

MINI MARG TRIO 14.95

Sip, explore and discover your new favourite marg.
Three freshly shaken margaritas, served in miniature

Mini Passion Fruit Margarita
Mini Blackberry Margarita

And your choice of:

Mini Classic Margarita *or* **Mini Picante Margarita**

GROUPS & PARTIES

Birthday, celebration, get together with mates? Check out our group menus and private spaces to suit any occasion.

FROM FARMS TO TABLES

- **Grassroots regenerative grass-fed British beef**
- **Sustainably sourced fish**
- **WildFarmed regeneratively grown flour**
- **Bold Bean Co butter beans**
- **Hodmedod's pulses and grains**
- **Blanco Niño artisanal corn tortillas**
- **Riverford Organic squash and carrots**



CARBON LABELS ON OUR MENU

A simple guide to help you make more planet-friendly, low-carbon choices:

- **Low carbon impact**
- **Medium carbon impact**
- **C = High carbon impact**

We've partnered with the experts at My Emissions to share the carbon impact of our dishes.

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

CERTIFIED CARBON NEUTRAL company
CarbonNeutral.com

An optional 12.5% service charge is added to bills for easy tipping. 100% of tips go to the restaurant team.

Not all the ingredients are mentioned on the menu, so please let our team know if you have any allergies or dietary requirements before ordering.

V = vegetarian VG = vegan N = contains nuts
VGO = vegan option available

ASK TO SEE OUR VEGAN OR NON GLUTEN MENUS

WAHACA

ENTRADAS

NEW **Butter Bean & Confit Garlic Dip**
Bold Bean butter beans, crispy chickpeas and confit garlic, served with tortilla chips
Topped with:
Jalapeño oil VG 6.50 *560kcal*
Trealy Farm sobrasada chorizo 6.95 *631kcal*

Guacamole VG 6.95
Avocado, lime and coriander, served with tortilla chips *492kcal*
Add chilli oil VG *48kcal* +25p

Chorizo Nachos 11.50
Trealy Farm chorizo, black beans, crema, guacamole, pink pickled onions, queso cheese sauce, fresh tomato salsa and jalapeño *780kcal*

House Nachos V VGO 10.50
Black beans, crema, guacamole, pink pickled onions, queso cheese sauce, fresh tomato salsa and jalapeño *601kcal*

• WE RECOMMEND 2-3 DISHES PER PERSON •

TACOS

Two soft corn tortillas, grilled and filled

Pork Pibil 7.95
Free range, slow-cooked in citrus and achiote, a Mexican classic *279kcal* C

Grilled Chicken & Avocado 7.95
With a warming Yucatecan salsa *369kcal*

Beef Gringa 8.50
Grass-fed, slow-cooked, with grilled cheese and salsa fresca *347kcal* C

Plantain V VGO 6.95
Chipotle hibiscus glaze, crema and crumbled feta *493kcal*

'Halloumi' Al Pastor V 7.95
Grilled, with tomatillo and pineapple salsas and dressed slaw *416kcal*

NEW **Roast Ancho Mushroom** V VGO N 7.50
White bean and garlic purée, salsa and jalapeño allioli *371kcal* C

Two soft flour tortillas, grilled and filled

Buttermilk Chicken 8.50
With habanero mayo and pink pickled onions *512kcal*

Baja Fish 8.50
Crisp, panko-crumbed pollock with chipotle mayo and pickles *422kcal*

GRILLED SEABASS TACO BOARD N 17.95

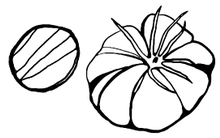
Fillet of achiote marinated seabass, served with charred pineapple salsa, salsa macha and five warm tortillas to craft your perfect tacos. Ideal for one, or to share *801kcal* C

SALSAS

Trio of Fresh Salsas VG N 1.95 *278kcal*
Tomatillo Mild with citrusy green apple
Habanero Fresh, fruity and fiery
Macha Nutty, toasted chilli oil

House Hot Sauce VG 1.00 *15kcal*
Burnt cucumber, tomatillo and scotch bonnet

SMALL PLATES



QUESADILLAS

Cheese-filled, toasted flour tortillas

Grilled Ajillo Chicken Club 8.50
With avocado, lettuce and chipotle mayo *543kcal*

Black Bean & Three Cheese V VGO 6.95
With avocado leaf *397kcal*

Grilled Brindisa Chorizo 7.95
With caramelised red onion *570kcal*

PLATITOS

Small plates. Big flavours

Sweet Potato & Feta Taquito V 7.25
Caramelised onion, salsas and chipotle mayo in a crisp blue corn tortilla *405kcal*

