

Drinks & nibbles

Nibbles

- Guacamole** £3.85 **v**
Freshly made every day to our secret recipe. Served with **either** tortilla chips **or** our fennel pork scratchings +50p.
- Frijoles & tortilla chips** £3.25 **v**
Rich, creamy black beans cooked twice for flavour. Served with crumbled cheese and crema.
- Fresh tomato salsa & chips** £2.95 **v**
Our freshly made zingy tomato salsa to enjoy with home cooked tortilla chips.

Mexican beers

Corona Extra 4.6%	£3.60
Pacifico Clara 4.5%	£3.80
Modelo Especial 4.5%	£4.00
Negra Modelo 5.3%	£4.00
Classic Chelada Michelada	+50p
	+65p

Street food

Smaller plates – 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 in our special Yucatecan marinade with fiery pickled onions.

Chicken mole £4.10 **n**
Tender chicken in a rich red Coloradito mole sauce from Oaxaca.

Grilled British steak
With chipotle salsa: £4.50
With grilled cheese & salsa: £4.85

Winter vegetable £3.85 **v**
Savoy cabbage, mixed mushrooms and borlotti beans sautéed in our rich pasilla chilli salsa. Garnished with roast chipotle salsa and feta.

Plantain taco £3.95 **v**
Sweet crispy plantain, frijoles, crema, feta and our hot chipotle adobo.

Sides

Enjoy with your favourite street food

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

Spicy slaw (not too hot) £2.30 **v**
Shredded cabbage and red onion with our chipotle dressing.

From the grill

MSC fish a la Pimienta £9.95
Grilled fresh MSC haddock with a melting onion, black pepper, fresh lime and pumpkin seed sauce, served with green rice and salad.

British steak, the Mexican way £9.95
Strips of British steak, grilled and served with green rice, charred spring onions and our special house salsas.

Marinated, grilled chicken £9.95 **●**
Chargrilled chicken breast in our spicy Yucatecan marinade of cumin, oregano and spices. Served with green rice and spicy pickled onions.

Soft Drinks

- Agua frescas – served tall*
- Hibiscus water** £1.75
Cranberry flavoured Mexican flower juice.
- 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.
- Benson's juices** 250ml £3.00
Apple; Apple & raspberry; Apple & Rhubarb
- Raw Fiyah ginger beer** £3.00
Handmade in Dalston the old fashioned way.
- Still water** 750ml £1.35
Sparkling water 750ml £1.50
- Sodas** £2.50
Diet Coke; Coke; Sprite; Appletiser

Tostadas

Two crisp tortillas, piled high with one of the cold, light salads below.

MSC herring £4.15
Smoked MSC certified herring, flaked into sour cream and chives, and topped with home-made cucumber pickle.

Chicken Caesar tostada £4.20
Chunks of chicken tossed in a creamy Caesar dressing on a base of freshly shredded cos.

Black bean £3.80 **v**
Our special re-fried beans topped with avocado salsa, crema, Lancashire cheese and fresh tomato salsa.

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

Green rice £2.30 **v**
Rice blitzed with coriander, onion and garlic.

Salads

The Sonora salad
Avocado, pumpkin seeds, beans, British organic spelt and cos lettuce in a crispy tortilla bowl with either:
Char-grilled steak: £8.25
Grilled achiote chicken: £8.25
Black bean & corn salsa: £7.25 **v**

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

Ask for our gluten-free menu
V = Does not contain meat **N** = Contains nuts
All dishes may contain traces of nuts

Mocktails Non-alcoholic fresh cocktails

- Virgin Maria** £2.75
Pure tomato juice, with orange, pomegranate and spice. Will not stop you operating heavy machinery.
- Passion fruit & Hibiscus Cooler** £3.25
Served tall on ice with bubbles.
- Virgin Mojito** £2.95
Fresh lime and mint muddled with apple served tall.
- Tamarind Twist** £2.95
Refreshing sweet-sour tamarind mocktail served long with a hint of chilli sugar salt.

Cocktails & wines

For a full list, please refer to our cocktail menu.

Taquitos

Two corn tortillas wrapped around one of our wholesome fillings, deep fried and served with crema.

Tender, marinated chicken £4.00
With shredded lettuce, Lancashire cheese and fresh tomato salsa.

