

Drinks & nibbles

Soft Drinks

Agua fresca Hibiscus water <i>Home-made, cranberry flavoured Mexican flower juice. Freshly made and served by the large glass.</i>	£1.50
Horchata n <i>The Mexican classic - a refreshing dairy-free almond and rice milk with a touch of cinnamon.</i>	£1.50
Citrus Fizz <i>Freshly crushed lime, torn mint & sparkling water.</i>	£1.75

Benson's juices 250ml Apple £3.00 Apple & raspberry £3.00 Apple & rhubarb £3.00
Pure water Dual filtered table water 750ml still £1.35 750ml sparkling £1.50
Fentiman's ginger beer £3.00 <i>Botanically brewed</i>
Sodas £2.40 Diet Coke; Coke; Sprite; Appletiser

Mexican beers

Corona Extra 4.6%	£3.60
Pacifico Clara 4.5%	£3.80
Modelo Especial 4.5%	£4.00
Modelo Negra 5.3%	£4.00
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>	

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) <i>Served cold. A great appetizer.</i>	
Calle 23	£3.35
<i>Hints of citrus & apples</i>	
El Tesoro	£3.40
<i>Zingy, grapefruit & sweet agave</i>	
Don Alvaro organic	£3.80
<i>Fresh, crisp & spicy smooth finish</i>	
Corralejo	£4.40
<i>Peppercorns & citrus undertones</i>	
Sangrita +65p	
<i>Delicious orange, grenadine, spice & tomato based accompaniment to Blanco or Reposado.</i>	
Tequila cocktails from £5.95	
<i>For a full list, please refer to our tequila cocktail menu.</i>	
Reposado (rested) <i>Served ambient. Perfect with food.</i>	
Calle 23	£3.50
<i>Light & woody spices</i>	
El Tesoro	£3.60
<i>Mellow, creamy & vanilla</i>	
Herradura	£4.60
<i>Caramel, oak & vanilla</i>	
Don Julio	£5.40
<i>Smooth, honey & dark chocolate</i>	
Tequila experience £10.60	
<i>Voted as the best tequila in the world, try El Tesoro's Blanco (with sangrita), Reposado and Añejo before, during and after your meal.</i>	
Sip, enjoy and discover.	

Añejo (aged) <i>Served ambient. Enjoy like malt whisky.</i>	
Calle 23	£4.00
<i>Oak, vanilla & coffee</i>	
El Tesoro	£4.35
<i>Caramel, dark chocolate & smoky</i>	
Don Alvaro organic (extra añejo)	£4.80
<i>Roasted coconut & sweet caramel</i>	
Don Julio	£5.80
<i>Butterscotch, grapefruit & wild honey</i>	

Nibbles

Fresh tomato salsa & chips £2.95 v ●
Our freshly made zingy tomato salsa to enjoy with home cooked tortilla chips.

Guacamole £3.75 v
Freshly made every day to our secret recipe. Served with **either** tortilla chips **or** our lighter pork scratchings.

Frijoles & tortilla chips £3.25 v
Rich, creamy black beans cooked twice for flavour. Served with crumbled cheese and crema.

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 £3.95 ●
Slow cooked pork in our special Yucatecan marinade.

Chicken mole £3.95 n
Tender chicken in our rich poblano mole sauce.

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

Winter vegetable £3.50 v ●
Seasonal vegetables sautéed with mixed mushrooms, savoy cabbage, borlotti beans and our intense pasilla chilli salsa.



Tostadas

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

MSC* herring £3.95
Smoked MSC certified herring, tossed in our fresh tomato salsa with a squeeze of lime.

Chicken guajillo £3.95
Chunks of marinated chicken, lettuce, guacamole and a smoky guajillo oil.

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



Taquitos

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

Tender, marinated chicken £3.95
With shredded lettuce, Lancashire cheese and fresh tomato salsa.

Savoy and pasilla £3.80 v
Savoy cabbage, mushrooms and pasilla salsa layered with shredded lettuce, feta and smoky chipotle salsa.



Quesadillas

Large toasted tortilla oozing with melted cheese and one of the delicious 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 £3.95
Chicken cooked in a spicy tomato marinade.

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



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.

Sides

Enjoy with your favourite street food

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

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

Green salad £3.50 v
Salad leaves and pumpkin seeds with our house dressing.

Sweet potato £2.95 v
Crispy fried chunks of sweet potato, dressed with smoky caramelised mojo de ajo.

Frijoles £2.50
Rich, creamy black beans cooked twice for flavour. Served with:
- Crumbled cheese and crema v or
- Our own Mexican chorizo

Wahaca welfare standards see wahaca.co.uk for full details

All of our meat is sourced from within the UK. Our pigs are outdoor reared, our cows are grass fed and our chickens are reared to a high welfare standard.

Our grey mullet comes from sustainable sources and our smoked herrings and plaice goujons are Marine Stewardship Council certified. MEP-C 080 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 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 homemade Yucatecan marinade of cumin, oregano and spices. Served with green rice and spicy pickled onions.

Soups & salads

Sopa Tarasca £5.75 v
Velvety black bean soup garnished with diced avocado, our refreshing tomato salsa, crema and topos.

The Sonora salad
Avocado, pumpkin seeds, beans, British organic spelt and cos lettuce in a crispy tortilla bowl with either:
Char-grilled steak: £7.95
Tender chicken: £7.95
Black bean & corn salsa: £6.95 v

Winter Fuerza salad £7.60 v
Roast sweet potato, British organic spelt, feta, avocado, pumpkin seeds, salad leaves, topos and cucumber in our house dressing.

Burritos

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

British steak £6.95
Chipotle salsa & grilled spring onions.

Chicken Tinga £6.95
Chipotle, onion & spices.

Slow-cooked pork £6.85 ●
Pink pickled onions & habanero chillies.

Baja cheese *Any of the above with our own British farm house cheddar and mozzarella mix. Add 55p.*

Winter vegetables £6.40 v
A mix of seasonal vegetables and pasilla chillies, served with feta and avocado salsa.

Classics

Pork pibil £8.85 ●
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-fried MSC certified plaice goujons in giant tacos with chipotle mayonnaise, crema, fresh tomato salsa, beans, rice and spicy slaw.

Huevos Rancheros
The classic Mexican brunch – a free range fried egg, frijoles, salsa verde, crema and cheese on top of a toasted corn tortilla.

Classic (with Chorizo) £5.45
Vegetarian (with Feta) £4.95 v

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

Puddings

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

Vanilla ice-cream £3.95 v
With toasted pumpkin seeds, drizzled with our caramel "cajeta" sauce.

Dulce de leche ice-cream £3.95 v
Salted caramel ice-cream with shavings of Valrhona chocolate.

Chilli chocolate ice-cream £3.85 v
Rich, chocolatey with a touch of spice.

Mango sorbet £3.85 v
Served as in the markets of Mexico.

Flan de la casa £4.25 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	£1.75
Double espresso	£2.10
Americano	£2.10
Latte	£2.35
Cappuccino	£2.35
Macchiato	£1.80
Breakfast tea	£1.50
Fresh mint tea	£1.90
Green tea	£1.50
The Mexican - dairy free - hot chocolate n; shot	£1.75, mug
Chilli chocolate tequila toddy	£3.65
<i>Intense hot chocolate shot with a dash of tequila.</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



Wahaca, slapping you right in the facebook! Scan the code and become a fan

*20p donation can be taken off your bill if requested. Printed on chlorine free, 100% recycled paper using vegetable oil based inks. 300911