



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 an ingredient.

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

PLANET-FRIENDLY FOOD

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

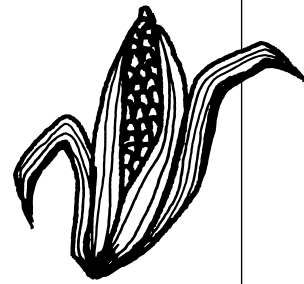
☀ = High carbon impact

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

OUR COMMITMENT

Carbon neutral since 2016*, we go the extra mile. We work with suppliers we know and trust to source our ingredients responsibly. We are proud to be working with British regenerative producers WildFarmed, Hodmedods, and Riverford Organic.

*Find out more at:
www.wahaca.co.uk/sustainability



NIBBLES

Made fresh every day, served with

Tortilla Chips ● 226kcal

Smoky Sonoran Hummus ● 5.95

Freshly made from roasted vegetables, chickpeas, guajillo, and herbs, drizzled with chilli oil 160kcal ©

Guacamole 6.75

With lime and coriander 223kcal ©

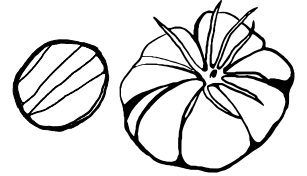
Add chilli oil 20p 49kcal

Vegan Nachos ● 9.95

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

SMALL PLATES

Order two or three per person



Plantain Tacos ● 6.95

With hibiscus, black beans and dressed slaw 453kcal ©

Ancho Mushroom Tacos ● 6.95

With tomatillo salsa, beetroot crisps and dressed slaw 173kcal ©

Zesty Bean Tostadas ● 6.25

Chickpeas, borlotti beans and carlin peas with fresh tomato and habanero salsas 246kcal ©

NEW Beet Tartare Tostadas N ● 6.50

Riverford Organic beetroot, salsa macha, fresh horseradish and avocado cream 264kcal ©

Black Bean & Cheese Quesadilla 6.75

With smoky beans, avocado leaf and Violife vegan cheese alternative 320kcal ©

Roast Mushroom Club Quesadilla 7.50

With lettuce, Violife vegan cheese alternative and tomatillo salsa 434kcal ©

SALSAS 1.95 ©

A trio of fresh salsas 65kcal

Tomatillo Mild with citrusy green apple

Chipotle Smoky tomato, medium spice

Habanero Fresh, fruity and fiery

Sweet Potato ● 5.50

Crispy fried chunks tossed in smoky caramelised garlic mojo de ajo 310kcal ©

Frijoles 4.50

Creamy black beans 135kcal ©

Grilled Tenderstem Broccoli N 5.75

Tossed in garlic herb oil, with toasted nuts and seeds 91kcal ©

Avocado & Cos Salad N ● 5.50

With mixed beans and herbs, sprinkled with toasted nuts and seeds 142kcal ©

LARGE PLATES

Ancho Mushroom Burrito ● 14.95

Black beans, dressed slaw, Violife vegan cheese alternative and green rice with mojo de ajo. Topped with guacamole and pico de gallo. Served with tortilla chips 972kcal ©

Rainbow Bowl ● 11.50

With black beans, green rice, slaw, guacamole, salsa and pink pickled onions. Topped with sweet potato and tenderstem broccoli 592kcal ©

NEW Roast Riverford Organic Squash N 15.95

With cashew nut and fresh herb mole and salsa macha. 597kcal
Served with rice 321kcal
or tortillas 126kcal ©

DISCOVERY MENU

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

VEGAN SET MENU

43 (21.50 each)

Ancho Mushroom Tacos ●

Plantain Tacos ●

Black Bean & Cheese Quesadilla

Beet Tartare Tostadas N ●

Sweet Potato ●

Grilled Tenderstem Broccoli N

Avocado & Cos Salad N ●

DESSERTS

Churros ● 6.75 ©

Crisp Mexican doughnuts served with a vegan chocolate sauce 616kcal

Jude's Ice Cream 6.25 ©

Vegan chocolate ice cream with hot chocolate sauce 338kcal

WAHACA FOR ONE

14.95 Until 5pm, Mon – Fri

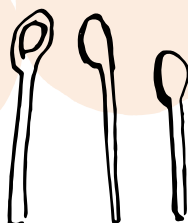
Guacamole & Tortilla Chips ●

Smoky Sonoran Hummus ●

Zesty Bean Tostada ●

Plantain Taco ●

Ancho Mushroom Taco ●



Adults need around 2000kcal a day