

The Las Vegas Vegan Dining Guide

2023

Diana Edelman



Vegans
BABY

Discover the best vegan food in Las Vegas from restaurants, ghost kitchens and pop-ups
40+ categories plus 2 bonus sections

The Las Vegas Vegan Dining Guide 2023

Discover the best vegan food in the city

By

Diana Edelman

The Las Vegas Vegan Dining Guide 2023 by Diana Edelman. Published by Diana Edelman

Las Vegas, Nevada

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This book is dedicated to Chef John Le.

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Welcome to Las Vegas!



Welcome to Las Vegas, one of the nation's hottest cities for vegan dining. In the past five years, the city's vegan scene has come into its own, regularly being listed as one of the top for vegan and vegetarian food in the US. While the effects of the pandemic still continue (abbreviated menus, staffing issues), the city's restaurant scene continues to grow. While 2022 saw the closing of some beloved vegan restaurants like POTs and Violette's Vegan, it also saw restaurants begin to expand their vegan offerings like the acclaimed Le Cirque on the Las Vegas Strip. Or, like MeDiet Cafe, going totally vegan. It also welcomed the city's first upscale vegan restaurant, Crossroads Kitchen. This high-end restaurant located at Resorts World hopefully paves the way for more upscale vegan dining on The Strip.

This marks the sixth edition of the *Las Vegas Vegan Dining Guide* and I'm so proud to present this updated edition to you. I've had the honor of watching this city grow since I launched Vegans, Baby in 2016 and its so magical to see how far it has come.

I hope you enjoy these restaurants as much as I do and get a glimpse of what makes the vegan culinary scene in Las Vegas one of the best in the country. For more vegan dining in Las Vegas (and the rest of the world) visit vegansbaby.com.

Happy feasting and be well!

Diana Edelman

How the guide works

Discover the best vegan food in Las Vegas! This guide is broken down by category. Under each category is the top pick(s) for the best in the city, followed by those honorable mentions. Every single restaurant in this guide book is worthy of visiting (so you've got a lot of eating to do!).

Fully vegan restaurants are marked with a 🌱. I do my best to ensure all information is accurate at the time of publication, but things change. If you have your heart set on something please be sure to check directly with the restaurant before going. This year, I did not include prices as 2022 saw the cost of goods skyrocket and I did not want to publish pricing that would change, as so many restaurants had to raise their prices.

To accompany this guidebook, there is a map for your use online. Please scan this QR code or visit: <https://bit.ly/lasvegasvegan2023>



Best Asian

Chef Kenny's Asian Vegan Restaurant 6820 Spring Mountain Rd.

There's something for everyone at [Chef Kenny's Asian Vegan Restaurant](#). Perhaps *the* most recommended vegan restaurant in town by locals, Chef Kenny's offers the gamut of Asian from Chinese to Japanese to ramen and pho. He's most known for his veganizing non-vegan dishes, like orange chicken, duck, and other meats, as well as his sushi.

A vegan darling in the community, nearly everyone will tell you to head here as your must-visit. So, if you're looking for dishes that make you forget you're vegan or craving eats from your days of pre-vegan life, this is the spot to check out.

For those on a budget, head there during lunch for his lunch specials that include soup, rice and an entree.

♥ **My favorites:** cilantro salad, orange chicken

Saffron, The Vegetarian Eatery 3545 S. Decatur Blvd.

[Saffron](#) serves up a diverse Southeast Asian menu. With a focus on elegant dishes using plant-based ingredients, this gorgeous spot is excellent for date nights, and a little luxury. For the foodies out there, you'll want to make sure your phone is charged to snap pics of these beautiful dishes.

Fuhu Resorts World Las Vegas, 3000 S. Las Vegas Blvd.

If you're with mixed company (aka omnivores), head to [Fuhu](#) at Resorts World Las Vegas. Serving contemporary Asian cuisine, feast on tangy vegan chicken larb, sushi featuring thin slices of red pepper, vegan basil beef with perfectly seasoned Impossible meat and more. They also have a few dishes they can tweak vegan like lo mein and rice.

VeggiEat Xpress  390 N. Stephanie St

[VeggiEat Xpress](#) is a dream for vegans, offering up plant-powered versions of a variety of Asian cuisines. From sandwiches packed with mushrooms and faux meats, to soups like pho and wonton, fried rice, stir-fried noodles, sushi and chef specialties, this spot is also a safe bet to bring non-vegan pals, so everyone can feast together.

Best Bar

Hard Hat Lounge 1675 S. Industrial Rd.

This tiny bar is mighty, thanks to [Guerrilla Pizza](#) being tucked into a corner. Hard Hat Lounge offers few frills, but does have TVs to watch sports, and a juke box.

But, you'll come here for the Detroit deep dish pizza served piping hot, along with the garlic knots, sausage rolls and more.

The spot underwent a renovation fall 2022, and currently there's no gaming or smoking.

♥ **My favorites:** Detroit vegan pizza, garlic knots

Berlin Las Vegas 201 E. Charleston Blvd.

This fun bar in the [Arts District](#) also offers vegan food like a vegan corn dog and fries, vegan tacos, vegan burger, vegan chili, hummus and chips and salsa.

ReBAR 1225 S. Main St.

Everything at [ReBAR](#) is for sale. Even the bar itself. This funky spot merges booze with antiques so you can shop while you sip. Or, just sip. Or, just shop. With trivia nights and more, this Arts District jaunt has a handful of vegan options to pair with your drinks. Choose from snacks like chips and salsa or guac to heartier eats like a vegan black bean burger, vegan sausage with vegan aioli and a Southwestern bowl complete with vegan cheese.

The Sand Dollar Lounge 3355 Spring Mountain Rd.; Plaza Hotel & Casino 1 S. Main St.

Opened in 1976, The Sand Dollar Lounge is a local hangout. This popular bar features live music and jam sessions, holiday-themed takeovers (like Miracle on Spring Mtn.), plus a great cocktail program. As for food, they serve pizza and have vegan cheese on hand. Tweak a pie they offer, or create your own for this perfect bar food. Downtown? Sand Dollar has a location inside The Plaza Hotel, too.

Best Breakfast

Graze Kitchen 7355 S. Buffalo Dr.

Fluffy pancakes, sweet and salty pecan coconut pudding French toast, crispy cauliflower smothered in gravy with flakey housemade biscuits. Are you drooling yet? Because, that's a small sampling of the goodness that is [Graze Kitchen's](#) magnificent breakfast menu.

This plant-based restaurant shows everyone just how amazing vegan breakfast (and brunch) can be. PS - they've also got booze if you want to kick it up a notch.. *Mon. - Fri.: 9 a.m. - 11 a.m.*

♥ **My favorite:** country fried cauli and gravy

Black & Blue Diner 315 S. Decatur Blvd.

Grab that vegan steak and eggs you've been dreaming of at this [NY-style diner in Las Vegas](#). We're talking buttery, shredded hashbrowns, fluffy vegan eggs, French toast, omelets and more available all day, every day at Black & Blue Diner.

♥ **My favorite:** vegan steak and eggs with shredded hashbrowns

Truth & Tonic The Venetian Las Vegas, 3335 S. Las Vegas Blvd.

The first vegan restaurant to open on The Strip, [Truth & Tonic](#) offers healthy and delicious breakfast eats. You'll have to trek to the spot - it's located at Canyon Ranch inside The Venetian- but it's worth it. Breakfast options include fresh baked muffins, scrambles and even a variety of JUST Egg frittatas.

Good Morning Kitchen + Cocktail Bar 5587 S. Rainbow Blvd.

The bright [Good Morning Kitchen + Cocktails](#) offers an array of eats like a vegan crab benedict, reuben and omelet. The vegan options here are abundant, and it's a sure bet for some off-Strip feasting. Come early - this spot is hot, hot, hot and they don't take reservations. Open from 9

a.m. - 3 p.m., it is one of the most popular in town and offers mimosa flights, a full bar and even cozy teas for non-drinkers.

Terrace Point Cafe *Wynn Las Vegas, 3131 S. Las Vegas Blvd.*

[Terrace Pointe Cafe](#) is an upscale cafe at Wynn Las Vegas. It's got a vegan menu that includes chicken and waffles, French toast, tofu scrambles and JUST egg omelets. Grab a seat outside at the pool to people watch and enjoy their bottomless mimosas while you're at it.

TIABI *3961 Maryland Pkwy., 4950 S. Rainbow Blvd.*

Waffles rule at [TIABI](#). This fast-casual spot with two locations (near UNLV and the Southwest) offers a few vegan waffle options to make it worth a visit. There's the Viva Las Elvis, a waffle topped with sliced bananas, melted peanut butter, coconut bacon and agave. They've also got waffle sandwiches, as well as some excellent specialty coffee drinks. Be sure to check out their monthly vegan waffle special in partnership with Vegans, Baby. Plus, bop over every Wednesday to get the Vegans, Baby waffle for only \$5 in honor of Waffle Wednesday.

Best Brunch

Crossroads Kitchen Resorts World, 3000 S. Las Vegas Blvd.

Upscale, white table cloth brunch lives at [Crossroads Kitchen](#). The vegan high-end restaurant at Resorts World added weekend brunch summer 2022 and it's a good one. Grab a group and order the bagel tower complete with various vegan cream cheese spreads, kelp caviar, carrot lox and a creamy vegan white fish salad that will make your taste buds dance. Then, grab their stuffed French toast, savory chicken and waffles with the best hot maple syrup ever, and a cocktail and enjoy your weekend. *Weekends 10 a.m. - 2 p.m.*

♥ **My favorites:** bagel tower, pancakes and a side of their bacon

Graze Kitchen 7355 S. Buffalo Dr.

See Best Breakfast. And then add in Bottomless Mimosas for \$25 and you've got Best Brunch. *Weekends 9 a.m. - 2 p.m.*

♥ **My favorites:** see Best Breakfast

Tacotarian Multiple locations in Las Vegas Valley

[Tacotarian](#) is one of the top spots for brunch in Las Vegas, even if they're not technically listed as *the* best. With Mexican brunch eats like chilaquiles (get it in the green sauce, promise), tacos, crispy quesadillas and the most stuffed burrito in town, Tacotarian's brunch is a must. They've also got horchata iced coffee, as well as mimosas, Micheladas and specialty cocktails to enjoy. *Weekends 11 a.m. - 2 p.m.*

Good Morning Kitchen + Cocktails 5587 S. Rainbow Blvd.

[Good Morning](#) is the spot to go when you've got a mixed bag of diners who want vegan and non-vegan options. The airy restaurant features a stellar craft cocktail program and a delicious assortment of vegan options like cornflake encrusted fried sourdough French toast stuffed

with vegan mascarpone and strawberry jam. Check out Best Breakfast for more details about this restaurant. *9 a.m. - 3 p.m. daily.*

Terrace Pointe Cafe  *Wynn Las Vegas, 3131 S. Las Vegas Blvd.*

Like others in this category, [Terrace Pointe Cafe](#) is another that gets a mention for breakfast and brunch. The only difference really is what time you choose to go.

Best Burgers

Smash Me, Baby *Pick-up/delivery only, 333 W. St. Louis Ave.*

Smashed burgers are all the rage, and [Smash Me, Baby's](#) are perfectly charred goodness. Opened in 2022, the all-vegan ghost kitchen makes a handful of burgers of the smashed variety using Impossible meat and vegan magic to make them taste so damn good.

When it comes to what to choose, it's going to be difficult. There's the Double Classic with two patties topped with slices of melted American cheese, diced raw onions, pickles and secret sauce. There's also the Smashed Truffle Burger, a definite crowd favorite. This one has shaved truffles, grilled onions and mushrooms, smoked cheese and truffle aioli. And, that's just to start. They also serve tacos, nuggets, fries and more.

♥ **My favorite:** Double Classic

Underground Burger *Pick-up/delivery only, 5025 Blue Diamond Rd.*

[Underground Burger's](#) juicy, photo-worthy burgers range from a basic Impossible burger to decked out versions. First is the Double Underground with double patties, double cheddar, caramelized onions, lettuce, tomatoes, pickles and a secret sauce to devour, as well as the BBQ Underground with cheddar, caramelized onions, lettuce, tomatoes, pickles, onion rings and tangy BBQ sauce. For good measure, they've also thrown in a hot chicken sandwich, loaded fries, loaded tots and even milkshakes.

♥ **My favorite:** Double Underground

VegeNation *616 Carson Ave.*

The Mac Daddy burger is where it's at. [VegeNation's](#) epic burger comes topped with creamy Mac n' cheese, collard greens, gochujang BBQ sauce and their secret burger sauce.

Veggy Street   5135 S. Ft. Apache Rd., 1110 E. Silverado Ranch Blvd.

[Veggy Street's](#) BBQ Bacon Cheeseburger is a crowd favorite in town. The housemade patty comes with red cabbage, bacon bits, caramelized red onions, pepper jack cheese, BBQ sauce and a mayo sriracha, all sandwiched between a pretzel bun.

Best Casino



The Venetian Resort Las Vegas / The Palazzo at The Venetian Resort

Las Vegas  3355 S. Las Vegas Blvd.

