

# Drinks & nibbles

## Soft Drinks

<b>Agua frescas</b> Hibiscus water <i>Home made, cranberry flavoured, Mexican flower juice. Freshly made and served by the large glass.</i>	£1.35
Horchata <i>The Mexican classic, a refreshing dairy-free almond and rice milk with a touch of cinnamon.</i>	£1.35
<b>Citrus Fizz</b> (Long glass) <i>Freshly crushed lime juice, torn mint &amp; sparkling water.</i>	£1.50

<b>Chegworth Valley juices</b> 250ml Apple & raspberry Apple & strawberry Pear	£2.95 £2.95 £2.95
<b>Pure water</b> <i>Dual filtered table water</i> 750ml still 750ml sparkling	£1.30 £1.50
<b>Fentiman's ginger beer</b> <i>Botanically brewed</i>	£3.00
<b>Sodas</b> Diet Coke; Coke; Sprite	£2.30

## Mexican beers

Corona Extra 4.6%	£3.35
Pacifico Clara 4.5%	£3.60
Modelo Especial 4.5%	£3.90
Modelo Negra 5.3%	£3.90
Classic Chelada	+50p
<i>Any beer in a glass with lime juice and a salt rim.</i>	
Michelada	+65p
<i>Classic Chelada with added spice</i>	

## Cocktails and tequila

To earn its name, a real tequila must contain at least 51% blue agave. Wahaca serves only 100%, the purest and most delicious.

## Tequila

All tequilas are 25ml servings. Try sipping, not shooting.

<b>Blanco</b> (white) <i>Served cold. A great appetizer.</i> Gran Centenario <i>Smooth, sweet dried fruit &amp; black pepper</i> Corralejo <i>Peppercorns, herbs &amp; citrus undertones</i> Don Julio <i>Fresh agave, crisp &amp; light peppers</i>	£3.10 £3.35 £3.85
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<b>Reposado</b> (rested) <i>Served ambient. Perfect with food.</i> Tradicional <i>Nutmeg, cinnamon &amp; vanilla</i> Gran Centenario <i>Caramel, tropical fruit &amp; spices</i> Corralejo <i>Vanilla, peppercorn &amp; honey</i> Don Julio <i>Smooth, honey &amp; dark chocolate</i>	£2.85 £3.35 £3.60 £4.35
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<b>Añejo</b> (aged) <i>Served ambient. Enjoy like a malt whiskey.</i> Gran Centenario <i>Figs, toffee &amp; smoky agave</i> Corralejo <i>Vanilla, cooked pear &amp; chocolate finish</i> Don Julio <i>Butterscotch, grapefruit &amp; wild honey</i>	£3.85 £4.35 £4.60
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<b>Mezcal</b> Famous to Oaxaca and considered the "superior" agave spirit.	
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<b>ForeverOax</b> – reposado <i>Rich and smoky like an Islay whisky</i> <b>Del Maguey</b> – Vida <i>Aromatic and spicy with a smooth, fruity and smoky end</i>	£3.50 £4.50
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**Fresh tomato salsa & chips** £2.65 v ●  
Our freshly made zingy tomato salsa to enjoy with home cooked tortilla chips.

**Guacamole & tortilla chips** £3.35 v  
Freshly made, everyday, to our secret recipe.

**Scratchings & guacamole** £3.35  
Lighter, healthier pork scratchings served the Mexican way with our freshly made guacamole.

**Wahaca nuts** £1.85 v ●  
Slow-roasted with garlic, fresh lime and chile de arbol, just like in the markets of Oaxaca.

## Street food

Explore your way through the market. 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** £3.85 ●  
Slow cooked pork in our special Yucatecan marinade.

**Chicken mole** £3.85  
Tender chicken in our rich Oaxacan mole sauce.

**Grilled British steak**  
With chipotle salsa: £4.10  
With grilled cheese & salsa: £4.35

**Summer vegetable** £3.25 v  
Lightly sautéed courgettes, tomatoes and spinach with fresh tarragon, mint, feta and chipotle salsa.

