

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*

Mexico city nachos ● £4.75
with house salsas, tomatillo & avocado dressing

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 £3.95
mixed salad leaves tossed with diced avocado,
topped with toasted pumpkin seeds

STREET FOOD

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

Plantain taco ● s £4.60
with black beans, marinated cabbage
and a sweet & spicy chipotle adobo

Cactus & courgette taco £4.25
with new potato & tarragon

The GLT tostada ● £4.25
guacamole, lettuce & tomato salsa with
grain salad & ancho relish

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*

Cactus & courgette burrito ● £7.70
a toasted flour tortilla wrapped around black
beans, shredded cabbage & green rice with
cactus, courgette & crushed potatoes, served
with a handful of tortilla chips

Cactus & courgette enchiladas £9.50
with new potato, tarragon, green rice & a
mixed leaf salad

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

The Sonora salad ● £8.75
corn & black bean salsa, organic spelt &
mixed leaves with avocado

Mexican Bowl £7.15
everything we love about Mexico in a bowl:
black beans, green rice, slaw & fresh salsas.
With sauteed corn & tenderstem broccoli

DESSERT

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

Raspberry sorbet £5.00
a cool & refreshing hit of fruity sorbet

s = can be spicy

● / ● = 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 (●).