[The Venetian and Palazzo](#) are vegan-friendly Las Vegas hotels. In fact, [The Strip's first all-vegan restaurant](#) is tucked into Canyon Ranch Spa + Fitness, which is in Venetian. [Truth & Tonic](#) is helmed by Chef Pete Ghione. It's open for breakfast and lunch daily and makes a mean [JUST Egg](#) Frittata. Other options at the two joint hotels include [Mott 32](#), [SUSHI Samba](#), and [Black Tap](#).

Resorts World Las Vegas  3000 S. Las Vegas Blvd.

[Resorts World's vegan options](#) seem to expand regularly. The resort is home to the city's only vegan fine dining restaurant, [Crossroads Kitchen](#). And, that's not all. The property also features Crossroad's fast-casual joint, CK B serving burgers, brats and other eats, as well as [Fuhu](#), [Carversteak](#), and more.



Mandalay Bay Resort & Casino  3950 S. Las Vegas Blvd.

There are quite a few vegan-friendly restaurants at Mandalay Bay, including [Hussong's Cantina](#), [Slice of Vegas](#) and [Border Grill](#), all of which feature full vegan menus.

ARIA Resort & Casino  3730 S. Las Vegas Blvd.

This luxe resort features one of the city's most photographed restaurants, [CATCH](#). The restaurant, which had to axe most of their vegan eats during the pandemic, still has the best cauliflower in town, and you can also get vegan sushi and their dreamy pistachio cheesecake. There's also Salt & Ivy for more casual dining, [Julian Serrano Tapas](#) and the new dumpling spot, [Din Tai Fung](#), which offers a variety of vegan dishes to devour.

Wynn Las Vegas / Encore at Wynn Las Vegas *3131 S. Las Vegas Blvd.*

Every single restaurant at both properties— except for those not owned by the casino like Urth Caffe — have vegan menus (while some certainly are grander than others), making these resorts the most vegan-friendly in the city. Unfortunately, the vegan menus took a hit because of the pandemic. While these restaurants have vegan options, they have been drastically reduced, and most rely on Impossible meats versus more creative dishes of the past.

Best Chicken Sandwich

Garden Grill 7550 W. Lake Mead

How do you want your vegan chicken sandwich - crispy, buffalo-y or hot hot hot? Regardless of your answer, [Garden Grill](#) has you covered.

The all-vegan fast-casual spot located on the outskirts of Summerlin is the best in town when it comes to vegan chicken sandwiches. They're making the meat in-house and then doctor it up in the best crispy batter in the universe - it's flakey, crunchy and perfect.

Here, you can get an original crispy sandwich, buffalo or Nashville Hot. If you prefer to skip the fried, it's ok -- they've got a grilled and blackened vegan chicken sandwich for you.

♥ **My favorite:** Nashville Hot

Underground Burger *Pick-up/delivery only, 5025 Blue Diamond Rd.*

[Underground Burger's](#) Fire Hot Chicken Sandwich's Gardein patty is fried in crispy batter and drenched in buffalo sauce. It comes with lettuce, tomato, caramelized onions, pickles and their secret sauce.

Flippin' Good Chicken, Burgers, Beer 505 S. Fremont St.

Sure, [Flippin' Good](#) may have only a few vegan items on its menu, but the chicken sandwich is worth the jaunt to Downtown. This crispy, breaded, juicy filet topped with a spicy vegan mayo is the best sandwich in town. Order it with the vegan onion rings or fried pickles to make vegan chicken sandwich dreams come true.

Best Chinese

Chef Kenny's Asian Vegan Restaurant 6820 Spring Mountain. Rd.

For re-creations of favorite Chinese dishes like orange chicken or crispy beef, look no further than [Chef Kenny's Asian Vegan Restaurant](#). The menu is basically Chinese favorites from General Tso to Spicy Beef. Chef Kenny's dishes rely heavily on mock meats which can fool unsuspecting non-vegans.

The menu includes everything from noodles to specialty dishes to soups and has cemented itself as the best spot for vegan Chinese food.

♥ **My favorite:** cilantro salad, orange chicken, milkshake

Graffiti Bao 7355 S. Buffalo Dr.

Chef Marc Marrone focuses on seasonal ingredients, textures and flavors coming straight from plants, herbs and spices at [Graffiti Bao](#).

Marrone has created some fantastic vegan dishes at this fast-casual spot in Southwest Las Vegas. Think dishes worthy of high end dining ... but in a quick and casual setting and that's Marrone's cuisine.

Offering gorgeous and vibrant plant dishes with seasonal touches like pomelo in the Nuoc Cham cauliflower with fresh herbs and chilis, Graffiti Bao is as good as Asian food comes.

He also serves the best vegan bao. It's a sweet potato bao stuffed with seasonal veggies. Swoon.

♥ **My favorite:** veggie bao, scallion pancakes

VeggiEat Xpress 390 N. Stephanie St.

[This vegan restaurant](#) taps into the faux meats like Chef Kenny's and also adds some veggies to the mix, like a yummy cauliflower version of General Tso's.

Mott 32  *The Palazzo at The Venetian Las Vegas, 3325 S. Las Vegas Blvd.*

While [Mott 32](#) may be known for its duck, this upscale (and stunning) restaurant at The Venetian also offers a ton of veggie options to enjoy. It's got everything from vegan dim sum to mushroom lettuce wraps to perfectly braised tofu that melts in your mouth.

Chubby Cattle  *3400 S. Jones Blvd.*

Vegan hot pots are the name of the game at this hot pot hot spot (say that three times fast), [Chubby Cattle](#). At Chubby Cattle, guests get to customize their dishes from broth, to veggies and sauces. Then, cook and enjoy at the table.

Best Coffee Shop

The Coffee Class 8878 S. Eastern Ave., 709 E. Horizon Dr., The UnCommons (2023)

[The Coffee Class](#) is where to go for not only a caffeine fix, but also a pastry fix. Their impressive coffee menu, including a Nitro - Chai cold brew and rose tea latte, coupled with their pastries like their amazing gluten-free, vegan pop tarts, make them the best. They also make a mean biscuits and gravy, stellar sandwiches, salads and more. In addition, they're always working on specials and adding to the vegan options.

♥ **My favorites:** pop tart, vegan biscuits and gravy, rose tea latte

Baby Birds Cafe 2910 Lake East Dr.

[This charming cafe](#) in The Lakes features fantastic drinks, including the Taro latte, a subtly sweet and creamy treat. But, that's not all. They've also got photogenic toasts and beautiful cakes to devour. Bonus: the lake view.

Makers & Finders 1120 S. Main St., 2120 Festival Dr., 75 S. Valle Verde Dr. (opening April 2023)

[Makers & Finders](#) has created quite a scene, attracting local movers and shakers at both of its locations. Come for the food and bright dining spot that delivers consistent Instagram-worthy eats, stick around for the coffee and specialty drinks. It's also got a sweet brunch.

PublicUs 1126 Fremont St.

[PublicUs](#), located in the burgeoning Fremont East corridor, has created quite the scene for vegans via delicious housemade eats and nut milks. With a rotating menu of specials and vegan options that include curry and bowls, it's a fantastic coffee shop to grab a hot or cold caffeinated beverage and some grub, too. Pro tip: veganize the breakfast burrito by holding the egg and meat and you've got a hearty and substantial breakfast item loaded with veggies, sofrito and potatoes.

Best Comfort Food

Garden Grill 7550 W. Lake Mead Blvd.

All your vegan fried chicken dreams come true at [Garden Grill](#). We're talking a family-sized bucket of juicy fried chicken with a crispy batter that leaves KFC in the dust. And, that's just scratching the surface. The menu here is super comfort food-y with specials like The Thrillist that features a fried chicken sandwich with bacon and cheese stuffed between a fluffy glazed donut.

♥ **My favorites:** Nashville Hot sandwich, loaded fries, butterscotch dip cone

Graze Kitchen 7355 S. Buffalo Dr.

Graze Kitchen's menu is perfect for people who want to steer clear of overly processed mock meats and cheeses but still feel warm and cozy. Chef Amelia Cooper's menu offers treats like Korean BBQ nachos with tender soy curls, chimichurri fries, firecracker cauliflower and heaps more. And, if you keep it between us, you can order the deconstructed Nashville Hot fries because it's a secret menu item.

♥ **My favorites:** Korean BBQ nachos, cheese board, deconstructed Nashville Hot fries (please get these)

Crossroads Kitchen Resorts World, 3000 S. Las Vegas Blvd.

Get your carbs on at Crossroads Kitchen. The pasta- and pizza-heavy menu treats you to filling dishes that make you happy. Because, let's be real, pasta and pizza do that. Right?

VegeNation 616 Carson Ave.

Mac and cheese pizza. Creamy, hearty chicken pot pie gnocchi. Crispy chicken sandwich. And, that's just the start of the comfort food at [VegeNation](#).

Cornish Pasty Co. 10 E. Charleston Blvd.

Featuring a rotating selection of vegan pasties, [Cornish Pasty Co.](#) whips up savory hand pies that are perfect comfort food. Be sure to try the spinach and artichoke version when they've got it. And order up some jalapeño garlic chips (fries as us Yanks call them) to start. Make sure to call ahead to see if they've got vegan options — they're so tasty they often sell out. For the super lucky, sometimes they even have a peanut butter and jelly pasty for dessert.

Guerrilla Pizza 10 E. Charleston Blvd.

Spoiler alert: [Guerrilla Pizza](#) slings the best vegan pizza in town. It's also an excellent spot to get all the comfort food like squishy garlic knots, poutine tater tots and Wild Bread (think Crazy Bread from Little Caesar's).

Best Date Night - The Strip

Crossroads Kitchen Resorts World, 3000 S. Las Vegas Blvd.

If you're looking to wow a date, or simply head to an upscale vegan restaurant on The Strip, [Crossroads Kitchen](#) is for you. Celeb Chef Tal Ronnen's Italian/Mediterranean restaurant shows vegan-curious (and let's be real, vegan naysayers) a chance to see how versatile vegan food is.

For a little extra oomph, try the vegan caviar with chips, chestnut foie gras or the Impossible cigars served in (you guessed it) a cigar box. Or, share the delicate and lightly battered cream cheese stuffed zucchini blossoms.

With a menu that's focused largely on pizzas and pastas, it's a safe bet that your date will dig something on the menu.

In addition, there's a gorgeous wine and cocktail list to pair with your meal.

♥ **My favorites:** caviar, stuffed zucchini, fettuccine and truffles

L'atelier de Joël Robuchon MGM Grand Las Vegas, 3799 S. Las Vegas Blvd.

[This restaurant](#) is sexy, featuring an open kitchen where you can watch the chefs prepare all the food.

While the à la carte menu offers a few vegan options, it's the vegan tasting menu that shines. Using seasonal ingredients, the tasting menu is a decadent, intimate dinner. Be sure to give the restaurant 24-hours notice for the tasting menu.

♥ **My favorite:** the tasting menu

CATCH *ARIA Resort & Casino, 3370 S. Las Vegas Blvd.*

While first glance at the menu doesn't show a lot of vegan options, don't let that fool you. There are a handful of dishes that can be made vegan at [CATCH](#). But first, let's set the stage. You enter through a long, ethereal tunnel decked with twinkling lights and flowers hanging from the ceiling. You may see a celeb dining next to you since it's a hot spot for everyone from those who are Instagram and TikTok famous to A-listers. But, you're here to eat. Whatever you do, order the crispy cauliflower. Tossed in a spicy aioli, it's sinful. They can also veganize eats like the mushroom pasta and truffle fries by holding the parmesan. And, whatever you do, save room for dessert. Their pistachio cheesecake is to die for.

Harvest *Bellagio Hotel & Casino, 3600 S. Las Vegas Blvd.*

When [Harvest](#) reopened following the pandemic closure, it debuted some new vegan offerings courtesy of executive chef Isaiah Torres. The elegant vegan-friendly restaurant serves seasonal fare like a watermelon steak in the summer, plus a ridiculously flavorful tandoor veggies, as well as tempura, flat bread and dessert that isn't just sorbet.

The Mayfair Supper Club *Bellagio Hotel & Casino, 3600 S. Las Vegas Blvd.*

[The Mayfair Supper Club](#) is a true night out. This swanky supper club celebrates the heyday of the genre. Featuring live performances in the center of the dining room, The Mayfair is like going to see dinner and a movie ... but posh and fun. The vegan options on the menu are limited -- they offer a vegan Heirloom tomato salad and can also whip up some vegan sushi. Here, it's all about the ambience. Imbibe in Mayfair's cocktails and cozy up at a table or the bar (where you can watch the show without eating). And, to top it all off, the dining room opens up to the famous Bellagio fountains so not only do guests get a show in the restaurant, they also get one outside.

Mott 32 *The Venetian Las Vegas, 3355 S. Las Vegas Blvd.*

The dining room at [Mott 32](#) oozes romance, thanks to the dim lighting and lush, intimate dining rooms. Veggies rule the scene here, and there are plenty that deliver flavor you'll devour from dim sum to entrees.

Best Date Night - Off-Strip

EDO Gastro Tapas + Wine 3400 S. Jones Blvd.

