#### Guacamole v

Freshly made daily with Hass avocados & freshly squeezed lime juice Served with tortilla chips £4.25 or Served with Chicharrón style puffed pork scratchings £4.75

Fresh tomato salsa & chips £3.25 v Our zingy tomato salsa to enjoy with home cooked tortilla chips

### **DRINKS**

### SOFT DRINKS

Refreshing aguas frescas – served tall

Hibiscus flower £1.95

Cranberry flavoured Mexican flower cordial served with a squeeze of lime

Horchata N £1.95

A refreshing almond & rice milk with a touch of cinnamon

Citrus fizz £1.95

Freshly crushed lime, torn mint, sparkling water & a hint of sweetness

Raw Fivah ainger beer £3.00 Handmade in Dalston the old fashioned way

Coke; Diet Coke; Sprite; Appletiser £2.50

Belu sparkling water (750ml) £3.50 Belu still water (750ml) £3.50

Filtered still water It's on us, just ask

### FRESH JUICES

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

Green & lean £3.75

Apples, cucumber, mint, lime

Vampiro £3.75

Carrots, beetroot, ginger

Raw soul £3.75 Carrot, celery, appl

Just apple £3.25 Apples and apple

## MOCKTAILS

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

Passion fruit & Hibiscus cooler £3.2 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... Pineapple & coconut without the rum

### Chorizo topped frijoles £4.50

Frijoles topped with a Trealy Farm Mexican style sobrasada & chorizo oil, served with tortilla chips

Frijoles & tortilla chips £3.45 v

Creamy twice cooked black beans served with crumbly Lancashire cheese

### COCKTAILS

#### Wahaca Margaritas

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

Classic £6.95

Freshly squeezed lime with a hint of agave

Tamarind £6.95

Refreshing sweet-sour fr a Mexican favourite

Hibiscus £6.95

Intense cranberry-flavoured Mexican flower

Passion fruit £6.95 A tropical twisted margarite

#### Twisted Classics

Served with Olmeca Altos teauila. Havana Club Añejo Especial rum, Wyborowa vodka, or Beefeater gin

Mojito DF £6.50

Golden rum, mint, lime & apples

Twisted pear £6.95 NEW

Vodka, William Pear, lime, freshly juiced ainger

Passion fruit vanilla mojito £6.50 Golden rum, passion fruit, mint & vanilla

Wahaca Mule £6.50

Ginger beer, fresh lime juice & tequila

Hibiscus gin & tonic £6.95 Fresh cucumber, hibiscus & a hint of

black pepper

Wahaca Colada £7.25

Solden rum with pineapple & coconut

Mexican gin bramble £6.95 NEW Gin, blackberry, fresh lime

Spiced daiquiri £6.95 NEW

olden rum, winter spices, fresh lime

Mexpresso Martini £6.95 Vodka shaken with Kahlúa & a fresh shot of espresso

## MEXICAN BEERS

)	Corona Extra 4.5%	£3.85
	Pacifico Clara 4.5%	£3.95
	Modelo Especial 4.5%	£4.15
	Negra Modelo 5.4%	£4.25

Classic Chelada Your beer, in a glass with freshly eezed lime & salt Michelada \* +65p

Your beer, in a glass, pimped with fresh lime & spice

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

### STREET FOOD

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



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

Pork pibil £4.25

Slow cooked in our special Yucatecan marinade with fiery pink pickled onions

Chicken tinga £4.25

Chicken poached with a sweet onion, smoky chipotle & tomato sauce

Grilled British steak £4.50 Flash grilled skirt steak with chinotle salsa

With crisp grilled cheese: £4.85

Raias £4.10 NEW v

Strips of char-grilled poblano pepper, sautéed with spinach & corn in a deliciously creamy sauce

Plantain £3 95 v

Crispy plantain with an addictively weet & spicy chipotle adobo and a crumble of feta

## TAQUITOS 👈

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

Sweet potato & feta £3.95 v Roasted sweet potato, feta & caramelised red onion wrapped in crispy blue corn and dotted with salsas and chipotle mavo