### Tostadas



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

**MSC\* ceviche** £3.95 ●  
MSC certified shrimp and scallops tossed with a refreshing mix of habaneros, lime, mint and fresh tomato salsa.

**Chicken guajillo** £3.95  
Shredded chicken, lettuce, guacamole and a smoky guajillo oil.

**Black bean** £3.60 v  
Our special re-fried beans topped with avocado salsa, crema, Lancashire cheese and fresh tomato salsa.

### Quesadillas



Toasted tortillas oozing with melted cheese and one of the fillings below.

**Black beans & cheese** £3.50 v  
Our homemade black beans with cheddar cheese and mozzarella.

**Chorizo & potato** £3.95  
Mexican chorizo, made to our own special recipe, fresh thyme and steamed potato.

**Chipotle chicken** £3.85  
Chicken cooked in a spicy tomato marinade.

**Broad bean & feta** £3.85 v  
Crushed new potatoes, broad beans, mozzarella, feta and mint.

### Taquitos



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

**Tender, marinated chicken** £3.85  
With shredded lettuce, Lancashire cheese and fresh tomato salsa.

**Summery new potato** £3.50 v ●  
Seasonal potatoes, shredded lettuce, feta and our new habanero salsa.

### Street food specials

*Taking street food back to the streets.*

**Grilled cactus taco** £3.60 v  
With courgette and cheese.

**Corn bread & mole sauce** £2.60 v  
With sesame seeds and crema.

### Wahaca selection

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

- 3 pork pibil tacos
- 2 broad bean quesadillas
- 3 chicken mole tacos
- 2 black bean tostadas
- 2 new potato 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.



20p from each dish will go to ednica.org.mx, a UNESCO charity helping to educate street kids in Mexico City. For more details see [www.wahaca.co.uk](http://www.wahaca.co.uk) "street project".

## Sides

Enjoy with street food

**Green rice** £2.10 v  
Rice blitzed with coriander, onion and garlic.

**Frijoles** £2.30  
Rich, creamy black beans cooked twice for flavour. Served with:  
- Crumbled cheese and crema v or  
- Our own Mexican chorizo

**Spicy slaw (not too hot)** £2.10 v  
Shredded cabbage and red onion with our chipotle dressing.

**Green salad** £2.85 v  
Salad leaves and pumpkin seeds with our house dressing.

**Seasonal corn** £3.25 v  
*Only when in season from farmers in Europe.* Fresh corn, with a wedge of lime, crema and a touch of chilli.

## Soup & salads

To eat on their own or with your favourite street food

**Tortilla soup** £6.40 v ●  
A lightly spiced tomato broth with diced avocado, crispy ancho chilli, feta, topos and crema to accompany.

**Tortilla soup with chicken** £6.90 ●  
As above but with a garnish of shredded chicken.

**MSC\* ceviche salad** £7.95 ●  
MSC shrimp & scallops, cured in fresh lime juice and habanero salsa. Served in a crispy tortilla bowl with avocado, cucumber, mint and toasted pumpkin seeds.

**The Sonora salad**  
Avocado, pumpkin seeds, beans, British organic spelt and cos lettuce in a crispy tortilla bowl with either:  
Char-grilled steak: £7.60  
Tender, free-range chicken: £7.15  
Soft black beans & cactus: £6.40 v

**Summer Fuerza salad** £7.20 v  
Marinated beetroot, summer peas, British organic spelt, toasted chilli, feta, avocado, pickled hibiscus flowers, fresh mint, toasted pumpkin seeds, cucumber and salad leaves in our house dressing.

### Wahaca welfare standards

Our chicken is free-range, our pork is outdoor reared and all of our meat is fully traceable and sourced in the UK from farms we know and trust.

