

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)	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
Roasted hispi cabbage (ve)	11
Heritage tomatoes, smoked ricotta, olives, leek oil, oregano (d,v,gf)	13.7
Tiger prawn green aguachile, cucumber, charred avocado	15.7
Sturgeon Moon Special - Vuelve a la Vida - a legendary coastal Mexican cocktail loaded with shrimp, tender octopus, and oysters, tossed with homemade ketchup, pico de gallo and avocado in a spiced citrus bruja sauce	16

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
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) (d)	15.5

PLATOS FUERTES

(Large plates)

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

DE LA MILPA

(Sides)

Crispy potatoes, chipotle crema, salsa verde (ve)	9
Radicchio, mixed leaves smoked almonds, pear, preserved lemon vinaigrette (n,ve)	8.5
Queso fundido con chorizo (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)
Molcajete salsa (ve)
Sour cream (v)
Salsa macha (ve)
Scotch bonnet salsa (ve)



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.

(v) - vegetarian (ve) - vegan (gf) - gluten free (d) - dairy (n)- nuts