

IXCHEL

WEEKEND

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.

BRUNCH

AVOCADO TOAST (GF bread available)	12
Homemade Sourdough bread layered with guacamole, pico de gallo, free range poached eggs, feta cheese and toasted mixed seeds (ve, d, egg)	
EGGS BENEDICT	14
Toasted English muffin topped with grilled bacon, free-range poached eggs, Ixchel’s signature chipotle hollandaise (egg, g, fish, soy)	
FRITTATA	15
Free-range Eggs baked with potatoes, jalapeño, mushrooms and courgette served alongside grilled broccolini, rocket, feta cheese and finished with a warm Parmesan cheese (egg, d, sulphites)	
HUEVOS DIVORCIADOS	17
Free- range fried egg with salsa verde and salsa roja, fried eggs, black beans, pickled red onions and charred avocado (egg, sph, d)	
Served with homemade sourdough bread	
OVERNIGHT CHIA COCONUT BOWL	12.5
Overnight chia pudding with coconut milk topped with mango, kiwi, fennel, strawberry and crushed pistachio (nuts)	
SEASONAL FRUITS YOGHURT BOWL	13
Homemade granola, Greek yoghurt, selection of fruits and berries (nuts, d)	

PARA EMPEZAR

HOMEMADE BREAD	6
topped with roasted leek and coconut, and salsa macha olives (ve)	
served with guajillo oil and seasonal butter to dip (g, d)	
GUACAMOLE	10.5
pico de gallo, totopos (ve)	
SEA BASS PINEAPPLE AGUACHILE	16
cured sea bass, charred scotch bonnet crema, honeyglow pineapple	
YELLOWFIN TUNA TOSTADA	16
roasted leek crema, fresh tomatillo, chives, garlic flowers	
ROCK SHRIMP TEMPURA	14
served with burnt aubergine dip and avocado puree (d)	
BEEF FILLET TATAKI	16
aged Hereford spicy fillet tataki, chilmore rub, garli chip, and coriander	
HISPI CABBAGE	11
grilled, macha sauce	

TACOS & QUESADILLAS

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

PLATOS FUERTES

Complimentary tortillas available upon request corn flour	
GRILLED ACHIOTE CHICKEN	24
Rajas, Mexican hummus, pico de gallo (n)	
MUSHROOM MIXIOTE	27
wild mushrooms mixiote, black bean stew, borracha sauce (ve)	
CAESAR SALAD	18
baby gem lettuce, kale, roasted sweetcorn, boiled eggs, parmesan cheese, crispy corn (d, eggs)	
+5 chicken	

SIDES

(all 9)

CRISPY POTATOES
chipotle crema, salsa verde (ve)
QUESO FUNDIDO
with chorizo
MIXED LEAVES
preserved lemon vinaigrette, smoked almonds, pear (ve, nuts)

EXTRAS

(all 2.5)

Homemade sourdough bread
Sliced avocado
Grilled bacon
Eggs (poached / fried / scrambled)
Mexican black beans
Chimichurri

SALSAS

all 2.5 / 4 salsas for 8

Raw salsa verde (ve)
Salsa macha (ve)
Molcajete salsa (ve)
Scotch bonnet salsa (ve)



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 (g) - gluten (d) - dairy (n) - nuts (eggs)