

# wahaca

This summer we bring you more menu innovation, with new market treats, a healthy dose of experimentation and the freshest seasonal ingredients to tempt you through the warmer months in style.

## NIBBLES

Get your mouth in the mood

- Guacamole** £3.95 **v**  
Freshly made every day with Hass avocados & freshly squeezed lime juice. Served with tortilla chips **or** **Chicharrón style pork scratchings** £4.45

**Fresh tomato salsa & chips** £3.10 **v**  
Our freshly made zingy tomato salsa to enjoy with home cooked tortilla chips
- Chorizo topped frijoles** £4.50 **NEW**  
Frijoles topped with a Treaty Farm, Mexican-style sobrasada & chorizo oil, served with tortilla chips

**Frijoles & tortilla chips** £3.35 **v**  
Creamy twice cooked black beans with crumbly Lancashire cheese & crema

## SPEEDY LUNCH?

Yessiree – that's us.  
Grab 2 street foods and a side, wait a few minutes, smile, savour, say goodbye.

## NOT IN A HURRY?

We like your style.  
Relax and graze a while...  
cheeky cocktail anyone?

## DRINKS

### SOFT DRINKS

Refreshing agua frescas – served tall

**Hibiscus flower** £1.75  
Cranberry flavoured Mexican flower cordial served with a squeeze of lime

**Horchata n** £1.75  
A refreshing almond and rice milk with a touch of cinnamon

**Citrus Fizz** £1.75  
Freshly crushed lime, torn mint, sparkling water and a hint of sweetness

**Raw Fiyah ginger beer** £3.00  
Handmade in Dalston the old fashioned way

**Still water** 750ml £1.35  
**Sparkling water** 750ml £1.50

**Diet Coke; Coke; Sprite; Appletiser** £2.50

### FRESHLY JUICED JUICES

Juiced to order, which takes a little longer, but we think it's worth waiting for

**Green & lean** £3.75 **NEW**  
Apples, cucumber, mint & lime

**Vampiro** £3.75 **NEW**  
Carrots, beetroot & ginger

**Raw soul** £3.75 **NEW**  
Carrot, celery, apple & cucumber

**Just apple** £3.25 **NEW**  
Apples and nothing else

### MOCKTAILS

**Virgin Mojito** £3.25  
Fresh lime & mint muddled with apples, served tall

**Passion fruit & Hibiscus cooler** £3.25  
Served tall on ice with bubbles

**Virgin Maria** £3.25  
Pure tomato juice, with orange, pomegranate & spice. Will not stop you operating heavy machinery

**Mockolada** £3.25  
If you like piña coladas... (without the rum) Pineapple and coconut cream

### COCKTAILS

**Wahaca Margaritas**

Served on the rocks with a double shot of 100% agave Olmeca Altos Tequila & organic agave syrup

**Hibiscus** £6.95  
Intense cranberry-flavoured Mexican flower

**Tamarind** £6.95  
Refreshing sweet-sour fruit, a Mexican favourite

**Classic** £6.95  
Freshly squeezed lime with a hint of agave

**Passion fruit** £6.95  
A tropical twisted margarita

**White peach** £6.95 **NEW**  
Delicate sweet white peach

**Twisted Classics**

**Mojito DF** £6.50  
Tequila, mint, lime & apples

**Hibiscus Mojito** £6.50  
Tequila, mint, lime & hibiscus

**Passion fruit vanilla mojito** £6.50 **NEW**  
Tequila, passion fruit, mint and vanilla

**Wahaca Mule** £6.50  
Ginger beer, fresh lime juice & tequila

**Bloody Maria** £6.50  
Bloody Mary Mexican style

**Wahaca Colada** £7.25 **NEW**  
Golden rum with pineapple & coconut

**Mexican Gin Sling** £7.25 **NEW**  
Gin, Kahlua, passion fruit & lime

### MEXICAN BEERS

Corona Extra 4.5%	£3.65
Pacifico Clara 4.5%	£3.85
Modelo Especial 4.5%	£4.00
Negra Modelo 5.4%	£4.00
<b>Classic Chelada</b>	<b>+50p</b>
<b>Michelada</b>	<b>+65p</b>

See our separate drinks menu for our full selection of wines and tequilas

## STREET FOOD

### TACOS



Three toasted soft corn tortillas with delicious fillings for you to (ahem) taco bite of....

