

NIBBLES

To kick off your meal

STREET FOOD

Smaller plates. Order two or three per person

SET MENUS

Make ordering easy with selections of our best street food dishes for two

BIGGER PLATES

For when you just don't want to share

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 ☺

Guacamole **VG** £6.50
Avocados, lime and coriander ☺
Add toasted chilli oil **VG** + 25p

Served with your choice of:

Homemade Tortilla Chips **VG**
Carrot Sticks **VG**

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 ☺

Veggie Nachos **V VGO** £7.25
With black beans, crema, pink pickled onions, cheese sauce, tomato and avocado salsas ☺

PLANET-FRIENDLY FOOD

OUR COMMITMENT:

- › Carbon neutral since 2016*
- › Free range chicken & pork
- › Grass-fed British beef
- › Supporting regenerative farmers
- › MSC certified fish



Here is 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 experts at Klimato to share the carbon impact of our dishes.

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

TACOS

Soft corn tortillas, grilled and filled

Free Range Pork Pibil £7.25
Slow-cooked in citrus and spices, with pink pickled onions, in three tacos ☺

Free Range Chicken & Avocado £7.50
With ancho rub, guacamole and green tomatillo salsa, in two tacos ☺

Plant-Based Chicken & Avocado **VG** £7.50
With ajillo oil, guacamole and green tomatillo salsa, in two tacos ☺

Grilled 'Halloumi Al Pastor' **V** £7.50
British halloumi style cheese with tomatillo and pineapple salsas and dressed slaw, in two tacos ☺

Ancho Mushroom **V VGO** £6.95
With jalapeño mayo, beetroot crisps and dressed slaw, in two tacos ☺

Plantain **V VGO** £6.95
With hibiscus, crema and crumbled feta, in two tacos ☺

Beef Gringa £7.75
Slow-cooked British grass-fed beef with grilled cheese and salsa fresca, in two tacos ☹

Soft flour tortillas, grilled and filled

Buttermilk Free Range Chicken £7.95
Crispy fried in WildFarmed flour with pink pickled onions and spiced mayo, in two tacos ☺

Sustainable Battered Fish £7.95
MSC certified pollock with dressed slaw, chipotle mayo and pickled cucumber, in two tacos ☺

TRIO OF FRESH SALSAS

Take tacos to the Mex **VG** ☺

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

QUESADILLAS

Flour tortilla, filled, folded and toasted

Free Range Chicken Club £7.75
With avocado, lettuce, melted cheese and chipotle mayo ☺

Black Bean & Three Cheeses **V VGO** £6.75
With smoky beans and avocado leaf ☺

NEW Grilled Chorizo £7.50
Brindisa chorizo, caramelised red onion and cheese ☺

Allioli Mushroom Club **V VGO** £7.25
With melted cheese, lettuce and jalapeño mayo ☺

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 ☺

NEW Spiced Roast Pineapple **V** £6.95
With a chipotle agave glaze, vanilla ice cream and a coconut crumb ☺

Ice Cream Sundae **V N** £6.95
Chocolate, salted caramel and vanilla ice cream with chocolate sauce, dulce de leche, brownie and honeycomb chunks ☺

Cazcabel Coffee Tequila £5.50
A shot crafted to sip, not shoot.
A luxurious pick-me-up

PLATITOS

Small plates inspired by the market

Sweet Potato & Feta Taquito **V** £6.95
With caramelised onion, salsas and chipotle mayo in a crisp blue corn tortilla ☺

Crispy Cauliflower Bites **V** £6.75
Crispy buttermilk WildFarmed battered florets, with roast jalapeño allioli ☺

NEW Toasted Corn Bread **V** £6.95
Topped with whipped goat's curd, chipotle agave glaze and tortilla brittle ☺

Zesty Bean & Feta Tostadas **V VGO** £5.95
Chickpeas, borlotti beans and carlin peas with fresh tomato salsa ☺

ASK FOR OUR VEGAN & NON-GLUTEN MENUS



CLASSICS

Serves two for £42 total (£21 each)

Free Range Pork Pibil Tacos
Free Range Chicken Club Quesadilla
Sustainable Battered Fish Tacos
Sweet Potato & Feta Taquito **V**
Ancho Mushroom Tacos **V VGO**
Zesty Bean & Feta Tostadas **V VGO**

FAVOURITES

Serves two for £49 total (£24.50 each)

Free Range Pork Pibil Tacos
Buttermilk Chicken Tacos
Grilled Chorizo Quesadilla
Sweet Potato & Feta Taquito **V**
Toasted Corn Bread **V**
Crispy Cauliflower Bites **V**
Seasonal Greens **VG N**

VEGGIE

Serves two for £46 total (£23 each)

Sweet Potato & Feta Taquito **V**
Plantain Tacos **V VGO**
Black Bean & Three Cheeses Quesadilla **V VGO**
Toasted Corn Bread **V**
Ancho Mushroom Tacos **V VGO**
Zesty Bean & Feta Tostadas **V VGO**
Seasonal Greens **VG N**