Crispy Cauliflower Bites V 6.95
Roast jalapeño allioli *668kcal*

NEW **Smoky Pork Belly Skewer** 8.50
Free range, with tamarind sauce and crispy leeks *453kcal* C

NEW **Roast Butternut Squash** V VGO N 7.50
Cashew and herb mole, salsa macha and crumbled feta *309kcal*

NEW **Sautéed Guajillo Prawns** 8.95
Caramelised onion, sliced avocado and soft flour tortillas *390kcal* C

NEW **Corn, Bean & Feta Tostada** V VGO N 6.95
With refried beans and tomato salsa, on two crispy fried tortillas *312kcal*

WAHACA FOR ONE

For when sharing's not on the table VGO 16.95

Guacamole & Tortilla Chips VG
Butter Bean & Confit Garlic Dip VG
Sweet Potato & Feta Taquito V
Two tacos of your choice

Choose from:

Baja Fish Taco
Buttermilk Chicken Taco
Beef Gringa Taco
Pork Pibil Taco
Plantain Taco V VGO
Roast Ancho Mushroom Taco V VGO N



FEASTING MENUS

Make ordering easy with selections of our best dishes for two

FAVOURITES
50 (25 each)

Buttermilk Chicken Tacos
Beef Gringa Tacos
Grilled Brindisa Chorizo Quesadilla
Sweet Potato & Feta Taquito V
Corn, Bean & Feta Tostadas V VGO N
Grilled Tenderstem Broccoli VG N
Esquites V VGO

VEGGIE
48 (24 each)

Roast Ancho Mushroom Tacos V VGO N
'Halloumi' Al Pastor Tacos V
Sweet Potato & Feta Taquito V
Crispy Cauliflower Bites V
Black Bean & Three Cheese Quesadilla V VGO
Roast Butternut Squash V VGO N
Esquites V VGO

SUNSHINE BOWLS

Sunshine Bowl VG N 11.50
A vibrant bowl of 30 plants, with avocado, sautéed corn, spinach, quinoa, black beans and our coconut-lime dressing *541kcal*

With:

'Halloumi' Al Pastor V N 14.50 *769kcal*

Garlic Sweet Potato VG N 13.50 *729kcal*

Grilled Chicken N 14.50 *732kcal*

BURRITOS

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

NEW **Roast Ancho Mushroom** V VGO 15.95
With smoky caramelised garlic mojo de ajo *979kcal* C

Grilled Chicken 16.50
Ajillo marinade *1142kcal*

Pork Pibil 15.95
Free range, slow-cooked, with pink pickled onions *1107kcal*

Slow-Cooked Beef 16.50
Grass-fed, with chipotle, ancho, herbs and spices *1060kcal* C

SIDES

NEW **Esquites** V VGO 4.95
Chargrilled corn, crumbled cheese and crema *150kcal*

Sweet Potato VG 5.50
Smoky caramelised garlic mojo de ajo *310kcal*

Sweet Potato 'Bravas' V 6.50
Crisp chunks dressed in jalapeño allioli with hibiscus salsa *642kcal*

Frijoles Crema V VGO 4.50
Creamy black beans, crumbled cheese and crema *135kcal*

Frijoles Chorizo 4.95
Creamy black beans and Trealy Farm sobrasada chorizo *240kcal*

Grilled Tenderstem Broccoli VG N 5.95
Garlic herb oil, toasted nuts and seeds *240kcal*

Avocado, Cos & Spinach Salad VG N 5.95
Fresh herbs, toasted almonds and seeds *233kcal*

DESSERTS

Churros V VGO 6.95
Crisp Mexican doughnuts, with a rich chocolate sauce *642kcal* or dulce de leche caramel *584kcal*

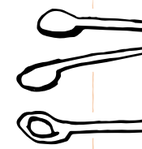
Ice Cream Sundae V N 6.95
Chocolate, salted caramel and vanilla ice cream, chocolate sauce, dulce de leche, honeycomb and chocolate cake chunks *513kcal*

Tres Leches Tiramisu V 7.50
Cream, espresso, and Cazcabel coffee tequila-soaked sponge, topped with whipped cream *706kcal*

NEW **Warm Chocolate and Pecan Cake** V N 7.50
Toasted sesame, cream and ancho sugar *783kcal* C

NEW **The Frozen Flight** V 9.95
Three scoops to share or savour solo:
Vanilla ice cream with Cazcabel coffee tequila V
Agave-lime sorbet with Gran Centenario tequila VG
Mango sorbet dusted with Tajín VG

Found your favourite? Available by the scoop with alcohol 5.50 / without alcohol 2.50



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