Soft Drinks

Agua fresca – Hibiscus water Home made, cranberry flavoured, Mexican flower juice. Freshly made and served by the large glass

Citrus Fizz (Long glass) £1.45 Freshly crushed lime juice, torn mint & sparkling water

Chegworth Valley juices 250ml £2.75 Apple & raspberry Apple & elderflower £2.75 Apple & strawberry £2.75

Dual filtered table water €1 25 750ml still 750ml sparkling Fentiman's ginger beer

Botanically brewed

Sodas Diet Coke £2.00 Coke £2.00 Sprite

Mexican beers

Corona Extra 4.6% £3.25 Pacifico Clara 4.5% £3.50 Modelo Especial 4.5% £3.80 Modelo Negra 5.3% £3.80 Classic Chelada +50p

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

Cocktails and teauila

We are serious about cocktails and teauila and have travelled Mexico putting together our favourites. See our dedicated menu for the full list

Wahaca Blanco (Chile, El Cobrero) £3.40 / 9.00 / 12.50 Light, dry, peach flavours Chenin Blanc/Chardonnay (Argentina, Libertad) £3.75 / 9.75 / 13.75 Refreshing, ripe, fruity Pinot Grigio (Argentina, Argento) £4.25 / 11.25 / 15.75 Juicy, crisp, tropical fruit flavours Sauvignon Blanc (Chile, Palena) £4.50 / 12.85 / 17.25 Crisp, mouthwatering, zesty

Smooth, plummy, easy drinking

Glass 175ml / Carate 500ml / Bottle 750ml

Glass 175ml / Carate 500ml / Rottle 750ml Wahaca Tinto (Chile, El Cobrero) £3.40 / 9.00 / 12.50

Merlot (Chile, San Rafael) £3.80 / 9.85 / 13.85 Soft, rounded, luscious

Rioja Tinto Joven (Spain, Castillo Viento) £4.00 / 10.85 / 15.75 Intense, full bodied, cherry fruits

Cabernet Sauvignon (Chile, Chilcas) £4.40 / 12.00 / 17.25 Robust, iammy, forest fruit flavours

Sparkling

Red wines

British Sparkling Rose (Kent. Balfour Brut) £45.00 Award winning

Fresh tomato salsa & chips £2.00 v Our freshly made zingy tomato salsa to enjoy with home cooked tortilla chips.

Guacamole & tortilla chips £3.25 v Freshly made, everyday, to our secret recipe

Scratchings & guacamole £3.25 Lighter, healthier pork scratchings served the Mexican way with our freshly made guacamole.

Wahaca nuts £1.80 v

Rose (Chile, Oveia Neara)

Refreshing, crisp, fruity

White wines

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 £3.75 ●

Slow cooked pork in our special Yucatecan marinade

Chicken tinga £3.40 * Shredded, marinated chicken with chipotle chillies

Grilled British steak

With chipotle salsa: £3.85 With grilled cheese & salsa: £4.25

MSC* shrimp a la diabla £4.25 ***** MSC certified shrimp marinated in a chilled chilli salsa on a bed of warm Savoy cabbage.

Espinacas £3.25 v

Spinach, corn and feta cheese.

Chicken tortilla soup £6.25 *

As above without the chicken.

Chicken, avocado, toasted ancho

chilli, crumbled cheese, crema and

totopos in lightly spiced tomato broth.

Tostadas

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

Smoked mackerel £3.50

Smoked mackerel, smoky black beans, our chipotle mayonnaise and a fresh tomato salsa.

Beef salpicon £3.75 **★**

Tender shredded beef with spicy habanero and red onion salsa.

Nopalitos £3.40 v

Mexican cactus, super healthy and protein rich, tossed in our fresh tomato salsa and sprinkled with Lancashire cheese

Avocado, pumpkin seeds, beans, quinoa

(a protein rich grain) and cos lettuce in

Tender, free-range chicken: £7.00

Wahaca's smoky black beans: £6.25 v

a crispy tortilla bowl with either:

Char-arilled steak: £7.00

Quesadillas

Toasted flour tortillas oozing with melted cheese and one of the fillings below. Served with our house salsas.

Black beans & cheese £3.30 v Our homemade black beans with cheddar cheese and mozzarella.

Chorizo & potato £3.75

Our special organic, homemade Mexican chorizo, fresh thyme and steamed potato.

Chipotle chicken £3.75 * Chicken cooked in a spicy

Huitlacoche £3.95 v

tomato marinade

Mexican corn mushroom, British

MSC* shrimp salad £7.50 *

Served in an edible crispy

mushrooms and lots of melted cheese.

MSC certified shrimp marinated in a

mixed leaves, avocado, cos lettuce

and our homemade pickled yea.

lightly spiced chilli salsa layered over

Taquitos

Rose

2 corn tortillas wrapped around one of our wholesome fillings and deep fried. Served with crema, Lancashire cheese and fresh tomato salsa.

