



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:

- ♦ Regeneratively grown flour from WildFarmed
- ♦ Pulses and grains from Hodmedods
- ♦ Artisanal corn tortillas made especially for us by Blanco Niño

CARBON LABELS ON OUR MENU

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

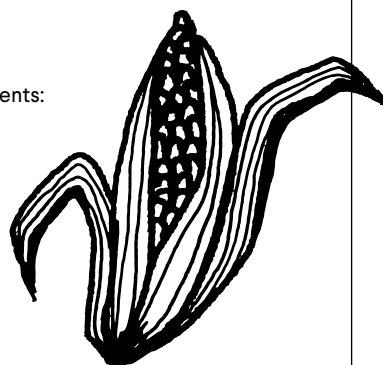
☉ = Low carbon impact

☽ = 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.

ENTRADAS

Smoky Sonoran 'Hummus' ● 6.25

Roasted vegetables, chickpeas, guajillo and herbs, drizzled with chilli oil, served with tortilla chips 386kcal ©

Guacamole ● 6.95

Avocado, lime and coriander, served with tortilla chips 449kcal ©

Add chilli oil 48kcal 25p

NEW Pico de Gallo ● 6.50

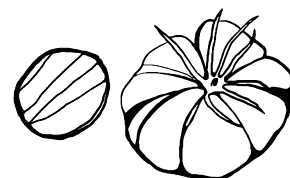
Tomato, onion, lime and fresh herbs, served with tortilla chips 259kcal ©

Vegan Nachos ● 10.50

Black beans, guacamole, pink pickled onions, vegan cheese alternative, fresh tomato salsa and jalapeño 604kcal ©

TACOS & SMALL PLATES

Order two or three per person



Plantain Tacos ● 6.95

Chipotle hibiscus glaze, black beans and dressed slaw 453kcal ©

NEW Cactus & Courgette Tacos ● 6.95

Sautéed sweetcorn and crispy corn strips 155kcal ©

Beetroot Tartare Tostadas N ● 6.95

Salsa macha, fresh horseradish and avocado cream 277kcal ©

Black Bean & Cheese Quesadilla 6.95

With avocado leaf and vegan cheese alternative 320kcal ©

Sweet Potato ● 5.50

Smoky caramelised garlic mojo de ajo 310kcal ©

Frijoles 4.50

Creamy black beans 91kcal ©

Grilled Tenderstem Broccoli N 5.95

Garlic herb oil, toasted nuts and seeds 232kcal ©

NEW Avocado, Cos & Spinach Salad N 5.95

Fresh herbs, toasted almonds and seeds 239kcal ©

SALSAS

A trio of fresh salsas 65kcal 1.95 ©

Tomatillo Mild with citrusy green apple

Chipotle Smoky tomato, medium spice

Habanero Fresh, fruity and fiery

LARGE PLATES

NEW Hibiscus Glazed Aubergine N 15.95

Avocado purée, salsa macha, lime and coconut quinoa 552kcal ©

NEW Cactus & Courgette Burrito ● 15.95

Sautéed sweetcorn, black beans, dressed slaw, vegan cheese alternative and rice. Topped with guacamole and pico de gallo. Served with tortilla chips 849kcal ©

NEW Sunshine Bowl N ● 11.50

A vibrant bowl of 30 plants, with avocado, sautéed corn, spinach, quinoa, black beans and our coconut-lime dressing 483kcal ©

With:

Garlic Sweet Potato N ● 671kcal © 13.50

DESSERTS

Churros ● 6.95 ©

Crisp Mexican doughnuts, with chocolate sauce 616kcal

Jude's Ice Cream 6.25 ©

Vegan chocolate ice cream, with chocolate sauce 338kcal

FEASTING MENU

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

VEGAN SET MENU

45 (22.50 each)

Cactus & Courgette Tacos ●

Plantain Tacos ●

Black Bean & Cheese Quesadilla

Beetroot Tartare Tostada N ●

Sweet Potato ●

Grilled Tenderstem Broccoli N

Avocado, Cos & Spinach Salad N

VEGAN

WAHACA FOR ONE

15.95

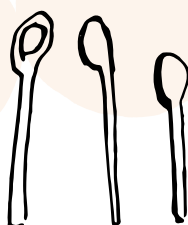
Guacamole & Tortilla Chips ●

Smoky Sonoran 'Hummus' ●

Beetroot Tartare Tostada N ●

Plantain Taco ●

Cactus & Courgette Taco ●



Adults need around 2000kcal a day

WAHACA
