

HOUSE COCKTAILS

A few freshly shaken favourites

Classic Margarita 8.95

Our all-time favourite. Freshly shaken 100% agave tequila, lime and agave syrup. Served straight up or on the rocks

Paddington's Mezcalita 9.50

Quiquiriqui Matatlan mezcal, guajillo chilli marmalade syrup, zesty lime. Sweet and smoky with a subtle spice

Passion Fruit & Pineapple Picante NON ALC 5.50

Fiery and fruity. Shaken with fresh chilli and coriander. Served straight up

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Check out our full drinks menu for more cocktails, beer, wine and soft drinks

PLANET-FRIENDLY FOOD

CARBON LABELS ON OUR MENU

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.

OUR COMMITMENT

Carbon neutral since 2016*, we go the extra mile. Working with suppliers we know and trust, we source our ingredients responsibly, from **free range pork and chicken**, to our **grass-fed British beef**. We are proud to be working with British regenerative producers WildFarmed, Hodmedods, Grassroots Farming and Riverford Organic.

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



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



NIBBLES

Made fresh every day, served with
Homemade Tortilla Chips 226kcal vg

Smoky Sonoran Hummus with Toasted Crickets vgo 6.50

Freshly made from roasted vegetables, chickpeas, guajillo, and herbs, drizzled with chilli oil 160kcal ⓐ

Available without crickets

Guacamole vg 6.75

With lime and coriander 222kcal ⓐ

Add toasted chilli oil 47kcal vg 20p

Pico de Gallo vg 5.95

Salsa of finely chopped tomato, red onion, jalapeño, and fresh herbs 35kcal ⓐ



SMALL PLATES

Order two or three per person

TACOS

Soft corn or flour tortillas, grilled and filled

Free Range Pork Pibil 7.50

Slow-cooked in citrus and spices 276kcal ⓐ

Free Range Chicken & Avocado 7.75

With ancho rub, tomatillo salsa 348kcal ⓐ

Plant-Based Chicken vg 7.75

With ajillo oil, guacamole and green tomatillo salsa 407kcal ⓐ

Plantain v vgo 6.95

With hibiscus, crema and crumbled feta 494kcal ⓐ

PLATITOS

Small plates. Big flavours

Sweet Potato & Feta Taquito v 6.95

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

Crispy Cauliflower Bites v 6.95

With roast jalapeño allioli 668kcal ⓐ

Bloody María Prawns 7.95

Sustainably sourced prawns, served in a Bloody Mary style salsa. Served with two tostadas 251kcal ⓐ

Roast Potato Esquites v 6.95

Crispy roasted organic potatoes with charred corn, topped with jalapeño allioli, crema and cheese 420kcal ⓐ

Beef Gringa 7.95

Slow-cooked British grass-fed beef with grilled cheese and salsa fresca 347kcal ⓐ

Ancho Mushroom v vgo 6.95

With jalapeño mayo, beetroot crisps and slaw 248kcal ⓐ

Grilled 'Halloumi Al Pastor' v 7.50

British halloumi style cheese with tomatillo and pineapple salsas and dressed slaw 418kcal ⓐ

QUESADILLAS

Cheese-filled, toasted flour tortillas

Free Range Chicken Club 7.75

Avocado, lettuce, melted cheese and chipotle mayo 544kcal ⓐ

Black Bean & Three Cheeses v vgo 6.75

With avocado leaf 397kcal ⓐ

Allioli Mushroom Club v vgo 7.50

With melted cheese, lettuce and jalapeño mayo 583kcal ⓐ

Grilled Brindisa Chorizo 7.50

With caramelised red onion and cheese 570kcal ⓐ

Buttermilk Free Range Chicken 7.95

Crispy fried in WildFarmed flour with pink pickled onions and spiced mayo 480kcal ⓐ

Sustainable Battered Fish 7.95

MSC certified pollock with chipotle mayo and pickled cucumber 423kcal ⓐ

TOSTADAS

Crispy fried tortillas generously dressed

Zesty Bean & Feta Tostadas v vgo 6.25

Chickpeas, borlotti beans and carlin peas with fresh tomato and habanero salsas 259kcal ⓐ

