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NIBBLES

To kick off your meal

Guacamole with tortilla chips V VG £5.50
freshly made every day with avocados, lime & coriander

add toasted chilli oil V VG **+ 40p**

Fresh tomato salsa with tortilla chips V VG £4.50
with fresh lime & a touch of chilli

ASK TO SEE OUR VEGAN & GLUTEN-FREE MENUS

Mexico City nachos £6.95
with Trealy Farm chorizo, cheese sauce, tomatillo & avocado salsas

Veggie nachos V VGO £6.00
as above, without the chorizo

WANNA SEE A PICTURE?
See what takes your fancy by checking **@WahacaMenuPics** on Instagram for pictures of our dishes

THIRSTY?
Turn over to dive into our drinks menu for freshly shaken cocktails, wines, beers, tequilas and soft drinks

DESSERTS

Churros V £6.00
crisp Mexican doughnuts with a rich chocolate sauce or dulce de leche caramel

Vegan churros VG N £6.00
crisp Mexican doughnuts with vegan chocolate sauce

Chocolate & pecan brownie V N £6.50
with salted caramel ice cream & dulce de leche sauce

Ice creams & sorbets V £6.25
served with a crispy cinnamon dusted buñuelo pastry

Choose from:

Salted caramel & vanilla
with hot chocolate sauce
Black coconut & vanilla
with hot chocolate sauce
Raspberry sorbet & vanilla
with hibiscus syrup

STREET FOOD

Smaller plates. Order two or three per person

TACOS

3 soft corn tortillas, grilled & filled

Pork pibil £5.95
slow-cooked in citrus & spices, with pink pickled onions

Slow-cooked beef brisket £6.50
with mild spices and black beans

Plantain V VGO £6.25
with hibiscus, crema & crumbled feta

2 larger corn tortillas, grilled & filled

Grilled chicken & avocado £6.95
with ancho rub, guacamole & green tomatillo salsa

Chargrilled steak & cheese £7.95
British bavette with grilled cheese, chipotle & avocado salsas

Grilled mushroom & cheese V VGO £6.25
sweet ancho rubbed mushrooms with crispy grilled cheese

2 soft flour tortillas, grilled & filled

Buttermilk chicken £6.95
served crispy fried with pink pickled onions & spiced mayo

Sustainable battered fish £6.95
MSC certified fish with shredded slaw, chipotle mayo & pickled cucumber

QUESADILLAS

Flour tortilla, filled, folded & toasted

Grilled chicken club £6.95
with avocado, lettuce, melted cheese & chipotle mayo

Trealy Farm chorizo £6.50
with crushed sweet potato & cheese

Black bean & three cheeses V £5.95
with smoky beans & avocado leaf

PLATITOS

Small plates inspired by the market

Sweet potato & feta taquito V £5.95
with caramelised onion, salsas & chipotle mayo in a crisp blue corn tortilla

Crispy cauliflower bites V £5.95
crispy buttermilk-battered florets, with roast serrano allioli

SET MENUS

Make ordering easy with selections of our best street food dishes for two

FAVOURITES

Serves two: £21 each, £42 total

Pork pibil tacos
Buttermilk chicken tacos
Grilled mushroom & cheese tacos V VGO
Trealy Farm chorizo quesadilla
Sweet potato & feta taquito V
Crispy cauliflower bites V
Grilled tenderstem broccoli V VG

VEGGIE

Serves two: £19 each, £38 total

Plantain tacos V VGO
Grilled mushroom & cheese tacos V VGO
Black bean & cheese quesadilla V
Sweet potato & feta taquito V
Frijoles crema V
Crispy cauliflower bites V
Grilled tenderstem broccoli V VG

SALADS & BOWLS

A fresh & healthy meal for one

SONORA SALADS

Corn & black bean salsa, organic spelt & mixed leaves, served in a tortilla bowl

Avocado & feta V VGO £10.95

Yucatecan grilled chicken £11.50

MEXICAN BOWLS

Everything we love about Mexico in a bowl: black beans, green rice, slaw, fresh salsas & crema

Sweet potato & tenderstem broccoli V VGO £9.25

Pork pibil £10.25

Grilled chicken £10.50

BIGGER PLATES

For when you just don't want to share

BURRITOS

Toasted flour tortilla, black beans, green rice, salsas, dressed slaw & crema served with a handful of tortilla chips

