

HOUSE COCKTAILS ———

A few freshly shaken favourites

Classic Margarita 8.95

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

Marmalade Mezcalita 9.50

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

Passion Fruit & Pineapple Picante NON ALC 5.50

Fiery and fruity. Shaken with fresh chilli and coriander. Served straight up

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

MUST HAVES

Don't leave without trying some of our much loved dishes

PLANET-FRIENDLY FOOD

CARBON LABELS ON OUR MENU

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

- © = Low carbon impact
- C = Medium carbon impact
- C = High carbon impact

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

OUR COMMITMENT

Carbon neutral since 2016*, we go the extra mile. Working with suppliers we know and trust, we source our ingredients responsibly, from free range pork and chicken, to our grass-fed British beef and sustainably sourced fish. We are proud to be working with British regenerative producers Grassroots, WildFarmed, Hodmedods, and Riverford Organic.

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



PSST...

We don't list everything on the menu so please let us know if you're allergic, intolerant or sensitive to anything, or concerned about cross-contamination. All dishes may contain traces of nuts.

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v = vegetarian vg = vegan N = contains nuts vgo = vegan option available

ASK TO SEE OUR VEGAN OR NON GLUTEN MENUS



- NIBBLES -

Made fresh every day, served with Tortilla Chips 226kcal vg

Smoky Sonoran Hummus vg 5.95

Freshly made from roasted vegetables, chickpeas, guajillo, and herbs, drizzled with chilli oil 160kcal ©

Guacamole vg 6.75

With lime and coriander 223kcal © Add chilli oil vg 20p 49kcal

NEW Mexico City Nachos 10.95

With Trealy Farm chorizo, black beans, crema, guacamole, pink pickled onions, cheese sauce, fresh tomato salsa and jalapeño 780kcal ©

NEW Veggie Nachos v vgo 9.95

With black beans, crema, guacamole, pink pickled onions, cheese sauce, fresh tomato salsa and jalapeño 600kcal ©

SMALL PLATES —

Order two or three per person

TACOS

Soft corn tortillas, grilled and filled

Free Range Pork Pibil 7.50

Slow-cooked in citrus and spices 278kcal C

Free Range Chicken & Avocado 7.75

With ancho rub and tomatillo salsa 377kcal C

Beef Gringa 7.95

Slow-cooked British, grass-fed, regeneratively-raised beef with grilled cheese and salsa fresca 347kcal C

PLATITOS

Small plates. Big flavours

Sweet Potato & Feta Taquito v 6.95

With caramelised onion, salsas and chipotle mayo in a crisp blue corn tortilla 408kcal ©

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Crispy Cauliflower Bites v 6.95

With roast jalapeño allioli 668kcal ©

SALSAS 195

A trio of fresh salsas **vg** 65kcal ©

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

Ancho Mushroom v vgo 6.95

With jalapeño mayo, beetroot crisps and slaw 248kcal ©

Plantain v vgo 6.95

With hibiscus, crema and crumbled feta 494kcal@

Grilled 'Halloumi Al Pastor' v 7.50

British halloumi-style cheese with tomatillo and pineapple salsas and dressed slaw 418kcal ©

QUESADILLAS

Cheese-filled, toasted flour tortillas

Free Range Chicken Club 7.75

Avocado, lettuce, melted cheese and chipotle mayo 544kcal

Black Bean & Three Cheeses v vgo 6.75

With avocado leaf 397kcal ©

Allioli Mushroom Club v vgo 7.50

With melted cheese, lettuce and jalapeño mayo 583kcal ©

Grilled Brindisa Chorizo 7.50

With caramelised red onion and cheese 570kcal ©

Soft flour tortillas, grilled and filled

Buttermilk Free Range Chicken 7.95

Crispy fried in WildFarmed flour with pink pickled onions and spiced mayo 480kcal ©

