

IXGHEL

DINNER

SMALL PLATES

(Para Empezar)

Selection of homemade bread topped with roasted leek and coconut, and salsa 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
Roasted hispi cabbage (ve,gf)	11
Heritage tomatoes, smoked ricotta, olives, leek oil, oregano (d,v,gf)	13.7
Tiger prawn green aguachile, cucumber, charred avocado	15.7
Hibiscus and coconut tiradito, stone bass, pickled peach and rhubarb, apple and chestnut vegan butter	16

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
Hen of the woods mushroom tinga taco, refried beans, fresh lettuce, vegan sour cream and pickled radish (2 pieces) (v, sph)	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)	15.5

PLATOS FUERTES

(Large plates)

Mix of wild mushrooms mixiote, black bean stew, borracha sauce (gf)	27
Grilled stone bass, green pipian, fennel salad, sage butter, Mexican dukkah (d, gf)	34
Short rib, smoky adobo, pineapple salsa (gf)	41
Half grilled chicken, adobo enchilado sauce reduction, pickled red onions (gf, d)	36
Aged bone-in rib eye, chilmore jus, chiles toreados	85

DE LA MILPA

(Sides)

Crispy potatoes, chipotle crema, salsa verde (ve, gf)	9
Radicchio, Escarole lettuce, smoked almonds, pear, preserved lemon vinaigrette (n,ve,gf)	8.5
Queso fundido con chorizo (gf,d)	8.5
Grilled broccolini, kale and courgettes, ancho chili and sesame seeds vinaigrette (ve)	8.5

HOMEMADE SALSAS

+2.5 each

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



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