

NIBBLES

Guacamole £3.95 v

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

Frijoles & tortilla chips £3.35 v

Rich, creamy twice cooked black beans served with crumbly Lancashire cheese & crema

Chorizo topped frijoles £4.50 NEW

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

Trio of salsas & tortilla chips £3.95 NEW v

Smoked meco chilli; hot habanero; zingy avocado & tomatillo

SIDES

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 (not too hot) £2.30 v

Fresh crunchy slaw mix with our chipotle dressing

wahaca

STREET FOOD

Choose 2-3 dishes per person or share lots with friends

Tacos



Three soft corn tortillas with one of the delicious fillings below

Pork pibil £4.10 ●

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

Chicken tinga £4.25 NEW

Chicken with sweet onion, smoky chipotle & ripe red tomatoes

Grilled British steak

Flash grilled skirt steak with meco salsa & tomatillo guac: £4.50

With grilled cheese & salsa: £4.85

Cactus & corn £3.95 NEW v

Sauteed cactus, courgette & tomato with summer herbs, shaved corn & feta

Empanadas



Two golden, crispy pastry parcels hiding deliciously savoury fillings

Chorizo & squash £4.85 NEW ●

Diced butternut squash sautéed with spicy British chorizo

Pea & mint £4.15 NEW v

Mint spiked garden peas crushed with new potatoes & feta, garnished with pea shoots

Taquitos



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

Tender, marinated chicken £4.00

Poached chicken seasoned with lime & black pepper, Lancashire cheese & smoky meco salsa

Sweet potato & feta £3.95 v

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

Corn Quesadillas



Two corn tortillas filled with melting mozzarella and classic Mexican ingredients, toasted until crisp

Pinto bean £3.75 NEW v

Creamy pinto beans with a hint of chipotle

Chicken tinga £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

Market Treats



Chorizo & chapulines

memela £5.95 NEW

A small Mexican style grilled corn 'pizza' topped with sobrasada & crumbled fresh cheese with or without the grasshoppers!

Grilled corn memela £5.50 NEW v

A small Mexican style grilled corn 'pizza' with char-grilled corn-off-the-cob, zingy tomatillo & crumbled feta

Broccoli with green goddess

dressing £4.50 NEW v

Charred tenderstem broccoli with a green goddess dressing & toasted pumpkin seeds

MSC Crab stuffed avocado £7.75 NEW

Sustainably caught British crab 'cocktail' with chipotle mayo, baby gem and avocado pear

Grilled corn on the cob £3.95 NEW v

Grilled British corn with mojo de ajo, chipotle mayo, lime & feta

MSC fish tacos* £9.50

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

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. Those with milder tastes or children, please ask your waiter for help

V = Vegetarian N = Contains nuts

All dishes may contain traces of nuts

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. Speak to your waiter if you have a food allergy, intolerance or sensitivity & 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.

WAHACA SELECTION

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
2 Pinto bean quesadillas NEW v
2 Chicken taquitos
2 Pea & mint empanadas v

*This selection is fixed. Your waiter will be happy to help in picking other street foods to suit your tastes.

PLATOS FUERTES

Easy to share or perfect for one

Large tacos / Burritos

Choose from one of our delicious fillings below, great with a side or a salad

Large tacos – two large corn tortillas with your choice of filling, dressed salad, frijoles and salsas;

Burritos – a toasted flour tortilla wrapped around delicious fillings of frijoles, shredded cabbage, green rice, crema, cheese and avocado salsa with tortilla chips on the side

Slow-cooked pork £7.55

Cooked for hours in a habanero and achiote marinade until meltingly tender, served with pink pickled onions

Chicken tinga £7.55

Tender shredded chicken in a chipotle spiced, onion & tomato sauce

British steak £7.55

Flash fried skirt steak with smoky chipotle salsa & grilled spring onions

Cactus & corn £6.85 NEW v

Sautéed cactus, courgette & grilled corn with tarragon spinach & feta

Keeping Wahaca sustainable

See wahaca.co.uk for details

We're really proud to have won the Sustainable Innovation award in 2015 (after the Restaurant Group award in 2014). 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 to improve 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

SOFT DRINKS

Refreshing agua frescas – served tall

Hibiscus water £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.