An intimate dining room and gorgeous (and perfectly priced) vegan tasting menu make [EDO](#) the go-to for a romantic night Off-Strip.

They're known for their Spanish tapas, but the best thing about EDO is the vegan tasting menu they've perfected. Spoiler alert: they're also the best restaurant in town for a vegan tasting menu ... but that's later in the guide.

Chef Oscar Amador, one of the chefs who joined me at the first Vegas Vegan Dinner at the James Beard House, has mastered creative plant-based cuisine with seasonal dishes like Mushrooms Al Ajillo, and a perfectly cooked paella, crispy layered patatas bravas and other Spanish dishes.

Bonus: guests can add in wine pairings or hand-crafted cocktails and make the night even more romantic.

♥ **My favorite:** tasting menu

Barry's Downtown Prime CIRCA Las Vegas, 8 Fremont St.

This sexy restaurant housed in the adults-only CIRCA Las Vegas downtown makes a sultry date night. Start with tableside Old Fashioned cocktails and then dive into the meal at [Barry's](#).

While this may be a steakhouse, Chef Barry Dakake hasn't forgotten about vegans. It's evident in the stunning vegan options he's got on the menu, including a truffle meatloaf that is perfection, as well as decadent desserts like a chocolate cake topped with fresh raspberries and 24K rose gold leaf.

♥ **My favorite:** truffle meatloaf, chocolate cake

BLACKOUT (Dining in the Dark) 871 S. Valley View Blvd.

Make the night a little edgy and sexy with [BLACKOUT](#). This all-vegan restaurant (shhh, they don't tell people) serves up five courses for lunch and seven for dinner ... in the pitch black.

Chikyū Izakaya and Sushi 1740 E. Serene Ave.

*Temporarily closed (as of December 2022).** Enjoy date night at one of the city's only upscale vegan restaurants. Indulge in decadent sushi and sake and make it a night to remember at [Chikyū](#).

Anima by EDO The Gramercy, 9205 W. Russell Rd.

If you like EDO, you'll like [Anima by EDO](#). They have similar items, but also like to toy around with some fresh new seasonal dishes on the menu. Just like EDO, Anima also has a vegan tasting menu. This spot is bigger than its sister restaurant by a lot, so if EDO is filled, try your shot here.

La Strega 3555 S. Town Center Dr.

Located in Summerlin, [La Strega](#) is an Italian restaurant helmed by the extremely talented Chef Gina Marinelli. Eats here include the best aglio y olio you'll ever have, plus a rotation of seasonal dishes.

Other Mama 3555 S. Town Center Dr.

The acclaimed restaurant that's garnered a laundry list of recognitions since it opened its doors in 2015, [Other Mama](#) has quite a few vegan options. Pulling from Asian inspiration, Chef Dan Krohmer's plant-forward options include veggie gyoza, soba noodle salad and agedashi tofu. There's also a craft cocktail menu worthy of sipping.

Saffron, The Vegetarian Eatery 3545 S. Decatur Blvd.

[Saffron](#), located in Chinatown, is perfect for celebrating a special occasion or having a romantic meal. The high ceilings and floral water feature in the center of the dining room lend a dramatic elegance to the evening. A vegetarian restaurant, Saffron is vegan-friendly with several options noted on the menu with a symbol. The dinner menu includes shareable appetizers, soups and salads, entrees and desserts. Try the black garlic dumplings filled with mushrooms and served in lemongrass consomme. For the main course, order the mild and

creamy Saffron green curry or try the spicy eggplant with fried tofu. Finally, treat yourself to the triple chocolate cake for dessert. They've also got stunning cocktails to compliment your meal.

The Black Sheep 8680 W. Warm Springs Rd.

[The Black Sheep](#) and its dark interior make this an intimate spot to feast on Bravo “Top Chef” contestant Chef Jamie Tran’s Asian cuisine and extensive wine list. There are only a couple of dishes, but they are spectacular. Especially the scallion pancakes. Don’t worry, I dive deeper into this gem later in the guide.

Best Deli

NoButcher 7960 S. Rainbow Blvd.

Vegan butcher shops exist. And, Las Vegas has one of the few in the world! Meet [NoButcher](#), the only vegan butcher shop in town. The fast-casual restaurant offers a menu of deli sandwich favorites and sides, plus sells their housemade deli meats, cheeses, and sides to take home. As if it couldn't get any better, they even have a drive-thru making it perfect to grab some eats and then head out to picnic.

When it comes to deli items, they offer a variety of vegan meats they make in-house, including pulled NoPork, NoTurkey, NoPepperoni and more. In addition, NoButcher also makes a few cheeses and cheese balls. Sides include coleslaw, potato salad, NoEgg and No Tuna salads. If you want something sweet, you're in luck. They also offer ice cream, cookies and other goodies.

It gets better. The restaurant is also community-minded and regularly offers to give those in need food (no questions asked).

♥ **My favorite:** Mediterranean roasted veggie sandwich, NoPepperoni, NoEgg salad

Vegas Vegan Culinary School and Eatery 1310 S. 3rd St.

[Vegas Vegan Culinary School](#) and Eatery offers a variety of deli eats. They're making fresh sandwiches like bagels and lox, reubens and more. Plus, they've got all your favorite deli sides including Waldorf salad, curried tofu salad and even mac and cheese.

Best Dessert

Tarantino's Vegan 7960 S. Rainbow Blvd.

[Tarantino's Vegan](#) is where to go for an Italian dessert fix. The first spot in Vegas to offer vegan cannolis, these make my vegan heart happy (and they should make yours happy, too!). There's also tiramisu and other pastries supplied by a local vegan pastry chef like a flakey, creamy Napoleon, plus gluten-free cheesecakes made in-house.

♥ **My favorite:** Napoleon, cannolis

Crossroads Kitchen Resorts World, 3000 S. Las Vegas Blvd.

Should you find yourself on The Strip craving something sweet, head to Crossroads Kitchen. This upscale vegan restaurant doesn't disappoint when it comes to nailing that sweet tooth. Their brownie sundae is delectable. They also have other seasonal desserts to devour.

Garden Grill 7550 W. Lake Mead Blvd.

Dip cones. Do I really need to say more? Yes? OK. Soft serve ice cream topped with peanut butter sauce and Oreo bits. More? Milkshakes? More? Rocky Road Cheesecake. Pretty sure you get the picture now. [Garden Grill's](#) desserts will delight your inner child. And your real children.

Tacotarian Multiple locations in Las Vegas Valley

Talk about a little indulgence. [Tacotarian's](#) desserts are just that. Try their perfect coconut cake drizzled with caramel, or deep fried Oreos to round out a meal.

Barry's Downtown Prime  *CIRCA Las Vegas, 8 Fremont St.*

[Chef Barry Dakake's vegan menu](#) is one of the best in town. So, it should come as no surprise that his desserts are decadent. You're going to love the Chocolate London Rose Cake, a rich chocolate cake topped with fresh raspberries and a 24K rose gold leaf.

Best Dim Sum

Chef Kenny's Vegan Dim Sum 5570 W. Flamingo Rd.

Chef Kenny's Vegan Dim Sum brings together his Asian Vegan Restaurant menu and adds in a dim sum menu. With 14 dim sum offerings to try, Chef Kenny's recreation of non-vegan favorites nails it. Choose from vegan BBQ pork baked buns, shrimp dumplings, sesame balls, a mushroom tofu wrap and other treats. Then, order up favorites from the rest of his menu like sushi rolls.

♥ **My favorite:** sesame balls

Din Tai Fung ARIA Resort & Casino, 3730 S. Las Vegas Blvd.

The internationally-acclaimed soup dumpling chain has a home at ARIA Resort & Casino. Thankfully, [Din Tai Fung](#) didn't forget about vegans. The airy and bright restaurant offers quite a few vegan offerings, some of which are made with JUST Egg products.

The menu varies from small veggie plates like a cucumber salad with a kick to a seaweed and bean curd salad. They've also got veggie and mushroom dumplings and buns. But, what I particularly love are the spicy wontons, as well as the vegan sesame noodles. In addition, DTF serves vegan soup and plenty of greens.

When it comes to dessert, nearly all of the options are vegan except the ones with chocolate.

♥ **My favorites:** cucumber salad, spicy wontons, sesame noodles, red bean dessert bun

Red 8 Wynn Las Vegas, 3131 S. Las Vegas Blvd.

Red 8 specializes in Cantonese noodle dishes and dim sum and offers quite a few vegan options. For dim sum, there are three vegan choices – White Lotus, Jade Dumplings and Cantonese Vegan Pot Stickers. They also serve Gardein chicken lettuce wraps that are excellent, Gardein cashew chicken and veggies.

Best Donuts

Disco Donut *Pick-up/delivery only. 333 W. St. Louis Ave.*

The only fully vegan donut shop in Las Vegas is [Disco Donut](#). While you can't go in and browse the selection since they're tucked into a ghost kitchen, you can most certainly eat them!

Disco Donuts' goods are brioche that are yeast-raised and then fried. Founded in March 2021 by award-winning baker Stacey Oros, the kitchen opened following a successful debut and pop-ups where she consistently sold out.

She offers a handful of donuts to try including the Oreo Deluxe Donut. This donut comes glazed and then dipped in Oreo cookie crumbs. After that, it's topped with chocolate drizzle. There's also the Strawberry Shortcake Donut with glaze and housemade strawberry shortcake topping. A golden Oreo crowns this beauty.

If you're craving something more bite-sized, she makes donut holes that you can customize. But, that's not all. Disco Donuts also serves breakfast food like burritos and even a brioche donut sandwich stuffed with vegan sausage, egg and cheese.

♥ **My favorite:** Oreo Deluxe Donut

Cafe Lola *Multiple locations in Las Vegas Valley*

[Cafe Lola](#) couture donuts are worthy of Instagram and some of them are even vegan. They offer three vegan donuts, including one which is gluten-free -- Funfetti, Oreo and seasonal -- all of which are gorgeous. Grab a donut and a latte (or some bubbles if you're feeling it) and make sure you've got your phone handy to snap some pics.

Donut Bar *124 6th St.*

This lively Downtown spot draws the masses, thanks to its lavish, Instagram-worthy donuts. Each day, [DonutBar](#) offers a handful of vegan options in flavors such as creme brûlée and apple fritter, PB & J, and even a protein-laced variety (that makes it healthy, right?). On weekends,

this hot spot has even been known to whip up a rich grilled cheese vegan donut. That alone is worth the trip to Downtown. Come early, they sell out every. single. day.

Ronald's Donuts *4600 Spring Mountain Rd.*

Chinatown's [Ronald's Donuts](#) has garnered quite a reputation for its vegan donuts. There are two entire rows filled with vegan options. We're talking glazed, jam-filled, custard-filled, chocolate-covered, and so much more. They've even got ice cream to cram into them for a little extra oomph.

Best Ethiopian

Lucy Ethiopian 4850 W. Flamingo Rd.

Who'd have thought Las Vegas would be a hotbed for Ethiopian food? But, it is. And [Lucy's](#) gets the top nod, even though it's hard to narrow it down. Truly, there is no going wrong with any of the Valley's Ethiopian restaurants.

Lucy's vegan eats are consistently packed with flavor, and the veggie platter is large enough to share (and you'd probably still not finish it).

♥ **My favorites:** samosa, veggie platter

Nu Ethiopian Kitchen 4230 S. Decatur Blvd.

Temporarily closed (as of December 2022). With a vegetarian section, it's easy to figure out exactly what to order at [Nu Ethiopian Kitchen](#). Like the lentil-filled sambosa or veggie platter.

Best Fast Food

Plant Power Fast Food 7090 W. Craig Rd.

[Plant Power](#) has built its business with the goal of changing the world, one burger at a time. The restaurant, known for eats like the Big Zac (think veganized Big Mac), features a menu that's cholesterol-free, with no high-fructose corn syrup, artificial flavors or colorings.

The menu features all the fast food staples. It's got six burgers to choose from, including the Big Zac and a Classic Bacon Cheeseburger. Beans, quinoa, ground oats, carrots, walnuts and spices make up the burgers here. Yup, no Impossible or Beyond.

In addition, the menu also offers sandwiches, wraps, salads and snacks like buffalo wings, nuggets, tenders, fries and more.

Of course, no meal is complete without dessert. And Plant Power has you covered. Desserts here range from old fashioned shakes in a variety of flavors (hello, horchata) to cookies, cheesecakes and brownies.

They even serve breakfast if you're craving a good ol' fast food sandwich.

♥ **My favorites:** Big Zac, chicken tenders with chipotle sauce, shake

Burger King Numerous locations in Las Vegas

Burger King now offers a vegetarian version of their Whopper using the Impossible burger. Remove the mayo and cheese to make it vegan. For those concerned about cross-contamination, ask them to nuke it instead of cooking it on the grill.

Chipotle Numerous locations in Las Vegas

It's really easy to eat vegan food at Chipotle. Their rice and beans are vegan, plus they offer sofrito to add to your bowl, salad or burrito.

