

# IXGHEL

## LUNCH

We are proud to use seed oil-free cooking methods throughout our kitchen wherever possible, supporting our commitment to health, wellbeing, and sustainability. Our deep-fried items are currently cooked in rapeseed oil.

### 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)	10.5
Rock shrimp tempura served with burnt aubergine dip and avocado puree (d)	14
Yellowfin tuna tostada, macha sauce, pico de gallo, garlic chips, chipotle crema	15.7
Aged Hereford spicy fillet tataki, chilmore rub, crispy shallots, spring onion and coriander	16
Heritage tomatoes, smoked ricotta, olives, leek oil, oregano (d,v)	13.7
Tiger prawn green aguachile, cucumber, charred avocado	15.7

### LARGE PLATES

(Platos Fuertes)

Mix of wild mushrooms mixiote, black bean stew, borracha sauce	27
Free range grilled achiote chicken, rajas, Mexican hummus, pico de gallo (n)	24
Grilled stone bass, green pipian, fennel salad, sage butter, Mexican dukkah (d)	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)	8.9
Grass fed short rib quesadilla (corn or flour tortilla)	
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)	9
Radicchio, Escarole lettuce, smoked almonds, pear, preserved lemon vinaigrette (n, ve)	8.5
Queso fundido con chorizo	8.5

### HOMEMADE SALSAS

Raw salsa verde / salsa macha / molcajete salsa / scotch bonnet salsa (ve)	2.5
Sour cream (v)	2.5
Pico de gallo (ve)	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