Grilled chicken £10.25
with ancho rub

Slow-cooked pork pibil £10.25
with pink pickled onions

Slow-cooked beef brisket £10.50
with mild smoked spices

Sweet potato V VG £9.50
with tomatillo salsa. No crema

PIMP IT UP

Add cheese **+ £1.25** *Add guacamole* **+ £1.75**

THE ULTIMATE + £3.50
your burrito topped with a rich tomato sauce, melted cheese & fresh guacamole

SIDES

Sweet potato V VG £4.50
crispy fried chunks, tossed in smoky caramelised garlic mojo de ajo

Frijoles crema V £3.95
creamy black beans served with crumbled cheese & crema

Frijoles chorizo £4.50
creamy black beans served with Mexican-style chorizo

Grilled tenderstem broccoli V VG £4.50
tossed in lime juice & ajillo dressing, served with dressed slaw

Green salad V VG £4.50
with avocado, corn & beans, topped with pumpkin seeds

HOT OR NOT?
Our food is full of flavour, not fire. There's hot sauce on hand for chilli fiends. Just ask.

PSSSSSSST...
We don't list every ingredient on this menu but we do have more details if you need them, ask your waiter.

Please let us know if you're allergic, intolerant or sensitive to anything in particular, or concerned about cross contamination in our kitchen. All dishes may contain traces of nuts.

Our pollock comes from MSC certified sustainable fisheries. www.msc.org

100% of any tips you choose to leave go directly to our restaurant teams. We don't include service as standard but parties of five or more guests will have a discretionary service charge added to their bill for easy tipping.

MSC-C-50776

V = vegetarian
VG = vegan
VGO = vegan option available
S = can be spicy
N = contains nuts

WAHACA

Discover the vibrant & delicious market food of Mexico

WAH-290620-MAT S1.0 (RO)

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MARGARITAS & COCKTAILS

CLASSIC MARGARITA 7.50
Freshly squeezed lime shaken with organic agave syrup

HIBISCUS MARGARITA 7.50
If you're a fan of cranberry, you'll love the tart notes of this Mexican flower

PASSION FRUIT MARGARITA 7.50
Our best-selling classic margarita with a tropical twist

PASSION FRUIT & VANILLA MOJITO 7.50
Passion fruit, mint & vanilla muddled with golden rum

MOJITO DF 7.50
Golden rum, mint, lime & apple juice

WAHACA MULE 7.50
Ginger beer, fresh lime juice & tequila

BEER & CIDER

BEER

CORONA EXTRA 4.5% 4.50
Smooth, light & refreshing lager with a fresh malt & hop aroma

PACIFICO CLARA 4.5% 4.75
Crisp, clean pilsner-style beer with light hop & grain flavours

MODELO ESPECIAL 4.5% 4.95
Slightly sweet, with light hops & a crisp, thirst-quenching finish

Make it more Mexican

CLASSIC CHELADA +65p
Your beer, in a glass with freshly squeezed lime juice & a salt rim

MICHELADA +75p
A chelada with added spicy kick

TOAST CRAFT LAGER 5% 4.95
A sustainable, pilsner-style craft lager brewed from surplus fresh bread

BRIXTON RELIANCE PALE ALE 4.2% 4.85
Pale ale with biscuity malts & citrus flavours

CIDER

CAPLE RD CIDER 5.2% 4.50
Full-bodied, fresh-pressed English apple cider

ADD A TEQUILA +£4..00
Sip it, don't shoot it! Our 100% agave tequila is smooth enough to savour and perfect to sip alongside your beer

WINE

Glass 175ml | Carafe 500ml | Bottle 750ml

RED

SANGIOVESE TREVINI BY NESPOLI
5.95 / 13.95 / 19.50
Soft & supple red fruit with hints of spice & black pepper

MERLOT LOROSCO RESERVA
6.50 / 16.25 / 21.50
Soft tannins & intense blackberry fruit with notes of sweet vanilla

TEMPRANILLO FINCA LA ESTACADA
7.00 / 18.00 / 25.50
A rich Spanish red with lots of ripe blackberry & dark cherry flavours

OSCURO MENDOZA MALBEC
7.50 / 20.50 / 28.95
Juicy blackberry and plum, with a hint of chocolate and vanilla

