

IXCHEL

FOOD OF THE DEITIES

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

RITUAL DE GUACAMOLE A LA MESA | GUACAMOLE RITUAL TO THE TABLE 19

Fresh, made to order tableside. Hass avocado, tomato, jalapeno pepper, onion, salt, and cilantro. Served with fresh totopos

ANTOJOS ANCESTRALES | ANCESTRAL APPETIZERS

QUESO FUNDIDO JAGUAR 16

A mix of baked Chihuahua and Oaxaca cheese with mexican chorizo, poblano pepper and pompeii onions. Serve with handmade tortillas

SOPECITOS PREHISPÁNICOS 18

Three thick, handmade corn tortillas with refried beans, steak, grilled chicken, and Mexican chorizo. Top with fresh onion, cilantro, cheese and authentic Mexican crema

GRINGA IXCHEL 19

Flour tortillas, Oaxaca cheese, lettuce, choice of steak, grilled chicken or shrimp a drizzle of mexican crema

FLAUTAS DEL CIELO 18

Beef or chicken rolled taquitos, topped with shredded iceberg lettuce, fresh cheese a drizzle of crema. Served with homemade green sauce

PULPO ROJO MAYA 22

Grilled Spanish octopus, marinated in roasted pasilla chile, onion, garlic, and spices. served with fresh mango pico

PARAISO DE GAMBAS 21

Sauteed shrimp in a choice of garlic, ajillo, chipotle or coconut sauce

CEVICHERÍA DEL CARIBE | CARIBBEAN CEVICHERIA

AGUACHILE TULUM ** 29

Traditional Mexican seafood dish, made with fresh shrimp and scallops marinated in lime juice, chile piquin, cucumber slices and red onion. Topped with avocado

AZULIK TUNA TOSTADA ** 23

Crunchy blue tostada shells topped with flavorful marinated ahí tuna, onions, and fresh avocado mousse

HOLBOX SHRIMP COCKTAIL

(with or without OCTOPUS) 22

Fresh, made-to-order with onion, tomato, cilantro, jalapeno, and avocado in a tomatoe base cocktail sauce

SOPAS Y ENSALADAS DE LOS DIOSES | SOUPS AND SALADS OF THE GODS

SOPA DE TORTILLA YUM KAAX 14

Fried corn tortilla strips, avocado, Oaxaca cheese and pork rinds in tomato broth

CREMA DEL SOL 12

Corn cream soup with poblano pepper and Oaxaca cheese

LENTEJAS DE LUNA 12

Protein rich lentil soup with tomato, onion and cilantro

CHOK' DE POLLO 13

Chicken soup with rice, carrot, yellow potato, celery, white onion, on a chicken broth

ENSALADA DEL TEMPLO 14

Salad of red lettuce, baby crispy green leaf, baby spinach, sweet cherry tomato, avocado and jicama strips. Dressed in hibiscus vinaigrette

ENSALADA LAS MONJAS 14

Corn, black beans, tomato, mixed bell pepper, crushed red pepper, red onion, cilantro, queso fresco and homemade dressing

PLATOS DEL DIOS SUPREMO HUNAB KU | ENTREES OF THE SUPREME GOD HUNAB KU

ALL ENTREES SERVED WITH HOMEMADE RICE AND BEANS FOR THE TABLE

ENCHILADAS CHICHEN ITZA 27

Pulled chicken rolled tacos in green sauce with melted Chihuahua cheese top with onions and a drizzle of mexican crema

KUKULKAN SALMON 39

Perfectly broiled and crispy salmon, served on a bed of mashed boniato in mango sauce

IXCHEL FILET * 41

Filet mignon marinated in mezcal and roasted chipotle. Served with mashed yuca and plantains