Sweet potato & feta taquito £3.95 **v**
With shredded lettuce, crema, salsa fresca and our own chipotle mayo.

Soup

Tortilla soup £4.75 **v**
A rich spicy tomato soup garnished with diced avocado, feta, topos and crema.

Greens £3.95 **v**
Succulent green tenderstem broccoli drizzled with garlic chilli oil and lime.

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

Burritos

From Chihuahua – toasted flour tortillas wrapped around delicious fillings of frijoles, shredded cabbage, green rice, crema and avocado salsa with topos on the side.

British steak £6.95
Chipotle salsa & grilled spring onions.

Chicken tinga £6.95
Chipotle, onion & spices.

Slow-cooked pork £6.95 **●**
Pink pickled onions & habanero chillies.

Baja cheese Any of the above with cheese +60p.

Winter vegetables £6.85 **v**
A mix of seasonal vegetables and pasilla chillies, served with feta and avocado salsa.

Tequila All tequilas are 25ml servings

To earn its name a real tequila must contain at least 51% blue agave. Wahaca serves only 100%, the purest and most delicious. Try sipping, not shooting.

- Blanco** (white)
Served cold. A great appetizer.
- Altos £3.35
Cooked agave sweetness & citrus
- Calle 23 £3.40
Hints of citrus & apples
- Don Alvaro organic £4.00
Fresh, crisp & spicy smooth finish
- Tapatio £4.35
Cooked agave & spicy white pepper

Sangrita +65p
Delicious orange, grenadine, spice and tomato based accompaniment to Blanco or Reposado.

Sip, enjoy and discover.

Quesadillas

Large toasted tortilla oozing with melted cheese and one of the delicious fillings below.

Black beans & cheese £3.70 **v**
Our homemade black beans with cheddar cheese and mozzarella.

Chorizo & potato £4.20
British chorizo, made to our own special recipe, fresh thyme and steamed potato.

Chipotle chicken £4.20
Chicken cooked in a spicy tomato marinade.

Huitlacoche £3.95 **v**
Sautéed mushrooms, Mexican corn mushroom and melted cheese.

Queso Fundido £4.85 **v**
Mexican fondue – we make ours with tangy cactus, caramelised onions and lots of melted cheese and corn tortillas.

Classics

Pork pibil £8.95 **●**
The famous dish from the Yucatan. Tender, marinated pork served in a parcel with smoky black beans, green rice and pink pickled onions.

MSC fish tacos £8.95
Crispy freshly battered MSC certified cod on a bed of our crunchy salad mix in soft tacos with chipotle mayo, crema and a squeeze of fresh lime served with beans and rice.

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

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

Wahaca selection

A selection of our favourite plates for 2 people to share £19.95*

- 3 pork pibil tacos
- 3 winter vegetable tacos
- 1 large huitlacoche quesadilla
- 2 black bean tostadas
- 2 chicken taquitos with green rice and black beans

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

Keeping Wahaca Sustainable see wahaca.co.uk for details

We're really proud to have been voted Sustainable Restaurant Group of the year in both 2012 & 2013. 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.

Puddings

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

Mexican chocolate tart £4.95 **n v**
Rich single origin chocolate ganache lightly spiced with a hint of chilli, on a buttery biscuit base, served with a dollop of crème fraîche.

Chocolate and peanut cup £4.95 **n v**
Old fashioned chocolate cake base, with peanut butter and vanilla ice-cream, topped with hot chocolate sauce and caramelised peanuts.

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

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

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

- Añejo** (aged)
Served ambient. Enjoy like malt whisky.
- Calle 23 £4.05
Oak, vanilla & coffee
- Don Alvaro organic (extra añejo) £4.85
Roasted coconut & sweet caramel
- Herradura £5.25
Toasted oak, subtle spice & nutty notes
- Don Julio £5.85
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 Maguery - Vida £4.60
Aromatic & spicy with a smooth, fruity & smoky end

Street food specials

Seasonal dishes that give a little back

We regularly update our specials to bring you the most exciting ingredients throughout the year. See our separate menu for what's special right now.

We donate 20p from each dish to charities and campaigns close to our heart in Mexico and the UK. To find out how that money is making a difference visit wahaca.co.uk

Platos fuertes

Bigger plates – easy to share or perfect for one

wahaca

Mexican market eating



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