

MINI MARG TRIO 14.95

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

Classic Margarita
Passion Fruit Margarita
Blackberry 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

- **Wildfarmed** tortillas, made with flour from regeneratively grown wheat to support healthier soils and biodiversity
- Regeneratively reared grass-fed British beef from **Grassroots** and **Farm Wilder** farms
- **Nice Rice's** single origin rice
- **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

Butter Bean & Confit Garlic Dip
Butter beans and crispy chickpeas, served with tortilla chips
Topped with:
Jalapeño oil VG 6.75 ©
Trealy Farm sobrasada chorizo 7.25 ©

Guacamole VG 7.50
Avocado, lime and coriander, served with tortilla chips ©
Add chilli oil VG +25p

House Nachos V VGO 10.95
Black beans, crema, guacamole, pink pickled onions, queso cheese sauce, fresh tomato salsa and jalapeño ©

Chorizo Nachos 11.95
Trealy Farm chorizo, black beans, crema, guacamole, pink pickled onions, queso cheese sauce, fresh tomato salsa and jalapeño ©

• 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 **C**

Roast Ancho Mushroom VG N 7.75
White bean and garlic purée, salsa and jalapeño oil ©

Beef Gringa 9.50
Grass-fed, slow-cooked, with grilled cheese and salsa fresca **C**

Plantain V VGO 7.25
Chipotle hibiscus glaze, crema and crumbled feta ©

'Halloumi' Al Pastor V 8.25
Grilled, with tomatillo and pineapple salsas and dressed slaw ©

Grilled Chicken & Avocado 8.25
With a warming Yucatecan salsa ©

Two soft flour tortillas, grilled and filled

Buttermilk Chicken 8.95
With habanero mayo and pink pickled onions ©

Baja Fish 8.95
Crisp, panko-crumbed pollock with chipotle mayo and pickles **C**

GRILLED SEABASS TACO BOARD



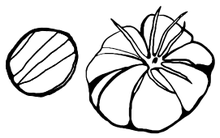
Fillet of Achiote Marinated Seabass N 18.95
Served with charred pineapple salsa, salsa macha and five warm tortillas to craft your perfect tacos.
Ideal for one, or to share **C**

SALSAS

Trio of Fresh Salsas VG N 2.50 ©
Tomatillo Mild with citrusy green apple
Habanero Fresh, fruity and fiery
Macha Nutty, toasted chilli oil

House Hot Sauce VG 1.00 ©
Burnt cucumber, tomatillo and scotch bonnet

SMALL PLATES



QUESADILLAS

Cheese-filled, toasted Wildfarmed tortillas

Grilled Ajillo Chicken Club 8.95
With avocado, lettuce and chipotle mayo ©

Black Bean & Three Cheese V VGO 7.25
With avocado leaf and tomatillo salsa ©

Grilled Brindisa Chorizo 8.25
With caramelised red onion and meco salsa ©

PLATITOS

Small plates. Big flavours

Sweet Potato & Feta Taquito V 7.95
Caramelised onion, salsas and chipotle mayo in a crisp blue corn tortilla ©

Crispy Cauliflower Bites V 7.75
Roast jalapeño allioli ©

Smoky Pork Belly Skewer 8.95
Free range, with tamarind sauce, pink pickled onions and crispy onions **C**

Yellowfin Tuna Tostadas N 10.50
Raw line-caught tuna, marinated in soy and lime, with avocado, tomato salsa and salsa macha, on crispy tortillas ©

Riverford Organic Squash V VGO N 7.75
Roasted butternut squash, cashew and herb mole, salsa macha and crumbled feta ©

Corn, Bean & Feta Tostadas V VGO N 6.95
With refried beans and tomato salsa, on two crispy fried tortillas ©

WAHACA FOR ONE

For when sharing's not on the table VGO 17.75

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 VG N



FEASTING MENUS

Make ordering easy with selections of our best dishes for two

FAVOURITES
52 (26 each)

Buttermilk Chicken Tacos
Beef Gringa Tacos
Grilled Brindisa Chorizo Quesadilla
Sweet Potato & Feta Taquito V
Yellowfin Tuna Tostadas N
Riverford Organic Squash V VGO N

VEGGIE
52 (26 each)

Roast Ancho Mushroom Tacos VG N
'Halloumi' Al Pastor Tacos V
Sweet Potato & Feta Taquito V
Crispy Cauliflower Bites V
Black Bean & Three Cheese Quesadilla V VGO
Riverford Organic Squash V VGO N
Corn, Bean & Feta Tostadas V VGO N

SUNSHINE BOWLS

Sunshine Bowl VG N 11.95
Avocado, corn esquites, black beans, quinoa, rocket and agave chipotle dressing ©

With:

'Halloumi' Al Pastor V N 14.95 ©

Mojo Sweet Potato VG N 13.95 ©

Grilled Chicken N 14.95 ©

BURRITOS

Wildfarmed tortillas filled with black beans, rice, cheese, salsas and slaw. Topped with guacamole and pico de gallo. Served with tortilla chips

Roast Ancho Mushroom V VGO 15.95
With smoky caramelised garlic mojo de ajo ©

Grilled Chicken 16.95
Ajillo marinade ©

Pork Pibil 16.25
Free range, slow-cooked, with pink pickled onions ©

Slow-Cooked Beef 16.95
Grass-fed, with chipotle, ancho, herbs and spices **C**

SIDES

Sweet Potato VG 5.75
Smoky caramelised garlic mojo de ajo ©

Sweet Potato 'Bravas' V 6.75
Crisp chunks dressed in jalapeño allioli with hibiscus salsa ©

Frijoles Crema V VGO 4.75
Creamy black beans, crumbled cheese and crema ©

Frijoles Chorizo 5.25
Creamy black beans and Trealy Farm sobrasada chorizo ©

Grilled Tenderstem Broccoli VG N 6.25
Smoky caramelised garlic mojo de ajo, toasted almonds ©

Avocado, Cos & Rocket Salad VG N 6.25
Fresh herbs, toasted almonds, house dressing ©

DESSERTS

Churros V VGO 6.95
Crisp Mexican doughnuts with a rich chocolate sauce © or dulce de leche caramel ©

Warm Chocolate & Pecan Cake V N 7.95
Toasted sesame, cream and ancho sugar **C**

Ice Cream Taco V VGO N 8.95
Choice of ice cream, chocolate sauce, dulce de leche, honeycomb and toasted almonds ©

Ice Cream 2.75
Served by the scoop:

Mango Sorbet dusted with Tajín VG ©
Agave-Lime Sorbet VG ©
Vanilla Ice Cream V ©
Salted Caramel Ice Cream V ©
Chocolate Ice Cream VG ©

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