

EATING VEGAN AT WAHACA

NIBBLES & SIDES

Guacamole & tortilla chips ● £4.95

freshly made every day with avocados, lime & coriander

add chilli oil & chilli flakes to your guacamole for an extra kick s +30p

Roast tomato salsa with tortilla chips ● £3.95

with fresh lime and a touch of chilli

Veggie nachos ● £4.75

with tomatillo & avocado salsas

Sweet potato ● £3.95

crispy fried chunks, tossed in smoky caramelised garlic mojo de ajo

Grilled tenderstem broccoli £3.95

tossed in lime juice & ajillo dressing, served with marinated red cabbage

Green salad £4.20

with avocado, corn & beans, topped with pumpkin seeds

STREET FOOD

Order two or three per person and you won't go home hungry

Plantain taco s ● £4.65

with black beans, marinated cabbage and a sweet & spicy chipotle adobo

NEW Chargrilled Crown Prince squash N ● £5.25

grown for us by Riverford Organic, served with kale & cashew nut mole

NEW Poblano pepper tacos N ● £4.45

with caramelised onions, corn & cashew nut mole

Chilli Sauces - Our fiery arbol & smoky chipotle sauces are suitable for vegans. Our habanero sauce contains honey

BIGGER FOOD

Burritos, grills and salads for when you just don't want to share

Sweet potato burrito ● £7.70

a toasted flour tortilla wrapped around black beans, shredded cabbage & green rice with mojo de ajo coated sweet potato, served with a handful of tortilla chips

Fire-roasted poblano pepper

burrito N ● £7.95

with sweetcorn, spinach & cashew nut mole

NEW Poblano pepper enchilada £9.50

with sweetcorn, spinach, green rice & a mixed leaf salad

The Sonora salad ● £8.95

corn & black bean salsa, organic spelt & mixed leaves with avocado

Mexican Bowl £7.25

Everything we love about Mexico in a bowl: Black beans, green rice, slaw & fresh salsas. With grilled squash & tenderstem broccoli

DESSERT

Mexican-inspired sweets to finish. One spoon or more?

Churros y chocolate £5.10

crisp Mexican doughnuts

Raspberry sorbet £5.00

a cool & refreshing hit of fruity sorbet

s = can be spicy

N = contains nuts

●/● = fried dishes

Please see our taking extra care note



@wahaca

WAHACA

Discover the vibrant and delicious market food of Mexico

IMPORTANT STUFF

We want to make eating vegan at Wahaca as easy as possible, so we've collected together all our information here for you. Remember to make sure your waiter knows who on the table is eating vegan, so that if any modifications are required to your dishes they can be sure to let our chefs know and be sure to deliver the right food to you.

OTHER ALLERGIES

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

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 an ingredient. Some dishes - whilst not containing meat or an animal product as an ingredient themselves - have an element that is cooked in our deep-fryers.

Whilst our fryers are cleaned & filled with fresh oil regularly, they may have also been used to cook products containing a non-vegan ingredient during a service. If you are concerned about cross-contamination of this nature, we have marked any dishes containing a deep-fried element with a black dot (●). If the deep-fried element can be removed from the dish on request, it is marked with a green dot (●).