

IXGHEL

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 (d)	5
Guacamole, pico de gallo, totopos (ve, gf)	10.5
Rock shrimp tempura served with burnt aubergine dip and avocado puree (d)	14
Handpicked white crab meat tostada, macha sauce, pico de gallo, chipotle crema	15
Aged Hereford spicy fillet tataki, chilmore rub, crispy shallots, spring onion and coriander	16
Heritage tomatoes, smoked ricotta, olives, leek oil, oregano (d,v,gf)	13.7
The Cold Moon Special - Ceviche nochebuena, cured bass, beetroot aguachile, toasted peanuts, pink lady apple (n, gf)	15

LARGE PLATES

(Platos Fuertes)

Roasted squash, pistachio pipian, fennel salad, sage butter, Mexican dukkah (v,d,n)	24
Free range grilled achiote chicken, rajas, Mexican hummus, pico de gallo (gf,n)	24
Grilled stone bass,pistachio mole verde, fennel salad, sage butter, mexican dukkah (gf,n,d)	34
Radicchio, Escarole lettuce, smoked almonds, peach, preserved lemon vinaigrette (n,ve)	11.50
+ grilled chicken thigh	5
+ delica squash (d)	4.5

KIDS

8.9

(Niños under 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

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
Prawn adobado quesadilla, refried beans, molcajete sauce, pickled red onion (2 pieces) (d)	15.7
Roasted beetroot taco, smoked almonds, beetroot jocoque, butternut squash puree (2 pieces) (v, gf,n,d)	12

SIDES (De la milpa)

Crispy potatoes, salsa verde (ve, gf)	9
Radicchio, Escarole lettuce, smoked almonds, pear, preserved lemon vinaigrette (n, ve,gf)	8.5
Queso fundido con chorizo (gf)	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