SIDES

Sweet Potato **VG** £4.95
Crispy fried chunks tossed in smoky caramelised garlic mojo de ajo ☺

Sweet Potato 'Bravas' **V** £5.95
Crispy sweet potatoes with jalapeño allioli and smoky hibiscus dip ☺

Frijoles Crema **V VGO** £3.95
Creamy black beans with crumbled cheese and crema ☺

Frijoles Chorizo £4.50
Creamy black beans with Mexican-style chorizo ☺

NEW Seasonal Greens **VG N** £5.75
Grilled broccoli and winter kale in a mojo de ajo and lime dressing ☺

Avocado & Cos Salad **VG N** £5.50
With mixed beans and herbs, sprinkled with toasted nuts and seeds ☺

RAINBOW BOWLS

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

Sweet Potato & Broccoli **V VGO** £10.95 ☺
Free Range Pork Pibil £11.95 ☺
Free Range Chicken £12.95 ☺

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 ☺
Ancho Mushroom **V VGO** £12.95 ☺

BURRITOS

Toasted flour tortilla, black beans, green rice, salsas, slaw and crema served with a handful of tortilla chips

Add cheese **V VGO** + £1.00
Add guacamole **VG** + £1.75

Free Range Chicken £12.95
With ancho rub ☺

Free Range Pork Pibil £11.95
With pink pickled onions ☺

Slow-Cooked Beef £12.50
With fresh tomato salsa ☹

Sweet Potato **VG** £10.95
With avocado and tomatillo salsa (no crema) ☺

THE ULTIMATE **V** + £3.50

Your burrito topped with a rich tomato sauce, feta, cheese sauce and fresh guacamole

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
VGO = vegan option available
N = contains nuts

All of our pollock comes from an MSC certified sustainable fishery. Find out more at www.msc.org



WAHACA

NIBBLES

NACHOS

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DIPS

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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 🌱

Guacamole **vg** £6.50
Avocados, lime and coriander 🌱
Add toasted chilli oil **vg** + 25p

Served with your choice of:

Homemade Tortilla Chips **vg**
Carrot Sticks **vg**

BEER & CIDER

BEER

Corona Extra 4.5% £5.50
Smooth, light and refreshing lager with a fresh malt and hop aroma

Pacifico Clara 4.5% £5.75
Crisp, clean pilsner-style beer with light hop and grain flavours

Modelo Especial 4.5% £5.95
Slightly sweet, with light hops and a crisp, thirst-quenching finish

THE MEXICAN WAY

Classic Chelada + 75p
Your beer, in a glass with freshly squeezed lime juice and a salt rim
Michelada + 95p
A chelada with an added spicy kick

Toast Craft Lager 5% £5.95
A sustainable craft lager. Malted barley flavours. Brewed from surplus fresh bread

Brixton Reliance Pale Ale 4.2% £5.75
Pale ale with biscuity malts and citrus flavours

Lucky Saint 0.5% **ALCOHOL FREE** £5.50
Alcohol-removed Bavarian lager with a citrus hop finish

CIDER

Gravity Theory Cider 4.5% £5.50
Medium-dry, single estate apple cider

WINE

WHITE

Trebbiano, Nespoli
£6.50 / £16.25 / £24.95
Crisp and refreshing with lemon, citrus and a delicate perfume

Vinho Verde, Conde Villar
£7.50 / £19.75 / £27.95
Dry white with apple, mango and light minerality

Sauvignon Blanc, Nettlebed
£8.25 / £23.75 / £31.50
Elderflower aromas and flavours of ripe peach and gooseberry

ROSÉ

Domaine D'Astros Vin De Pays Des Maures
£8.25 / £23.75 / £31.50
A pale pink Provençal rosé. Crisp and dry with fresh raspberry notes

FIZZ

Prosecco Belstar
£7.95 (125ml) / £35.95 (750ml)
Soft, fruity and refreshing, with a floral, citrusy aroma

RED

Sangiovese, Nespoli
£6.50 / £16.25 / £24.95
Pure juicy plums, hints of chocolate and oak with a long elegant finish

Merlot, Lorosco Reserva
£7.50 / £19.75 / £27.95
Soft tannins and intense blackberry, with notes of sweet vanilla

Malbec, Oscuro Mendoza
£8.25 / £23.75 / £31.50
Rich, full bodied, full of juicy red fruit, chocolate, vanilla and a long finish


Glass 175ml* Carafe 500ml Bottle 750ml Fizz 125ml
*125ml available on request

MARGARITAS

ON THE ROCKS OR STRAIGHT UP

Classic Margarita £8.95
Our all-time favourite. Freshly shaken 100% agave tequila, lime and agave syrup

Picante Margarita £8.95
For chilli aficionados. Reposado tequila, shaken with fresh chilli, coriander, and lime

ON THE ROCKS

Passion Fruit Margarita £8.95
The classic but shaken with a burst of tropical passion fruit

Blackberry Margarita £8.95
Blackberry muddled with tequila and lime bring a British berry twist to our margarita