Del Taco  *Numerous locations in Las Vegas*

In 2019, [Del Taco](#) was one of many fast food restaurants that hopped on the vegan train. Partnering with Beyond Meat, Del Taco has tacos and burritos, plus other dishes can be modified vegan. They're conscious of cross-contamination, too. They steam the Beyond separately from the other meats. Plus, their crinkle cut fries and hashbrown sticks are vegan. Score.

Best French

Le Cirque  *Bellagio Hotel & Casino, 3600 S. Las Vegas Blvd.*

Fine dining in Las Vegas, but make it plant-based. The opulent [Le Cirque](#) is an upscale French restaurant perfect for those without a budget and who want an upscale experience with vegan options (with stunning views of the famous Bellagio Fountains).

The acclaimed restaurant is the recipient of AAA Five Diamond Award rating and 5 Stars from the Forbes Travel Guide. While you will need to let the restaurant know you're going to request vegan food 48 hours in advance, the tasting menu here is a stunner. You can order a la carte, or indulge in the eight course vegan tasting menu for just shy of \$400 per person.

Since it's seasonal, it's hard to say what you'll be getting in this book (I mean, are you reading this in winter or summer? If it's summer, please remember to drink your water!). When I went in the summer, the eight course menu consisted of dishes like a creamy chilled soup poured over fresh peas, a sun cherry tomato goblet with tomato gelee, flowering mint and cilantro blossom, and an Australian black truffle risotto.

♥ **My favorite:** vegan tasting menu

Best Gluten-Free

Chikyū Vegan Sushi & Izakaya 1740 E. Serene Ave.

Temporarily closed (as of Dec. 2022).* Not only is [Chikyū](#) one of the best restaurants in Las Vegas, nearly all of its menu is gluten-free. Enjoy a bounty of appetizers, sushi and izakaya, plus dessert ... gluten-free.

♥ My favorites: mushroom rice claypot, shizen shitake, Desert Gold roll

Amena Mediterranean Cafe 2101 S. Decatur Blvd.

With more than 10 types of hummus and a smattering of Mediterranean salads to enjoy, [Amena](#) is a fantastic place for fast-casual, healthy gluten-free, vegan dining in Las Vegas. If you call in the morning and want tabouleh, they will set some aside without wheat for you.

Anima by EDO The Gramercy, 9205 W. Russell Rd.

Nearly everything that's vegan on the menu at [Anima](#) is gluten-free. They even have a kohlrabi tagliatelle on the seasonal menu so you get the pasta ... without the pasta. Just steer clear of the pan con tomate (but man do I wish they had GF bread for this Spanish deliciousness), the actual pasta and any other bread-y dishes they may have that night.

EDO Gastro Tapas + Wine 3400 S. Jones Blvd.

If you're looking for a fancy gluten-free dinner that's vegan, head over to [EDO Gastro Tapas and Wine Bar](#). This intimate spot offers a phenomenal tasting menu, all of which is gluten-free.

Best Grilled Cheese

The JOLT Coffee Co.  *401 S. Maryland Pkwy., inside The Center*

[The JOLT](#) offers a handful of vegan options, including a veganized version of their Grown-Up Grilled Cheese. It comes on a sprouted, multi-grain bread. This grilled cheese uses a blend of vegan cheeses, as well as avocado and grilled onions.

TIABI  *3961 S. Maryland Pkwy., 4950 S. Rainbow Blvd.*

Known for their waffles and wafflewiches, [TIABI's](#) grilled cheese comes on a waffle (naturally). They're melting vegan cheese with avocado, basil and their TIABI sauce for a little extra punch.

Best Group Outing

Marrakesh Mediterranean Restaurant 3900 Paradise Rd.

Step into another world at Marrakesh Mediterranean Restaurant. Here, guests dine in a lavish recreation of a Moroccan tent, complete with live belly dancers. A true multi-sensory experience, the vegan six course menu features influences from the Middle East and Morocco and is a delight. You'll be cheers-ing, dancing and (most importantly) feasting on an array of flavorful dishes in an experience unlike any other in Las Vegas.

Kassi Beach House Virgin Hotels Las Vegas, 4455 Paradise Rd.

Modeled after the Italian coast, [Kassi Beach House](#) is an excellent spot to bring a group who wants to party ... and eat good food. The vibe here is fun and festive, complete with indoor and outdoor seating along the resort's pool deck and a rotation of DJs. There are even day bays you can reserve. Vegan options here include an amazing white bean dip with airy puccia bread, cheese-free pizza that is damn good, spaghetti and veggie side dishes.

Best High Tea

Queen of Hearts 2895 S. Green Valley Pkwy.

Vegan high tea is now a thing in Las Vegas, and a large part of the hype is because of [Queen of Hearts](#), located in Henderson. The woman behind Queen of Hearts is acclaimed Chef Angela Sweetser, a sugar artist and chocolatier.

She's lent her talent to major names like Ritz-Carlton and The Cosmopolitan Las Vegas and appeared on Food Network's "Halloween Wars" twice. Sweetser also medaled for artistic chocolate and sugar sculptures from the American Culinary Federation and won dessert competitions with the International Chaines des Rotisseurs.

The tea shop pulls off a Vegas-meets-Alice-in-Wonderland vibe, complete with cards, mixed with traditional tea aspects like dainty tea sets.

High tea here includes vegan scones with jam and butter, as well as a three-tiered stand adorned with tiny savory bites, cookies and pastries. Devour bunny cream puffs, berry fruit tarts, Cacao panna squares with gold flakes, raspberry jam cookies, playing card shortbread cookies and more.

The delicate savory dishes at Queen of Hearts feature a few options. There are mushrooms topped with Queen Anne's Lace; a golden sweet potato butterfly (marinated sweet potato a top a butterfly cookie); English cucumbers sandwiching roasted red pepper hummus with Safflower petals; and farfalle pasta with artichokes, olives and Heirloom tomatoes.

Truth & Tonic Canyon Ranch inside The Venetian Las Vegas, 3335 S. Las Vegas Blvd.

Launched fall 2022, [Truth & Tonic's](#) afternoon tea is the only one held at an all-vegan restaurant. Service takes place Saturdays from 3 p.m. - 5 p.m. Featuring teas by Jenwey Boutique, guests can choose from Signature Blends, or white, green, black, herbal or iced teas. They also have a selection of afternoon cocktails to sip. For the food, Chef Pete Ghione has created a spectacular line-up including fresh scones, JUST egg quiche, savory tartines, macarons, tarts and more. This menu is decadent.

Best Hot Dogs

Phyto's Vegan Eats Pop-up

[Phyto's](#) is the city's only all-vegan hot dog cart that pops up across Las Vegas. They offer three dogs on the reg— the Crispy Cowboy with bacon, white and crispy onions, and BBQ sauce, the El Guey topped with pico de gallo, bacon, jalapeños, and avocado mayo, and the Kimchi Kool with kimchi, furikake, Hoisin sauce, and Sriracha mayo. There are also rotating specials like Frito Pie, plus the option to BYOD (build your own dog).

♥ **My favorites:** El Guey

Veggy Street 5135 S. Fort Apache, 1110 E. Silverado Ranch

There are two vegan dogs at [Veggy Street](#) to enjoy — the Smart Dog topped with parmesan, special sauce, peas, red onions and cilantro, and the Chili Dog with melted cheddar, onions and cilantro.

Beerhaus 3784 S. Las Vegas Blvd.

This Strip spot located inside The Park has two kinds of Field Roast hot dogs — the normal City Dog with spicy relish and mustard, and the spicy Vegan Chipotle Dog. [Beerhaus](#) also has an Impossible burger with vegan cheese and vegan mayo for anyone who's vegan but prefers to skip the dogs.

Best Ice Cream

Garden Grill 7550 W. Lake Mead Blvd.

If you love soft serve ice cream and need to get your fix, [Garden Grill](#) is where to head. Not only does this fast-casual vegan restaurant offer two oat milk soft serve flavors on rotation, they also offer dip cones. Check out their Instagram (@gardegrillv) to find out what they're serving every week but know for dip cones, they rotate between chocolate, butterscotch and cherry. The restaurant even serves gluten-free cones. If you're not feeling like a cone, you can also get the ice cream as a sundae with a variety of toppings or in a milkshake or float.

♥ **My favorite:** butterscotch dip cone

Sorry, Not Sorry Creamery 9484 W. Flamingo Rd.

A newer ice cream shop in Las Vegas, Sorry Not Sorry Creamery makes small batch ice cream. And, they've got a few vegan flavors like Rocky Road, mango with tajin and chamoy swirls, oatmeal cookie rum raisin and strawberry shortcake.

Best Indian

Taj Palace 9530 S. Eastern Ave.

Indian and vegan dining tend to go well together. However, not all Indian restaurants are created the same. The top pick for vegan dining at an Indian restaurant goes to [Taj Palace](#).

With an entire vegan section, there's nothing on that menu that isn't filled with rich flavors. Start off your meal with a few appetizers like the veggie samosa — flakey flour pockets filled with mashed boiled potato, onions, green peas, lentils, spices and green chili. And then keep going. Even the regular menu has some vegan options like aloo tiki (gluten-free potato patties with green peas) and the veggie platter.

Taj Palace offers mulligatawny, a gluten-free aromatic soup made with yellow lentils, carrots, ginger, garlic, onions, red jalapeños, carrots, plus curry and other fragrant spices. They've also got the Taj Special Tamatar Soup, a tomato soup with homemade croutons.

When it comes to the main dishes, there's the tried and true like the gluten-free aloo gobi with potatoes, cauliflower and Indian spices. Or, mix it up with the baigan bhartha (charcoal-grilled mashed eggplant with fresh tomatoes, onions and spices).

For something different, order the mushroom mutter curry. It's made with sliced 'shrooms and cooked with green peas and spices, plus veggie jalfrezi, featuring fresh garden vegetables stir-fried in a spicy sauce.

Vegan entrees at Taj Palace also include jeera aloo (potatoes cooked with cumin and herbs); bhindi and chana masalas; the delicious dal tadka made with yellow lentils, onions, garlic and ginger, cooked with herbs and spices; chana saag (chickpea curry, greens and onion in a tomato-based sauce and spiced with turmeric, cumin and garam); and aloo mutter with peas and potatoes.

Of course, no meal is complete without some rice. The jeera rice, a long-grain Indian rice with roasted and fried cumin seeds, is delicious. They also have basmati rice, vegetable biryani and peas pulao with peas, nuts and raisins.

♥ **My favorite:** veggie pakora, veggie samosa, any of the entrees

Curry Leaf, Flavors of India   5025 S. Fort Apache Rd.

If you used to go to now closed Turmeric in Downtown Las Vegas, [Curry Leaf's](#) menu will look familiar to you. They've got one of my favorite appetizer ever, gobi manchurian. It's battered and fried cauliflower tossed in a soy, onion and garlic sauce. The menu also includes curries, veggie dishes like mushroom poriyal, and dal and other eats.

Govinda's Restaurant  8825 Escondido St.

An all-vegan buffet, [Govinda's](#) is a part of the International Society for Krishna's Consciousness. While other outlets of this restaurant are vegetarian, the one in Las Vegas is entirely vegan and donation-based. It's located in the Radha Govinda Temple and open Monday - Saturday.

Mint Indian Bistro  4256 S. Durango Dr., 730 E. Flamingo Rd.

[Mint Indian Bistro](#) offers heaps of vegan options, including its signature veggie chili - made Indian/Chinese fusion-style with cauliflower, soy sauce, and Indian spices, and traditional Indian dishes ranging from curries to rices and everything in between. For the brave, they also have an inferno menu with kabobs, dosa, curry, and biryani. But, signed waivers are a requirement before anyone takes the challenge. And yes, people have done it.

Best Italian

Tarantino's Vegan 7960 S. Rainbow Blvd.

The only [all-vegan Italian restaurant in Las Vegas — Tarantino's Vegan](#) offers cozy Italian eats you'll love.

The menu is comprised of fresh ingredients, plant-based meats and cheeses largely made in-house, plus noteworthy desserts (hence the restaurant being honored as Best Dessert). With options like garlic bread (flatbread style), breaded zucchini sticks with marinara, and portobello mushrooms stuffed with housemade sausage, sun dried tomatoes, artichoke hearts, and parmesan, it's truly hard to narrow it down to one appetizer.

The list continues with a bruschetta trio and an antipasti platter with grilled vegetables, olives, assorted deli meats and cheese. And if you can't decide, order the sampler which comes packed with bruschetta, a stuffed portobello 'shroom, zucchini sticks and meatballs.

Tarantino's pasta menu lets you choose your perfect ingredient combination where you can choose your noodles (including gluten-free and zoodles), veggies, sauces and more.

As if that's not enough, they also have entrees including chick'n and eggplant parms and lasagna. Plus, they offer flatbreads with classic or garlic white sauce and your choice of toppings, as well as subs.

Most important, save room for dessert which runs the gamut of pastries and gluten-free cheesecakes.

♥ **My favorite:** build-your-own pasta, chick'n parm, Napoleon

Bootlegger Italian Bistro 7700 S. Las Vegas Blvd.

