roasted hispi cabbage (ve,gf)	11
Heritage tomatoes, smoked ricotta, olives, leek oil, oregano (d,v,gf)	13.7
Harvest Moon Special- Braised Tropea onions, celeriac puree, bone marrow sauce, candied pistachio (served with grilled bread) (n,d)	15

DEL COMAL

(Tacos)

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, gf,n,d)	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,d)	14.7

PLATOS FUERTES

(Large plates)

Roasted squash, pistachio mole verde, fennel salad, sage butter, Mexican dukkah (v,gf,d,n)	20
Grilled stone bass, pistachio mole verde, fennel salad, sage butter, Mexican dukkah (gf,d,n)	34
Short rib, smoky adobo, pineapple salsa (gf)	41
Half Grilled chicken adobado, pickled red onion (gf,d)	36

DE LA MILPA

(Sides)

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

HOMEMADE SALSAS

(Add on)

Raw salsa verde (ve, gf) Mild	2.5
Salsa macha (ve, gf) Medium	2.5
Molcajete salsa (ve, gf) Spicy	2.5
Scotch bonnet salsa (ve, gf) Super Spicy	2.5
Sour cream (v, 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