

ON ARRIVAL CHOOSE ONE

CAIPIRINHA

Las Iguanas Magnifica Cachaça, Iime, sugar.

BRAHMA 4.3% 330ml bottle.

FREIXENET CORDON NEGRO CAVA 125ml.

Stylish dry fizz, refreshingly racy.

We haven't listed all of the ingredients in every dish. Any allergies/intolerances? Please let your server know • We aren't responsible for stolen or lost items • We may need to change or withdraw this menu from time-to-time due to local events • Some dishes may contain bones • Our chicken, duck & lamb are Halal • 0419R iguanas.co.uk



STARTERS CHOOSE ONE

CHICKEN WINGS

Marinated wings sauced-up with:

- Lemon & herb peri-peri [MILD]
- Honev peri-peri [WARM]
- Amarillo chilli & garlic [WARMER]
- Spicy BBQ ierk [HOTTER]
- Vivo: Flaming hot habanero [HOTTEST]

DADINHOS W

Crispy cheesy cubes served with sticky chilli jam.

CHICKEN QUESADILLA

Tortilla filled with spicy chicken, peppers, onion & cheese, folded, pan-toasted & served with roasted tomato salsa.

ALBONDIGAS

Patagonian-style lamb meatballs with apple, mint, parmesan & a pinch of nutmeg. Braised in a rich tomato, mint & mild chilli sauce & served with ciabatta.

NACHOS W ask for G ask for WG

Corn tortilla chips, with melted cheese, topped with pico de gallo salsa, jalapeños, tomato salsa, sour cream & guacamole.

FIESTA ENSALADA 🗤 🚾 🝱

Roasted butternut squash, mixed leaves, carrot, cucumber, pink pickled onions, oven-dried tomatoes & fresh avocado, tossed in a poppy seed dressing. Topped with toasted pumpkin seeds, charred corn & roquito peppers.

MAINS CHOOSE ONE

XINXIM N ask for GF

A classic recipe from North Brazil. Chicken & crayfish in our creamy lime & peanut sauce with spring onion rice, fine green beans, coconut farofa & sweet plantain.

MOQUECA DE PEIXE ask for [61]

Peeled prawns, white fish & peppers cooked in a homemade creamy coconut, fresh tomato & lime sauce with spring onion rice, sweet plantain, pico de gallo & a coconut farofa to sprinkle.

FAJITA STACKS ask for GI

Cooked to order in our special mix of spices, onions & peppers. With guacamole, grated cheese, sour cream, jalapeños, roasted tomato salsa & soft wheat tortillas. Choose:

- Chicken breast strips
- Portobello mushroom V ask for VG

CHICKEN ENCHILADA

Spicy chicken, pepper, onion & cheese in a rolled tortilla with smoky chipotle sauce, on a bed of spring onion rice with refried beans & topped with cheese.

NEW CHILLI CON CARNE ask for GE

A rich chunky beef & black bean chilli, with spring onion rice & crispy blue corn tortillas. Choose a spiced butter to melt into your chilli:

- Cocoa & ancho chilli [MILD]
- Smoky chipotle butter [MEDIUM]
- Habanero & cayenne chilli [HOT]

MOQUECA DE PALMITOS

▼ ask for ask for butternut squash, ethically sourced palm hearts & spinach in a creamy coconut curry with charred red peppers, garlic & fresh tomatoes. With spring onion rice, sweet plantain, pico de gallo & a coconut farofa to sprinkle.

NEW VEGGIE CHILLI V ask for VG ask for GF

Sweet potato, butternut squash & chickpeas braised with spiced tomatoes, served with spring onion rice, crispy blue corn tortillas, sour cream & pink pickled onions.

VEGGIE ENCHILADA 🛛

Roast butternut squash, red peppers, spinach & cheese in a rolled tortilla with smoky chipotle sauce, on a bed of spring onion rice with refried beans & topped with cheese.

UPGRADE GAUCHO STEAK ask for 65 +£5 supplement

10oz sirloin steak sprinkled with ancho chilli salt, served with smoky herb chimichurri, Argentine-style roasted sweetcorn purée & a choice of fries or salad.

BLAZING BIRD ask for GI

Spice-rubbed & marinated chicken, served with slaw & a choice of fries or salad. Sauced up with:

- Lemon & herb peri-peri [MILD]
- Honey peri-peri [WARM]
- Amarillo chilli & garlic [WARMER]
- Spicy BBQ jerk [HOTTER]
- Vivo: Flaming hot habanero [HOTTEST]

DESSERTS CHOOSE ONE

DULCE DE LECHE MACADAMIA CHEESECAKE VIN

Creamy cheesecake with roasted macadamia nuts & dulce de leche caramel sauce.

MANGO SORBET W

Three scoops of our mango sorbet.

COCONUTICE CREAM VI VO GI

Three scoops of our dairy-free coconut ice cream.

CHOCOLATE COCONUT TART W W GF N

A rich, indulgent chocolate & coconut tart on a nutty base dusted with cocoa, served with a scoop of our dairy-free coconut ice cream.