This old school Italian restaurant located south of the Las Vegas Strip oozes ambiance. With nightly entertainment, cocktails and a Las Vegas feel, [Bootlegger](#) has a handful of vegan

options. For the main course, you can get a vegan pizza or a vegan steak. Plus, many of their sides are vegan. Come for the vibe.

Bottiglia Cucina and Enoteca *Green Valley Ranch Resort, 2300 Paseo Verde Pkwy.*

This [airy and bright Italian restaurant](#) with Tuscan-style cuisine features numerous vegan Italian dishes and even tops dishes with its own housemade vegan cheeses. Located in Green Valley Ranch, the restaurant has pasta, eggplant parm and a few vegan veggie sides to enjoy.

The Pasta Shoppe Ristorante and Art Gallery *2525 W. Horizon Ridge*

Italian food that features packed-with-flavor dishes made with the freshest ingredients lives at Henderson's [The Pasta Shop Ristorante & Art Gallery](#). This charming family-owned, vegan-friendly Italian ristorante makes all of its pasta in-house (it's gluten-free), and boasts a nice-sized vegan menu including nine entrées to choose from. A favorite is the Diablo Trent, a delicious spinach pappardelle pasta in a Diablo sauce with satuéed broccoli and kale.

Best Korean

Bibim Kitchen Korean Rice Bar 10345 S. Eastern Ave

There aren't a lot of vegan options for Korean in Las Vegas, so it's pretty easy to pick the best in town: [Bibim Kitchen](#) offers a build-your-own bowl of Korean goodness.

Choose from a classic or hot bowl (pro tip: opt for hot), then select rice, protein (tofu) and up to six veggies, plus toppers to create the perfect bowl. Finally, add on some sesame oil and sauce – they've got three vegan ones and you're all set.

♥ **My favorite:** veggie bowl

Best Kosher

Ariela's Pizza and Kosher Kitchen 7595 W. Washington Ave.

[Ariela's Pizza and Kosher Kitchen](#) not only fills a kosher need in the city, but it also fills a vegan pizza need in the Summerlin neighborhood.

The entirely vegetarian and extremely vegan-friendly restaurant makes nearly every item by hand. Pizzas here aren't all normal pies, either. It's a diverse offering for pizzas and a huge selection, most of which are or can be made vegan. There's the Memphis, which comes topped with BBQ sauce, vegan chicken and red onions. For a little heat, try the Gehinnom with spicy fra diavolo sauce, mozzarella, crispy vegan bacon and hot banana peppers.

The family-owned restaurant also makes vegan desserts like zeppoli which fluffy bites of goodness.

♥ **My favorite:** The Sausage Pizza, zeppole

Kosher Chinglish 8704 W. Charleston Blvd.

Kosher Chinese food has a home at Kosher Chinglish. They've got a few selections to enjoy including salt and pepper tofu, stir-fried veggies and even a coconut mango tapioca for dessert.

Mother Falafel Glatt Kosher 6375 S. Rainbow Blvd.

[Mother Falafel](#) is where to go to get kosher falafel you'll love. Period.

Best Late Night

Guerrilla Pizza *Inside Hard Hat Lounge, 1675 S. Industrial Rd.*

Open until 1 a.m. Tuesday - Sunday, [Guerrilla Pizza](#) hits that late night craving. Choose from their epic Detroit vegan pizza to vegan poutine tots to the vegan sausage roll. Dine in, or grab the pie to go. Either way, late night munchies are set.

♥ **My favorite:** vegan Detroit pizza, poutine tots

Jinya Ramen *4860 W. Flamingo Rd.*

When the late night ramen cravings hit, head to Jinya Ramen Bar. Open until 12:30 a.m. Friday - Sunday, this spot offers three vegan ramens, plus Impossible tacos, Impossible gyoza, Impossible buns and other goodies. *Only the W. Flamingo location.*

IDK Pizza *2381 E. Windmill Ln.*

For pizza delivery, [IDK](#) is the way to go. Order pizza or try their pizza fries or vegan ravioli. Open until 2 a.m. daily.

Lucy Ethiopian *4850 W. Flamingo Rd.*

Open until 1 a.m., Lucy Ethiopian's vegan eats include their veggie platter and samosas.

Pho Kim Long *4023 W. Spring Mountain Rd.*

Pho Kim Long's Spring Mountain location is open until 2:30 a.m. Monday - Thursday and 4:30 a.m. Friday - Sunday. While the options are limited - we're talking you can get a vegan pho - this late night spot is always hopping and perfect for those super late night cravings.

Best Lunch

Garden Grill 7550 W. Lake Mead Ave.

[Garden Grill's](#) fast casual spot offers dine-in and some outdoor seating for a quick lunch. Specializing in vegan chicken sandwiches and other fast food eats like burritos and tacos, you're in and out and have a very happy belly. I'd write more, but literally they're all over this guide book and I want not sound like the biggest broken record of all time. You get it.

♥ **My favorite:** Nashville Hot, dip cone

NoButcher 3565 S. Rainbow Blvd.

[This popular spot](#) makes incredible sandwiches like the Pulled NoPork sandwich, a ciabatta roll stuffed with their hand-pulled NoPork with barbecue sauce and maple-mustard coleslaw. They've got the Aloha NoRibs sandwich, Mediterranean roasted veggies and more, plus perfect sides like potato salad. Order up one of their meal combos that include a drink, side, and a sweet surprise for a few bucks more.

Tacotarian Multiple locations

You can be quick at [Tacotarian](#), and seeing as they're the fastest growing vegan spot in the city, you can also find them all around town. Grab a taco platter with beans and rice that won't leave you feeling overly stuffed, but will leave you feeling happy.

Vegas Vegan Culinary School & Eatery 1310 S. Third St.

Grab a vegan crab cake sandwich, vegan lobster roll or their killer BBQ jackfruit sandwich and check out the upcoming classes taking place at the unaccredited school while you chow. They've also got pastries to wrap up your meal. And, if you're feeling a little cheeky the spot recently got its wine and beer license.

The Bronze Cafe  2380 N. Buffalo Dr.; Spring Cafe at the Springs Preserve, 333 S. Valley View Blvd.

For sandwiches, bomb salads or some pastries in Las Vegas, [Bronze Cafe](#) is one of the best. The fast-casual restaurant offers up healthy eats from Chef Peter Bastien and pastry goddess Amber Lopez (formerly the owner of Frolic and Folly, a vegan cake shop). Pro tip: order the David Special salad.

Veggy Street   5135 S. Ft. Apache Rd., 1110 E. Silverado Ranch Blvd.

Order up a burger with a side of yucca fries, grab a smoothie, and just hang out here. [Veggy Street](#) offers quick service and tasty eats.

Best Mediterranean

Amena Mediterranean Café and Bakery 2101 S. Decatur Blvd.

It's hard to pick only one Mediterranean spot when Las Vegas does Mediterranean so well. [Amena](#) is an example of the embarrassment of riches we have in town.

There are ten (yes, 10) different types of hummus to choose from at Amena, but that's not all.

Start with the fresh-baked bread (white or wheat), or opt for the flavorful manakesh zatar, an oven-baked pita topped with herbs, thyme, olive oil, and sesame seeds.

Salads include the popular Amena salad made with lettuce, tomatoes, cucumbers and onions, plus a variety of others. Amena also serves lentil soup, couscous, stuffed grape leaves, and hummus and falafel platters.

Save room for dessert; there's vegan baklava.

♡ **My favorite:** manakesh zatar, falafel, baklava

HUMMUS Bowls and Wraps Multiple locations in Las Vegas Valley

[HUMMUS](#) is a low-key restaurant with game. It flies in tahini and chickpeas directly from the Middle East and then soaks them for three days to get that perfect, creamy texture.

Even better, HUMMUS uses all organic ingredients, doesn't have a freezer, and delivers some of the most legit Mediterranean in Vegas.

To order, start with a choice of four types of hummus options, add a green, then choose black lentils or rice to accompany (or mix in both), spring for a protein like falafel, load up on the veggies and toppings, and bam.

Pro tip: include the quinoa tabbouleh, pickled onions, garlic sauce, red pepper, jalapeño sauce, and then top it off with pomegranate seeds and toasted chickpeas.

♡ **My favorite:** your own hummus bowl creation

Mother Falafel Glatt Kosher 6375 S. Rainbow Blvd.

One of the only spots in town to stuff French fries into their falafel pitas the way we like, [Mother Falafel](#) serves up falafel in all the best ways. Vegan options span the menu with such offerings as a falafel pita, wrap or hearty plate. But, with a name like Mother Falafel, why would anyone order anything other than the falafel?

Parsley Modern Mediterranean Multiple locations in Las Vegas Valley

This family-owned, fast-casual restaurant offers falafel and veggies in bowls, wraps, salads, and sandwiches. Pick the toppings (they have a heap of vegan options), grab a house-made lentil soup, and finish your meal off with vegan baklava. With three locations, [Parsley](#) makes it easy to get falafel cravings sorted.

Best Mexican

Tacotarian Multiple locations in Las Vegas Valley

The bright and airy all-vegan [Tacotarian](#) features a massive taco menu, plus items like flautas, epic burritos, and enchiladas. With the goal of opening a vegan taco shop in every neighborhood, Tacotarian plans to change the vegan dining scene in Las Vegas ... one taco at a time.

Boasting more than a dozen tacos, plus Mexican staples like quesadillas, nachos, soups, and salads, Tacotarian and its flavor-packed eats earn Best Mexican. Order up any of the entrées to enjoy a meal that includes rice and beans, plus a side salad. They've also got some fab desserts like their deep fried Oreos or perfect coconut cream cake.

Swing in for their specials, grab a drink and chill or head there for one of the best vegan brunches in the city.

♥ **My favorites:** Queso fundido, Cali Burrito, coconut cream cake

Veganos Kitchen 3149 N. Rancho Dr.

Perhaps the most under-the-radar vegan restaurant in Las Vegas is [Veganos Kitchen](#). Tucked into North Las Vegas, Veganos Kitchen is a hidden gem in the vegan dining scene in Sin City.

The best part?

This Las Vegas vegan restaurant offers something for everyone, thanks to its expansive menu.

Family-owned, Veganos Kitchen serves up breakfast, lunch and dinner and we could eat every meal here, easy.

There's literally nothing on the menu that is bad. Of note is the pizza — it's some of the best in town when it comes to greasy (in the best way) pizza goodness. Their burritos are also top notch.

In addition, Veganos has loaded fries, pozole, burgers, breakfast eats and so much more.

♥ **My favorites:** California burrito or pizza, pozole

Soy Mexican Veggie-Vegan   *3542 S. Maryland Pkwy., inside Boulevard Mall*

Formerly a tiny take-away spot on Las Vegas Blvd., Soy Mexican relocated to Boulevard Mall in fall 2021. The popular Mexican spot serves up a handful of tacos and burritos that are some of the best in the city.

Hussong's Cantina  *The Shops at Mandalay Bay, 3930 S. Las Vegas Blvd, 740 S. Rampart Blvd.*

The menu here is massive, and so are the dishes. Expect Strip prices if you're at The Strip location, but [Hussong's Cantina](#) is an excellent option if you have a hankering for Mexican food.

Nacho Daddy  *Multiple locations in Las Vegas Valley*

The homemade vegan queso dip at [Nacho Daddy](#) can fool non-vegans (or at least pleasantly surprise them), and so can most of the other options that rely heavily on Gardein. From veggie fajitas to chicken tacos with soft and flaky tortillas, this is a spot that people love. Don't forget the cake for dessert.

Best Pho

Pho Kim Long  4029 W. Spring Mtn. Rd., 6565 S. Las Vegas Blvd.

The vegan pho scene continues to grow in Las Vegas, but one of the early adapters in town remains one of the best — [Pho Kim Long](#).

The original Spring Mtn. location is open until the wee hours of the morning, and Town Square is open until 11 p.m. This is a local hotspot thanks in part to its hours, but more so because its pho is *that* good.

The rest of the menu is pretty slim pickings, but vegans are coming for the pho.

♥ **My favorite:** vegan pho

VeggiEat Xpress   390 N. Stephanie St.

Choose from a piping hot bowl of veggie, meat or mushroom filled pho at this popular vegan Asian restaurant. Meat options at [VeggiEat](#) range from beef and lamb to shrimp..

Best Pizza

Guerrilla Pizza *Hard Hat Lounge, 1675 S. Industrial Rd.*

How about a deep dish, cheesy vegan pizza to devour? [Guerrilla Pizza](#), located inside Hard Hat Lounge, serves the best vegan pizza in town.

As owner Robby Cunningham says, “Each pizza is a Picasso.” Straying slightly from what most consider Detroit Pizza, Cunningham doesn’t bake the cheese on the dough before adding everything else. Instead, he builds it layer-by-layer before popping it in the oven.

Guerrilla’s Detroit pies start with a slightly sweet dough that is topped with Follow Your Heart’s Pizzeria Blend, then he adds thick lines of sauce on the pie. Next, he tops the pizza with whatever your little vegan heart desires. He’s even got baked vegan sausage infused with his grandma’s secret Hungarian spice blend.

The result is a gorgeously crispy-on-the-outside soft-on-the-inside crust with the tiniest hint of sweet and bites of tangy pizza sauce and veggies.

