

IXGHEL

LUNCH

SNACKS

HOMEMADE BREAD topped with roasted leek and coconut, and salsa macha olives (ve) served with guajillo oil and seasonal butter to dip (g, d)	6
GUACAMOLE pico de gallo, totopos (ve)	10.5

RAW BAR

TUNA CEVICHE leche de tigre, coriander, red onion, sweet potato crisps	17
SEA BASS PINEAPPLE AGUACHILE cured sea bass, charred scotch bonnet crema, honeyglow pineapple	16
YELLOWFIN TUNA TOSTADA roasted leek crema, fresh tomatillo, chives, garlic flowers	16

PARA LA MESA

ROCK SHRIMP TEMPURA served with burnt aubergine dip and avocado puree (d, eggs)	14
BEEF FILLET TATAKI aged Hereford spicy fillet tataki, chilmole rub, garlic chips (d, g)	16
HISPI CABBAGE grilled, macha sauce (ve)	11



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. All chicken served is Halal-certified.

(v) - vegetarian (ve) - vegan (d) - dairy (n)- nuts eggs (g) - gluten

TACOS & QUESADILLAS

corn flour lettuce	
PRAWN ADOBADO QUESADILLA Refried beans, molcajete sauce, pickled red onion (d)	16
BUTTERMILK CHICKEN TACO Chipotle ranch, carrot pickles, iceberg lettuce (d, g)	14
PORK RIB TACO smoky chili glaze, pickled radish, avocado puree (d)	15
TRUFFLE & POTATO QUESADILLA home-made tortilla, quesillo, shiso leaf, mashed potato, fresh black truffle (d, n)	17
STEAK TACO honey cured beef, cheese crust, Sichuan pepper, scotch bonnet salsa (d)	16
FISH TACO crispy panko fried sea bass, coleslaw, avocado, oscietra caviar, spicy mayo (d, g, eggs)	25

SALADS

CAESAR SALAD cos lettuce, kale, roasted sweetcorn, boiled eggs, parmesan cheese, crispy corn (d, eggs) +5 chicken	18
BURRATA SALAD heritage tomato, toasted cashews, basil oil, pickled peach, fennel (nuts, d)	19

PLATOS FUERTES TO SHARE

Complimentary tortillas available upon request corn flour	
SEA BREAM ZARANDEADO (approx 1kg)	62
Served with salsas, aubergine and avocado puree and tortillas butterflied fish, red adobo, chimichurri salsa, pineapple puree.	
GRILLED ACHIOTE CHICKEN Rajas, Mexican hummus, pico de gallo (n)	24
MUSHROOM MIXIOTE wild mushrooms mixiote, black bean stew, borracha sauce (ve)	27

SIDES

all 9	
CRISPY POTATOES chipotle crema, salsa verde (ve)	
GRILLED BROCCOLINI kale and courgettes, ancho chili and sesame seeds vinaigrette (ve)	
QUESO FUNDIDO with chorizo	
MIXED LEAVES preserved lemon vinaigrette, smoked almonds, pear (ve, nuts)	

SALSAS

all 2.5 / 4 salsas for 8	
Raw salsa verde (ve)	
Salsa macha (ve)	
Molcajete salsa (ve)	
Scotch bonnet salsa (ve)	