

# MAKE A SPLASH

DRINKS



# BEER & CIDER

## BEER

**CORONA EXTRA 4.5%** 4.10

Smooth, light & refreshing lager with a fresh malt & hop aroma

**PACIFICO CLARA 4.5%** 4.25

Crisp, clean pilsner-style beer with light hop & grain flavours

**MODELO ESPECIAL 4.5%** 4.50

Slightly sweet, with light hops & a crisp, thirst-quenching finish

**SUP PALE ALE 3.9%** 4.85

Pale amber ale with tropical fruit notes. Clarified to remove all but trace levels of gluten

**PINCHE GUEY 4.1%** 4.85

Mexican amber lager. Moderately hoppy with a clean, crisp finish

**MAKE IT MORE MEXICAN**

**CLASSIC CHELADA** +60p

Your beer, in a glass with freshly squeezed lime juice & a salt rim

**ADD SOME SPICE**

**MICHELADA** +70p

A chelada with added spicy kick

## CIDER

**CAPLE RD CIDER 5.2%** 4.25

Full-bodied, fresh-pressed English apple cider

**ADD A  
TEQUILA**

+£3.50

Sip it, don't shoot it!  
Olmecca Altos Blanco 100% agave tequila is smooth enough to savour and perfect to sip alongside your beer

*Check out our full list of tequila & mezcal on p.07-08*

# WINE

## FIZZ



Glass / bottle

125ml

750ml

### **PROSECCO BELSTAR**

6.50 / 32.50

Soft, fruity & refreshing, with a floral, citrusy aroma

### **CHAMPAGNE**

#### **MUMM CORDON ROUGE**

46.75

Brightly sparkling & light golden, with fresh fruit & caramel notes

## WHITE



Glass / carafe / bottle

175ml

500ml

750ml

### **TREBBIANO**

#### **TREVINI BY NESPOLI**

5.15 / 12.50 / 17.50

Crisp & refreshing, with peaches & zesty lemon on the palate

### **CHENIN BLANC, VIOGNIER**

#### **WINE-FARER SERIES**

5.95 / 14.75 / 19.75

Bright, fresh & packed with fruit flavours like lychee & passion fruit

### **SAUVIGNON BLANC**

#### **TOKOMARU BAY**

6.70 / 17.50 / 23.75

Crisp citrus & green fruit on the palate, tropical fruit on the nose

### **PINOT GRIS**

#### **JEAN BIECHER**

7.15 / 18.75 / 25.75

A ripe but elegant Pinot Gris from Alsace, bursting with apricots & honey

# & MORE WINE

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## RED



Glass / carafe / bottle

175ml

500ml

750ml

### **SANGIOVESE**

#### **TREVINI BY NESPOLI**

5.15 / 12.50 / 16.50

Soft & supple red fruit with hints of spice & black pepper

### **MERLOT**

#### **LOROSCO RESERVA**

5.95 / 14.50 / 19.50

Soft tannins & intense blackberry fruit with notes of sweet vanilla

### **TEMPRANILLO**

#### **FINCA LA ESTACADA**

6.15 / 15.95 / 22.75

A rich Spanish red with lots of ripe blackberry & dark cherry flavours

### **SHIRAZ**

#### **MOUNT LANGI**

#### **GHIRAN BILLI BILLI**

6.95 / 17.25 / 24.25

Velvety forest fruit notes with warm, peppery spice

## ROSÉ



Glass / carafe / bottle

175ml

500ml

750ml

### **DOMAINE D'ASTROS**

#### **VIN DE PAYS DES MAURES**

6.75 / 16.75 / 21.75

A pale pink Provençal rosé. Clean & dry with juicy strawberry notes

# MARGARITAS

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*Served on the rocks with Olmeca Altos  
Blanco 100% agave tequila*

