

IXCHEL

PRIVATE DINING & EVENTS

WELCOME TO IXCHEL

At Ixchel, we bring the flavours, energy and spirit of Mexico to Chelsea.

Inspired by the Mayan goddess of the moon, our restaurant offers a warm and vibrant setting for private dining, celebrations, corporate gatherings and brand events.

From intimate dinners around a shared table to full-venue celebrations, our spaces can be tailored around your occasion, with Mexican food, cocktails and bespoke touches bringing every event to life.



MADE FOR EVERY OCCASION

From intimate dinners and drinks receptions to large-scale launches and brand experiences, Ixchel has welcomed an array of leading names toThe King's Road!







OUR SPACES

Across two floors, our versatile spaces offer a range of private and semi-private dining experiences, from intimate dinners to larger celebrations and events.

Our team can tailor the space and experience around you.





SEMI-PRIVATE HIRE

The Chef’s Table

CAPACITY: 22 SEATED GUESTS

Our semi private dining experience is made to accommodate for special celebrations or a more exclusive setting, featuring an intimate 22-seater sharing table.

For our Chef’s Table, set menus are provided. We have 3 options available; The Full Moon, The Goddess Menu and our Vegetarian Menu.

Please email our events team for a bespoke offering for your event.

SEMI-PRIVATE HIRE

The Lounge

CAPACITY: 45 STANDING GUESTS

Our downstairs lounge offers an intimate and relaxed setting for cocktails, canapés and informal gatherings.

With space for up to 45 guests, the lounge is ideal for drinks receptions, corporate gatherings, celebrations and pre-dinner events, with guests able to enjoy Ixchel's signature cocktails and Mexican-inspired canapés in a vibrant setting.





PRIVATE HIRE

Downstairs at Ixchel

CAPACITY: 80-100 GUESTS

Our entire downstairs space offers a versatile setting for larger private events, bringing together our lounge, bar and additional event space under one roof.

With capacity for up to 80 guests, the space can be transformed for a range of occasions, from private parties and celebrations to corporate events, brand activations and drinks receptions.

With a dedicated bar, lounge area and larger open space, it offers plenty of flexibility to create an event that feels entirely your own.

MENUS

At the heart of Ixchel is Head Chef Ximena Gayosso, whose cooking brings together the flavours and traditions of Mexico with a contemporary approach.

Our menus are designed around sharing, bringing guests together around the table with a selection of Mexican-inspired dishes, from small plates and tacos to fresh seafood, hearty mains and desserts.

DRINKS, COCKTAILS & EXTRAS

No Ixchel event is complete without a drink in hand.
Our bar brings together Mexican spirits, signature cocktails, wine and bespoke drinks created to complement the food and atmosphere of your event.

From welcome drinks to curated wine pairings and cocktails throughout the evening, packages can be tailored to your event.

Speak to our events team about creating your perfect package.



SAMPLE SET MENUS

Vegetarian menu available upon request.
+ 15% service charge on all bookings

FULL MOON MENU

£90pp

On Arrival

Ixchel Tommy's patron silver, lime juice, organic agave
Guacamole, pico de gallo, totopos (ve)

Small Plates

Tuna tostada, roasted leek crema, fresh tomatillo, chives, garlic flowers
Rock shrimp tempura, served with burnt aubergine dip and avocado puree
Fish taco, crispy panko fried sea bass, coleslaw, avocado, caviar, spicy mayo

Platos Fuertes

Half Grilled chicken adobado, pickled red onion
Short rib, smoky adobo, pineapple salsa

Guarniciones

Crispy potatoes, salsa verde, chipotle crema (ve)
Radicchio, Escarole lettuce, smoked almonds, pear, preserved lemon vinaigrette (n,ve)

Postres

Tres leches cake, cinnamon custard crème, fresh strawberries, corn meringue (v)

GODDESS MOON MENU

£75pp

On Arrival

Guacamole, pico de gallo, totopos

Small Plates

Tuna tostada, roasted leek crema, fresh tomatillo, chives, garlic flowers
Buttermilk chicken taco, chipotle ranch, carrot pickles, iceberg lettuce

Platos Fuertes

Short rib, smoky adobo, pineapple salsa

Guarniciones

Crispy potatoes, salsa verde, chipotle crema (ve)
Radicchio, Escarole lettuce, smoked almonds, pear, preserved lemon vinaigrette

Postres

Tres leches cake, cinnamon custard crème, fresh strawberries, corn meringue (v)



ENTERTAINMENT

MUSIC & ENTERTAINMENT

Resident DJ
Live music
Special performances

EXPERIENCES

Astrology readings
Cacao ceremonies

EVENT SERVICES

Photography
Content creation

Arranged at an additional charge.

IXCHEL

Contact us:
E: events@ixchellondon.com
T: +44 (0) 7732 725 048

Head of Events:
tallulah@ixchellondon.com

Follow us:
@ixchellondon

