

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)	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
	Yellowfin tuna tostada, macha sauce, pico de gallo, garlic chips, chipotle crema	15.7
	Tiger prawn green aguachile, cucumber, charred avocado	15.7

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)	29
	Half grilled chicken, adobo enchilado sauce reduction, pickled red onions (d) all chicken served is Halal-certified.	36
	Short rib, smoky adobo, pineapple salsa	41
	Grilled stone bass, green pipian, fennel salad, sage butter, Mexican dukkah (d)	34
	450g aged bone-in rib eye, chilmore jus, chiles toreados	85

DE LA MILPA

(Sides)	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
	Grilled broccolini, kale and courgettes, ancho chili and sesame seeds vinaigrette	8.5

HOMEMADE SALSA

(Add on)	Raw salsa verde (ve) Mild	2.5
	Salsa macha (ve) Medium	2.5
	Molcajete salsa (ve) Spicy	2.5
	Scotch bonnet salsa (ve) Super Spicy	2.5
	Sour cream (v)	2.5

KIDS

(Niños under 9)	Cheese quesadilla, smashed avocado and crudités (corn or flour tortilla)	8.9
	Grass fed short rib quesadilla (corn or flour tortilla)	8.9
	Battered prawn bites, crispy potatoes, smashed avocado and ketchup	8.9



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. 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. All chicken served is Halal-certified.
(v) - vegetarian (ve) - vegan (gf) - gluten free (d) - dairy (n)- nuts