

# WHILE YOU CHOOSE V

- BREAD BOARD** Sliced ciabatta, jalapeño & buttermilk cornbread & pão de queijo with dunking chipotle butter, olive oil & balsamic. 3.95
- TOTOPOS** ask for GF Spice-dusted corn chips with tomato salsa. 2.95
- HOLY GUACAMOLE** ask for GF Make your own & season as you choose, with spice-dusted corn chips. 3.95
- PÃO DE QUEIJO** GF Brazilian cheese dough balls with chipotle butter. 2.95
- PERUVIAN BOTIJA OLIVES** GF In a herby marinade. 1.95
- NEW CHILLI SUGAR SNAPS** Fresh & crisp, tossed in a spicy mix. 1.95

## NEW TACO PLANKS ask for GF one plank **6.00** two planks **10.00**

Grilled soft corn & flour tortillas topped with your choice of filling & our fresh taco slaw. If you're having one plank, choose one topping; for two planks, choose two:

- Havana Club & jerk BBQ pork, pink pickled onions, crispy onion & chilli A
- Garlic & chilli prawns, crushed avocado & lime aioli GF
- Chipotle beef, soured cream, pink pickled onions, crispy onion & chilli
- Chipotle chicken, guacamole, pink pickled onions, lime & coriander GF
- Coconut squash, aioli, pink pickled onions, crispy onion & chilli V ask for GF

# TAPAS & STARTERS

## SHARE 3 DISHES FOR 14.95 OR 5 DISHES FOR 24.95

Tapas Time available until 7pm every day & all day Sunday & Monday. (\*nacho toppings & \*\*gambas extra) Doesn't include taco planks.

- NACHOS** V ask for GF 6.95  
Corn tortilla chips with melted cheese, topped with pico de gallo salsa, jalapeños, tomato salsa, soured cream & guacamole. \*add a topping 1.95
- Shredded beef braised in chipotle / Smoked chipotle chicken / Chilli con carne / Refried black beans** V
- HAVANA CLUB & JERK BBQ GLAZED PORK RIBS** A 5.95  
Fall off the bone individual pork ribs covered in a sticky rum glaze, topped with crispy onion & chilli.
- NEW CORN & HABANERO FRITTERS** V 4.95  
Our chef challenge-winning dish from our team in Bath; homemade crispy fried corn & spicy habanero chilli, coriander & lime fritters served with sticky chilli jam.
- GAMBAS** ask for GF 6.95  
Butterflied shell-on prawns cooked in a garlic, lemon & chilli sauce, served with ciabatta. \*\* add 90p to include in Tapas Time

- CALAMARES** 5.95  
Deep-fried squid in crisp cayenne & cassava crumb served with creamy aioli.

- DADINHOS** V 4.95  
Our take on a Brazilian favourite, crispy cheesy cubes served with sticky chilli jam.

- EMPANADAS**  
Two filled crispy pasties. Choose from:  
- Tender lamb braised in mint, tomato & chipotle, with spicy cranberry salsa 5.95  
- Brie & mango with corn & sweet chilli salsa V 5.25

- PATO TAQUITO** 5.95  
Roast duck & caramelised onion rolled in a char-grilled flour tortilla, with spicy cranberry salsa.

- FIESTA ENSALADA** V GF 4.95  
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.

- CHICKEN WINGS** 5.95  
Spicy & sauced-up with your choice:

- Honey peri-peri / Spicy bbq jerk / Vivo; flaming hot habanero**
- QUESADILLA** 5.25  
Tortilla, filled, folded, pan-toasted & served with tomato salsa. Choose:

- Garlicky mushroom, chilli, thyme & cheese V 5.25
- Spicy chicken, peppers, onion & cheese 5.25

- ALBONDIGAS** 5.95  
Patagonian-style lamb meatballs with apple, mint, parmesan & a pinch of nutmeg. Braised in a rich tomato, mint & mild chilli sauce.



