



# IXCHEL

PRIVATE DINING & EVENTS



# WELCOME TO IXCHEL

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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.





# OUR SPACES

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Across two floors, our four 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 Chefs Table

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CAPACITY: 22 SEATED GUESTS

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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 menu's 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

# The Downstairs

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CAPACITY: 80 GUESTS

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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.

SEMI-PRIVATE HIRE

# The Ligera Table

CAPACITY: 16 SEATED

The Ligera Table, meaning the Table of Light, is our alternative offering for semi private dining experiences.

In our main dining space, The Ligera Table is perfect for semi private dining experiences during the daytime, where guests are looking to enjoy the natural light and stunning interiors that Ixchel offers.

The Ligera table, available during both daytime and evening, can enjoy our set menus; The Full Moon, Goddess Menu or Veg.



## MENUS

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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

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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

### 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 (d, eggs)  
Fish taco, crispy panko fried sea bass, coleslaw slaw, avocado, caviar, spicy mayo (d, g, eggs)

#### 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)

Vegetarian menu  
available upon  
request

### 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 (d, g)

#### 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 (n,ve)

#### Postres

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

A DJ with long hair and glasses, wearing a patterned sweater, is performing at a DJ booth. The booth is illuminated with warm, golden light, and there are large indoor plants in the background. The DJ is focused on the equipment, which includes two turntables and a mixer.

# ENTERTAINMENT

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RESIDENT DJ

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ASTROLOGY READINGS

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CACAO CEREMONIES

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LIVE MUSIC

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PHOTOGRAPHER

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SPECIAL ACT PERFORMERS

Arranged at an additional charge. More options on request.

# MADE FOR EVERY OCCASION

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From intimate dinners and drinks receptions to large-scale launches and brand experiences, Ixchel has welcomed an array of leading names to King's Road. From American Express to Estée Lauder, Instagram x Brit Awards and more!



# IXCHEL

## CONTACT US

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## Head of Events:

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[@ixchellondon](https://www.instagram.com/ixchellondon)

## Nearest Station:

Sloane Square tube station  
South Kensington tube station

