

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, toasted peanuts, pink lady apple Ensenada taco, Mexican beer batter, pickled cucumber and carrot, scotch bonnet crema Pork rib taco, smoky chili glaze, pickled radish, avocado puree Fresh white crab tostada, macha sauce, pico de gallo, chipotle crema
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 Grilled broccolini, kale and courgettes, ancho chili and sesame vinaigrette
POSTRES	Buñuelo, salted caramel glaze and roasted banana ice cream Tres Leches cake, cinnamon custard crème, fresh kiwi, 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 GODDESS SET MENU

curated by Ximena Gayosso González

ON ARRIVAL

Della Vite, Prosecco

PARA PICAR

Guacamole, pico de gallo, totopos

DEL COMAL

Ceviche nochebuena, cured bass, beetroot aguachile, toasted peanuts, pink lady apple

Ensenada taco, Mexican beer batter, pickled cucumber and carrot, scotch bonnet crema

Fresh white crab tostada, macha sauce, pico de gallo, chipotle crema

PLATOS FUERTES

Grilled stone bass, pistachio pipian, fennel salad, sage butter, Mexican dukkah

Short rib, smoky adobo, pineapple salsa

DE LA MILPA

Crispy potatoes, salsa verde

Grilled broccolini, kale and courgettes, ancho chili and sesame vinaigrette

POSTRES

Buñuelo, salted caramel glaze and roasted banana ice cream

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



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CHRISTMAS LUNCH SET MENU

curated by Ximena Gayosso González

ON ARRIVAL

Della Vite

PARA PICAR

Guacamole, pico de gallo, totopos

DEL COMAL

Prawn adobado quesadilla, refried beans, molcajete sauce, pickled red onion

Fresh white crab tostada, macha sauce, pico de gallo, chipotle crema

PLATOS FUERTES

Free range grilled achiote chicken, rajas, Mexican hummus, pico de gallo

DE LA MILPA

Crispy potatoes, salsa verde

Grilled broccolini, kale and courgettes, ancho chili and sesame vinaigrette

POSTRES

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



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CHRISTMAS VEGGIE SET MENU

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ON ARRIVAL	Della Vite, Prosecco
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 tostada, guacamole
PLATOS FUERTES	Roasted squash, pistachio pippian, fennel salad, sage butter, Mexican dukkah
DE LA MILPA	Crispy potatoes, salsa verde Grilled broccolini, kale and courgettes, ancho chili and sesame vinaigrette
POSTRES	Buñuelo, salted caramel glaze and roasted banana ice cream Tres Leches cake, cinnamon custard crème, fresh kiwi, corn meringue



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