



FESTIVE FEASTS

20 November - 24 December £35pp, for two or more people

Get into the spirit this Christmas with our festive menus.

Enjoy a selection of Mexican-inspired nibbles, seasonal small plates, and a decadent dessert – it is Christmas, after all. Indulge this festive season while sharing the festive fun, available from 20th November to 24th December.

WAHACA

Full menus on
the next pages

FESTIVE FEAST

NIBBLES

Guacamole **vg**

Avocado, lime and coriander, with tortilla chips to dip

Smoky Sonoran Hummus **vg**

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

MAIN EVENT

Turkey Almond Mole Tacos **N**

Roast, pulled turkey in a gently spiced, almond and achiote sauce with fried plantain and avocado puree

Riverford Organic Squash Tamal **NV**

A steamed corn dumpling filled with Riverford Organic squash 'cajonata' served on a bed of whipped ricotta

Beef Gringa Tacos

Slow-cooked British grass-fed beef with grilled cheese and salsa fresca, in two soft corn tortillas

Sweet Potato Taquito **v**

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

Crispy Cauliflower Bites **v**

Crispy buttermilk-battered florets, with roast jalapeño allioli

Grilled Tenderstem Broccoli **NVG**

Tossed in garlic herb oil, with toasted nuts and seeds

DESSERT

Christmas Churros **v**

Crisp Mexican doughnuts with a rich chocolate sauce and dulce de leche caramel

Served with a choice of:

Gran Centenario tequila,
Cazcabel coffee tequila,
non-alc cocktail shot,
coffee or tea

v = vegetarian **vg** = vegan **N** = contains nuts

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

A discretionary 12.5% service charge will be added to your bill.

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VEGETARIAN FESTIVE FEAST

NIBBLES

Guacamole **vg**

Avocado, lime and coriander, with tortilla chips to dip

Smoky Sonoran Hummus **vg**

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

Crispy Plantain Bites **v**

Delicately sweet and savoury

MAIN EVENT

Riverford Organic Squash Tamal **n v**

A steamed corn dumpling filled with Riverford Organic
squash 'caponata' served on a bed of whipped ricotta

Ancho Mushroom Tacos **v**

With jalapeño mayo, beetroot crisps and
dressed slaw, in two soft corn tortillas

Black Bean & Three Cheeses Quesadilla **v**

With smoky beans and avocado leaf

Sweet Potato Taquito **v**

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

Crispy Cauliflower Bites **v**

Crispy buttermilk-battered florets, with roast jalapeño allioli

Grilled Tenderstem Broccoli **n vg**

Tossed in garlic herb oil, with toasted nuts and seeds

DESSERT

Christmas Churros **v**

Crisp Mexican doughnuts with a rich
chocolate sauce and dulce de leche caramel

Served with a choice of:

Gran Centenario tequila,
Cazcabel coffee tequila,
non-alc cocktail shot,
coffee or tea

v = vegetarian **vg** = vegan **n** = contains nuts

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

A discretionary 12.5% service charge will be added to your bill.

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