

## NIBBLES



**GUACAMOLE &  
TORTILLA CHIPS**   
4.95

with a sprinkle of pomegranate seeds

**GUACAMOLE &  
PORK SCRATCHINGS**  
5.25

with Chicharrón-style puffed pork scratchings

**MEXICO CITY NACHOS**   
4.50

crispy tortilla chips with black beans,  
house salsas, avocado mojo & melted cheese

**MEXICO CITY NACHOS  
WITH SOBRASADA**  
4.95

crispy tortilla chips with black beans,  
Treatly Farm Mexican-style chorizo & house salsas

## QUESADILLAS



Two small toasted corn & flour tortillas  
oozing with cheese

**BLACK BEAN &  
AVOCADO LEAF**   
3.95

**CHICKEN & AVOCADO CLUB**  
4.50

**PULLED PORK PIBIL**  
4.50

## MARKET TREATS



To start, or to share

**LOCH QUART SALMON TARTARE**   
5.95

with avocado mojo & toasted seeds

**THYME & ROASTED SWEET  
POTATO TAQUITO**   
4.50

with crisp lettuce & fresh salsa

**BLACK BEAN &  
AVOCADO TOSTADA**   
3.95

with guacamole & marinated cabbage

**GRILLED BABY GEM & CRAB**  
5.50

with fresh lime & buttermilk dressing

**TAMARIND-GLAZED PORK RIBS**   
6.25

slow cooked with a smoky tamarind salsa

**GRILLED CHICKEN TOSTADA**  
4.60

with fresh herbs, guacamole & crisp lettuce

**WILD MUSHROOM EMPANADA**   
4.65

with tarragon & a touch of Lancashire cheese



# MARKET BOARDS



All our boards come with freshly-grilled  
ground corn masa tortillas & kohlrabi slaw  
Made for sharing



## CHARRED CAULIFLOWER & POMEGRANATE SEEDS

10.95

with smoky tomato salsa & avocado mojo

## ROAST PORK BELLY CARNITAS

17.50

with smoky tamarind glaze

## WHOLE ROAST SEA BREAM

19.95

with al ajillo butter

## SLOW-COOKED BEEF SHIN

15.95

with ancho mole & salsa tatemada

# SHARE

## SIDES



## BABY GEM & AVOCADO SALAD

3.95

with scattered herbs & toasted pumpkin seeds

## SWEET POTATO WEDGES

3.75

with guajillo & pineapple salsa

## RAW CAULIFLOWER & QUINOA SALAD

3.95

with cranberries, fresh lime, tarragon  
& toasted seeds

## TWICE-COOKED BLACK BEANS

- WITH MEXICAN HERBS

3.25

- WITH TREALY FARM  
MEXICAN-STYLE CHORIZO

3.95

## TENDERSTEM BROCCOLI

3.95

with ancho oil, toasted nuts & seeds

## STEAMED RICE

2.75

with fresh lime & toasted pumpkin seeds

## MARKET SLAW

2.95

kohlrabi, carrot & radish, with a light  
buttermilk dressing

## HOT SALSA

1.00

our blackened habanero salsa, for heat lovers

# MAIN PLATES



## GRILLED SEA BREAM

12.75

with warm quinoa & cauliflower salad,  
green herb & apple salsa

## GRILLED CHICKEN BREAST 'AL AJILLO'

12.75

with steamed lime rice, parsley majo  
& kohlrabi slaw

## CHARGRILLED BAVETTE STEAK

13.45

with salsa tatemada  
& sweet potato wedges

## ROAST PEPPER WITH GREEN HERB MOLE

9.50

with a warm quinoa, pomegranate  
& cauliflower salad

# SALADS



## SUPER-CHARGED SALAD

8.50

with baby gem, roast cauliflower,  
broccoli, quinoa & a citrus dressing

- WITH DICED AVOCADO  
AND CRUMBLD FETA

10.50

- WITH GRILLED CHICKEN

11.00

- WITH CHARGRILLED BAVETTE STEAK

11.00

# BURRITO BOWLS



All our burritos are served open with black  
beans, fresh slaw and no rice -  
the Mexican way