Our fish are from sustainable sources and our shrimp and scallops are Marine Stewardship Council (MSC) certified. MEP-C 080 [www.msc.org](http://www.msc.org).



## Platos fuertes

Bigger plates

### From the grill

**Fish a la Pimienta** £9.95  
Grilled mullet with a melting onion, black pepper, fresh lime and pumpkin seed sauce, served with coriander rice and salad.

**British steak, the Mexican way** £9.75  
Strips of British steak, grilled and served with coriander rice, charred spring onions and our special house salsas.

**Marinated, grilled chicken** £9.00 ●  
Chargrilled, free range chicken in our homemade Yucatecan marinade with cumin, oregano and spices. Served with coriander rice and spicy pickled onions.

### Enchilada

The Mexican favourite – two soft corn tortillas, served with a choice of two different sauces, crema and Mexican green rice:

**Classic enchilada** £8.95  
Shredded free-range chicken bathed in our house tomato sauce, crumbled cheese and crema.

**Mole** £8.95 ●  
One of the seven moles from Oaxaca, served enchilada-style, with shredded free-range chicken and garnished with crema, cheese and toasted sesame seeds.

● = Naturally spicy. For those with milder tastes or children, please ask your waiter for help.  
v = Vegetarian  
All dishes may contain traces of nuts

### Burritos

From Chihuahua – toasted flour tortillas wrapped around delicious fillings. With black beans, shredded cabbage, green rice, crema & topos.

**British steak** £6.40  
Chipotle salsa & grilled spring onions.

**Free range chicken** £6.20  
Chipotle, onion & spices.

**Slow-cooked pork** £6.20 ●  
Pink pickled onions & habanero chillies.

**Baja cheese** Any of the above with our own British farm house cheddar and mozzarella mix. Add 45p.

**Summer vegetables** £6.20 v  
Lightly sautéed courgettes, tomatoes and spinach with fresh tarragon, mint, feta and chipotle salsa.

### Classics

**Pork pibil** £8.60 ●  
The famous dish from the Yucatan. Tender, marinated pork served in a parcel with smoky black beans, green rice and pink pickled onions.

**Baja-California fish tacos** £7.95  
Crispy-fried, sustainable plaice goujons in giant tacos with chipotle mayonnaise, fresh tomato salsa, beans, rice and spicy slaw.

**Chile relleno** £7.25 v  
Sweet chile ancho filled with creamy black beans & topped with caramelised onions and toasted pumpkin seeds. Served with Mexican green rice.

## Puddings

**Churros y chocolate** £3.60 v  
Our favourite! Mexican doughnuts with a rich chocolate sauce.

**Vanilla ice-cream** £3.60 v  
With toasted pumpkin seeds and drizzled with either:  
- our home-made hibiscus syrup or  
- our caramel "cajeta" sauce.

**Chocolate ice-cream** £3.50 v ●  
Rich, chocolatey with a touch of spice.

**Mango sorbet** £3.50 v  
Served as in the markets of Mexico.

**Tommi's jelly** £3.40 v  
Irresistible layers of hibiscus and passion fruit jelly.

**Flan del la casa** £3.95 v  
A creamy vanilla-scented pudding with a wicked caramel sauce.

## Coffee & tea

Our milk is organic and all coffee and teas are organic and fairtrade.

Espresso	£1.40
Double espresso	£1.80
Americano	£1.85
Latte	£2.10
Cappuccino	£2.10
Breakfast tea	£1.30
Fresh mint tea	£1.90
Green tea	£1.30
Mexican hot chocolate	£2.50
Chilli chocolate tequila toddy	£3.60
<i>Intense hot chocolate shot with a dash of tequila.</i>	
Chicza Mexican organic gum	£1.45
<i>100% biodegradable.</i>	

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

wahaca

Mexican market eating

blog.wahaca.co.uk  
for recipes, chilli chat  
and other hot stuff.