

## 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** £6.75

Avocados, lime and coriander *223kcal*  
Add toasted chilli oil **vg** + 20p *+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** £8.50

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

**Veggie Nachos v vgo** £7.50

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** £4.50

Creamy black beans with crumbled cheese and crema *136kcal*

**Frijoles Chorizo** £4.95

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** £7.50

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

**Free Range Chicken &**

**Avocado Tacos** £7.75

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** £7.95

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 ●** £6.25

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

**Sweet Potato 'Bravas' v ●** £6.50

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

**Sweet Potato vg ●** £5.50

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** £14.50 *728kcal*

**Ancho Mushroom v vgo** £13.50 *438kcal*

### RAINBOW BOWLS

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

**Free Range Pork Pibil** £12.50 *558kcal*

**Free Range Chicken** £13.50 *635kcal*

### FOR THOSE WITH Milder GLUTEN SENSITIVITY

**Sweet Potato & Broccoli v vgo ●** £11.50 *503kcal*

## DESSERTS

**Ice Cream Sundae v** £6.95

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