KANKI SHRIMP 34

Sautéed shrimp, mashed boniato, tequila, chipotle glaze, and mango pico

ARRACHERA UXMAL * 39

Grilled skirt steak. Served with refried beans and grilled nopal

BRONZINO EL CASTILLO 37

Grilled whole bronzino in a garlic sauce. Served with marinated baby potatoes in dried pepper adobo, garlic and spices

PALENQUE SEAFOOD 39

Stewed rice with mixed seafood. Shrimp, clams, scallops, musells, squid, mixed bell pepper & Mexican chorizo

MOLE BACALAR 26

Boneless chicken thigh in mole sauce. Served with sweet plantains and handmade corn tortillas

MIXTAS DE TIKAL 34

Beef, chicken and shrimp skillet fajitas, with mixed bell pepper, onion and Oaxaca cheese. Served with handmade tortillas, and nopal salad

COCHINITA PIBIL 34

Traditional pork dish, marinated in orange juice and spices. Served with pickled red onion, on a banana leaf

SANTUARIO DE LOS TACOS | TACO SANCTUARY 22

CHOOSE ANY THREE ADD 3

ORDER OF THREE PIECES. SERVED WITH HOMEMADE RED AND GREEN SAUCE.

POLLO ASADO Grilled chicken, onions and cilantro

BIRRIA Stewed beef, filled with Oaxaca cheese, cilantro, onion. Served with beef broth on the side

SHRIMP Fried shrimp, mixed cabbage, and creamy chipotle sauce

CARNE ASADA Grilled skirt steak with onions and cilantro

CHIMICHURRI Juicy flank steak, sliced avocado, poblano, pickled onion & cotija cheese loaded with our homemade chimichurri sauce

TOSTADAS DE TINGA Pulled chipotle chicken on corn tostadas a bead of refried beans. Topped with lettuce, avocado, queso fresco, and crema

AL PASTOR Marinated pork with tropical pineapple, onions and cilantro

FRIED FISH Fried fish lightly breaded fillet strips, mixed cabbage and creamy chipotle sauce

NAHUALES MAYAS | MAYAN NATURE SPIRITS (VEGETARIAN)

FAJITAS MADRE TIERRA 22

Zucchini, mixed bell peppers, onion, broccoli, mushrooms, top with Chihuahua Cheese, served with handmade tortillas and nopal salad

CHILE RELLENO DEL AMANECER 21

Roasted poblano pepper stuffed with Oaxaca Cheese, wrapped in egg batter, over tomato sauce

CAMINO DE COLIFLOR 3 pc 19

Chipotle roasted cauliflower tacos, with mixed cabbage and carrot salad with chipotle mayonnaise

OFRENDAS | OFFERINGS

ESQUITES 10

Local corn off-the-cob, crushed red pepper, queso fresco, mayonnaise and crema

SWEET PLANTAINS 9

Fried Banana, cheese, and crema

CHILES TOREADOS 10

Choice of sauteed: poblano (Mild), jalapeno (Hot) or serrano (Extra hot) peppers

NOPAL SALAD 10

Nutritious cactus salad with garlic and spices.

*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.

IXCHEL

COCKTAIL MENU

AAYIN (LIZARD) 16

Sotol, Midori melon liqueur, tonic water, fresh lime juice, cucumber slices

MAAX (MONKEY) 16

Xtabentun, mango, lychee

COZ (FALCON) 17

Patrón Añejo Tequila, Naranja liqueur, fresh grapefruit, and orange juice

AMOR A LA MEXICANA 17

Don Julio blanco Tequila, Naranja liqueur, freshly squeezed lime juice, agave nectar and hibiscus tea

JUAN DIEGO MEZCALITA 17

Wahaka Mezcal Espadin, pineapple juice, roasted pineapple, worm salt

NORELITA 17

21 Seeds Tequila Cucumber Jalapeno Tequila, topo-chico seltzer, fresh lime, sliced jalapeño

IXCHEL MARGARITA 17

Don Julio 70 Cristalino Tequila, pineapple, mango, pitahaya slices, lime juice, Tajín

