
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.

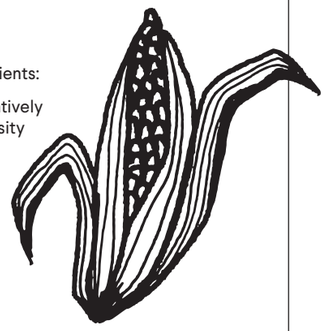
N = contains nuts

● / ● = 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** tortillas, made with flour from regeneratively grown wheat to support healthier soils and biodiversity
- **Nice Rice's** single origin rice
- **Hodmedod's** pulses and grains
- **Blanco Niño** artisanal corn tortillas
- **Riverford Organic** squash and carrots



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**
- **C = High carbon impact**

We've partnered with the experts at My Emissions to share the carbon impact of our dishes.

CERTIFIED CARBON NEUTRAL company
CarbonNeutral.com

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

ENTRADAS

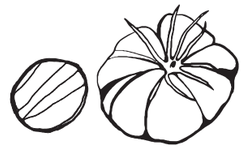
Butter Bean & Confit Garlic Dip ● 6.75
Butter beans and crispy chickpeas, served with tortilla chips *530kcal*

Guacamole ● 7.50
Avocado, lime and coriander, served with tortilla chips *570kcal*
Add chilli oil +25p *49kcal*

Vegan House Nachos ● 10.95
Black beans, guacamole, pink pickled onions, vegan cheese alternative, fresh tomato salsa and jalapeño *658kcal*

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 *325kcal*

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, vegan cheese alternative and tomatillo salsa *327kcal*

Riverford Organic Squash N 7.75
Roasted butternut squash, cashew and herb mole, salsa macha *290kcal*

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 *279kcal*

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 *10kcal*
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 *898kcal*

Sunshine Bowl N ● 11.95
Avocado, corn esquites, black beans, quinoa, rocket and agave chipotle dressing *605kcal*

With:

Mojo Sweet Potato N ● 13.95 *793kcal*

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 ●
Riverford Organic Squash N
Grilled Tenderstem Broccoli N
Avocado, Cos & Rocket Salad N

DESSERTS

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

Ice Cream Taco N 8.95
Vegan chocolate ice cream, chocolate sauce, honeycomb and toasted almonds *359kcal*

Ice Cream 2.75
Served by the scoop:
Mango Sorbet dusted with Tajín *56kcal*
Agave-Lime Sorbet *65kcal*
Chocolate Ice Cream *80kcal*



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