**CLASSIC MARGARITA** 7.00  
Freshly squeezed lime shaken with organic agave syrup

**RESTED CLASSIC MARGARITA** 8.00  
Love the classic? Try it refined with richer Altos Reposado tequila

**PASSION FRUIT MARGARITA** 7.00  
Our best-selling classic margarita with a tropical twist

**BUBBLEGUM MARGARITA** 7.50  
A maverick infusion of lime, apple & popping candy

**JALAPEÑO MARGARITA** 7.50  
A warming, chilli-infused sensation

**GINGER & MINT** 7.50  
Fresh & minty, with a splash of ginger

# PITCHERS

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*When one drink isn't enough. Serves 5.*

**CLASSIC MARGARITA** 32.00  
Freshly squeezed lime shaken with organic agave syrup

**PASSION FRUIT PUNCH N** 30.00  
Tropical waves of Wyborowva vodka, passion fruit & apple

**ANGEL KISS N** 30.00  
Invigorating grapefruit & hibiscus muddled with Olmeca Altos Blanco tequila & Cointreau

# TWISTED CLASSICS

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*Mexican sophistication with Plymouth gin, hibiscus, cucumber & tonic*

**MOJITO DF** 7.00  
Golden rum, mint, lime & apple juice

**PASSION FRUIT & VANILLA MOJITO** 7.00  
Passion fruit, mint & vanilla muddled with golden rum

**HIBISCUS GIN & TONIC** 7.15  
Fresh cucumber, hibiscus & a hint of black pepper

**WAHACA MULE** 7.00  
Ginger beer, fresh lime juice & tequila

**MEXPRESSO MARTINI** 7.75  
Vodka shaken with Kahlúa & a shot of freshly brewed espresso

**AVIADOR** 7.50  
Maraschino cherries, fresh lemon & Plymouth gin - mixed to an addictive state

**SMOKIN' COLA** 7.75  
Our very own Karma chilli cola, muddled with Pierde Alma mezcal & fresh lime

**STRAWBERRY & MINT MOJITO** 7.50  
Cooling & uplifting, with fresh mint & strawberry

**PINEAPPLE & COCONUT MOJITO** 7.25  
Fruity concoction of coconut, pineapple & fresh mint

**BASIL MEZCALITA** 7.95  
Smoky freshness of Pierde Alma mezcal, basil, freshly squeezed lime juice & agave

We mix our cocktails with Olmeca Altos 100% agave tequila, Wyborowa vodka, Havana Club Añejo Especial rum & Plymouth gin

# TEQUILA & MEZCAL

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## BLANCO

*Unaged tequilas, with grassy agave notes, are perfect as an aperitif or sipped alongside a beer throughout your meal. Served with our home made sangrita.*

**OLMECA ALTOS** 3.90

Cooked agave sweetness & citrus

**CALLE 23** 3.95

Hints of citrus & apples

**TAPATIO** 4.50

White pepper, citrus, cut agave

**DON JULIO** 4.80

Fresh agave, crisp, light pepper

**PATRON** 5.15

Smooth, buttery, light spice

## REPOSADO

*With softer vanilla notes, reposado tequilas make a great digestif to sip with your favourite pud (particularly anything chocolatey). Served with our home made sangrita.*

**OLMECA ALTOS** 4.15

Vanilla, agave, light wood

**CALLE 23** 4.20

Light, woody spices

**1800** 4.75

Apples, figs, mellow oak

**HERRADURA** 5.25

Caramel, oak, vanilla

**DON JULIO** 5.50

Soft lemon, vanilla, cinnamon

### THE REAL DEAL

We serve real tequila in 25ml measures. No salt. No lemon. No watering eyes. Just 100% pure blue agave, ripened for 10 years in the Jalisco sun, crushed & double distilled. Our tequila is smooth, sweet & pure enough to savour. Sip it, don't shoot it.

