

# I X C H E L

## BRUNCH MENU

TOTOPOS AND SAUCE UPON ARRIVAL!

Most items are Gluten Free! Make sure to inform your server if you or anyone in your party has any allergies or intolerances

### PARA EMPEZAR

#### BIONICOS DEL CENOTE 17

Seasonal fruit parfait. Served with yoghurt, granola and a hint of honey

#### MULLIX 15

Fruit cocktail. The best the Caribbean can offer.

#### GUACAMOLE 19

Fresh made to order, hass avocado, tomato, jalapeno pepper, onion, salt and cilantro. Served with fresh topos.

#### GORDITAS 14

Handmade corn dough and stuffed with pressed chicharrón, tinga served with lettuce, crema, queso fresco, and salsa.

#### MOLLETES 12

Open-faced bean and cheese, crema, pico de gallo. \*Can be served with egg, chorizo or bacon.

### DEL HORNO A LA MESA MKT

#### BISCUIT

#### CUERNITOS

#### CONCHITA

(Chocolate, vanilla, and strawberry)

#### OJO DE BUEY

#### DONUTS

#### PUERQUITOS

### TRADITIONAL MEXICAN DELIGHTS

#### HUEVOS MOTULEÑOS 19

Sunny side up eggs on a crispy corn tortilla, with ham, beans, plantain, green peas, queso fresco, and salsa roja.

#### HUEVOS RANCHEROS 18

Sunny side up eggs over a soft fried tortilla with beans covered in salsa ranchera.

#### OMELETTE MAYA 28

Fluffy omelette, filled with skirt steak, tomato, onions, rajas, chihuahua cheese, and green sauce.

#### GRINGA DE HUEVO 20

Flour tortilla, scrambled eggs, Mexican chorizo, melted Oaxaca cheese.

#### HUEVOS A LA MEXICANA 18

Scrambled with onion, tomato, and serrano pepper, served with a side of refried beans.

#### IXCHEL POACHED EGGS 20

Over Mexican biscuit with butter, tomato and poached egg.

#### CHILAQUILES 21

Corn tortilla chips, sunny side up eggs over green or red sauce. Drizzled with crema, queso fresco, onions, and cilantro.

\*Can be served with steak, chicken, or chorizo.

#### SOPES RANCHEROS 17

Two thick handmade corn tortillas topped with refried beans, sunny side up egg, and salsa ranchera. Drizzle of Crema.

#### TAMALES DE LA RIVIERA 15

Two traditional Mexican corn dough in corn husk, spices. Choice of pork, chicken, rajas with cheese.

#### ENFRIJOLADAS 20

Two rolled chicken tacos covered in bean sauce, melted Oaxaca cheese, onions, sweet plantains and sliced avocado.

#### CALDO TIALPEÑO 14

Pulled chicken soup with carrot, chayote, potato, chipotle peppers and avocado.

### DULZURAS MAYAS

#### WAFFLES 17

Served with powder sugar, berries, strawberry and syrup.

#### PANCAKES DEL CIELO 18

Traditional airy and fluffy Mexican hot cakes, topped with your choice of cajeta, condensed milk, jelly, or fresh fruit.

#### LA DIOSA FRENCH TOAST 18

Three brioche loaves soaked in homemade tres leches, cinnamon, and berry blend.

### KA'KUXTAL MAYAS

#### OMELETTE SELVÁTICO 24

Fluffy omelette, filled with sliced mushrooms, onions, tomato, zucchini, squash, and a blend of Oaxaca and Chihuahua cheese.

#### AHUACA TOAST 14

Toasted rye bread, ritual de guacamole, arugula. \*Can be served with sunny side up egg.

### OFRENDAS

#### BACON 8

Four pieces of rich, thick and crispy bacon.

#### PLÁTANO CON CREMA 9

Fried sweet plantains, crema, queso fresco.

#### FRUIT CUP 10

Mix of diced seasonal fruit.

\*This item may be cooked to your liking. serving raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

\*\* this food is served raw or undercooked, or contains, or may contain, raw or undercooked ingredients.

# I X C H E L

## BRUNCH MENU

### NÉCTARES DE LA DIOSA LUNA

#### MIMOSAS 12

All Mimosas are crafted with prosecco.

#### MELON

Midori Melon Liqueur, Pierde Almas Mezcäl

#### LYCHEE

Siempre Silver, Sweet Vermouth

#### MANGO

Don Julio Blanco

#### GRAPEFRUIT

21 Seeds Grapefruit Hibiscus

#### CUCUMBER & MINT

Ketel One Cucumber & Mint

#### CUCUMBER & JALAPEÑO

21 Seeds Cucumber & Jalapeño

#### ANISETTE

Xtabentún

#### RASPBERRY

Don Julio Reposado

#### BLACKBERRY

Don Julio Añejo

#### STRAWBERRY

Don Julio Primavera

#### GUAVA

Patron Silver

#### ROSE

Tequila Rose, Don Julio Rosado

#### TAMARIND

Centenario Reposado

#### HIBISCUS

Don Julio 70

#### PINEAPPLE

Union Espadin Mezcäl

#### ORANGE

Don Julio Blanco

#### WATERMELON

Tromba Silver

#### POMEGRANATE

Patron Reposado

#### PASSIONFRUIT

Tromba Reposado

#### PINEAPPLE & COCONUT

Malibu

### JUGOS FRESCOS 10

#### VOY A BRONCEARME

Orange and carrot

#### VAMPIRO

Beet, carrot, orange

#### VERDE

Orange, spinach, celery, pineapple, cucumber

#### EL PODEROSO

Tomato, celery, carrot, lime

#### MAÑANA DOMINICAL

Orange, banana, honey

### AGUAS FRESCAS 8

#### JAMAICA

#### HORCHATA

#### TAMARINDO

### BEBIDAS SAGRADAS

#### AMERICANO 4

ESPRESSO Single/Double 4/6

#### HERBAL TEA 4

#### HIBISCUS TEA 5

#### TE ANCESTRAL 5

Mint, lemongrass, ginger

#### CARAJILLO IXCHEL 16

Cold brew espresso shot or hot cappuccino with a shot of Licor 43, Bailey's Irish Cream, and Kahlúa.

#### CAPPUCCINO 7

CHOCOLATE ABUELITA 9

#### CAFÉ IXCHEL 15

American coffee with Xtabentún