Tender, marinated chicken £4.15 Poached chicken seasoned with lime & black pepper and dressed with Lancashire cheese & chipotle salsa

**BIGGER FOOD** 

Just like Mama used to make.

slow cooked black beans

MSC fish tages\* £9.50

own pickled cucumber

habanero salsa

melted cheese

cream sauce

Served with Mexican green rice &

Three Baja beach-shack style tacos

shredded slaw, chipotle mayo & our

with panko crumbed MSC cod,

Pasilla chicken tacos 59 50 NEV

Grilled skin-on chicken thighs

marinated with rare Oaxacan

with crunchy salad & our burnt

chillies, served in three soft tortillas

Chicken enchiladas Suizas £8.95 NEV

filled with poached chicken, topped

Char-arilled and sautéed poblano

chillies in a citrusy bright tomatillo

with a creamy tomatillo sauce &

Mexican comfort food. Soft corn tortillas

Poblano & tomatillo enchilada £8.25 ₩ v



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

Mexico City style salmon sashimi £4.75 Sustainably sourced raw salmon, marinated in fresh lime & tamari with avocado & chipotle mayo

Black bean & tomatillo £3.80 v Creamy frijoles, tomatillo guacamole salsa and a sprinkle of crumbled Lancashire cheese

Chicken Caesar £4.20 Invented in Tijuana, adapted by us:

shredded chicken coated in a creamy Caesar dressing with crisp Cos

### OUESADILLAS 🚓



Large togsted tortilla oozing with melting mozzarella and classic Mexican ingredients

Black bean & cheese £3 75 v Back by popular demand, our black beans, long cooked until tender, with Mexican herbs

Smoky chipotle chicken £4.25 Tender shredded chicken bathed in a rich, spiced tomato squce

Chilli £3.95 v ●

Perfect for one

SALADS

of flavour

tortilla bowl

The Sonora salad

A silky tangle of sweet sautéed onions and jalapeño chillies, with a soothing crumble of feta. To make it extra spicy. ask for hot habanero salsa.

Chorizo & potato £4.25

British chorizo, made to our own special recipe, with diced sauteéd potatoes and fresh thyme

Mexican salads with healthy doses

Avocado, pumpkin seeds, beans,

a crispy tortilla bowl with either

Grilled achiote chicken: £8.95

Super-charged salad £8.50 NEW v

Roasted cauliflower, avocado, feta.

organic British spelt, pumpkin seeds

and pink pickled onions in a crispy

For a lighter salad, ask for no tortilla bowl

Char-grilled steak: £9.25

organic British spelt & Cos lettuce tossed

in a light chipotle dressing & served in

# **SPECIALS**

CLASSICS

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 campaians close to our heart in Mexico & the UK.

## WAHACA SELECTION E21.95 for 2

## MEXICAN FEAST E32.50 for 2

#### AN INTRODUCTION

#### NR

#### AN ADVENTURE

The perfect introduction to the markets of Mexico, for two people to share

Pork pibil tacos Raigs tacos NEW V Black bean & tomatillo tostada v Chorizo & potato quesadilla Sweet potato taquitos v Spicy slaw v

A menu for adventurers to discover our favourites, for two people to share

Salmon sashimi tostadas

Pork pibil tagos Chipotle chicken quesadilla Raias tacos NFW V

Huitlacoche empanadas NEW V Smoky cauliflower cheese NEW Sweet potato v

Churros y chocolate to share y

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

### MARKET TREATS



Extra special plates - The tastiest bites we've found on our travels around the motherland

Chicken wings £4.95 NEW

Juicy chicken wings tossed in our stunning burnt habanero salsa

Huitlacoche empanadas £4.50 NEW v Crispy pastry parcels stuffed with mushrooms, truffley Mexican corn & melted cheese