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## AÑEJO

*For those that like a cognac after dinner, aged tequilas are smooth, sweet & utterly delicious. Sip them neat or over ice*

<b>OLMECA ALTOS</b>	4.20
Rich, sweet, vanilla	
<b>CALLE 23</b>	4.50
Oak, vanilla, coffee	
<b>VILLA LOBOS EXTRA AÑEJO</b>	4.80
Sticky toffee, buttery toast, maple	
<b>CENTINELA</b>	5.50
Earthy agave, floral, light smoke	
<b>DON JULIO</b>	5.70
Butterscotch, grapefruit, wild honey	
<b>JOSE CUERVO RESERVA DE LA FAMILIA</b>	7.45
Molten caramel, spiced agave, vanilla	

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## MEZCAL

*The smoky notes of mezcals are similar to those of fine malt whiskies & just as mouth-wateringly good*

<b>EL RECUERDO DE OAXACA BLANCO</b>	3.90
Smoky, slightly salty & ripe tropical fruits	
<b>JARAL DE BERRIO</b>	4.15
Lightly spicy, citrus, herbal, sweet finish	
<b>DEL MAGUEY - VIDA</b>	4.75
Aromatic & spicy with a smooth, fruity & smoky end	
<b>QUIQUIRIQUI MATATLAN</b>	5.15
Bold, toffee apples, peppery warmth	
<b>PIERDE ALMAS PURITITA VERDA</b>	5.30
Savory sweetness, earthy undertones	
<b>MONTELOBOS</b>	5.75
Sweet roasted agave, spicy white pepper	

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## TEQUILA EXPERIENCE

11.50

A tasting board of Calle 23's Blanco (with Sangrita), Reposado & Añejo for before, during & after your meal. Sip, enjoy & discover



# SOFT DRINKS

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## AGUAS FRESCAS

*Mexican juicy waters*

### **HIBISCUS & LIME** 2.45

Cranberry-flavoured Mexican flower cordial, served with a squeeze of lime

### **THREE CITRUS FIZZ** 2.45

Pink grapefruit, lime and homemade lemonade. Served sparkling over ice

### **PINK GRAPEFRUIT & THYME** 2.45

A sparkling blend of freshly squeezed grapefruit, with a sprig of thyme

### **CUCUMBER COOLER** 2.45

A light mix of cucumber juice, apple and lemon

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## MOCKTAILS

*Will not stop you operating heavy machinery*

### **VIRGIN MOJITO** 3.60

Fresh lime & mint muddled with apple juice. Served tall

### **MOCKOLADA** 3.60

If you like piña coladas... Pineapple & coconut without the rum

### **PASSION FRUIT BREW** 3.60

Steeped black tea, passion fruit & fresh lime

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## BOTTLES

*Craft fizzies, ethical water & your favourite brands*

### **GINGERELLA GINGER ALE** 3.45

Made with fairtrade organic ginger, vanilla & lemon

### **CHILLI KARMA COLA** 3.45

Natural cola with a little extra kick. Brewed exclusively for Wahaca

### **COKE** 3.00

### **DIET COKE, COKE ZERO**

### **SPRITE, APPLTISER** 2.90

### **BELU STILL WATER** 750ml 3.65

### **BELU SPARKLING WATER** 750ml 3.65

# TEA & COFFEE

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## COFFEE

*Our delicious coffee blend is sourced directly from the farmers & producers*

<b>ESPRESSO</b>	2.25
<b>AMERICANO</b>	2.35
<b>LATTE</b>	2.60
<b>CAPPUCCINO</b>	2.60
<b>MACCHIATO</b>	2.30

## TEA

<b>POT OF ENGLISH BREAKFAST</b>	2.50
<b>POT OF FRESH MINT TEA</b>	2.50
<b>POT OF GREEN TEA</b>	2.50

# HOT CHOCOLATE

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*Dark chocolate goodness, made with water instead of milk – just like in Mexico*

<b>THE MEXICAN</b>	cup	2.50
<b>HOT CHOCOLATE N</b>	shot	2.00

Traditionally stone-ground whole cocoa beans, served dairy free

<b>CHILLI CHOCOLATE TEQUILA TODDY</b>	3.90
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An intense hot chocolate shot, served with a dash of tequila

# NIBBLES

**GUACAMOLE &** 4.95

**TORTILLA CHIPS v**

freshly made every day with avocados,  
lime & coriander.

*add chilli oil & flakes + 30p*

**MEXICO CITY NACHOS v** 4.75

with house salsas, melted cheese,  
tomatillo & avocado dressing

**NACHOS WITH CHORIZO s** 5.75

as above, with Trealy Farm chorizo



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