MAYAN CALENDAR

BALAM (JAGUAR) 17

Illegal Joven Mezcal, fresh blood orange, mint leaves, citrus

FEX (FOX) 17

Pierdealmas Artisanal Mezcal, hibiscus tea, citrus fruits and star anise

K'U'UK (SQUIRREL) 17

Patrón Añejo Tequila, coconut cream, blackberries, blueberries and raspberries

KAAN (SERPENT) 16

Bitter Orange Liqueur, clamato, lime juice and Monopolio Negra Beer

AAK (TURTLE) 17

Patrón Reposado Tequila, guava juice, ground cinnamon, cranberry juice

ZOTZ (BAT) 16

Sombra Mezcal, Bailey's Chocolate, Mr. Black Cafe, cinnamon, cocoa powder

SINAAN (SCORPION) 17

Illegal Mezcal Reposado, coconut water, coconut cream pineapple juice and mango puree

KEEH (DEER) 16

Don Julio Rosado Tequila, Tequila Rose, white chocolate flakes

TUNKURUCHU (OWL) 15

Patron Silver Tequila, Monopolio Negra, lime juice

KUTZ (PEACOCK) 16

Siempre Silver Tequila, tamarindo, tajín, rose spray

IXCHEL SIGNATURE COCKTAILS

SACRIFICIO MAYA 17

Don Julio Tequila Blanco, watermelon, orange, lime and agave nectar

PALOMA 17

Don Julio Tequila Blanco, Jarritos Toronja, fresh grapefruit juice, lime, salt

CIELO 19

El Cielo Tequila, agave nectar, lime juice, passionfruit juice, mezcal spray

VOLCÁN 17

Don Julio Tequila Añejo, lime juice, pomegranate juice, agave syrup

PASIÓN MAYA 17

Don Julio Tequila Reposado, Malibu Pineapple-Coconut Rum, coconut cream, passionfruit

IXCHEL-ADA 13

Classic michelada with Monopolio Clara beer. Hot sauce, lime juice, clamato, chamoy sauce

CONCIENCIA 17

Tequila Tromba blanco, liqueur of naranja, lime juice, agave, hint of charcoal with a black salt rim

SECRETO 17

Tromba reposado, lime juice, agave, passion fruit, naranja liqueur and a slice of jalapeño with a tajin rim

ROSE-RITA 18

A new day Rosé Don Julio Blanco, lime, naranja Liqueur, agave and hit of jalapeño

SHAREABLE COCKTAILS

NAB YAX CANTARITO 69

Don Julio Tequila Silver, freshly squeezed orange, lime, and grapefruit, Jarritos Toronja, salt. Serves 6

SANGRÍA ECLIPSE 42

Mexican Red or White Sangría. Serves 4

MARGARITA PITCHER 79

Classic or flavored Margarita. Serves 6

FLIGHTS TASTING OF 4 1 oz. EACH. PICK FROM ONE CATEGORY

SILVER – Young and pure 35

Don Julio, Patrón, Hornitos, Espolón, Mi Campo, Astral, Casamigos, Herradura, Siempre, Teremana, Centenario, Cenote, Corralejo, Don Fulano

REPOSADO – Rested. Aged up to 12 months 40

Don Julio, Patrón, Casamigos, Hornitos, Espolón, Herradura, Siempre, Teremana, Centenario, Cenote, Corralejo, Don Fulano, Cazadores

AÑEJO – Aged between 1-3 years 45

Don Julio, Patrón, Herradura, Corralejo, Siempre, Teremana, Cazadores, Centenario, Cenote

PREMIUM – Top of the shelf, exclusive 95

Don Julio 1942, Primavera, Rosado, Don Julio Última Reserva, Clase Azul Plata, Clase Azul Añejo, Clase Azul Reposado, El Cielo, El Alto, Gran Patrón, Burdeos, Gran Patrón Piedra, Gran Patrón Platinum, Komos Añejo, Komos Reposado

