

# NIBBLES



## GUACAMOLE & TORTILLA CHIPS

5.50

freshly made every day  
finished at the table to your liking

## MEXICO CITY STYLE NACHOS

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

- WITH TREALY FARM  
MEXICAN STYLE CHORIZO  
5.95

- WITH AVOCADO SALSA   
4.95

# SMALL PLATES



To start, or to share

## CRAB TOPPED GRILLED BABY GEM

5.50

with fresh lime & buttermilk dressing

## ROASTED SWEET POTATO & THYME TAQUITO

4.50

with crisp lettuce & fresh salsa

## BLACK BEAN & AVOCADO TOSTADA

3.95

on crispy tortillas with guacamole,  
feta & marinated cabbage

## SALMON TARTARE

5.95

with chipotle, serrano soy dressing  
& avocado

## TAMARIND GLAZED CHICKEN WINGS

6.25

twice cooked in a smoky tamarind salsa

## GRILLED CHICKEN CAESAR TOSTADA

4.60

served chilled with shredded baby gem  
on two crispy tortillas



# QUESADILLAS

Two small toasted corn & flour tortillas oozing with cheese

## CHICKEN & AVOCADO CLUB

4.50

## BLACK BEAN & AVOCADO LEAF

3.95

## PULLED PORK PIBIL

4.50

# TACOS



Served in pairs on  
freshly-grilled corn masa tortillas



## PORK PIBIL

4.75

slow-cooked in Yucatecan spices & oregano

## BUTTERMILK CHICKEN

5.25

with salsa tatemada & cucumber pickle

## GRILLED CHICKEN

5.25

with fresh slaw & guajillo salsa

## BEACH-SHACK FISH

5.50

with chipotle mayo & fresh slaw

## POBLANO PEPPER & CRISPY POTATO

4.25

with caramelised onions & apple jalapeño salsa

## CHARGRILLED STEAK

5.65

with salsa tatemada

- WITH CRISPY, GRILLED CHEESE  
5.95

## ROAST CAULIFLOWER & GREEN CASHEW NUT MOLE

4.50

with charred tomato salsa

## PLANTAIN

4.50

with pineapple & guajillo salsa & a crumble of feta

ADD A  
SPLASH OF SALSA  
2.25

three house salsas to add extra  
layers of flavour

# TACO BOARDS



For two or more.  
Served with six freshly-grilled tortillas to create your own tacos

## CHARRED CAULIFLOWER & POMEGRANATE SEEDS

10.95

with smoky tomato salsa & green herb mole

## CHARGRILLED BAVETTE STEAK & CHEESE

17.95

with three cheese queso fundido,  
guacamole & salsas

## ROAST PORK BELLY

15.95

twice cooked with a smoky tamarind glaze



# BURRITO BOWLS



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

## SLOW-COOKED PORK PIBIL

7.88

with avocado mojo & pink pickled onions

## GRILLED CHICKEN

8.00

with avocado mojo & guajillo salsa

## SLOW-COOKED BEEF SHIN

8.75

with salsa tatemada & house pickle

## ROASTED SWEET POTATO

7.45

with black beans, green herb mole & sour cream



ADD £1.35 FOR FRESH GUACAMOLE

ADD £1.38 FOR CRISPY, GRILLED CHEESE

# SALADS



## SUPER-CHARGED SALADS

with dressed leaves, British quinoa & cucumber

- WITH AVOCADO & FETA   
8.58

- WITH GRILLED CHICKEN & AVOCADO  
11.88

- WITH CHARGRILLED STEAK & AVOCADO  
11.88

# CLASSICS



Bigger plates for one

## 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 mojo & kohlrabi slaw

## CHARGRILLED BAVETTE STEAK

13.45

with salsa tatemada & sweet potato

## ROAST PEPPER WITH GREEN HERB MOLE

9.50

with a warm quinoa, pomegranate & cauliflower salad



 CAN BE SPICY

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

 VEGETARIAN

 CONTAINS NUTS

Kids menu available

FOR ONE

# WAHACA FEASTS



## DISCOVER FOR TWO TO SHARE 12.50 PER PERSON

The perfect way to discover the flavours of Mexican market eating

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

## EXPLORE FOR TWO TO SHARE 21.00 PER PERSON

A menu to explore our favourites from across Mexico

- Salmon tartare
- Roasted sweet potato & thyme taquito
- Pulled pork pibil quesadilla
- Chargrilled steak & cheese taco board
- Tenderstem broccoli
- Choice of two desserts

# SHARE

## SIDES



### BABY GEM CAESAR SALAD

4.25

with diced avocado

### TENDERSTEM BROCCOLI

3.95

with grilled spring onion salsa & fresh lime

### MARKET SLAW

2.95

kohlrabi, carrot & radish with a light buttermilk dressing

### SWEET POTATO

3.75

crispy fried & dressed with smoky caramelised mojo de ajo

### TWICE-COOKED BLACK BEANS

- WITH MEXICAN HERBS

3.25

- WITH TREALY FARM  
MEXICAN-STYLE CHORIZO

3.95

### STEAMED RICE

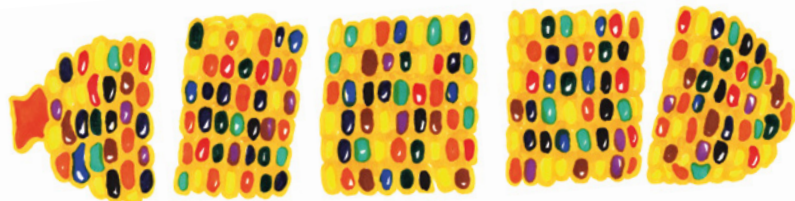
2.75

with fresh lime & toasted pumpkin seeds

### SALSA FLIGHT

2.25

our three house salsas, made daily



# DESSERTS



## DARK CHOCOLATE & PECAN BROWNIE

5.75

with salted caramel ice-cream & dulce de leche

## CHURROS

4.95

with cinnamon sugar & rich chocolate sauce

## BLACK COCONUT ICE-CREAM

5.50

with almond brittle

## PAY BY APP

Download Wahaca Quickpay from  
[wahaca.co.uk/app](https://wahaca.co.uk/app)

## 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

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

Wahaca has always been at the forefront of innovation,  
bringing new Mexican dishes to the UK.

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 cuisine.



*Mark Selby & Thomasina Miers*

Wahaca co-founders