Sustainable Battered Fish 7.95

Crispy pollock with chipotle mayo and pickled cucumber 423kcal©

TOSTADAS

Crispy fried tortillas, generously dressed

Zesty Bean & Feta v vgo 6.25

Chickpeas, borlotti beans, carlin peas, feta, fresh tomato and habanero salsas 259kcal @

NEW Beet Tartare vg N 6.50

Riverford Organic beetroot, salsa macha, fresh horseradish and avocado cream 264kcal ©

------ LARGE PLATES -

BURRITOS

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

Free Range Chicken 15.95 With ancho rub 1141kcal ©

Free Range Pork Pibil 14.95 With pink pickled onions 1106kcal ©

Slow-Cooked Beef 15.95

British, grass-fed, regeneratively-raised beef with chipotle, ancho, herbs and spices 1060kcal C

Ancho Mushroom v vgo 14.95 With smoky caramelised

garlic mojo de ajo 1031kcal ©

RAINBOW BOWLS

Black beans, green rice, slaw, quacamole, salsa and pink pickled onions

Free Range Chicken 13.50 711kcal ©

Free Range Pork Pibil 12.50 657kcal ©

Sweet Potato & Tenderstem Broccoli v vgo 11.50 601kcal @

NEW CHEF SPECIALITIES

Generous plates made to share or not to share - you decide! Served with rice 321kcal or tortillas 126kcal

Roast Riverford Organic Squash vgo N 15.95 With cashew nut and fresh herb mole

and salsa macha 597kcal@

Smoky Caramelised Pork Belly 16.95 With tamarind sauce and crispy leeks 775kcal ©

Grilled Achiote Seabass N 32.95

Whole filleted fish with charred pineapple salsa and nutty salsa macha. Served with rice and tortillas. Share between 2 or more 1512kcal C

..... DISCOVERY MENUS

Make ordering easy with selections of our best dishes for two

FAVOURITES

50 (25 each)

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

VEGGIE

47 (23.50 each)

Ancho Mushroom Tacos v vgo Grilled 'Halloumi Al Pastor' Tacos v Sweet Potato & Feta Taquito v Crispy Cauliflower Bites v Black Bean & Three Cheeses Quesadilla v vgo Beet Tartare Tostadas vo N Avocado & Cos Salad vg N

WAHACA FOR ONE vgo —

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For when sharing's not on the table 14.95 Until 5pm, Mon - Fri

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

Choose from:

- Sustainable Fish Taco Buttermilk Chicken Taco Beef Gringa Taco + Pork Pibil Taco +
- Plantain Taco v vgo + Ancho Mushroom Taco v vgo +

----- SIDES -----

Sweet Potato vg 5.50

Crispy, fried chunks tossed in smoky caramelised garlic mojo de ajo 310kcal ©

Sweet Potato 'Bravas' v 6.50

Crisp chunks dressed in jalapeño allioli with hibiscus salsa 628kcal ©

Frijoles Crema v vgo 4.50 creamy black beans, with crumbled cheese and crema 135kcal ©

Frijoles Chorizo 4.95 Creamy black beans with Mexican-style chorizo 241kcal ©

Grilled Tenderstem Broccoli vg N 5.75

Tossed in garlic herb oil, with toasted nuts and seeds 91kcal ©

Avocado & Cos Salad vg N 5.50

With mixed beans and herbs, sprinkled with toasted nuts and seeds 142kcal ©

---- DESSERTS -

Churros v vgo 6.75

Crisp Mexican doughnuts with a rich chocolate sauce 642kcal or dulce de leche caramel 584kcal ©

Chocolate & Pecan Brownie v N 6.95

Made with WildFarmed regenerative flour, served with salted caramel ice cream and dulce de leche 735kcal ©

Tres Leches Tiramisu v 6.95

Cream, espresso, and Cazcabel coffee liqueur soaked sponge, topped with whipped cream 706kcal ©

Ice Cream Sundae v N 6.95

Chocolate, salted caramel and vanilla ice cream with chocolate sauce, dulce de leche, brownie and honeycomb chunks 513kcal ©

