



VEGAN

EATING VEGAN AT WAHACA

IMPORTANT STUFF

We want to make eating vegan at Wahaca as easy as possible, so we've brought all the information together on this menu for you. Let us know if you have any questions or additional requirements when placing your order.

OTHER ALLERGIES

If you are following a vegan diet and have any other allergies, sensitivities or intolerances, please ask to see our full dietary requirements guide which brings all our available information together in one place.

TAKING EXTRA CARE WITH FRIED DISHES

We define dishes suitable for vegetarians as those which do not contain meat as an ingredient and dishes suitable for vegans as those which do not contain meat or animal products as ingredients.

Some dishes - whilst not containing meat or an animal product as an ingredient themselves - have an element that is cooked in our fryers. Our fryers are cleaned and filled with fresh oil regularly, however they may have also been used to cook products containing a non-vegan ingredient during service.

If you are concerned about cross-contamination of this nature, we have marked any dishes containing a fried element with a black dot (●).

If the fried element can be removed from the dish on request, it is marked with a blue dot (●).

We don't list everything on the menu, so please let us know if you're allergic, intolerant or sensitive to anything, or concerned about cross-contamination. All dishes may contain traces of nuts.

N = contains nuts

● / ● = fried dishes, please see our 'taking extra care with fried dishes' note

FROM FARMS TO TABLES

We cook with high quality, sustainably sourced ingredients:

- ♦ WildFarmed regeneratively grown flour
- ♦ Bold Bean Co Queen™ butter beans
- ♦ Hodmedod's pulses and grains
- ♦ Blanco Niño artisanal corn tortillas

CARBON LABELS ON OUR MENU

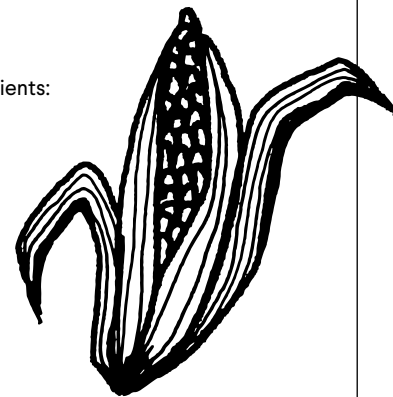
Here's our simple guide to help you make more planet-friendly, low-carbon choices:

☉ = Low carbon impact

☼ = Medium carbon impact

☀ = High carbon impact

We've partnered with the experts at My Emissions to share the carbon impact of our dishes. Find out more at: www.wahaca.co.uk/sustainability



An optional 12.5% service charge is added to bills for easy tipping. 100% of tips go to the restaurant team.

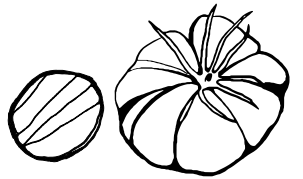
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ENTRADAS

Butter Bean & Confit Garlic Dip ● 6.75
Bold Bean Co Queen butter beans, crispy chickpeas and confit garlic, topped with jalapeño oil, served with tortilla chips 574kcal ☉

Guacamole ● 7.25
Avocado, lime and coriander, served with tortilla chips 542kcal ☉
Add chilli oil +25p 49kcal

Vegan House Nachos ● 10.95
Black beans, guacamole, pink pickled onions, vegan cheese alternative, fresh tomato salsa and jalapeño 623kcal ☉



TACOS & SMALL PLATES

We recommend 2-3 dishes per person

Plantain Tacos ● 7.25
Chipotle hibiscus glaze, black beans and dressed slaw 453kcal ☉

Roast Ancho Mushroom Tacos N ● 7.75
White bean and garlic purée, salsa and jalapeño oil 310kcal ☉

Corn & Bean Tostadas N ● 6.95
With refried beans and tomato salsa, on two crispy fried tortillas 309kcal ☉

Black Bean & Cheese Quesadilla 7.25
With avocado leaf and vegan cheese alternative 319kcal ☉

NEW Chipotle Glazed Aubergine N 7.75
Roasted, with macadamia mole, jalapeño oil 267kcal ☉

Sweet Potato ● 5.75
Smoky caramelised garlic mojo de ajo 310kcal ☉

Frijoles 4.75
Creamy black beans 90kcal ☉

Grilled Tenderstem Broccoli N 6.25
Smoky caramelised garlic mojo de ajo, toasted almonds 254kcal ☉

Avocado, Cos & Rocket Salad N 6.25
Fresh herbs, toasted almonds, house dressing 251kcal ☉

SALSAS

Trio of Fresh Salsas N 2.50 430kcal ☉

Tomatillo Mild with citrusy green apple
Habanero Fresh, fruity and fiery
Macha Nutty, toasted chilli oil

House Hot Sauce 1.00 11kcal ☉
Burnt cucumber, tomatillo and scotch bonnet

LARGE PLATES

Roast Ancho Mushroom Burrito ● 15.95
With smoky caramelised garlic mojo de ajo, black beans, rice, vegan cheese, salsas and slaw. Topped with guacamole and pico de gallo. Served with tortilla chips 887kcal ☉

NEW Sunshine Bowl N ● 11.95
Avocado, corn and bean salsa, cherry tomatoes, quinoa, rocket and agave chipotle dressing 547kcal ☉

With:

Garlic Sweet Potato N ● 13.95 735kcal ☉

FEASTING MENU

Make ordering easy with a selection of our best dishes for two

VEGAN SET MENU

49 (24.50 each)

Roast Ancho Mushroom Tacos N ●
Plantain Tacos ●
Black Bean & Cheese Quesadilla
Corn & Bean Tostadas N ●
Chipotle Glazed Aubergine N
Grilled Tenderstem Broccoli N
Avocado, Cos & Rocket Salad N

DESSERTS

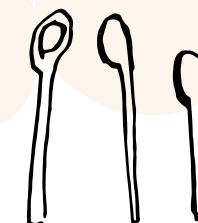
Churros ● 6.95
Crisp Mexican doughnuts with chocolate sauce 620kcal ☉

Jude's Ice Cream 6.50
Vegan chocolate ice cream, with chocolate sauce 342kcal ☉

Mango Sorbet with Tajín 2.75 56kcal ☉

Lime Agave Sorbet 2.75 65kcal ☉

Lime Agave Sorbet with Gran Centenario Tequila 5.75 ☉



VEGAN WAHACA FOR ONE

17.75

Guacamole & Tortilla Chips ●
Butter Bean & Confit Garlic Dip ●
Corn & Bean Tostada N ●
Plantain Taco ●
Roast Ancho Mushroom Taco N ●

Adults need around 2000kcal a day

WAHACA
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