LE VERSANT PINOT NOIR
8.50 / 22.50 / 31.95
Fruity and smoky with ripe cherries, strawberries and blackcurrant

ROSÉ

DOMAINE D'ASTROS VIN DE PAYS DES MAURES
7.50 / 20.50 / 28.95
A pale pink Provençal rosé. Clean & dry with juicy strawberry notes

WHITE

TREBBIANO TREVINI BY NESPOLI
5.95 / 13.95 / 19.50
Crisp & refreshing, with peaches & zesty lemon on the palate

CHENIN BLANC, VIOGNIER WINE-FARER SERIES
6.50 / 16.25 / 21.50
Bright, fresh & packed with fruit flavours like lychee & passion fruit

PICPOUL DE PINET, LANGUEDOC
7.00 / 18.00 / 25.50
Soft, delicate citrus flavours with a hint of grapefruit

SAUVIGNON BLANC TOKOMARU BAY
7.50 / 20.50 / 28.95
Crisp citrus & green fruit on the palate, tropical fruit on the nose

LITTLE YERING CHARDONNAY
8.50 / 22.50 / 31.95
Fresh and lively with melon and ripe apple

FIZZ

PROSECCO BELSTAR
7.25 (125ml) / 35.95
Soft, fruity & refreshing, with a floral, citrusy aroma

CHAMPAGNE MUMM CORDON ROUGE
51.95
Brightly sparkling & light golden, with fresh fruit & caramel notes

SOFTS

COOLERS

Will not stop you operating heavy machinery

PASSION FRUIT & HIBISCUS COOLER 3.95
Served tall on ice with bubbles

AGUAS FRESCAS

Mexican juicy waters

HIBISCUS FLOWER 2.95
Cranberry-flavoured Mexican flower cordial, served with a squeeze of lime

THREE CITRUS FIZZ 2.95
Pink grapefruit, lime & lemon served sparkling over ice

Craft fizzies, ethical water & your favourite brands

GINGERELLA GINGER ALE 3.55
Made with fairtrade organic ginger, vanilla & lemon

COKE 3.15

DIET COKE, COKE ZERO, SPRITE, APPLETISER 3.00

BELU STILL WATER 750ml 3.80

BELU SPARKLING WATER 750ml 3.80

HOT DRINKS

COFFEE

Fairly sourced and fairly priced, directly from producers in South America

ESPRESSO 2.45
AMERICANO 2.60
LATTE 2.85
CAPPUCCINO 2.85
MACCHIATO 2.75

TEA

Served by the pot

ENGLISH BREAKFAST, FRESH MINT OR GREEN 2.75

HOT CHOCOLATE

Traditional artisanal hot chocolate made with stone-ground cacao beans

Served the Mexican way (dairy-free) or with milk N — shot 2.15, cup 2.60

TEQUILA & MEZCAL

BLANCO

Unaged tequilas, with grassy agave notes, are perfect as an aperitif or sipped alongside a beer throughout your meal.

CALLE 23 4.60
Hints of citrus & apples

TAPATIO 5.00
White pepper, citrus, cut agave

PATRÓN 5.70
Smooth, buttery, light spice

AÑEJO

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

CALLE 23 5.15
Oak, vanilla, coffee

VILLA LOBOS EXTRA AÑEJO 5.35
Sticky toffee, buttery toast, maple

DON JULIO 6.40
Butterscotch, orange, wild honey

REPOSADO

With softer vanilla notes, reposado tequilas make a great digestif to sip with your favourite pud (particularly anything chocolatey).

CALLE 23 4.85
Light, woody spices

HERRADURA 5.95
Caramel, oak, vanilla

DON JULIO 6.20
Dark chocolate, vanilla, cinnamon

MEZCAL

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

EL RECUERDO DE OAXACA BLANCO 4.40
Smoky, slightly salty & ripe tropical fruits

DEL MAGUEY - VIDA 5.30
Aromatic & spicy with a smooth, fruity & smoky end

MONTELOBOS 6.40
Sweet roasted agave, chilli, chocolate

TEQUILA EXPERIENCE 12.95
A tasting board of Calle 23's three tequilas; Blanco, Reposado & Añejo.
Sip, enjoy & discover