

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

☹ = Medium carbon impact

☹☹ = 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.

v = vegetarian **vg** = vegan **N** = contains nuts
vgO = vegan option available

ASK TO SEE OUR VEGAN OR NON GLUTEN MENUS

WAHACA

NIBBLES

Made fresh every day, served with
Tortilla Chips vg



Smoky Sonoran Hummus vg 5.95

Freshly made from roasted vegetables, chickpeas, guajillo, and herbs, drizzled with chilli oil ☺

Guacamole vg 6.75

With lime and coriander ☺

Add chilli oil vg 20p

NEW Mexico City Nachos 10.95

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

NEW Veggie Nachos v vgo 9.95

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

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 ☹

Free Range Chicken & Avocado 7.75

With ancho rub and tomatillo salsa ☹

Beef Gringa 7.95

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

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 ☺

Crispy Cauliflower Bites v 6.95

With roast jalapeño allioli ☺

SALSAS 1.95

A trio of fresh salsas vg ☺

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 ☺

Plantain v vgo 6.95

With hibiscus, crema and crumbled feta ☺

Grilled 'Halloumi Al Pastor' v 7.50

British halloumi-style cheese with tomatillo and pineapple salsas and dressed slaw ☺

QUESADILLAS

Cheese-filled, toasted flour tortillas

Free Range Chicken Club 7.75

Avocado, lettuce, melted cheese and chipotle mayo ☺

Black Bean & Three Cheeses v vgo 6.75

With avocado leaf ☺

Allioli Mushroom Club v vgo 7.50

With melted cheese, lettuce and jalapeño mayo ☺

Grilled Brindisa Chorizo 7.50

With caramelised red onion and cheese ☺

Soft flour tortillas, grilled and filled

Buttermilk Free Range Chicken 7.95

Crispy fried in WildFarmed flour with pink pickled onions and spiced mayo ☺

Sustainable Battered Fish 7.95

Crisp pollock with chipotle mayo and pickled cucumber ☺

TOSTADAS

Crispy fried tortillas, generously dressed

Zesty Bean & Feta v vgo 6.25

Chickpeas, borlotti beans, carlin peas, feta, fresh tomato and habanero salsas ☺

NEW Beet Tartare vg n 6.50

Riverford Organic beetroot, salsa macha, fresh horseradish and avocado cream ☺

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 ☺

Free Range Pork Pibil 14.95

With pink pickled onions ☺

Slow-Cooked Beef 15.95

British, grass-fed, regeneratively-raised beef with chipotle, ancho, herbs and spices ☹

Ancho Mushroom v vgo 14.95

With smoky caramelised garlic mojo de ajo ☺

RAINBOW BOWLS

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

Free Range Chicken ☺ 13.50

Free Range Pork Pibil ☺ 12.50

Sweet Potato & Tenderstem Broccoli v vgo ☺ 11.50

NEW CHEF SPECIALITIES

Generous plates made to share or not to share – you decide! Served with rice or tortillas

Roast Riverford Organic Squash vgo n 15.95

With cashew nut and fresh herb mole and salsa macha ☺

Smoky Caramelised Pork Belly 16.95

With tamarind sauce and crispy leeks ☺

Grilled Achote 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 ☹

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 vgo 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 vg n

Avocado & Cos Salad vg n

WAHACA FOR ONE vgo

For when sharing's not on the table

14.95 Until 5pm, Mon – Fri

Guacamole & Tortilla Chips vg

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 ☺

Sweet Potato 'Bravas' v 6.50

Crisp chunks dressed in jalapeño allioli with hibiscus salsa ☺

Frijoles Crema v vgo 4.50

Creamy black beans, with crumbled cheese and crema ☺

Frijoles Chorizo 4.95

Creamy black beans with Mexican-style chorizo ☺

Grilled Tenderstem Broccoli vgo n 5.75

Tossed in garlic herb oil, with toasted nuts and seeds ☺

Avocado & Cos Salad vg n 5.50

With mixed beans and herbs, sprinkled with toasted nuts and seeds ☺

DESSERTS

Churros v vgo 6.75

Crisp Mexican doughnuts with a rich chocolate sauce ☺ or dulce de leche caramel ☺

Chocolate & Pecan Brownie v n 6.95

Made with WildFarmed regenerative flour, served with salted caramel ice cream and dulce de leche ☺

Tres Leches Tiramisu v 6.95

Cream, espresso, and Cazcabel coffee liqueur soaked sponge, topped with whipped cream ☺

Ice Cream Sundae v n 6.95

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