**Pork pibil** £4.10 **●**  
Slow cooked in our special Yucatecan marinade with fiery pink pickled onions

**Chicken tinga** £4.25 **NEW**  
Chicken with sweet onion, smoky chipotle & ripe red tomatoes

**Grilled British steak** £4.50  
Flash grilled skirt steak with chipotle salsa and tomatillo guac  
**With grilled cheese & salsa:** £4.85

**Cactus & corn** £3.95 **NEW v**  
Sautéed cactus, courgette & tomato with summer herbs, shaved corn & feta

**Plantain** £3.95 **v ●**  
Sweet crispy plantain, frijoles, crema, feta & our hot chipotle adobo

### TAQUITOS



Two corn tortillas filled, rolled and fried into crispy cigars & served with shredded salads & salsas

**Sweet potato & feta** £3.95 **v**  
Wrapped in blue corn. Roasted sweet potato, feta & caramelised red onion with crema, salsa fresca & chipotle mayo

**Tender, marinated chicken** £4.00  
Poached chicken seasoned with lime & black pepper, Lancashire cheese & smoky chipotle salsa

### STREET FOOD SPECIALS

Fresh thinking street food specials. We're constantly testing our kitchens to come up with new and exciting street food dishes. Ask your waiter for details.

We donate 20p from each dish to charities and campaigns close to our heart in Mexico and the UK



## BIGGER FOOD

Perfect for one

### CLASSICS

Just like Mama used to make. Served with beans and rice

**MSC fish tacos\*** £9.50  
Three Baja beach-shack style tacos with panko crumbed MSC cod, shredded slaw, chipotle mayo & pickled cucumber

**Pasilla chicken enchilada** £8.95 **NEW**  
Mexican comfort food. Poached chicken in corn tortillas, steeped in a gently smoky Pasilla de Oaxaca & crème fraiche tomato sauce

**Summer vegetable enchilada** £7.95 **NEW v**  
Grilled courgette, summer corn & cactus folded in corn tortillas and soaked in a gently smoky Pasilla de Oaxaca & crème fraiche tomato sauce

**Pork pibil** £9.25  
Tender, marinated pork served in a parcel with spicy slaw & pink pickled onions

Smaller plates for sharing or all day grazing  
Choose 2-3 per person (or 1 for an afternoon snack)

### TOSTADAS



Two crispy corn tortillas topped with fresh, light layers of Mexican flavour

**Salmon sashimi** £4.50 **NEW**  
Sustainably sourced salmon, served raw, with crispy onions, avocado & creamy chipotle mayo

**Black bean** £3.80 **v**  
Creamy frijoles, green goddess sauce, corn & black bean salsa with a dash of crema

**Chicken Caesar** £4.20  
Invented in Mexico, adapted by us: Shredded chicken coated in a creamy Caesar dressing with crisp Cos

**Crab & avocado** £5.25  
MSC certified British crab with chipotle mayo & sliced avocado

### QUESADILLAS



Large toasted tortilla oozing with melting mozzarella and classic Mexican ingredients

**Pinto bean & cheese** £3.75 **NEW v**  
Creamy pinto beans with a hint of chipotle

**Chipotle chicken** £4.25 **NEW**  
Shredded poached chicken in a smoky chipotle-tomato sauce

**Chilli** £3.95 **NEW v ●**  
Sautéed onions with jalapeno & habanero chillies, tempered by creamy feta – not just for chilli heads, but ask for hot sauce if you like it extra spicy

**Chorizo & squash** £4.25 **NEW**  
British chorizo, made to our own special recipe, with diced butternut squash

### WAHACA SELECTION

£19.95 for 2  
TO SHARE

### MEXICAN FEAST

£32.50 for 2  
TO SHARE

AN INTRODUCTION

OR

AN ADVENTURE

The perfect introduction to the markets of Mexico, for 2 people to share £19.95

3 Pork pibil tacos ●  
3 Cactus and corn tacos **NEW v**  
1 Large pinto bean quesadilla **NEW v**  
2 Chicken Caesar tostadas  
2 Sweet potato taquitos **v**

A menu for adventurers to discover our favourites for 2 people to share £32.50

2 Salmon tostadas **NEW**  
3 Pork pibil tacos  
1 Large chipotle chicken quesadilla **NEW**  
2 Pea & mint empanadas **NEW v**  
Frijoles with chorizo **NEW**  
Broccoli w/ green goddess dressing **NEW v**  
Grilled corn on the cob **NEW v**  
Churros y chocolate to share **v**

\*These selections are fixed. Your waiter will be happy to help in picking other street foods to suit your tastes.