## SLOW-COOKED PORK PIBIL

7.00

with avocado mojo & pink pickled onions

## GRILLED CHICKEN

8.00

with avocado mojo & guajillo salsa

## SLOW-COOKED BEEF SHIN

8.00

with salsa tatemada & house pickle

## ROASTED SWEET POTATO

7.45

with black beans, green herb mole  
& sour cream

ADD £2.50 FOR FRESH GUACAMOLE

ADD £1.00 FOR CRISPY,  
GRILLED CHEESE



CAN BE SPICY

For those with milder tastes,  
please ask your waiter for help

VEGETARIAN

CONTAINS NUTS

Kids menu available

# TACOS



All our tacos are served in pairs on freshly-grilled ground corn masa tortillas



## PORK PIBIL

4.75

slow-cooked in Yucatecan spices & oregano

## BUTTERMILK CHICKEN

5.75

with fresh herbs & chipotle mayo

## GRILLED CHICKEN

5.25

with fresh slaw & guajillo salsa

## BEACH-SHACK FISH

5.75

with sweet chilli & chipotle mayo

## FIRE-ROASTED POBLANO PEPPER

4.50

with steamed potato & tomatillo salsa

## CHARGRILLED STEAK

5.65

with salsa tatemada

- WITH CRISPY, GRILLED CHEESE  
5.95

## ROAST CAULIFLOWER AND GREEN CASHEW NUT MOLE

4.50

with charred tomato salsa

# SHARE



## DISCOVER

£25.00 FOR TWO TO SHARE

the perfect way to discover the flavours of Mexican market eating

- Black bean & avocado tostada
- Thyme & roasted sweet potato taquito
- Pulled pork pibil quesadilla
- Buttermilk chicken taco
- Roast cauliflower & green cashew nut mole taco
- Market slaw

## EXPLORE

£40.00 FOR TWO TO SHARE

a menu for adventurers to explore our favourites from across Mexico

- Grilled chicken tostada
- Grilled baby gem & crab
- Pulled pork pibil quesadilla
- Slow-cooked beef shin board
- Raw cauliflower & quinoa salad
- Sweet potato wedges
- Choice of two desserts



# DESSERTS



## DARK CHOCOLATE & PECAN BROWNIE

5.75

with salted caramel ice-cream & dulce de leche

## MEXICAN DOUGHNUTS

4.95

with cinnamon sugar & rich chocolate sauce

## BLACK COCONUT ICE-CREAM

5.50

with almond brittle

## VANILLA & SALTED Caramel ICE-CREAM, MEXICAN BUÑUELO

5.25

with rich chocolate sauce

## RASPBERRY SORBET & VANILLA ICE-CREAM, MEXICAN BUÑUELO

5.25

with hibiscus syrup

## ICE-CREAMS & SORBETS

4.95

three scoops of your choice from our selection

*Pay by app  
Download Wahaan Quikpay  
from Wahaan.co.uk/app*

We don't list all of our ingredients on the menu but full details are available. Speak to your waiter if you have any food allergy, intolerance or sensitivity, or if you would like to see our gluten information menu. Please note, we use our fryers to cook different dishes. All dishes may contain traces of nuts. If you're concerned about cross-contamination, please ask. A 12.5% discretionary service charge is added to every bill and 100% of this is shared amongst the restaurant team. That's all folks, you can stop reading now.

*Welcome to our test kitchen*



*Wahaan has always been at the forefront of innovation, bringing new Mexican dishes to the UK. And after ten years, we're hugely excited to have this new test kitchen to help us continue to push the boundaries and find new ways to explore the incredible variety of vibrant flavours and ingredients from Mexico's extraordinary range of cuisines.*

*Thamarina Meis*

*Wahaan  
co-founder*