SALSAS 1.95

A trio of fresh salsas 66kcal vg ⓐ

Tomatillo Mild with citrusy green apple

Chipotle Smoky tomato, medium spice

Habanero Fresh, fruity and fiery

SHARING PLATES

Large dishes to share between 2 – 4. Served with warm tortillas or rice and beans

Lamb Barbacoa 32.95

Slow-roasted lamb shoulder with jalapeño crema, hot salsa, and birria broth 1087kcal ⓐ

Chimichurri Cauliflower vg n 19.95

Roasted and dressed, served with charred tomato salsa and salsa macha 1023kcal ⓐ

Grilled Whole Achote Seabass n 32.95

With charred pineapple salsa and salsa macha 1121kcal ⓐ

BURRITOS & BOWLS

BURRITOS

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

Free Range Chicken 15.95

With ancho rub 1056kcal ⓐ

Free Range Pork Pibil 14.95

With pink pickled onions 1015kcal ⓐ

Slow-Cooked Beef 15.95

With fresh tomato salsa 1106kcal ⓐ

Ancho Mushroom v vgo 14.95

With smoky caramelised garlic mojo de ajo 937kcal ⓐ

RAINBOW BOWLS

Black beans, green rice, slaw, guacamole, salsa, pink onions

Free Range Chicken 711kcal ⓐ 13.50

Free Range Pork Pibil 657kcal ⓐ 12.50

Sweet Potato & Tenderstem Broccoli 601kcal v vgo ⓐ 11.50

DISCOVERY MENUS

Make ordering easy with selections of our best dishes for two and a lunch menu for one

FAVOURITES

50 (25 each)

Buttermilk Chicken Tacos
Beef Gringa Tacos
Grilled Brindisa Chorizo Quesadilla
Sweet Potato & Feta Taquito v
Bloody María Prawns
Zesty Bean & Feta Tostadas v vgo
Grilled Tenderstem Broccoli vg n

VEGGIE

46 (23 each)

Sweet Potato & Feta Taquito v
Ancho Mushroom Tacos v vgo
Plantain Tacos v vgo
Black Bean & Three Cheeses Quesadilla v vgo
Roast Potato Esquites v
Zesty Bean & Feta Tostadas v vgo
Grilled Tenderstem Broccoli vg n

LUNCH FOR ONE vgo

14.95 (12 - 5pm Mon - Fri)

Guacamole & Tortilla Chips vg
Smoky Sonoran Hummus vg
Sweet Potato Taquito v
Chipotle Salsa vg
Two tacos of your choice

Choose from:

• **MSC Fish Taco** • **Buttermilk Chicken Taco** •
• **Beef Gringa Taco** • **Pork Pibil Taco** •
• **Plantain Taco v vgo** • **Ancho Mushroom Taco v vgo** •

SIDES

Sweet Potato vg 5.50

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

Sweet Potato 'Bravas' v 6.50

Crisp chunks dressed in jalapeño allioli with hibiscus salsa 628kcal ⓐ

Frijoles Crema v vgo 4.50

Creamy black beans, with crumbled cheese and crema 135kcal ⓐ

Grilled Tenderstem Broccoli vg n 5.75

Tossed in garlic herb oil, with toasted nuts and seeds 91kcal ⓐ

Avocado & Cos Salad vg n 5.50

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

DESSERTS

Churros v vgo 6.75

Crisp Mexican doughnuts with a rich chocolate sauce 642kcal ⓐ or dulce de leche caramel 584kcal ⓐ

Chocolate & Pecan Brownie v n 6.95

Made with WildFarmed regenerative flour, served with salted caramel ice cream and dulce de leche 735kcal ⓐ

Tres Leches Tiramisu v 6.95

Cream, espresso, and Cazcabel coffee liqueur soaked sponge, topped with whipped cream 706kcal ⓐ

Ice Cream Sundae v n 6.95

Chocolate, salted caramel and vanilla ice cream with chocolate sauce, dulce de leche, brownie and honeycomb chunks 513kcal ⓐ

Cazcabel Coffee Tequila 5.75

A shot crafted to sip, not shoot. A luxurious pick-me-up

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 **n** = contains nuts

vgo = vegan option available

ASK TO SEE OUR VEGAN OR NON GLUTEN MENUS

WAHACA