Pies are four slices each, so there’s no middle piece that’s missing the extra crust.

Other eats here include a vegan sausage roll, vegan poutine tater tots and garlic knots. Regardless of what you order, I’m sure you’re going to love it as much as I do. And if you don’t, I’m sorry, we can’t be friends.

♥ **My favorite:** vegan Detroit with vegan sausage

Evel Pie *508 E. Fremont St.*

This fun Downtown spot serves vegan all the time but really comes alive at night. Open until 4:20 a.m., [Evel Pie](#) pays homage to Evel Knievel and has a vegan pizza menu that’s extensive as far as pizza menus go. I should know, I worked with them to create it. Choose from the basic or try BBQ, white pizza and and other pizza goodness.

IDK Pizza 2381 E. Windmill Ln.

Choose from the vegan margherita, vegan meat lovers or the veggie 'zas (they're using Miyokos, FYI). They've also got vegan calzones, which are basically folded pizzas so it still goes in this category.

Slice of Vegas *The Shops at Mandalay Bay, 3930 S. Las Vegas Blvd.*

Finding Vegan pizza on The Strip is easy thanks to [Slice of Vegas](#). With pizzas bigger than a face, and heaps of toppings, and garlic bread that redefines what to expect from garlic bread, this is the place to head.

The Pizza Company 2275 E. Sunset Rd.

Vegan pizza, homemade ranch, vegan strombolis, and vegan bites filled with Daiya cheese make [The Pizza Company](#) a local's favorite. Plus, they're constantly creating new eats and making their own vegan cheese. This spot also has its booze license so now you can sip a cold one and devour a vegan pizza.

Yukon Pizza 1120 S. Maryland Pkwy.

Using a sourdough starter that's been in the family for a century, [Yukon Pizza](#) offers a few vegan pies and is open Wednesday - Sunday in Downtown's Huntridge neighborhood. After a couple of years slinging pies at Vegas Test Kitchen, this gem finally got a home of its own. They're even serving slices to-go weekends until 2 a.m.

Best Plant-Forward Dining

Chikyū Vegan Sushi & Izakaya 1740 E. Serene Ave.

Temporarily closed (as of December 2022).* [Chikyū](#) does plant-based with grace and beauty. Every dish here is thoughtfully created, from the ingredients used, most of which are marinated, pickled or grilled fruits and veggies, roots, and flowers to its exceptional presentation. The late Chef John Le mastered using plants to deliver the best sushi in town, as well as other dishes like the mushroom clay pot, a savory, cozy rice dish, robata, and so much more.

Every dish here is a small work of art with flavors and textures that will truly amaze even the most skeptical non-vegan.

♥ **My favorites:** shizen shitake, any of the sushi rolls and especially the Desert Gold, mushroom clay pot

Graze Kitchen 7355 S. Buffalo Dr.

[Graze Kitchen](#) focuses on plant power, and it shows in every dish.

From the deviled hummus which is rich and eerily like deviled eggs, to the soy curls which mimic the texture of beef and other meats, this spot shows diners how plants can be used to help those going vegan realize they aren't missing out on anything.

You won't find mock meats or overly processed anything here. Even their cheese plate features artisan nut-based cheeses that are exceptional.

What to order: deviled hummus, Korean BBQ nachos, chocolate mousse

Barry's Downtown Prime CIRCA Las Vegas, 8 E. Fremont St.

The vegan menu at Barry's taps into veggies in the most splendid of ways. There's a vegan ceviche using hearts of palm, a butternut squash steak with a warm quinoa salad and toasted pine nut basil pesto, and a veggie meatloaf with truffle gravy. For a non-vegan restaurant, this

spot has nailed its vegan execution and understanding of how to create dishes that are plant-forward and amazing.

Best Pop-Up

OG Lola's 🌱

There's vegan Filipino soul food in Las Vegas, and it's only at [OG Lola's](#). In 2022, Chef Mary Dee Moralita began to spread her wings, expanding business to both coasts while still catering to the Las Vegas market. So, when OG Lola's pops up in town, you make a bee line. Whether it's her vegan kamayan experience that brings people together to feast, or simply grabbing her platters to take home.

Using quality, local ingredients, OG Lola's offers a varied menu. Narrowing down what to order gets a little tricky because everything is amazing.

So, start with lumpia. Wrapped in a thin, paper-like pastry and fried to perfection, the lumpia are filled with plant-based ground beef in their signature seasoning and veggies. Dip 'em in sweet chili sauce or spicy vinegar.

Then, there's the pancit, thin stir-fried noodles accompanied by fresh veggies and topped with lemon or Filipino key lime. OG Lola's also offers jackfruit adobo, a sweet and savory dish with garlicky marinated jackfruit, sweet onions, garlic, potatoes and red bell peppers over Jasmine rice. Other options include garlic rice with fresh garlic and scallions, mac and cheese, and desserts like the ube empanada and gluten-free cassava cake.

For an up-to-date schedule and offerings, check them out on [Insta](#) or [Facebook](#).

♥ **My favorites:** pancit, jackfruit adobo

Down 2 Earth 🌱

For a long while you could get Down 2 Earth at Vegas Test Kitchen. However, things are changing for the popular vegan pop-up in 2023 so stay tuned where to find Chef Stephen Parker and his creations like the popular Southern fried oyster mushrooms, pizzas, burgers and sandwiches.

Erb's Vegan Kitchen 🌱

Find [Erb's Vegan Kitchen](#) at farmers markets across the city nearly every day of the week. This popular pop-up's dishes are all organic and include items like cheesesteak, breakfast burritos, stuffed 'shrooms, loaded cheese fries and much more.

Phyto's Vegan Eats 🌱

If you love hot dogs, you've got to check out [Phyto's Vegan Eats](#) when they pop up. With a rotation of vegan dogs, plus specials, these creations will make you never want a basic dog again.

Prone 2 Plants 🌱

Known for their vegan wings, Prone 2 Plants is a pop-up and ghost kitchen where you can order for pick-up a few nights a week. Aside from their chickmeat wings, they also make a chicken sandwich, wraps, burritos and even fried pickles (swoon).

Best Ramen

Sojo Ramen 7377 S. Jones Blvd.

[Sojo Ramen](#) nabs the top spot for the best vegan ramen. Eating their bowls of soup is like eating a warm hug - ridiculously comforting and cozy.

The massive vegan ramen bowl features a mushroom broth and comes filled with silken tofu, miso ground tofu, green onion, garlic chive, wood ear mushrooms, bean sprouts, and corn. Want to make it spicier? Drop in some ghost pepper chili oil.

There's more than ramen at Sojo. It also offers vegan appetizers like Naso Miso made with Japanese eggplant, yuzu miso and rice crackers, garlic kale, edamame and flash-fried broccoli to round out your perfect ramen night.

♥ **My favorites:** the ramen, flash-fried broccoli

JINYA Ramen Bar Multiple locations in Las Vegas Valley

For authentic ramen, look no farther than [Jinya](#). This ramen spot packs 'em in. In addition to ramen, they also have vegan tacos and salad. When it comes to ramen, Jinya offers a few choices. First, there's the Spicy Creamy Vegan Ramen. This thick and creamy broth is loaded with spinach, a trifecta of onions (white, green and crispy), chunks of tofu, garlic oil, chili oil, garlic chips and sesame seeds. There's also the Flying Vegan Harvest bowl with miso broth, Impossible meat, tofu, garlic, corn, red onion, broccoli and more. Finally, they offer the Tsunami White Pearl ramen with Impossible meat, spinach, broccolini, red onion and other veggies in a veggie broth.

Ramen Show 4215 Spring Mountain Rd.

[Ramen Show](#)'s ramen is a show-stopper. Built with a soy milk base, this vegan ramen is filled with the necessary noodles, plus potato, green onion, leeks, grape tomatoes, spinach, Oyster

mushrooms, baby corn, lemon, shredded red pepper and fried lotus root. If that's not enough in a bowl, add in extras like tofu, black garlic oil, and mushrooms.

Best Sandwich

NoButcher 3565 S. Rainbow Blvd.

Obviously, with a vegan butcher in town, it's got to land on the Best Sandwich list. And, it's well-deserved.

[The fast-casual spot](#) offers a number of sandwiches, all of which are hearty, meaty and packed with flavor. They also feature seasonal specials.

Using meats made in-house, sandwiches include pastrami, Aloha NoRib, NoTuna salad, NoEgg salad, Pulled NoPork, Mediterranean with roasted veggies and their house-made cheese, and the Italian Cold Cut that is basically a “best of” sandwich packed with their NoTurkey and NoPepperoni.

Order it as a meal for a few bucks more and enjoy one of their incredible deli sides like the creamy coleslaw or potato salad, plus a sweet treat and a beverage.

While there, stock up on their [deli meats](#), cheeses and salads so you can make your own at home.

♥ **My favorites:** Italian sandwich with potato salad

Good Morning Kitchen + Cocktails 3565 S. Rainbow Blvd.

They may only have one vegan sandwich on the menu at [Good Morning](#), but I can confidently say it will be one of the best vegan sandwiches you ever have. The Reuben sandwich here is utter perfection. Made with buttery, toasted sourdough and filled with savory UnReal Deli corn'd beef, sauerkraut, and tangy Thousand Island, you'll wish you ate it slower.

♥ **My favorite:** UnReal Reuben

The Bronze Cafe  2380 N. Buffalo Dr.; Springs Cafe, 333 S. Valley View Blvd.

[The Bronze Cafe](#) is where to go for hearty, filling, flavor-packed sandwiches. With five plant-based “Sammiches” to choose from, there are plenty of options here to enjoy one of the best vegan sandwiches in Las Vegas.

Best Spanish

EDO Gastro Tapas + Wine 3400 S. Jones Blvd.

Executive Chef Oscar Amador Edo (who joined me at the first Vegas Vegan Dinner curation at the James Beard House) and owner Roberto Liendo have created one of the most intimate restaurants in town that also happens to serve some exceptional Spanish cuisine at [EDO](#).

This gastro restaurant specializes in classic Spanish recipes with a modern twist and avant-garde techniques. The best part? There's a full vegan tasting menu that's \$60 per person (as of Dec. 2022). And this plant-based menu (no fake meat or cheese) was no afterthought. Edo has designed a menu where each dish is beautifully crafted and full of flavor.

If a tasting menu isn't in the cards, you can also order the items à la carte. My suggestion: order the tasting menu (it's oh-so-incredible). Otherwise, definitely snag the patatas bravas (think pressed, flakey potato sticks that are likely the most unique version you've ever tried) and mushrooms al ajillo.

♥ **My favorite:** vegan tasting menu

Jaleo by Jose Andres The Cosmopolitan, 3708 S. Las Vegas Blvd.

For even more of a Spanish fix, check out [Jaleo](#) at The Cosmopolitan. Helmed by celebrity chef Jose Andres, Jaleo offers paella on occasion, plus a veggie menu that can be tweaked vegan. Start with the Ensalada de Garbanzo, a chickpea salad with piquillo peppers, piparra peppers, and an olive tapenade.

Julian Serrano Tapas ARIA Las Vegas, 3730 S. Las Vegas Blvd.

In a country where jamón is considered its own food group, scoring vegan food isn't always easy. But [Julian Serrano Tapas](#) makes amazing vegan Spanish fare possible. Expect typical Spanish favorites like (drool-worthy toasted bread with fresh garlic and tomato), padrón peppers, and even a vegan paella.

Valencian Gold 7960 S. Rainbow Blvd.

Reopening winter 2022. [Valencian Gold](#) may be in the 'burbs but its got a sexy, Strip feel to it. At its core, it's a paella joint complete with flame thrower to really get that rice crispy. It also serves tapas and offers craft cocktails to sip. They've got starters like pan con tomate, salads and more, plus their Vegan AF paella with farm veggies, edible flowers and vegan aioli.

Best Splurge

Barry's Downtown Prime CIRCA Las Vegas, 8 E. Fremont St.

Spoiler alert: [Barry's](#) also nabs Best Steakhouse. This gorgeous restaurant offers upscale dining and a vegan menu that's decadent and veggie-forward. Drop some bucks and take yourself out for a night at Barry's and add on some vegan wine or tableside Old Fashioned cart service to the mix for a little extra self-care.

♥ **My favorite:** vegan meatloaf with truffle gravy

BLACKOUT (Dining in the Dark) 871 S. Valley View

At [BLACKOUT](#) (Dining in the Dark), senses are heightened ... because guests are literally dining in pitch black darkness. Phones, purses, and anxiety get stowed in lockers before heading into the dining room. Inside, there's a feast guided by staff donning night vision goggles. Lunch is four courses, and dinner is seven ... all of which are a mystery until the meal is finished and guests are back in daylight. Named one of the 50 top vegetarian restaurants in the US by OpenTable, the experience runs close to \$100 per person for dinner.

Nobu Restaurant & Lounge Caesars Palace, 3570 S. Las Vegas Blvd.

[Nobu](#) is one of the best spots for vegan foodies to empty their wallets in Vegas. Indulge in the 10-course vegan omakase, an epic tasting menu. Handpick your items, or let the chef and/or staff create a magical vegan meal. At \$100+ per person, it's definitely a splurge, but worth every penny.

