



MINI MARG TRIO 14.95

Sip, explore and discover your new favourite marg.
Three freshly shaken margaritas, served in miniature

Mini Classic Margarita
Mini Passion Fruit Margarita
Mini Coconut Margarita

GROUPS & PARTIES



Birthday, celebration, get together
with mates? Check out our group menus
and private spaces to suit any occasion.

FROM FARMS TO TABLES

- Grassroots regenerative grass-fed British beef
- Sustainably sourced fish
- WildFarmed regeneratively grown flour
- Bold Bean Co Queen™ butter beans
- Hodmedod's pulses and grains
- Blanco Niño artisanal corn tortillas

CARBON LABELS ON OUR MENU

A simple guide to help you make more
planet-friendly, low-carbon choices:

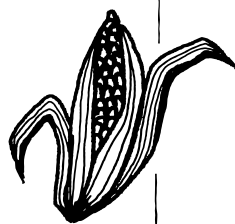
☺ = Low carbon impact

☹ = 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



Butter Bean & Confit Garlic Dip

Bold Bean Co Queen butter beans, crispy
chickpeas and confit garlic, served with
tortilla chips

Topped with:

Jalapeño oil **vg** 6.75 ☹

Trealy Farm sobrasada chorizo 7.25 ☹

Guacamole **vg** 7.25

Avocado, lime and coriander,
served with tortilla chips ☹

Add chilli oil **vg** +25p

Chorizo Nachos 11.95

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

House Nachos **v vgo** 10.95

Black beans, crema, guacamole, pink pickled
onions, queso cheese sauce, fresh tomato salsa
and jalapeño ☹

• WE RECOMMEND 2-3 DISHES PER PERSON •

TACOS

Two soft corn tortillas, grilled and filled

Pork Pibil 7.95

Free range, slow-cooked in citrus and achiote,
a Mexican classic ☹

Roast Ancho Mushroom **vg n** 7.75

White bean and garlic purée, salsa and
jalapeño oil ☹

Beef Gringa 8.95

Grass-fed, slow-cooked, with grilled cheese
and salsa fresca ☹

Plantain **v vgo** 7.25

Chipotle hibiscus glaze, crema and
crumbled feta ☹

'Halloumi' Al Pastor **v** 8.25

Grilled, with tomatillo and pineapple salsas
and dressed slaw ☹

Grilled Chicken & Avocado 8.25

With a warming Yucatecan salsa ☹

Two soft flour tortillas, grilled and filled

Buttermilk Chicken 8.95

With habanero mayo
and pink pickled onions ☹

Baja Fish 8.95

Crisp, panko-crumbed pollock with chipotle
mayo and pickles ☹

GRILLED SEABASS TACO BOARD



Fillet of Achiote Marinated Seabass **n** 18.95

Served with charred pineapple salsa, salsa macha
and five warm tortillas to craft your perfect tacos.
Ideal for one, or to share ☹

SALSAS

Trio of Fresh Salsas **vg n** 2.50 ☹

Tomatillo Mild with citrusy green apple

Habanero Fresh, fruity and fiery

Macha Nutty, toasted chilli oil

House Hot Sauce **vg** 1.00 ☹

Burnt cucumber, tomatillo and scotch bonnet

SMALL PLATES

QUESADILLAS

Cheese-filled, toasted flour tortillas

Grilled Ajillo Chicken Club 8.95

With avocado, lettuce
and chipotle mayo ☹

Black Bean & Three Cheese **v vgo** 7.25

With avocado leaf ☹

Grilled Brindisa Chorizo 8.25

With caramelised red onion ☹

PLATITOS

Small plates. Big flavours

Sweet Potato & Feta Taquito **v** 7.75

Caramelised onion, salsas and chipotle mayo
in a crisp blue corn tortilla ☹

Crispy Cauliflower Bites **v** 7.25

Roast jalapeño allioli ☹

Smoky Pork Belly Skewer 8.95

Free range, with tamarind sauce and
crispy onions ☹

NEW Yellowfin Tuna Tostadas **n** 10.50

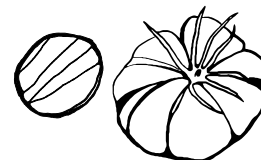
Raw line-caught tuna, marinated in soy and lime,
with avocado, tomato salsa and salsa macha, on
crispy tortillas ☹

