

HOUSE COCKTAILS

A few freshly shaken favourites

Passion Fruit & Pineapple Picante **NON ALC** 6.50
Fiery and fruity. Shaken with fresh chilli and coriander.
Served straight up

Marmalade Mezcalita 9.95
Quiquiriqui Matatlán mezcal, guajillo chilli marmalade syrup,
zesty lime. Sweet and smoky with a subtle spice

Classic Margarita 9.50
Our all-time favourite. Freshly shaken
100% agave tequila, lime and agave syrup.
Served straight up or on the rocks

Check out our full drinks menu for more
cocktails, beer, wine and soft drinks

FROM FARMS TO TABLES

We cook with high quality, sustainably sourced ingredients:

- ♦ Free range chicken and pork
- ♦ Regenerative grass-fed British beef from Grassroots
- ♦ Sustainably sourced fish
- ♦ Regeneratively grown flour from WildFarmed and pulses and grains from Hodmedods
- ♦ Artisanal corn tortillas made especially for us by Blanco Niño

CARBON LABELS ON OUR MENU

Here's our simple guide to help you make more planet-friendly, low-carbon choices:

- ☉ = Low carbon impact
- ☺ = Medium carbon impact
- ☹ = High carbon impact

We've partnered with the experts at My Emissions to share the carbon impact of our dishes.

Find out more at:
www.wahaca.co.uk/sustainability



WAHACA

ENTRADAS

Smoky Sonoran 'Hummus' **vg** 6.25
Roasted vegetables, chickpeas, guajillo and herbs, drizzled with chilli oil, served with tortilla chips **386kcal** ☉

Guacamole **vg** 6.95
Avocado, lime and coriander, served with tortilla chips **449kcal** ☉
Add chilli oil **vg** 25p **48kcal**

NEW Pico de Gallo **vg** 6.50
Tomato, onion, lime and fresh herbs, served with tortilla chips **259kcal** ☉

Black Bean Nachos **v vgo** 10.50
Black beans, crema, guacamole, pink pickled onions, queso cheese sauce, fresh tomato salsa and jalapeño **600kcal** ☉

House Nachos 11.50
Treaty Farm chorizo, black beans, crema, guacamole, pink pickled onions, queso cheese sauce, fresh tomato salsa and jalapeño **780kcal** ☉



TACOS

Two soft corn tortillas, grilled and filled

Pork Pibil 7.95
Free range, slow-cooked in citrus and achiote, a Mexican classic **276kcal** ☹

NEW Grilled Chicken & Avocado 7.95
Free range, with a warming Yucatecan salsa **386kcal** ☉

Beef Gringa 8.50
Grass-fed, slow-cooked, with grilled cheese and salsa fresca **347kcal** ☹

Plantain **v vgo** 6.95
Chipotle hibiscus glaze, crema and crumbled feta **494kcal** ☉

'Halloumi' Al Pastor **v** 7.95
Grilled, with tomatillo and pineapple salsas and dressed slaw **417kcal** ☉

NEW Griddled Cactus & Courgette **v vgo** 6.95
Sweetcorn, fresh cheese and crispy corn strips **169kcal** ☉

Two soft flour tortillas, grilled and filled

Buttermilk Chicken 8.50
Free range, with habanero mayo and pink pickled onions **512kcal** ☉

Baja Fish 8.50
Crisp, panko-crumbed pollock, with chipotle mayo and pickles **423kcal** ☉

SMALL PLATES

PLATITOS
Small plates. Big flavours

Sweet Potato & Feta Taquito **v** 7.25
Caramelised onion, salsas and chipotle mayo in a crisp blue corn tortilla **408kcal** ☉

Crispy Cauliflower Bites **v** 6.95
Roast jalapeño alloli **668kcal** ☹

NEW Prawn Aguachile **n** 8.95
Marinated in habanero, fresh lime and coconut, with avocado, crisp tostadas and salsa macha **313kcal** ☹

QUESADILLAS
Cheese-filled, toasted flour tortillas

Grilled Ajillo Chicken Club 8.50
Free range, with avocado, lettuce and chipotle mayo **544kcal** ☉

Black Bean & Three Cheese **v vgo** 6.95
With avocado leaf **397kcal** ☉

Grilled Brindisa Chorizo 7.95
With caramelised red onion **570kcal** ☉

TOSTADAS
Two crispy fried tortillas, generously dressed

Beetroot Tartare **vg n** 6.95
Salsa macha, fresh horseradish and avocado cream **277kcal** ☉

SALSAS
A trio of fresh salsas **vg** 1.95 **65kcal** ☉

Tomatillo Mild with citrusy green apple
Chipotle Smoky tomato, medium spice
Habanero Fresh, fruity and fiery

