

IXGHEL

CHRISTMAS FULL MOON SET MENU

curated by Ximena Gayosso González

ON ARRIVAL	Grande Reserve Rose Cremant de Bourgogne Brut NV
PARA PICAR	Guacamole, pico de gallo, totopos
DEL COMAL	Ceviche Nochebuena, cured bass, beetroot aguachile, Mexican turnip Crispy fish taco, pickled onion, raw cabbage Pork rib taco, smoky chili glaze, pickled radish, avocado puree Sashimi grade tuna tostada, pipian verde, onion seeds, garlic chips
PLATOS FUERTES	Half Grilled chicken adobado, pickled red onion, chicken jus Aged rib eye, beef chilome jus, chiles toreados
DE LA MILPA	Crispy potatoes, salsa verde Queso fundido con chorizo Grilled broccolini and courgette, ancho chili and sesame vinaigrette
POSTRES	Buñelo sandwich, salted caramel glaze and roasted banana ice cream Tres Leches cake, cinnamon custard crème, fresh strawberries, corn meringue



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

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CHRISTMAS VEGGIE SET MENU

curated by Ximena Gayosso González

ON ARRIVAL

Della Vite, sparkling rose

PARA PICAR

Guacamole, pico de gallo, totopos

DEL COMAL

Roasted hispi cabbage, salsa macha

Roasted beetroot taco, smoked almonds,
beetroot jocoque, butternut squash puree

Rajas con crema tostada, halloumi cheese,
potatoes

PLATOS FUERTES

Roasted squash, pistachio mole verde, fennel
salad, sage butter, Mexican dukkah

DE LA MILPA

Crispy potatoes, salsa verde

Queso fundido with chives

Grilled broccolini and courgette, ancho chili
and sesame vinaigrette

POSTRES

Buñuelo sandwich, salted caramel glaze and
roasted banana ice cream

Tres Leches cake, cinnamon custard crème,
fresh strawberries, corn meringue



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CHRISTMAS GODDESS SET MENU

curated by Ximena Gayosso González

ON ARRIVAL	Della Vite, sparkling rose
PARA PICAR	Guacamole, pico de gallo, totopos
DEL COMAL	Ceviche Nochebuena, cured bass, beetroot aguachile, Mexican turnip Ensenada taco, Mexican beer batter, pickled cucumber and carrot, scotch bonnet crema Sashimi grade tuna tostada, pipian verde, onion seeds, garlic chips
PLATOS FUERTES	Grilled stone bass, pistachio mole verde, fennel salad, sage butter, Mexican dukkah Short rib, smoky adobo, pineapple salsa
DE LA MILPA	Crispy potatoes, salsa verde Queso fundido con chorizo Grilled broccolini and courgette, ancho chili and sesame vinaigrette
POSTRES	Buñuelo sandwich, salted caramel glaze and roasted banana ice cream Tres Leches cake, cinnamon custard crème, fresh strawberries, corn meringue



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