Le Cirque Bellagio Hotel & Casino, 3600 S. Las Vegas Blvd.

Dinner at [Le Cirque](#) is a pretty penny (it will run over \$400 per person after gratuity) but the opulent setting paired with the eight course vegan tasting menu is quite the decadent experience. Be sure to give the restaurant hours notice for the vegan menu.

Best Steakhouse

Barry's Downtown Prime CIRCA Las Vegas, 8 Fremont St.

When it comes to discovering a steakhouse in [Las Vegas with vegan options](#), it doesn't get better than [Barry's Downtown Prime](#). Housed inside the adults-only [CIRCA Resort & Casino](#) in Downtown Las Vegas, Barry's mixes old school Las Vegas swank and swagger with some of the hippest dining in town. From a three-dimensional glowing ceiling to curated artwork by local artists, to its cozy and intimate lounge and touches of glitz and glamour, the restaurant in CIRCA is the epitome of what a steakhouse with vegan options should be.

At the helm of Barry's is owner/Chef Barry S. Dakake. The Rhode Island native's resume is impressive, spanning restaurants like Charlie Palmer Steak, N9NE Steakhouse and Scotch 80. His culinary accolades include Conde Nast Traveler naming N9NE as a "Top 100 Restaurant in the World," and "Best Steakhouse" by VEGAS Magazine.

Dakake has cooked for the likes of Presidents Barack Obama and Bill Clinton, as well as A-list celebs like Jay-Z, Prince and Justin Beiber. So, when we say this is a great spot for vegan dining, we mean it. In fact, Barry's has an entire vegan menu to devour.

The veggie meatloaf steals the show here, and with good reason. It's entirely plant-based, but you'd never know thanks to the flavors and textures.

There's also a creamy, dreamy tomato soup, ceviche and seasonal eats that will leave you speechless. And, of course, they've also got housemade cake for dessert.

Barry's is a night out and worth every penny.

♡ **My favorite:** vegan meatloaf with truffle gravy

Carversteak Resorts World Las Vegas, 3000 S. Las Vegas Blvd.

While it's not a massive vegan menu, [Carversteak's](#) vegan options are worthy of a mention here. Start your meal with their chickpea fries with a cilantro jalapeño lime dip. Then, for the main course choose between a light housemade semolina pasta with veggies or a hearty vegan chop made with legumes and grains. They also have two vegan sides – wild mushrooms and sautéed spinach. Pro tip: grab a seat on the patio that overlooks The Strip.

Hank's Fine Steaks & Martinis Green Valley Ranch Resort, 2300 Paseo Verde Pkwy.

[This swanky steakhouse](#) was one of the first in town to launch a vegan program that focuses nearly entirely on whole plant dishes. Vegan starters run from the sensational vegan “calamari” fries (they're King Oyster mushrooms) to a roasted butternut squash soup or salad. Main courses offered are the eggplant parm, wild mushroom risotto and cauliflower steak. All feature seasonal veggies and sauces. Sides include herbed olive oil marble potatoes and grilled asparagus. Finish the meal with their vegan toffee apple upside down cake.

Twin Creeks Steakhouse Silverton Casino, 3333 Blue Diamond Rd.

[Twin Creeks](#), located inside Silverton Casino, has had vegan options for years. They launched their plant-based options back in April 2018. The menu features apps grilled artichoke (hold the aioli), pan-seared cauliflower steak, polenta, sides like grilled asparagus, and even sorbet for dessert.

Best Strip Restaurant

Crossroads Kitchen Resorts World Las Vegas, 3000 S. Las Vegas Blvd.

Of course, when it comes to the Best Strip Restaurant, it's got to go to a fully vegan restaurant. Thankfully, this fully vegan restaurant is a perfect spot to take people who aren't vegan. In fact, don't even tell them it's vegan and see if they notice.

Set in an upscale dining room with white table cloths, this is as fancy as vegan dining gets in the city. The large Italian/Mediterranean menu boasts a handful of pastas, pizzas and main courses like an eggplant filet, chickpea marsala and Italian sausage.

What I really love about Crossroads is how approachable it is for people who aren't vegan. The menu is laden with dishes that are veganized and deliver similar experiences as their non-vegan counterparts for almost every dish you try.

♥ **My favorite:** Impossible cigars, eggplant filet

Truth & Tonic Canyon Ranch, inside The Venetian, 3335 S. Las Vegas Blvd.

The first [all-vegan restaurant on The Strip](#), this casual restaurant located inside Canyon Ranch serves breakfast, brunch and lunch plus booze. Chef Pete Ghione infuses healthy living into these dishes, so not only are they good, they're good for you. This spot offers toasts, vegan frittatas, sandwiches, salads and more.

Mott 32 The Palazzo at The Venetian Las Vegas, 3325 S. Las Vegas Blvd.

Despite its reputation for duck, [Mott 32](#) located inside The Palazzo, is vegan-friendly. And delicious. The breathtaking restaurant, complete with stunning private rooms and intimate booths, offers up a handful of dishes that are entirely vegan and veggie-centric. The vegan menu at Mott 32 showcases the flexibility and variety Chinese cuisine can entail and at Mott 32 there is a broad selection of vegetable options throughout the menu ranging from dim sum to filling entrees like their crispy noodle and melt-in-your-mouth tofu.

Best Friend *Park MGM Las Vegas, 3370 S. Las Vegas Blvd.*

Chef Roy Choi, who started with his well-known Kogi BBQ taco truck in LA, has created a fun dining experience with [Best Friend](#), which has a few vegan dishes to choose from. No matter what, definitely check out the options touted under the L.A. SH*T category, specifically the eggplant schnitzel, a breaded eggplant served on a bed of gorgeous and rich dijon sauce (so good.). Best Friend also offers vegan eats like the house salad and modifiable dishes including elote (make sure to order it with chile and lime only). They also have veggies like broccoli, spinach, sprouts and sides.

Nacho Daddy *Miracle Mile Shops, 3663 S. Las Vegas Blvd.*

If you want a fun atmosphere and Mexican eats, head to [Nacho Daddy](#) at Miracle Mile. You'll find vegan queso, fajitas, tacos and more, plus a bounty of cocktails.

Best Sushi

Chikyū Vegan Sushi & Izakaya 51740 E. Serene Ave.

Temporarily closed (as of December 2022).* [Chikyū](#) was the first higher end, entirely plant-based dining experience in Las Vegas. There's no Gardein or meat substitutes here. Helmed by Shizen Restaurant Group, the team responsible for the wildly popular plant-based sushi restaurant of the same name in San Francisco, Chikyū is a sushi gem.

With a nearly entirely gluten-free menu, the late Chef John Le's dishes are exotic and often times extravagant. Think: tomato nigiri with ginger shoyu marinade, shisho and sea salt; pickled green mango nigiri topped with matcha sea salt; and specialty rolls tapping into desert blooms including the Stream Orchid made with grilled enoki mushrooms, takuan and avocado and topped with shredded tofu, tomato, bell pepper, avocado truffle soy and microgreens.

That's not all.

They also serve more traditional sushi like California rolls, plus soups, salads, and share plates.

♥ **My favorite:** Shizen shitake, Desert Gold, mushroom clay pot

Chef Kenny's Asian Vegan Restaurant 6820 Spring Mountain Rd.

Chef Kenny has a knack for recreating omni sushi favorites and gives vegan sushi-lovers a new lease on their cravings. At [Chef Kenny's Asian Vegan Restaurant](#), feast on the spicy tuna, eel or jackfruit hand rolls, or dive into the real stars of the sushi show: his special rolls. These include his take on sushi staples like California Roll, Spicy Tuna Roll, and Rainbow Roll, plus original creations including a coconut roll. His ability to recreate the textures, colors, look, and flavors of sushi here is impressive and not to be missed.

Daikon Vegan Sushi & More 7210 W. Lake Mead Blvd.

Daikon Vegan sushi is doing some cool things with plants. Like Chikyū, they're repurposing plants into seafood. They've got roasted tomatoes for tuna, jackfruit salad for a California roll,

tempura fried King Oyster mushrooms inside a spider roll and other rolls you'll be excited to experience. For specialty rolls, they get creative with ones like the Black Garlic with black garlic and chickpea on top of carrots, cucumber and avocado, topped with shichimi pepper, pineapple sauce and green onions.

VeggiEat Xpress 390 N. Stephanie St.

[VeggiEat Xpress](#) offers some of the best vegan sushi in town. Choose from nigiri (salmon, eggplant or vegan ika), inside out rolls (crunchy spinach salad roll, spicy California vegan masago roll or California roll), or signature rolls such as the chili mango vegan crab roll that's filled with cucumber, avocado, and vegan crab and topped with mango, avocado, chili flakes, and lime juice. Their menu for sushi is massive and offers something for everyone.

Yu-or-Mi Sushi 100 E. California Ave.

[YU-OR-MI Sushi Bar](#) is where to head for vegan sushi if you're in The Arts District. The freshness of the ingredients bursts from these dishes, especially the saki-soaked tomatoes. Entrust Chef V to make some masterful rolls and veggie platters and sip on some sake while watching the action in the hottest neighborhood in town.

Best Tacos

Tacotarian *Multiple locations in the Las Vegas Valley*

The all-vegan [Tacotarian](#) taco shop boasts nearly 20 tacos to choose from. Let that sink in. Tacos here range from carne asada, gabacho (made with Beyond beef), beer-battered avocado, plantain *con mole*, and hibiscus flower. They even have birria for your dipping pleasure.

The hip eatery also features a variety of amazing Mexican eats like the California Burrito. But what steals the show are the tacos. So. Many. Tacos. If you're feeling especially hungry, Tacotarian is home to the "world's largest taco" which measures the length of my forearm and can be filled with whatever proteins and toppings your little heart desires.

♥ **My favorites:** mushroom asada taco, birria

Tacos and Beer *3900 Paradise Rd.*

They may not have a ton of tacos, but the tacos they do have at [Tacos & Beer](#) are worth it. Choose from a Korean BBQ, beer battered avocado tacos, or veganize their veggie tacos. Wash it down with one of their specialty margaritas.

Best Tapas

Firefly*  3824 Paradise Rd., 7355 S. Buffalo Dr.

Firefly*, a Spanish tapas joint, offers delicious vegan takes on traditional Spanish tapas. A local institution and hot date night spot, head here for Spanish tapas that whisk you to Spain.

Stand outs include heart of palm crab cakes, padrón peppers, summer veggies, veggies and lentils, and roasted Heirloom carrots with vegan cheese. Other tapas can be made vegan, including the artichoke toast and patatas bravas (simply ask for the vegan aioli instead).

With a few people? Try the vegan paella.

♡ **My favorites:** Hearts of palm crab cakes, vegan artichoke toast, padrón peppers.

Julian Serrano Tapas  ARIA Resort & Casino

For folks looking for tapas on The Strip, head to [Julian Serrano Tapas](#). Padron peppers, grilled veggies, pan con tomate and paella await at this upscale restaurant.

Valencian Gold  7960 S. Rainbow Blvd.

Reopening winter 2022. [Valencian Gold](#) offers a variety of Spanish tapas to enjoy with a side of creative craft cocktails to wash them down. Here, they serve padron peppers with a vegan aioli, patatas bravas, pan con tomate and more.

Best Tasting Menu

EDO Gastro Tapas & Wine *3400 S. Jones Blvd.*

[EDO Gastro Tapas & Wine](#) tucked into a nondescript strip mall off of Spring Mtn. Rd. This intimate restaurant is anything but nondescript. In fact, it's on par with Strip dining in terms of presentation, ambience and dishes.

Named after Chef Oscar Amador Edo, this gastro restaurant specializes in classic Spanish recipes with a modern twist and avant-garde techniques.

The best part? There's a full vegan tasting menu that is around \$60 per person (prices may vary these days).

And this plant-based menu (no fake meat or cheese here) was no afterthought. Chef has designed a menu where each dish is beautifully crafted and full of flavor. They change it up three to four times a year, which gives people a perfect excuse to keep coming back.

Anima by EDO *The Gramercy, 9205 W. Russell Rd.*

Similar to its sister restaurant, EDO, the team of Liendo and Amador are back at it with [Anima](#). This hot restaurant offers a similar tasting menu to EDO's, but with a few twists depending on the season. Regardless of what's on the menu, it's exceptional no matter when you go. It's also significantly larger than EDO so if they're booked up, you should be able to get in at Anima thanks to more seats.

China Poblano *The Cosmopolitan, 3708 S. Las Vegas Blvd.*

Part Mexican, part Chinese, [China Poblano](#), by José Andrés, offers a seven-course vegan tasting menu that is also gluten-free. It starts with a crispy Arroz Chichaharrón followed by coconut ceviche; then a light salad with hearts of palm, grapefruit, orange, avocado and radishes in a tamarind dressing; wok-roasted seasonal veggies; tacos; a bowl of chilled

house-made mung bean noodles; and the popular Twenty Vegetable Rice. It finishes with a scoop of seasonal sorbet. The best part: it's only \$45 per person.