# FROM THE FLAMES

Prefer sweet potato fries? Just add 50p

## BLAZING BIRD ask for GF half 12.50 whole 17.50

Our spicy chicken marinated with fiery sauce, served with slaw & fries or salad. Sauced-up with your choice:

Honey peri-peri / Spicy bbq jerk / Vivo; flaming hot habanero

## HAVANA CLUB & JERK BBQ PORK RIBS A whole rack 17.95

Fall off the bone pork ribs covered in a sticky rum glaze, topped with crispy onion & chilli, served with slaw & your choice of fries or salad.

## RIBEYE ON THE BONE ask for GF 25.50

16oz ribeye served with chunky molho à campanha salsa & your choice of mixed sweet potato & cassava fries or salad & fresh herb chimichurri or chipotle butter.

## PICANHA ask for GF 16.50

8oz rump cap sliced steak served with molho à campanha salsa & your choice of mixed sweet potato & cassava fries or salad & fresh herb chimichurri or chipotle butter.

## HALLOUMI CHURRASCO SKEWERS V ask for GF 12.95

Flame-grilled honey-glazed halloumi, beetroot, artichoke, red onion & pepper skewers, with honey peri-peri sauce, salad & cassava fries.

## NEW BUENOS AIRES BURGER 11.95

Our 100% prime short rib & chuck beef patty, char-grilled & topped with aioli, crisp baby gem lettuce, smoky pork chorizo, caramelised onion, emmental cheese & fresh herb chimichurri in a toasted brioche bun.

## BURGER

Toasted brioche bun smothered in a creamy tomato & gherkin sauce. With beef tomato & baby gem, with slaw & a choice of fries or salad. Choose:

- 100% prime short rib & chuck beef patty & caramelised onions 10.95
- Char-grilled chicken breast & caramelised onions 11.25
- Black bean & beetroot burger & melted emmental V 8.95

## BURGER TOPPINGS:

- Jalapeños, Chimichurri or Guacamole V 75p
- Emmental cheese V 1.00
- Brie V or Smoky pork chorizo 1.80

We haven't listed all of the ingredients in every dish. Any allergies/intolerances? Please let your server know. Ask if you want our gluten-free & veggie/vegan menus.

100% of your tips are shared amongst our brilliant team members

### INFORMATION

N Contains nuts A Contains alcohol

GF Gluten free V Vegetarian



We aren't responsible for stolen or lost items • All items will be presented on a single bill • 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 • An optional 12.5% service charge will be added to your bill. 100% recycled paper, printed with vegetable-based inks 0916L [www.iguanas.co.uk](http://www.iguanas.co.uk)

# MEXICAN CLASSICS

## FAJITAS

Freshly-cooked to order in our special mix of spices, onions & peppers. Dished up sizzling, with guacamole, soured cream, jalapeños, tomato salsa & soft wheat tortillas. Choose:

- Chicken breast strips 14.95
- Marinated picanha steak strips 16.25
- Shelled prawns 15.25
- Three mushroom V 12.50
- add Cheese V 1.00

## CHILLI CON CARNE ask for GF 10.95

A rich chunky beef & black bean chilli, with spring onion rice & jalapeño buttermilk cornbread. Choose a spiced butter to melt into your chilli:

Mild - Cocoa & ancho chilli / Medium - Smoky chipotle butter / Hot - Habanero & pequin chilli

## VEGGIE CHILLI V ask for GF 8.95

Sweet potato, butternut squash & chickpeas braised with spiced tomatoes, served with spring onion rice, soft wheat tortillas, soured cream & pink pickled onion.

