IXCHEL

SNACKS

HOMEMADE BREAD 5
topped with roasted leek and coconut, and salsa macha olives (ve)
served with guajillo oil and seasonal butter to dip (d)

GUACAMOLE 10.5
pico de gallo, totopos (ve)

RAW BAR

TUNA CEVICHE 17
leche de tigre, coriander, red onion, sweet potato crisps

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

PARA LA MESA

ROCK SHRIMP TEMPURA 14
served with burnt aubergine dip and avocado puree (d)

BEEF FILLET TATAKI 16
aged Hereford spicy fillet tataki, chilmole rub, garli chip, and coriander

HISPI CABBAGE 16
grilled, macha sauce



TACOS & QUESADILLAS

PRAWN ADOBADO QUESADILLA 16
refried beans, molcajete sauce, pickled red onion (d)

BUTTERMILK CHICKEN TACO 14
chipotle ranch, carrot pickles, iceberg lettuce (d)

PORK RIB TACO 16
smoky chili glaze, pickled radish, avocado puree (d)

TRUFFLE & POTATO QUESADILLA 17
home-made tortilla, quesillo, shiso leaf, mashed potato, fresh black truffle (d)

STEAK TACO 16
honey cured beef, cheese crust, Sichuan pepper, scotch bonnet salsa (d)

FISH TACO 25
crispy panko fried sea bass, coleslaw slaw, avocado, caviar, spicy mayo

SALADS

BURRATA SALAD 18
heritage tomato, toasted cashews, basil oil, pickled peach (n) (d)

CAESAR SALAD 19
baby gem lettuce, kale, roasted sweetcorn, boiled eggs, parmesan cheese, crispy corn
+5 chicken (d)

SALSAS

all 2.5 / 4 salsas for 8

Raw salsa verde (ve)
Molcajete salsa (ve)
Sour cream (v)
Salsa macha (ve)
Scotch bonnet salsa (ve)

OCTOBER FULL MOON SPECIAL
32.5
BRAISED PORK CHOP
chilmole beurre noir, leek and roasted pear puree

IXCHEL SIGNATURES TO SHARE

complimentary tortillas available upon request
corn | flour

SEA BREAM ZARANDEADO (approx 1kg) 64
Served with salsas, aubergine and avocado puree and tortillas
butterflied fish, red adobo, chimichurri salsa, pineapple puree.

AGED BONE-IN RIB EYE 85
chilmole jus, chiles toreados

HALF GRILLED CHICKEN 36
adobo enchilado sauce reduction, pickled red onions (d)

BEEF SHORT RIB 41
smoky adobo, pineapple salsa

MUSHROOM MIXIOTE 27
wild mushrooms mixiote, black bean stew, borracha sauce

SIDES

all 9

CRISPY POTATOES
chipotle crema, salsa verde (ve)

GRILLED BROCCOLINI
kale and courgettes, ancho chili and sesame seeds vinaigrette (ve)

QUESO FUNDIDO
con chorizo

MIXED LEAVES
preserved lemon vinaigrette, smoked almonds, pear

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