### MARKET TREATS

NEW STREET FOOD



**Pea & mint empanada** £4.15 **NEW v**  
Two crispy pastry parcels, stuffed with mint spiked garden peas, crushed with new potatoes & feta

**Broccoli with green goddess dressing** £4.50 **NEW v**  
Charred tenderstem broccoli with a cooling green goddess dressing & toasted pumpkin seeds

**Grilled corn on the cob** £3.95 **NEW v**  
Grilled British corn with mojo de ajo, chipotle mayo, lime & feta

### SIDES

Enjoy with anything

**Sweet potato** £3.10 **v**  
Crispy fried chunks of sweet potato, dressed with smoky caramelised mojo de ajo

**Rice n' beans** £2.30 **v**  
Green rice blitzed with coriander, onion & garlic. Served with frijoles & Lancashire cheese

**Frijoles** £2.50 **v**  
Rich, creamy black beans cooked twice for flavour. Served with crumbled cheese & crema

**Frijoles with chorizo** £3.95 **NEW**  
Frijoles topped with a Treaty Farm sobrasada & chorizo oil

**Corn & bean salad** £3.95 **v**  
Mixed salad leaves tossed with diced avocado, corn & bean salsa topped with toasted pumpkin seeds

**Spicy slaw** £2.30 **v**  
Fresh crunchy slaw mix with our chipotle dressing

### FROM THE GRILL

Sizzling sounds from the market

**Marinated grilled chicken** £10.25 **●**  
Chargrilled chicken breast marinated in Yucatecan spices, cumin & oregano. Served with green rice & spicy pickled onions

**British steak, the Mexican way** £10.50 **NEW**  
British bavette steak marinated in a pasilla rub, served with grilled cheese, green rice & smoky chipotle salsa

**Grilled MSC haddock with parsley mojo\*** £10.50 **NEW**  
Grilled fresh haddock with a parsley & oregano salsa verde & caramelized garlic, served with green rice & salad

## DESSERTS

Save some room

**Churros y chocolate** £3.95 **v**  
Our favourite! Mexican doughnuts with a rich chocolate sauce

**Buñuelo with Tommi's tomatillo jam** £3.95 **NEW v**  
Sweet fried pastry, with vanilla ice cream drizzled with home-made tomatillo jam and toasted coconut

**Salted caramel ice-cream** £4.25 **v**  
Salted caramel ice-cream with shavings of Original Beans chocolate

**Vanilla ice-cream** £4.25 **v**  
With toasted pumpkin seeds, drizzled with our caramel "cajeta" sauce

**Mango or passion fruit sorbet** £3.95 **v**  
Served as in the markets of Mexico

**Honeycomb chocolate bites** £3.50 **NEW n v**  
Three delicious bites of dark chocolate studded with honeycomb, raisins, roasted peanuts & a hint of pasilla

Something for after

**Mexpresso Martini** £6.95  
Blanco tequila shaken with Kahlúa and a fresh shot of espresso

PAY BY APP  
AND GRAB  
#10FREEMINUTES

THAT'S EXTRA CHURROS TIME

ENTER YOUR TABLE NUMBER,

PAY AND GO. DOWNLOAD THE

APP FROM WAHACA.CO.UK/APP

WINNER OF TECH INNOVATION AWARD



### Keeping Wahaca Sustainable

see [wahaca.co.uk](http://wahaca.co.uk) for details

We're really proud to have won the Sustainable Innovation award in 2015 (after the Best Restaurant Group award in 2012 & 13). Where possible we use British ingredients to recreate the vibrant flavours of the Mexican markets. Our meat is sourced within the UK & our fish is sustainably caught. All of our food waste is either composted or used to generate energy; none of it goes to landfill. We work with farmers who share our values on animal welfare. Sometimes ingredients cost us a little more, but you can tuck in, happily knowing your meal won't cost the earth.



MSC-C-50776

**Market ethos:** As in the markets, some plates may be delivered at slightly different times. We think the freshness is worth it.

\*Our fish is fresh off the boat and availability depends on recent fishing conditions.

● = Can be spicy. For those with milder tastes or children, please ask your waiter for help

**v** = Vegetarian **n** = Contains nuts  
**All dishes may contain traces of nuts**

Many of our vegetarian dishes can be served vegan, please ask your waiter for details.

We use our fryers to cook different dishes, if you're concerned about cross contamination, please ask.

**Food allergies and intolerances**  
Please ask for our gluten information menu

Please speak to your waiter if you have a food allergy, intolerance or sensitivity and they will be able to recommend the best dishes for you.

**Service not included except for parties of 5 or more where a discretionary 12.5% will be added.**