Smoky cauliflower cheese £4.50 NEW v Roasted, blackened cauliflower covered in a deliciously creamy chipotle cheese sauce & grille

until golden Chilli chorizo fundido £4.85 NW • Sautéed onions and peppers smothered in melted cheese with a

Mexican style chorizo oil

### SIDES Enjoy with anything

Sweet potato £3.50 v Bigger and better! 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 black beans & Lancashire cheese

Frijoles £2.50 v

Rich, creamy black beans cooked twice for flavour. Served with crumbled cheese & crema

**Prijoles with chorizo** £3.95
Prijoles topped with a Mexican style sobrasada & chorizo oil Corn & bean salad £3.95 v

Mixed salad leaves tossed with diced avocado, com & bean salsa topped with toasted pumpkin seeds

### Spicy slaw £2.30 v

Fresh crunchy slaw mixed with our chipotle dressing

We're really proud to have Innovation award in 2015.

Where possible we use British ne vibrant flavours of the

to generate energy. Sometimes ingredients cost knowing your meal won't cost the earth





= Can be spicy. For those with milder tastes

speak to your waiter if you have any other food allergy, intolerance or sensitivity.

cross-contamination, please ask. Service not included except for parties of 5 or



DESSERTS Save some room

### Churros v chocolate £4.25 v

### Our favourite! Mexican doughnuts with a rich chocolate sauce

#### **Buñuelo with Tommi's** tomatillo iam £4 10 v

Sweet fried pastry, with vanilla ice cream drizzled with home-made tomatillo iam & 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 Cool and refresh with a hit of fruity sorbet

### Honeycomb chocolate bites £3.75 N V

Dark chocolate studded with honeycomb, raisins, roasted peanuts and a hint of pasilla

#### Something for after

Mexpresso Martini £6.95 Vodka shaken with Kahlúa & a fresh shot of espresso



### MAKE IT SNAPPY

SAY GOODBYE TO THE "CAN I HAVE THE BILL?" WAITER WAVE. PAY BY APP - ENTER YOUR TABLE NUMBER, PAY AND GO. DOWNLOAD OUR WAHACA OUICKPAY APP FROM WAHACA CO UK/APP

### Keeping Wahaca Sustainable

ingredients to recreate Mexican markets. Our meat is sourced within the UK & our fish is sustainably caught

All of our food waste is either composted or used us a little more, but you can tuck in, happily See wahaca.co.uk for more details.



 $\mathbf{v} = \text{Vegetarian } \mathbf{N} = \text{Contains nuts}$ All dishes may contain traces of nuts

or children, please ask your waiter for help Please ask for our gluten information menu or

Please note that we use our frvers to cook different dishes, if you're concerned about

more where a discretionary 12.5% will be added. 100% of this service charge & any other tip you choose to leave will be shared amongst the restaurant team.

tortilla chips & chipotle salsa

achiote marinade until meltinaly Chicken tinga £7.25

spiced onion & tomato sauce

Slow-cooked pork £7.15

British steak £7.45

chipotle salsa & grilled spring onions **Baja cheese** +60p

Creamy rajas £6.95 NEW v

Char-arilled poblano peppers

### FROM THE GRILL

### Sizzling sounds from the market

Marinated grilled chicken £10.45 ■ Char-grilled chicken breast marinated in Yucatecan spices, cumin & oregano. Served with green rice, salad & spicy

Oaxaca rub, served medium rare

A fillet of arilled haddock dressed with

with green rice & smoky chipotle salsa

## pickled onions

British steak, the Mexican way £10.95 British bavette steak marinated overnight in a smoky Pasilla de

MSC grilled haddock £10.50 NEW

a delicious caramelised mojo, pumpkin seed and parsley oil, served with green rice & salad

### BURRITOS

### Togsted flour tortillas, wrapped ground delicious fillings of frijoles. shredded cabbage, green rice, crema & avocado salsa with a handful of

ender, served with pink pickled onions

Cooked for hours in a habanero &

Flash fried skirt steak with smoky

Tender shredded chicken in a chipotle

Any of the above with cheese

spinach, corn & feta