

IXGHEL

LUNCH

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, chilmole rub, crispy shallots, spring onion and coriander	16
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

LARGE PLATES

(Platos Fuertes)

Mix of wild mushrooms mixiote, black bean stew, borracha sauce (gf)	27
Free range grilled achiote chicken, rajas, Mexican hummus, pico de gallo (gf,n)	24
Grilled stone bass, green pipian, fennel salad, sage butter, Mexican dukkah (d, gf)	34
Radicchio, Escarole lettuce, smoked almonds, pear, preserved lemon vinaigrette (n,ve)	11.50
+ grilled chicken thigh	5
+ mix of wild mushrooms	4.5

KIDS

(Niños under 9)

Cheese quesadilla, smashed avocado and crudités (corn or flour tortilla) (v, gf)	8.9
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
Hen of the woods mushroom vegan tinga taco, refried beans, fresh lettuce, vegan sour cream and pickled radish (2 pieces) (v, sph)	12

SIDES (De la milpa)

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)	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

IXHEL

SUNDAY 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 (v)	5
Guacamole, pico de gallo, totopos (ve, gf)	10.5
Rock shrimp tempura served with burnt aubergine dip and avocado puree	14
Aged Hereford spicy fillet tataki, chilmore rub, crispy shallots, spring onion and coriander	16
Handpicked white crab meat tostada, macha sauce, pico de gallo, chipotle crema	15
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

TACOS & QUESADILLAS

(Del Comal)

Ensenada taco, Mexican lager batter, pickled cucumber and carrot, scotch bonnet crema (2 pieces)	14
Hen of the woods mushroom vegan 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)	15.7
Pork rib taco, smoky chili glaze, pickled radish, avocado puree (2 pieces)	15.5

LARGE PLATES

(Platos Fuertes)

Roasted cauliflower, veggie jus, salsa macha (ve, gf)	29
Half grilled chicken, adobo enchilado sauce reduction, pickled red onions (gf, d)	36
Short rib, smoky adobo, pineapple salsa (gf)	41
Grilled stone bass, green pipian, fennel salad, sage butter, Mexican dukkah (d, gf)	34
450g 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)	8.5
Queso fundido con chorizo (gf)	8.5
Grilled broccolini, kale and courgettes, ancho chili and sesame seeds vinaigrette	8.5

HOMEMADE SALSA

(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

KIDS

(Niños under 9)

Cheese quesadilla, smashed avocado and crudités (corn or flour tortilla) (v, gf)	8.9
Grass fed short rib quesadilla (corn (gf) or flour tortilla)	8.9
Battered prawn bites, crispy potatoes, smashed avocado and ketchup	8.9



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