

NIBBLES & SIDES

To kick off your meal

PSST...

v = vegetarian

vg = vegan

vgO = vegan option available

N = contains nuts

●/● = fried dishes

Please see the note below on gluten in our kitchen

DIPS

Made fresh every day, served with tortilla chips or carrot sticks

NEW Smoky Sonoran

Hummus vg ● £5.95

A Mexican hummus, made with roasted vegetables, chickpeas, guajillo and herbs, drizzled with chilli oil. Sustainable and delicious 151kcal

Guacamole vg £6.50

Avocados, lime and coriander 223kcal
Add toasted chilli oil **vg** + 25p +48kcal

Served with your choice of:

Tortilla Chips vg 335kcal

Carrot Sticks vg 53kcal

NACHOS

Perfect for sharing between two or more

Mexico City Nachos £8.25

With Trealy Farm chorizo, black beans, crema, pink pickled onions, cheese sauce, tomato and avocado salsas 655kcal

Veggie Nachos v vgo £7.25

With black beans, crema, pink pickled onions, cheese sauce, tomato and avocado salsas 505kcal

TRIO OF FRESH SALSAS £1.95

Take tacos to the Mex **vg** 65kcal

Tomatillo Mild with citrusy green apple

Chipotle Smoky tomato, medium spice

Habanero Fresh, fruity and fiery

Frijoles Crema v vgo £3.95

Creamy black beans with crumbled cheese and crema 136kcal

Frijoles Chorizo £4.50

Creamy black beans with Mexican-style chorizo 241kcal

NEW Seasonal Greens vg n £5.75

Grilled broccoli and winter kale in a mojo de ajo and lime dressing 165kcal

Avocado & Cos Salad vg n £5.50

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

STREET FOOD

Smaller plates. Order two or three per person

Free Range Pork Pibil Tacos £7.25

Slow-cooked in citrus and spices, with pink pickled onions, in three tacos 285kcal

Free Range Chicken &

Avocado Tacos £7.50

With ancho rub, guacamole and green tomatillo salsa, in two tacos 356kcal

Grilled 'Halloumi Al Pastor' Tacos v £7.50

British halloumi style cheese with tomatillo and pineapple salsas and dressed slaw, in two tacos 423kcal

Ancho Mushroom Tacos v vgo ● £6.95

With jalapeño mayo, beetroot crisps and dressed slaw, in two tacos 248kcal

Beef Gringa Tacos £7.75

Slow-cooked British grass-fed beef with grilled cheese and salsa fresca, in two tacos 347kcal

FOR THOSE WITH Milder GLUTEN SENSITIVITY

Plantain Tacos v vgo ● £6.95

With hibiscus, crema and crumbled feta, in two tacos 494kcal

Sweet Potato & Feta Taquito v ● £6.95

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

Zesty Bean & Feta

Tostadas v vgo ● £5.95

Chickpeas, borlotti beans and carlin peas with fresh tomato salsa 259kcal

Sweet Potato 'Bravas' v ● £5.95

Crispy sweet potatoes, with jalapeño allioli and smoky hibiscus dip 628kcal

Sweet Potato vg ● £4.95

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

BIGGER PLATES

For when you just don't want to share

ENCHILADAS

Filled corn tortillas topped with a spiced tomato sauce and crema, served with salad, frijoles and rice

NEW Free Range Chicken

& Chorizo £13.95 728kcal

Ancho Mushroom v vgo £12.95 438kcal

RAINBOW BOWLS

A wholesome bowl with black beans, green rice, slaw, guacamole, salsa and pink pickled onions

Free Range Pork Pibil £11.95 558kcal

Free Range Chicken £12.95 635kcal

FOR THOSE WITH Milder GLUTEN SENSITIVITY

Sweet Potato & Broccoli v vgo ● £10.95 503kcal

DESSERTS

Ice Cream Sundae v £6.75

Chocolate, salted caramel and vanilla ice cream with chocolate sauce, dulce de leche and honeycomb chunks 401kcal

GLUTEN AT WAHACA

We've designed this menu to help you choose dishes based on your sensitivity to The Big G.

OUR KITCHEN POLICY

While we make every possible effort to avoid cross-contamination of ingredients, it is not a factory production environment and we cannot guarantee your dishes will not have come into contact with a gluten-based product.

If you are at all concerned please notify a manager who will explain our procedures and do anything we can to go the extra mile.

FOR THOSE WITH Milder GLUTEN SENSITIVITY

Some dishes – whilst not containing any gluten in their ingredients – are cooked in our fryers. Whilst our fryers are cleaned and filled with fresh oil regularly, they will have also been used to cook products containing gluten during a service. Some dishes also contain ingredients that our suppliers cannot guarantee contain no traces of gluten as a result of their production environment.

Dishes marked with a black dot (●) should be avoided by people with coeliac disease or if this level of cross contamination may affect you.

If the deep-fried element can be removed from the dish on request, it is marked with a blue dot (●).

Adults need around 2000kcal per day