

WAHACA

FESTIVE FEASTING

FOR GROUPS OF SIX OR MORE

22 NOVEMBER - 24 DECEMBER £35 PER PERSON



Made up of sharing plates for the entire table, including both meat and veggie dishes. It's a generous feast, but we're more than happy to bring more for the main event or festive finale, if you still have room. It's Christmas after all!

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MENU ON
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WAHACA

THE FEAST

NIBBLES

Guacamole **VG**

Avocados, lime and coriander,
with tortilla chips to dip

Smoky Sonoran Hummus **VG S**

Roast vegetables, chickpeas, guajillo and
herbs, with chilli oil and tortilla chips to dip

Plantain and Chorizo Bites

Grilled Brindisa chorizo and
golden pieces of plantain

THE MAIN EVENT

Build your own tacos, dive
into sides and get stuck in

Christmas Ham Hock

Slow cooked with warming spices
and a crispy crackling crown

Golden Roast Cauliflower **V**

Roasted and dressed two ways –
with hibiscus glaze and jalapeño allioli

Salsas and All The Trimmings **VG**

Tomatillo, chipotle and habanero salsas, frijoles,
pink pickled onion, coriander, lime and red onion

Tortillas **VG**

Warm, traditional, soft corn tortillas

Winter Veg **VG N**

Grilled broccoli and winter kale
in a mojo de ajo and lime dressing

Roast Potato Esquites **V**

Crispy roast potatoes, charred corn,
jalapeño allioli, crema and cheese

THE FESTIVE FINALE

Churros and Sprinkles **V**

With chocolate sauce, dulce
de leche and coconut brittle

Served with a choice of

Gran Centenario tequila,
Cazcabel coffee tequila,
or a coffee of your choice

v = vegetarian **VG** = vegan **N** = contains nuts **S** = spicy

Please discuss any dietary requirements or allergies
with our team ahead of your booking.

A discretionary service charge will be added to your bill.