



ON ARRIVAL

NEW TORTILLA CHIPS & DIPS ask for GF

Spice-dusted corn chips with roasted tomato salsa, habanero & pepper salsa & green tomatillo & jalapeño salsa.

TAPAS & STARTERS

NACHOS V ask for GF

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

Shredded chipotle beef / Smoked chipotle chicken / add a topping 2.00

Chilli con carne / Refried black beans V / Havana Club & jerk BBQ pork A

DADINHOS V

Our take on a Brazilian favourite, crispy cheesy cubes served with sticky chilli jam.

NEW IPANEMA MUSSELS ask for GF

Rope-grown mussels cooked in a lightly spiced lime, coriander & coconut sauce. Served with ciabatta.

BRIE & MANGO EMPANADAS V

Two crispy pasties filled with gooey brie, chilli & mango, served with a sticky chilli jam.

CHICKEN WINGS

Spicy & sauced-up with your choice:

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

BEETROOT, AVOCADO & CRANBERRY ENSALADA V GF N

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

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.

BRAZIL

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

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.

BAHIAN COCONUT CHICKEN GF

Chicken breast strips 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

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.

NEW IPANEMA MUSSELS ask for GF

Rope-grown mussels cooked in a lightly spiced lime, coriander & coconut sauce. Served with ciabatta.

2 COURSES £17.95 PP

3 COURSES £19.95 PP

ARGENTINE GRILL

PREFER SWEET POTATO
FRIES? JUST ADD 50P

BLAZING BIRD ask for GF

Our spicy chicken marinated with fiery sauce, served with slaw & a choice of 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

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

NEW GAUCHO STEAK ask for GF supplement 5.00

10oz sirloin steak with fresh herb chimichurri, Argentine-style roasted sweetcorn purée & a choice of roasted sweet potato mash, fries or salad.

BLACK BEAN & BEETROOT BURGER V

Black bean & beetroot burger smothered with melted Emmental in a toasted brioche bun smothered in a creamy tomato & gherkin sauce. With beef tomato & baby gem, with creamy slaw & a choice of fries or salad.

CLASSIC BEEF BURGER

100% prime short rib & chuck beef patty, in a toasted brioche bun smothered in a creamy tomato & gherkin sauce. With beef tomato, baby gem & caramelised onions, with slaw & a choice of fries or salad.

MAKE IT DIRTY

Jalapeños, Chimichurri, Guacamole or Emmental cheese V each **1.00**

Brie V, Shredded chipotle beef, Smoked chipotle chicken, each **1.50**
Chilli con carne, Havana Club & jerk BBQ pork A or Smoky pork chorizo

ADD A SIDE V

FRIES Curly or Straight-cut fries with creamy aioli. **3.80**

TORTILLAS Four warmed soft wheat tortillas. **1.25**

SWEET PLANTAIN **2.25**

MIXED SALAD GF **3.75**

CREAMY SLAW GF Lime & coriander slaw. **2.50**

REFRIED BEANS GF With soured cream & cheese. **2.00**

SPRING ONION OR CHIPOTLE RICE GF **2.00**

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

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.



MEXICO

FAJITAS

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

- **NEW Chicken breast strips**

supplement 3.00

- **Shelled prawns**

supplement 4.00

- **Portobello mushroom V**

CHILLI CON CARNE ask for GF

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

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

ENCHILADA

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**

- **Spicy chicken, pepper, onion & cheese**

BURRITOS

Wheat tortilla stuffed with chipotle rice, refried beans, crunchy slaw & cheese with salad, soured cream, guacamole & roasted tomato salsa on the side. Choose:

- **Sweet potato, butternut squash & chickpea chilli V**

- **Shredded beef braised in chipotle**

PERU & BEYOND

NEW CAULIFLOWER & CORN QUINOTTO V GF

A Peruvian-style quinoa risotto with smoked cheese, roasted cauliflower & charred baby corn, topped with puffed quinoa & crispy chilli.

BEETROOT, AVOCADO & CRANBERRY ENSALADA V GF N

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

add Crayfish, Grilled chicken or Pan-fried halloumi

add 2.00

PUDDINGS V

AZTEC CHOCOLATE FUDGE CAKE

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

DULCE DE LECHE MACADAMIA CHEESECAKE N

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

CREAMY CARAMEL CAKE

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

TEMBLEQUE GF

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

N Contains nuts A Contains alcohol GF Gluten free V Vegetarian

We aren't responsible for stolen or lost items • Country of origin indicates style of cooking • We may need to change or withdraw this menu from time-to-time due to local events • Some dishes may contain shell or 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 0917L_E15 iguanas.co.uk