Pure water

Dual filtered table water
750ml still £1.35
750ml sparkling £1.50

Sodas £2.50

Diet Coke; Coke; Sprite; Appletiser

FRESH 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

COCKTAILS

Made with 100% agave tequila

Wahaca Margaritas

A double shot of 100% agave Altos Tequila, organic agave syrup, served on the rocks

Hibiscus £6.95

Intense cranberry flavoured flower

Classic £6.95

Freshly squeezed lime with a hint of agave

Tamarind £6.95

Refreshing sweet-sour fruit, a Mexican favourite

Passion Fruit £6.95

A tropical twisted margarita

White Peach £6.95 NEW

Delicate white peach sweetened with touch of agave

Twisted Classics

Made with Olmeca Altos tequila

Mojito DF* £6.50

Tequila, mint, lime & apples

Hibiscus Mojito £6.50

Tequila, mint, lime & hibiscus

Wahaca Mule £6.50

Ginger beer, fresh lime juice & tequila

Bloody Maria* £6.50

Tequila mixed with orange, pomegranate and spicy tomato based sangrita

Wahaca Colada £7.25 NEW

Golden rum with pineapple & coconut

Mexican Gin Sling £7.25 NEW

Gin, Kahlua, passionfruit & lime

Mocktails* £3.25

Mojito DF, Bloody Maria & Wahaca Colada

TEQUILA

All tequilas are 25ml servings

Blanco (white)

Served cold with our homemade Sangrita. A great appetizer.

Altos £3.75

Cooked agave sweetness and citrus.

Calle 23 £3.80

Hints of citrus & apples.

Don Alvaro organic £4.40

Fresh, crisp & spicy smooth finish.

Don Julio Blanco £4.75

Fresh agave, crisp & light peppers.

Reposado (rested)

Served ambient with our homemade Sangrita. Perfect with food.

Jose Cuervo Tradicional £3.85

Nutmeg, cinnamon & vanilla.

Altos £3.95

Vanilla, agave & light wood.

Calle 23 £3.95

Light & woody spices.

Herradura £5.05

Caramel, oak & vanilla.

Tequila experience £10.85

Voted the best new product at the 'Class Awards', try Calle 23's Blanco (with sangrita), Reposado and Añejo before, during and after your meal.

Sip, enjoy and discover.

Wahaca serves only 100% agave tequila, the purest and most delicious. Try sipping, not shooting.

Añejo (aged)

Served ambient. Enjoy like malt whisky.

Calle 23 £4.05

Oak, vanilla & coffee.

Don Alvaro organic £4.85

Roasted coconut & sweet caramel (extra añejo).

Gran Centenario £5.05

Toasted oak, subtle spice & nutty notes.

Don Julio £5.50

Butterscotch, grapefruit & wild honey.

Mezcal

Famous to Oaxaca and considered the "superior" agave spirit.

El Recuerdo de Oaxaca Blanco £3.50

Smoky, slightly salty and ripe tropical fruits.

Del Maguey - Vida £4.60

Aromatic & spicy with a smooth, fruity & smoky end.

MEXICAN BEERS

Corona Extra 4.6% £3.65

Pacifico Clara 4.5% £3.85

Modelo Especial 4.5% £4.00

Negra Modelo 5.3% £4.00

Classic Chelada +50p

Any beer in a glass with lime juice and a salt rim.

Michelada +65p

Classic Chelada with added spice.

WINES

175ml / Carafe 500ml / Bottle 750ml

White

Wahaca Blanco (Spain, Rey Viejo)

£4.40 / 10.65 / 15.10

Light, refreshing and appley.

Inzolia (Sicily, Legato)

£4.85 / 11.65 / 16.40

Round, juicy, apricot fruit.

Pinot Grigio (Hungary, Moonriver)

£5.75 / 13.25 / 18.85

Crisp, elegant, lemony.

Sauvignon Blanc (Chile, San Abello)

£5.85 / 14.35 / 19.85

Dry, zesty, citrus.

Prosecco (Italy, Bel Star)

£28.50

Fabulous bubbly bursting with delicious juicy fruit flavours and just a hint of citrus.

Rosé

Grenache Rosé (France, Petit Papillon)

£5.65 / 13.95 / 18.80

Crisp, refreshing, strawberry fruit.

Red

Wahaca Tinto (Spain, Rey Viejo)

£4.40 / 10.65 / 15.10

Juicy, smooth, bramble fruit.

Shiraz (Australia, Old Press)

£4.90 / 11.95 / 16.55

Rich, round, blackcurrants.

Tempranillo

(Spain, Monte Clavijo Rioja Joven)

£5.70 / 13.25 / 18.85

Juicy, cherry fruit, spice.

Merlot (California, Stone Barn)

£5.85 / 14.05 / 19.85

Smooth, raspberries & plum.