NEW Chipotle Glazed Aubergine **v vgo n** 7.75

Roasted, with macadamia mole, jalapeño oil and
crumbled feta ☹

Corn, Bean & Feta Tostadas **v vgo n** 6.95

With refried beans and tomato salsa, on two
crispy fried tortillas ☹



WAHACA FOR ONE

For when sharing's not on the table **vgo** 17.75

Guacamole & Tortilla Chips **vg**

Butter Bean & Confit Garlic Dip **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**

Roast Ancho Mushroom Taco **vg n**

FEASTING MENUS

Make ordering easy with selections of our best dishes for two

FAVOURITES

52 (26 each)

Buttermilk Chicken Tacos

Beef Gringa Tacos

Grilled Brindisa Chorizo Quesadilla

Sweet Potato & Feta Taquito **v**

Yellowfin Tuna Tostadas **n**

Chipotle Glazed Aubergine **v vgo n**

VEGGIE

52 (26 each)

Roast Ancho Mushroom Tacos **vg n**

'Halloumi' Al Pastor Tacos **v**

Sweet Potato & Feta Taquito **v**

Crispy Cauliflower Bites **v**

Black Bean & Three Cheese Quesadilla **v vgo**

Chipotle Glazed Aubergine **v vgo n**

Corn, Bean & Feta Tostadas **v vgo n**

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

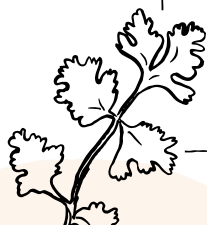
Not all the ingredients are mentioned on the menu, so please let
our team know if you have any allergies or dietary requirements
before ordering.

v = vegetarian **vg** = vegan **n** = contains nuts

vgo = vegan option available

ASK TO SEE OUR VEGAN OR NON-GLUTEN MENUS

WAHACA



SUNSHINE BOWLS

NEW Sunshine Bowl **vg n** 11.95

Avocado, corn and bean salsa, cherry tomatoes, quinoa, rocket
and agave chipotle dressing ☹

With:

'Halloumi' Al Pastor **v n** 14.95 ☹

Garlic Sweet Potato **vg n** 13.95 ☹

Grilled Chicken **n** 14.95 ☹

BURRITOS

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

Roast Ancho Mushroom **v vgo** 15.95

With smoky caramelised garlic mojo de ajo ☹

Grilled Chicken 16.95

Ajillo marinade ☹

Pork Pibil 16.25

Free range, slow-cooked, with pink pickled onions ☹

Slow-Cooked Beef 16.95

Grass-fed, with chipotle, ancho, herbs and spices ☹

SIDES

Sweet Potato **vg** 5.75

Smoky caramelised garlic mojo de ajo ☹

Sweet Potato 'Bravas' **v** 6.75

Crisp chunks dressed in jalapeño allioli with hibiscus salsa ☹

Frijoles Crema **v vgo** 4.75

Creamy black beans, crumbled cheese and crema ☹

Frijoles Chorizo 5.25

Creamy black beans and Trealy Farm sobrasada chorizo ☹

Grilled Tenderstem Broccoli **vg n** 6.25

Smoky caramelised garlic mojo de ajo, toasted almonds ☹

Avocado, Cos & Rocket Salad **vg n** 6.25

Fresh herbs, toasted almonds, house dressing ☹

DESSERTS

Churros **v vgo** 6.95

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

Ice Cream Sundae **v n** 7.25

Chocolate, salted caramel and vanilla ice cream, chocolate sauce,
dulce de leche, honeycomb and chocolate cake chunks ☹

Warm Chocolate & Pecan Cake **v n** 7.95

Toasted sesame, cream and ancho sugar ☹

The Frozen Flight **v** 10.50 ☹

Three scoops to share or savour solo:

Vanilla ice cream with Cazcabel coffee tequila **v**

Agave-lime sorbet with Gran Centenario tequila **vg**

Mango sorbet dusted with Tajín **vg**

Found your favourite? Available by the scoop
with alcohol 5.75 / without alcohol 2.75

@WAHACA 🎵 @WAHACARESTaurants