MEZCAL – Artisanal, smoky 55

Montelobos Espadin, Montelobos Joven, Montelobos Ensemble, Sombra Reposado, Del Maguey Vida, La Luna Tequilana Manso, Casamigos Joven, Pierde Almas Espadin, Clase Azul Guerrero, Durango, Banhez, 400 Conejos, Vago, Wahaka

MIXTO – Pick one of each: SILVER, REPOSADO, AÑEJO, MEZCAL. 60

MOCKTAILS (NON-ALCOHOLIC)

IXCHEL MOCK-A-RITA 8

Mango puree, fresh pineapple juice, lime, hibiscus, dragonfruit

MANGONADA 8

Fresh mango, lime, chamoy sauce, tajín

PENACHO 8

Fresh Cucumber Lemonade, agave honey

CERVEZAS 8

CORONA // CORONA LIGHT // MODELO // MONOPOLIO NEGRA // MONOPOLIO CLARA // PACÍFICO // VICTORIA // LAGUNITA DAYTIME SAMUEL ADAMS (SEASONAL) // BLUE MOON // MONOPOLIO IPA

Mezcalum®
Espadin, Cuishe

La Luna®
Tequilana, Bruto, Cupreata

Casamigos®
Joven

Unión®
Joven

MEZCAL CLASE AZUL: GUERRERO, DURANGO

Sombra®
Reposado
Joven

Montelobos®
Joven, Ensemble, Espadin

Illegal®
Joven, Reposado,
Añejo

Del Maguey®
Vida

Pierde Almas®
Espadin

Wahaka®
Espadin, Abocado

Siete Misterios®

Espadin, Doba Yes, Espadin, Mexicanito, Coyote, Arroqueño, Tobala, Ensemble

TEQUILA CLASE AZUL: PLATA, REPOSADO, AÑEJO, GOLD

Corralejo®

Silver, Reposado, Añejo

Don Julio®

Blanco, Reposado, Añejo, Añejo Cristalino, 1942 Añejo, Primavera, Rosado, Última Reserva

Patrón®

Silver, Reposado, Añejo, Extra Añejo, El Cielo, El Alto, Gran Patrón

Casamigos®

Blanco, Reposado, Añejo

Hornitos®

Plata, Reposado, Añejo

Mi Campo®

Blanco

Espolón®

Blanco, Reposado

De León®

Blanco, Añejo

Astral®

Blanco

Siempre®

Plata, Reposado, Añejo

VINO BLANCO GLASS / BOTTLE

SAUVIGNON BLANC

Monte Xanic, Baja California, México

66 (Bottle Only)

Nobilo, Marlborough, New Zealand 8 / 28

CHARDONNAY

Monte Xanic Calixa, Baja California, México

66 (Bottle Only)

Bonterra, Mendocino County, California 10 / 30

PINOT GRIGIO

Santa Cristina, Tuscany, Italy 11 / 33

Torresella, Venezia, Italy 80 / 35

VINO TINTO GLASS / BOTTLE

CABERNET SAUVIGNON

Monte Xanic, Baja California, México

90 (Bottle Only)

Arboleda, Aconcagua Valley, Chile

64 (Bottle Only)

The Charmer, Valle Central, Chile 10 / 28

PINOT NOIR

Natura, Coquimbo, Chile 10 / 30

MALBEC "18"

Valle Central Chile 12 / 36

MERLOT

Somona, California 12 / 36

SYRAH

Monte Xanic Calixa, Baja California, México

60 (Bottle Only)

Montes Alpha, Valle Central, Chile 13 / 39

GARNACHA

Campo Viejo, Rioja, Spain 9 / 27

VINO ROSADO GLASS / BOTTLE

ROSE

Monte Xanic, Baja California, México

69 (Bottle Only)

Juliette, Provence, France 9 / 27

A new Day Sonoma, California 14/43