& COCKTAILS

LONG DRINKS OVER ICE

Paloma £8.95
A zesty Mexican favourite with tequila, pink grapefruit, topped with soda

Mojito £8.95
A refreshing, tall medley of white rum, mint, lime and apple

Acapulco Spritz £9.95
A twist on the infamous Aperol spritz, with prosecco, grapefruit and a splash of 100% pure agave tequila

Gin Sauc £8.95
Portobello Road gin, paired with prosecco and floral elderflower

Wahaca Colada £8.95
Our twist on the classic, with pineapple, rum and a splash of coconut

SHORT, TO SIP AND SAVOUR

Pineapple Mezcal Sour £9.25
Tangy and sweet pineapple shaken with smoky mezcal and aquafaba for a rich, silky texture

Passion Fruit & Vanilla Martini £8.95
Tantalisingly tropical and indulgent with passion fruit and vanilla vodka

Basil Mezcalita £9.25
Smoky, complex Quikquiriqui Matatlan mezcal, basil, lime and agave

Mexpresso Martini £8.95
Vodka shaken with Mexican Kahlúa and a shot of freshly brewed espresso

Mezcal Negroni £9.50
Campari and red vermouth balanced with sweet smoky mezcal

SOFTS

MOCKTAILS

Non-Alc Margarita £6.50
Pentire non-alc spirit, lime, agave, jalapeño

Passion Fruit & Hibiscus Cooler £4.50
Served tall on ice with bubbles

Strawberry & Mint Cooler £4.50
A refreshing long drink with strawberry and fresh mint

Virgin Mojito £4.50
Fresh lime and mint muddled with apple juice. Served tall

Mockolada £4.50
If you like piña coladas...pineapple and coconut, without the rum

JUICES

Freshly juiced to order

Green & Lean £5.50
Apples, cucumber, mint and lime

Vampiro £5.50
Carrot, beetroot and ginger

AGUAS FRESCAS

Mexican juicy waters

Hibiscus Flower £3.50
Cranberry-flavoured Mexican flower cordial, served with a squeeze of lime

Horchata £3.50
Refreshing sweet rice milk with a touch of cinnamon

Three Citrus Fizz £3.50
Pink grapefruit, lime and lemon served sparkling over ice

FIZZIES & WATER

Craft fizzies and your classic favourites

Organic Gingerella Ginger Ale £3.95
Coke £3.95
Diet Coke £3.75
Coke Zero £3.75
Sprite £3.75
Appletiser £3.95

Ethical water from Belu

Belu Still Water 750ml £4.50
Belu Sparkling Water 750ml £4.50

TEQUILA & MEZCAL

TEQUILA EXPERIENCE

A tasting board of three Gran Centenario tequilas; Blanco, Reposado and Añejo served with our homemade Sangrita. Sip, enjoy and discover

Served in 25ml measures. No salt. No lemon. No watering eyes. Just 100% pure blue agave

BLANCO

Unaged tequilas, with grassy agave notes. Served with the ultimate Mexican match, homemade sangrita

Gran Centenario £4.95
Agave, olive, vanilla

Calle 23 £5.25
Hints of citrus and apples

Tapatio £5.75
White pepper, citrus, cut agave

Patrón £6.75
Smooth, buttery, light spice

AÑEJO
For those that like a cognac after dinner, aged tequilas are smooth and sweet

Gran Centenario Añejo £5.95
Oak, sweet agave, cocoa

Calle 23 £6.25
Oak, vanilla, coffee

Don Julio £7.50
Butterscotch, orange, wild honey

REPOSADO

With softer vanilla notes, reposado tequilas make a great digestif

Gran Centenario Reposado £5.50
Honeycomb, almond, floral

Herradura £6.75
Caramel, oak, vanilla

Don Julio £7.25
Dark chocolate, vanilla, cinnamon

MEZCAL

The smoky complex notes of mezcals are similar to those of fine malt whiskies

Quikquiriqui Matatlan £4.95
Sweet stone fruit with a smoky and peppery finish

Del Maguey - Vida £5.95
Aromatic and spicy with a smooth, fruity and smoky end

COFFEE TEQUILA

Cazcabel Coffee Tequila £5.50
A shot crafted to sip, not shoot. A luxurious pick-me-up

HOT DRINKS

COFFEE

Ethically sourced, Direct Trade from small producers in Central America, served with a chunk of chilli chocolate **vg**

Espresso £2.95
Americano £3.25
Latte £3.50
Cappuccino £3.50
Macchiato £3.25

Decaf coffee available on request

Oat milk available on request

TEA

Sourced Direct Trade from Canton Tea – served by the pot

English Breakfast £2.95
Fresh Mint £2.95
Green £2.95

HOT CHOCOLATE

£3.50
Made from Peruvian raw cacao, ethically sourced from small cooperatives

Served with milk or oat milk

We include a discretionary service charge on the bill for easy tipping and 100% of any tips go directly to our restaurant teams.

WAHACA