LARGER PLATES

Generous plates made to share, or not

Smoky Caramelised Pork Belly 16.95
Free range, with tamarind sauce, crispy leeks **775kcal** and rice **321kcal** or tortillas **126kcal** ☉

NEW Grilled Achiote Seabass **n** 17.95
Fillet of seabass, charred pineapple salsa, salsa macha **447kcal** and rice **321kcal** or tortillas **126kcal** ☹

NEW Hibiscus Glazed Aubergine **v vgo n** 15.95
Avocado purée, salsa macha, lime and coconut quinoa **590kcal** ☉

WAHACA FOR ONE

For when sharing's not on the table **vgo** 15.95

Guacamole & Tortilla Chips **vg**
Smoky Sonoran 'Hummus' **vg**
Sweet Potato & Feta Taquito **v**
Two tacos of your choice

Choose from:

Baja Fish Taco
Buttermilk Chicken Taco
Beef Gringa Taco
Pork Pibil Taco
Plantain Taco **v vgo**
Cactus & Courgette Taco **v vgo**

FEASTING MENUS

Make ordering easy with selections of our best dishes for two

FAVOURITES

50 (25 each)

Buttermilk Chicken Tacos
Beef Gringa Tacos
'Halloumi' Al Pastor Tacos **v**
Grilled Brindisa Chorizo Quesadilla
Sweet Potato & Feta Taquito **v**
Beetroot Tartare Tostadas **vg n**
Grilled Tenderstem Broccoli **vg n**

VEGGIE

48 (24 each)

Griddled Cactus & Courgette Tacos **v vgo**
'Halloumi' Al Pastor Tacos **v**
Sweet Potato & Feta Taquito **v**
Crispy Cauliflower Bites **v**
Black Bean & Three Cheese Quesadilla **v vgo**
Beetroot Tartare Tostadas **vg n**
Avocado, Cos & Spinach Salad **vg n**

SUNSHINE BOWLS

NEW Sunshine Bowl **vg n** 11.50
A vibrant bowl of 30 plants, with avocado, sautéed corn, spinach, quinoa, black beans and our coconut-lime dressing **483kcal** ☉

With:

'Halloumi' Al Pastor **v n** **707kcal** ☉ **14.50**

Garlic Sweet Potato **vg n** **671kcal** ☉ **13.50**

Free Range Chicken **n** **689kcal** ☉ **14.50**

BURRITOS

Black beans, rice, cheese, salsas, and slaw. Topped with guacamole and pico de gallo. Served with tortilla chips

NEW Griddled Cactus & Courgette **v vgo** 15.95
Sautéed sweetcorn **906kcal** ☉

Free Range Chicken 16.50
Ancho rub **1141kcal** ☹

Free Range Pork Pibil 15.95
Pink pickled onions **1106kcal** ☉

Slow-Cooked Beef 16.50
Grass-fed, with chipotle, ancho, herbs and spices **1060kcal** ☹

SIDES

Sweet Potato **vg** 5.50
Smoky caramelised garlic mojo de ajo **310kcal** ☉

Sweet Potato 'Bravas' **v** 6.50
Smoky caramelised garlic mojo de ajo, jalapeño alloli and hibiscus salsa **628kcal** ☉

Frijoles Crema **v vgo** 4.50
Creamy black beans, crumbled cheese and crema **135kcal** ☉

Frijoles Chorizo 4.95
Creamy black beans and Mexican-style chorizo **240kcal** ☉

Grilled Tenderstem Broccoli **vg n** 5.95
Garlic herb oil, toasted nuts and seeds **232kcal** ☉

NEW Avocado, Cos & Spinach Salad **vg n** 5.95
Fresh herbs, toasted almonds and seeds **239kcal** ☉

DESSERTS

Churros **v vgo** 6.95
Crisp Mexican doughnuts, with a rich chocolate sauce **642kcal** or dulce de leche caramel **584kcal** ☉

Ice Cream Sundae **v n** 6.95
Chocolate, salted caramel and vanilla ice cream, chocolate sauce, dulce de leche, brownie and honeycomb chunks **513kcal** ☉

Tres Leches Tiramisu **v** 7.50
Cream, espresso, and Cazcabel coffee tequila-soaked sponge, topped with whipped cream **706kcal** ☉

Chocolate & Pecan Brownie **v n** 6.95
Salted caramel ice cream and dulce de leche **735kcal** ☉

An optional 12.5% service charge is added to bills for easy tipping. 100% of tips go to the restaurant team.

Not all the ingredients are mentioned on the menu, so please let our team know if you have any allergies or dietary requirements before ordering.

v = vegetarian **vg** = vegan **n** = contains nuts
vgo = vegan option available

ASK TO SEE OUR VEGAN OR NON-GLUTEN MENUS