Best Thai

Komol 953 E. Sahara Ave.

Five pages of vegan and vegetarian options earn [Komol](#) the Best Thai nod. Recreating Thai dishes that echo the flavors straight from Thailand, Komol is about as authentic Thai as it can get. The hardest part? Deciding what to order.

Rather than go into the five pages of options, know that everything here is truly delicious.

♥ **My favorites:** herbal salad, cashew tofu, mango sticky rice

Baan Thai 5115 Spring Mtn. Rd.

There are a ton of Thai places in town to visit, but [Baan Thai](#) one of the top spots to head to if you're craving Thai food. They've got it all, including the Four Seasons, a delightful combo of sautéed carrots, broccoli, cabbage, asparagus and thinly sliced tofu covered in gravy.

D E Thai Kitchen 1108 Third St., 8174 S. Las Vegas Blvd.

This Thai restaurant has a nice selection of vegan options that echo Bangkok street food alongside noodles, curry and even has some Northern Thai goodness like kao soi thrown in (request it vegan) for good measure. Head to [DE Thai Kitchen](#) for authentic Thai eats, including tofu larb.

Thailicious 19 S. Stephanie St.

Brought to Las Vegas by the same team who run Komol, [Thailicious](#) features similar eats half way across the city. Plus, this restaurant is vegetarian and vegan only, so you don't have to ever wonder if a little piece of meat accidentally got into a dish.

Best Vietnamese

The Black Sheep 8680 W. Warm Springs Rd.

[The Black Sheep](#) used to be a hidden gem in Southwest Las Vegas. Then, the talented Chef Jamie Tran made it to the final four of Bravo's *Top Chef* and now the restaurant is packed. And with good reason.

Tran's Vietnamese-influenced menu taps into her French technique using American ingredients to create sensational dishes. The Black Sheep is one of the city's best spots for creative and flavorful plant-based cuisine. The [scallion pancakes](#) are a must. These light, crispy pancakes come topped with spicy braised shiitake mushrooms, jicama, pickled radish and micro cilantro.

Next, there are the Vietnamese glass noodles. Tossed in a spicy gochujang sauce, it comes with Chinese broccoli, Hen of the Woods mushrooms, and roasted Heirloom carrots. There's also the cous cous curry (hold the duck). This hearty dish features yellow curry couscous, sautéed Chinese broccoli and a charred plum sauce.

The Black Sheep is also flexible when it comes to tweaking dishes to make them vegan. For instance, modify the grilled peach salad (hold the goat cheese) and you've got another vegan options for an acclaimed chef.

♥ **My favorites:** scallion pancakes, glass noodles

Best Wings

Wing King  4235 S. Fort Apache Rd.

[Wing King](#) is the spot for vegan wings in Las Vegas. It's a reggae themed restaurant serving up wings and other bar favorites. Wings here are non-GMO soy-based creations that include a mock bone to keep its shape.

And with 100-plus different sauces (all created by the self-proclaimed sauce-ologist himself, owner Brian Peace), it's easy to find plenty of reasons to keep coming back.

Obviously, the must-try item on the menu is Wing King's Vegan Wings. These bad boys are made in-house and can be tossed in your choice of sauces. My pick? The Triple Garlic Hot.

Feeling indecisive? It's all good. Taste a few before making that all-important sauce decision (which is really tough because they're all delicious).

Also, order the fries with the vegan ranch. Their ranch is the best in town.

There are other eats here, too, like burgers (including a portobello one), salads and a vegan chicken sandwich.

♥ **My favorites:** 10 piece vegan wings (1 lb.) with fries and two dips

The Pizza Company  2275 E. Sunset Rd.

Sure, they're known for pizza, but [The Pizza Company](#) also make vegan wings. They come in hot, medium, mild, BBQ or plain and are a hit.

Bonus: Dishes You Must Try in 2023

Chicken and Waffles  *Crossroads Kitchen* 

Grilled Asian Pork with Rice  *Daikon Vegan Sushi* 

Butterscotch Dip Cone  *Garden Grill* 

Fried Chicken Bucket  *Garden Grill* 

Secret Menu Deconstructed Nashville Fries  *Graze Kitchen* 

Crunch Wrap  *Tacotarian* 

Vegan Meatloaf with Truffle Gravy  *Barry's Downtown Prime*

Cornflake Crusted Stuffed French Toast  *Good Morning Kitchen + Cocktails*

Reuben Sandwich  *Good Morning Kitchen + Cocktails*

Vegan Pizza of the Month (when they've got one)  *Guerrilla Pizza*

Veggie Vegan Pizza  *Kassi Beach House*

Vegan Meal Experience  *Marrakech*

Bonus: Guide to Vegan Restaurants in Las Vegas

BLACKOUT (Dining in the Dark) 3871 S. Valley View Rd.

Dine in pitch black darkness at [BLACKOUT \(Dining in the Dark\)](#), Las Vegas's only dining-in-the-dark experience. Phones, watches, and anything else that can emit light are stashed in lockers, and then guests are guided (via server with night vision goggles) to their seats. Choose from three flavor profiles (sweet, spicy, savory), and then it's up to the other four senses take over. Lunch is four courses, dinner is seven ... and every single dish is plant-based. But, shhhh. They don't promote it's vegan until the big reveal after the meal, when guests can see the menu.

Chef Kenny's Vegan Asian Restaurant 6820 Spring Mountain Rd.

Chef Kenny Chye's [flagship restaurant](#) offers a variety of Asian cuisines. The menu is heavy on mock meats that will fool even the most staunch omnivore, and focuses heavily on vegan recreations of popular Chinese dishes and sushi. Plus, the restaurant also has a large vegan menu that recreates eats like the Rainbow Roll, plus ramen, pho, and milkshakes.

Chef Kenny's Vegan Dim Sum 5570 W. Flamingo Rd.

[Chef Kenny's Vegan Dim Sum](#) restaurant offers the same menu as Chef Kenny's Asian Vegan, but also includes vegan dim sum served daily from 10 a.m. - 3 p.m.

Chikyū Vegan Sushi & Izakaya 1740 E. Serene Ave.

*Temporarily closed (as of Dec. 2022).** The best spot in town for creative vegan sushi, plus izakaya, it earned the top spot on [Yelp's Top 50 Places to Eat in Las Vegas](#) in 2020. From the owners of San Francisco's wildly popular Shizen, Chikyū nabbed the best sushi in town for a reason — it's exquisite. Grab a table or sit at the sushi bar and sip on some sake.

Cinnaholic *Multiple locations in the Las Vegas Valley*

Cinnaholic specializes in gooey, rich cinnamon rolls in a variety of flavor and topping combinations. They also have brownies, cookie dough and even Dole Whip.

Daikon Vegan Sushi & More *7210 W. Lake Mead Blvd.*

Daikon is a new vegan sushi spot from chef Mindy Lim. It's Asian fusion with sushi, entrees, juices and smoothies. A lil' mix of goodness.

Garden Grill *7550 W. Lake Mead Blvd.*

Festival and farmers market favorite [Garden Grill](#) opened its brick and mortar location summer 2019. They've got chicken sandwiches, tacos, wraps and more, along with vegan soft serve ice cream.

Graze Kitchen *7355 S. Buffalo Dr.*

Powered entirely by plants, [Graze Kitchen](#) quietly opened Dec. 2021. Serving a range of cuisines like Korean nachos to chimichurri fries, the spot focuses on plants to create dishes and offers flavorful, hearty eats. Plus, it's got a gorgeous charcuterie that will blow your mind.

MeDiet *7293 W. Sahara Rd.*

With a focus on healthier fare, you can get a little of everything here. Think mushroom burgers, BLT, açai bowls, cakes, and more. This spot went vegan in 2022 and I'm so happy they did.

NoButcher *3565 S. Rainbow Blvd.*

[NoButcher is Las Vegas' first plant-based deli.](#) The casual spot offers sandwiches like the Pulled NoPork, or Italian Cold Cuts, plus a selection of deli sides and dessert. Like any butcher shop, they also sell vegan meats and sides to take home. Plus, they have sweets like pies to go with your meal.

Pancho's Vegan Tacos 1775 E. Tropicana Ave.

Pancho's Vegan Tacos serves up Mexican eats with daily deals.

Plant Power Fast Food 7090 W. Craig Rd.

[Plant Power](#) is a vegan fast food restaurant serving veganized takes of popular fast food eats like the Big Zac. They've got burgers, sandwiches, shakes, fries and more.

Project Pollo W. Sahara Ave.

Coming 2023. One of the fastest growing fast food chains debuts in Las Vegas in 2023.

Soy Mexican Veggie-Vegan 3542 S. Maryland Pkwy., inside Boulevard Mall

The popular Mexican spot serves up a handful of tacos and burritos that are some of the best in the city.

Tacotarian Multiple locations in Las Vegas Valley

This neighborhood taco shop is so much more than that. Tacotarian serves up nearly 20 tacos, plus Mexican staples like enchiladas, burritos and more. Plus, they've got booze and a weekend brunch at all locations.

Tarantino's Vegan 7960 S. Rainbow Blvd.

The [all-vegan Italian restaurant](#) in Southwest Las Vegas is pure Italian heaven. They've got everything from stuffed mushrooms to flatbreads to our favorite, chicken parm. Plus, the vegan desserts here are some of the best in town.

The Modern Vegan 700 E. Naples Rd.

[The Modern Vegan](#) serves vegan comfort food and has a massive menu.

Truth & Tonic *The Venetian Las Vegas, 3335 S. Las Vegas Blvd.*

The first vegan restaurant on The Strip, [Truth & Tonic](#) serves breakfast and lunch eats with a focus on health and healing ingredients. It also offers afternoon tea on Saturdays from 3 p.m. - 5 p.m.

Veganos Kitchen *3149 N. Rancho Dr.*

One of my favorite Las Vegas vegan restaurants that serves Mexican food is [Veganos Kitchen](#) located on N. Rancho. Seriously. It's worth the drive across town for the carne asada burrito. The vegan Mexican restaurant in Las Vegas also offers up burgers, some of the best pizza in town, tacos, and quesadillas.

Vegas Vegan Culinary School and Eatery *1310 S. 3rd St.*

Part unaccredited vegan cooking school, part-eatery, [this spot](#) is perfect for learning from chefs from around the world and then enjoying a deli meal ranging from reuben sandwiches to lobster rolls.

VegeNation *616 E. Carson Ave.*

[VegeNation](#) is one of the longest standing vegan restaurants in Las Vegas. This community-centered restaurant features global street food from Executive Chef Donald Lemperle. VegeNation is also known for the events they host from pop-up art galleries and shops to live music for Sunday Brunch and fundraisers.

VeggiEat Xpress *390 N. Stephanie St.*

[VeggiEat Xpress](#) serves Asian favorites like General Tso's to pho and Vietnamese sandwiches, and even sushi. Sometimes they even toy with our hearts and run all-you-can-eat sushi promos. VeggieEat Xpress has a large menu featuring both mock meats and veggies.

Veggy Street *5135 S. Fort Apache Rd., 1110 Silverado Ranch Blvd.*

A self-proclaimed healthy fast food spot, [Veggy Street](#) converted to an all-vegan restaurant in its infancy. This vegan option in Las Vegas offers up a wide variety of food, from burritos and tacos to burgers, hot dogs, and the "tacopica" — a tapioca taco shell.

*In October 2022, Chef John Le, the chef and owner of Chikyū, tragically passed away.

At the time of press (Dec. 2022), the restaurant was still temporarily closed and with no re-opening date given.

Chef Le's loss is palpable in the Las Vegas vegan community. His innovative, creative dishes won the hearts of vegans and non-vegans alike, showing diners how magnificent the power of plants could be when prepared by such a talented chef.

I had the pleasure of working with Chef Le on numerous occasions including as a partner with Life is Beautiful's Farm Stand I curated in 2021, and as a panelist for a James Beard curation I assembled featuring talented Las Vegas chefs making magic with plants. Chef was warm, kind and one of the most incredibly skilled and creative chefs I've had the honor to know and work with.

May his memory be a blessing. And may his family (both by blood and the restaurant) find peace.

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About Diana Edelman

[Vegans, Baby](#), is founded by plant-based pioneer Diana Edelman. She is dedicated to making vegan life easier and vegan dining more approachable. Through a comprehensive vegan dining website, curated local, national and international luxury tours, a month long celebration of vegan dining (Vegan Dining Month), working with restaurants, the annual Las Vegas Vegan Dining Guide, and more, Diana/Vegans, Baby makes it easier to dine, travel and live as a vegan.

Diana is a proud partner with the James Beard Foundation and has curated two plant-based, chef-driven dinners at the world-famous James Beard House. She is also the exclusive vegan tour partner with [Alluring Africa](#). Her tours have been featured as one the top tours of 2022 in Newsweek, Fodor's and more. In addition, Diana's show, "The Good Fork" which takes viewers to vegan and vegan-friendly restaurants, introduces them to chefs and shows them how to recreate dishes at home, airs on COX TV in Las Vegas.

Follow Diana on [Instagram](#), [Tiktok](#), [Facebook](#) and [YouTube](#).