## ENCHILADA

Hand-rolled tortilla with smoky chipotle sauce, on a bed of spring onion rice with refried beans & topped with cheese. Choose:

- Roast butternut squash, red peppers, spinach & cheese V 9.95
- Spicy chicken, pepper, onion & cheese 11.95

## BURRITOS

Wheat tortilla stuffed with chipotle rice, refried beans, crunchy slaw & cheese & hand-rolled. With salad, soured cream & garlicky chipotle sauce on the side. Choose:

- Sweet potato, butternut squash & chickpea chilli V 9.95
- Smoked chipotle chicken 11.25
- Shredded beef braised in chipotle 11.25

# SIDES V

- PATATAS BRAVAS IN BITS** 3.95  
Spicy spuds on sticks. With smoky chipotle sauce & creamy aioli.
- SWEET POTATO FRIES** With creamy aioli. 3.95
- FRIES** Curly or Straight-cut fries with creamy aioli. 3.50
- CASSAVA FRIES** (Manioc root) with home-made tomato salsa. 3.50
- TORTILLAS** Four warmed soft wheat tortillas. 1.25
- SWEET PLANTAIN** 2.25
- MIXED SALAD** GF 3.50
- CREAMY SLAW** GF Lime & coriander slaw. 2.00
- REFRIED BEANS** GF With soured cream & cheese. 2.00
- SPRING ONION OR CHIPOTLE RICE** GF 2.00
- DIPS** GF each 75p any three 1.50

Tomato salsa, Spicy cranberry, Corn & sweet chilli salsa, Garlic chipotle sauce, Guacamole, Aioli, Soured cream, Jalapeños, Herb chimichurri, Molho à Campanha, Chipotle butter, Cocoa & ancho chilli butter, Habanero & pequin chilli butter or Pico de gallo.

# BRAZIL & BEYOND



## XINXIM N ask for GF 14.95

The classic recipe from north Brazil, freshly-cooked by our chefs here. Chicken & crayfish in our creamy lime & peanut sauce with spring onion rice, fine green beans, coconut farofa & sweet plantain.

## MOQUECA DE PEIXE ask for GF 14.95

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

## NEW SEA BASS, CRAB & PRAWN GF 13.50

Sea bass fillet on a bed of spring onion rice with white crab & peeled king prawns in a tomato, coriander, basil, parsley, achiote & red pepper sauce.

## BAHIAN COCONUT CHICKEN GF 12.95

Chicken pan-fried in cumin, coriander & cayenne & cooked in a creamy coconut sauce with ginger, garlic, tomatoes & coriander. Served with spring onion rice & shredded greens.

## MOQUECA DE PALMITOS V ask for GF 11.95

Butternut squash, 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.

# SALADS

## FIESTA ENSALADA V GF 8.25

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.

## add Crayfish, Grilled chicken or Pan-fried halloumi 2.00

## CRANBERRY & AVOCADO ENSALADA V GF N 7.95

Avocado, dried cranberries, baby spinach & coriander, tossed in a poppy seed dressing & sprinkled with candied spiced almonds.

## add Crayfish, Grilled chicken or Pan-fried halloumi 2.00

## QUINOA ENSALADA V ask for GF 7.50

Quinoa, black beans, sweet potato & charred corn with molho à campanha salsa served on top of crushed avocado with a cranberry & chilli salsa & roquito pepper drops. Topped with sweet potato crisps & sprinkled with fresh coriander.

# PUDDINGS V

## AZTEC CHOCOLATE FUDGE CAKE 5.50

Warm spiced chocolate orange sponge cake. With vanilla ice cream.

## DULCE DE LECHE MACADAMIA CHEESECAKE N 5.50

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

## CHURROS

Cinnamon-sugar dusted churros with dips for dunking. Choose:

- Three churros & a choice of chocolate ganache or dulce de leche 3.95
- Six churros to dunk into both chocolate ganache & dulce de leche 6.95

## CREAMY CARAMEL CAKE 5.00

Layers of soaked sponge & caramelised cream, drizzled with dulce de leche. Topped with more caramelised cream & blueberries.

## NEW KAHLUA CHOCOLATE CORTADO A 5.00

An indulgent pot; layers of condensed milk & chocolate laced with coffee liqueur & topped with a salted dulce de leche, served with a cinnamon sugar-dusted churro for dunking.

## MANGO SORBET GF 4.95

Three scoops of our handmade alphonso mango sorbet.

## TEMBLEQUE GF 4.50

A creamy, set coconut pudding with mixed berries & mango purée.