CANAPE SELECTION

£20pp

NIBBLES

Guacamole with Tortilla Chips VG
Freshly made every day with avocados, lime and coriander

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

PLATITOS

Sweet Potato & Feta Mini Taquitos V
With caramelised onion, salsas and
chipotle mayo in crisp blue corn tortillas

Corn, Bean & Feta Tostaditas V N
Crispy mini tortillas topped with refried beans and tomato salsa

Crispy Cauliflower Bites V
Crispy buttermilk-battered florets, with roast jalapeño allioli

Black Bean Baby Quesadillas V
Flour tortillas, filled, folded and toasted with smoky beans and avocado leaf

Plantain & Chorizo
Grilled Brindisa chorizo and golden pieces of plantain

SOMETHING SWEET

Churros & Chocolate V
Crisp Mexican doughnuts with a rich chocolate sauce

SIGNATURE ADD ONS

Hungry for more? Add on our chef's signature small plates

Roast Aubergine V N **+£5.95pp**
Roast Hibiscus Aubergine with avocado purée,
salsa macha, lime and quinoa

Grilled Achiote Seabass N **+£7.50pp**
Grilled seabass, charred pineapple salsa, salsa macha and rice

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.

CANAPE FEAST

£25pp

NIBBLES

Guacamole with Tortilla Chips VG
Freshly made every day with avocados, lime and coriander

Butter Bean & Confit Garlic Dip with Tortilla Chips VG
Butter beans, crispy chickpeas and confit garlic,
topped with jalapeño oil

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

PLATITOS

Sweet Potato & Feta Mini Taquitos V
With caramelised onion, salsas and chipotle mayo in crisp blue corn tortillas

Corn, Bean & Feta Tostaditas V N
Crispy mini tortillas topped with refried beans and tomato salsa

Crispy Cauliflower Bites V
Crispy buttermilk-battered florets, with roast jalapeño allioli

Black Bean Baby Quesadillas V
Flour tortillas, filled, folded and toasted with smoky beans and avocado leaf

Ancho Mushroom Tostaditas VG N
Crispy mini tortillas topped with ancho mushrooms,
white bean and garlic purée, salsa and jalapeño oil

Pork Belly Bites
Free range pork belly with tamarind sauce and crispy onions

SOMETHING SWEET

Warm Chocolate & Pecan Cake Bites V N
Rich chocolate bites with toasted sesame, cream and ancho sugar

Churros & Chocolate V
Crisp Mexican doughnuts with a rich chocolate sauce

SIGNATURE ADD ONS

Hungry for more? Add on our chef's signature small plates

Roast Aubergine V N **+£5.95pp**
Roast Hibiscus Aubergine with avocado purée,
salsa macha, lime and quinoa

Grilled Achiote Seabass N **+£7.50pp**
Grilled seabass, charred pineapple salsa, salsa macha and rice

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OAXACAN LUNCHING

Sharing plates, served family style with your own choice of tacos.

For groups of 8 or more £22.50pp

TO START

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

PLATITOS

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

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

TACOS

Two soft tortillas, grilled and filled. Choose your own from:

Pork Pibil
Free range, slow-cooked in citrus and achiote

Grilled Chicken & Avocado
With a warming Yucatecan salsa

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

Plantain V VGO
Chipotle hibiscus glaze, crema and crumbled feta

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

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

Buttermilk Chicken
With habanero mayo and pink pickled onion

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

Served with

Grilled Tenderstem Broccoli VG N

BOTTOMLESS SALSAS

Tomatillo VG
Mild and citrusy

Macha VG N
Nutty, toasted chilli oil

Habanero VG
Fruity and fiery

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

MEXICAN DINNER PARTY

Sharing plates,
served family style.

For groups of 8 or more £35pp

TO START

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

TAQUITOS

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

TACOS

Soft tortillas, grilled and filled for the table.
Choose two options, and we'll bring enough for your group to share:

Pork Pibil
Chicken & Avocado
Beef Gringa
'Halloumi' Al Pastor V
Ancho Mushroom VG N
Plantain V VGO
Buttermilk Chicken
Baja Fish

BOTTOMLESS SALSAS

Tomatillo VG
Mild and citrusy

Macha VG N
Nutty, toasted chilli oil

Habanero VG
Fruity and fiery

CHEF'S SIGNATURES

A selection of seasonal plates. Plenty for the table to share,
guided by our team. Select from:

Grilled Achiote Seabass N
Fillet of seabass, charred pineapple salsa and salsa macha

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

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

Served with

Sweet Potato 'Bravas' V
Grilled Tenderstem Broccoli VG N

BOTTOMLESS CHURROS V VGO

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

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

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

WAHACA PRESENTS

PRE-THEATRE MENU

THE PRELUDE

Classic Margarita 9.75
Gran Centenario tequila, lime and agave syrup

Picante Margarita 9.95
Shaken with fresh chilli, coriander and lime

Mexpresso Martini 9.95
Vodka shaken with Mexican Kahlúa and a shot of freshly brewed espresso

THE MAIN ACT

17.75 per person

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

THE FINALE

Churros v vgo 6.95
with a rich chocolate sauce or dulce de leche caramel

v = vegetarian vg = vegan n = contains nuts
vgo = vegan option available

Available in Brighton, Covent Garden, Southbank, Waterloo and Wimbledon.