Tender, marinated chicken £3.75

Mushrooms in a rich pasilla chilli salsa £3.50 v

Wahaca selection

A selection of our favourite plates for 2 people to share £19.75*

3 pork pibil tacos

£4.25 / 11.50 / 16.50

3 espinacas tacos 2 huitlacoche quesadillas

2 mackerel tostadas

2 chicken taquitos with green rice and frijoles

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

Market salsas

Winter super salad £6.50 v

All the things that are both delicious

roast butternut squash, quinoa (a

protein rich grain), ancho chilli, feta,

and good for you on a plate: broccoli,

red onions, radish and pumpkin seeds.

Dress up your street food the Mexican way.

Chipotle (the red one): A mix of fresh, smoked and dried chillies and tomatoes. Its smokey, fiery flavour is a knock-out drizzled over the steak tacos.

Salsa verde (the green one): Green tomatillos blended with chillies and herbs. Delicious on taquitos and quesadillas, this searing salsa is a force to be reckoned with.

Sides

Enjoy with your favourite street food.

Green rice £2.00 v

Rice blitzed with coriander, onion and aarlic.

Frijoles £2.00

Rich, creamy black beans cooked twice for flavour. Served with:

- Crumbled cheese and crema **v** - Home-cured organic chorizo

Spicy slaw (not too hot) £1.80 v Shredded cabbage and red onion with our chipotle dressing.

Green salad £2.75 v

Salad leaves and pumpkin seeds with our house dressing.

Broccoli £2.05 v

Florettes of broccoli dressed in α gently spiced, caramelised garlic oil

Soup & salads

To eat on their own or with your favourite street food

Bigger plates

Platos fuertes

From the grill

Tortilla soup £5.75 v

Fish a la pimienta £9.95

Sustainable fish of the season with a green chilli, black pepper and pumpkin salsa. Served with coriander rice, charred baby gem leaves and a red chilli.

British Steak, the Mexican way £9.00 Strips of British steak served the Mexican way with coriander rice. charred spring onions and our special house salsas.

Marinated, arilled chicken £8.25 Chargrilled, free range chicken in our homemade Yucatecan marinade with cumin, oregano and spices. Served with coriander rice and pink pickled onions.

Enchilada

The Sonora salad

The Mexican favourite – two corn tortillas, served with three different sauces, crema and Mexican green rice:

Classic enchilada £8.50

Succulent free-range chicken bathed in our house tomato sauce and sprinkled with crumbled cheese.

Mole £8.50 *

One of the seven moles from Oaxaca, served enchilada-style with succulent free-range chicken.

Enchilada verde £8.50 **

Our free-range chicken bathed in $\boldsymbol{\alpha}$ spicy, citrusy green tomatillo squce. served with crumbled cheese

Burritos

tortilla bowl

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

Char-arilled steak £6.25 Chipotle salsa & grilled spring onions.

Tender marinated chicken £5.75 * Chipotle, onion & spices.

Slow-cooked park £6.00 * Pink pickled onions & habanero chillies.

Baia cheese Any of the above with our own British farm house cheddar and mozzarella mix. Add 40p.

Winter Vegetables £6.00 v Savoy cabbage, mushrooms, pasilla salsa and feta cheese

Specials

Pork pibil £8.25

The famous dish from the Yucatan. Tender, marinated pork served in its parcel with smoky black beans, green rice and pink pickled onions.

Butternut squash pipian £7.00 v Pipian is one of Oaxaca's seven moles, Sauash, black beans, quinoa, mushrooms and Savoy cabbage drizzled with a spicy green pumpkin seed salsa and scattered with feta cheese.

suitable for mild tastes and children v = vegetarian All dishes may contain traces of nuts

= Naturally spicy. All other dishes

Puddings

Churros v chocolate £3.40

Vanilla ice-cream £3.40

Our favourite! Mexican doughnuts with a rich chocolate sauce.

With caramel 'cajeta' sauce and toasted pumpkin seeds.

Lemon margarita sorbet £3.25 Fresh, light with a hint of tequila.

Chocolate ice-cream £3.25 ** Rich, chocolatey with a touch of spice.

Mango sorbet £3.25 Served as in the markets of Mexico.

Market ethos

As in the markets, some plates may be delivered at slightly different times. We think the freshness is worth it. Our chicken and pork are free-range. All meat is from the UK.

Coffee & tea

All our coffee and teas are organic and fairtrade

Espresso £1.35 Double espresso €1.75 Americano £1.80 Latte £2.00 £2.00 Cappuccino Breakfast tea £1.25 Fresh mint tea £1.80 Mexican hot chocolate €2.50

free-ronge freshly made

All of our fish is sustainable *Our prawns come from a fishery certifed to the Marine Stewardsh Council's enviromental standard MEP-C-080 www.msc.org

