

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

# NACHOS W ask for G

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

Shredded chipotle beef / Smoked chipotle chicken / add a topping 2.00 Chilli con carne / Refried black beans V / Havana Club & jerk BBQ pork 🔼

# DADINHOS W

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

## NEW IPANEMA MUSSELS ask for GE

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 💟 📴 🔃

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.

# 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 G

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 W ask for G

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 G

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

BLAZING BIRD ask for GI

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 bbg jerk / Vivo; flaming hot habanero

## HAVANA CLUB & JERK BBQ PORK RIBS 🔼

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 G 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 W

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

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

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 @	3.75
CREAMY SLAW  Lime & coriander slaw.	2.50
REFRIED BEANS @ With soured cream & cheese.	2.00
SPRING ONION OR CHIPOTLE RICE @	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.



# FAJITAS

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

- NEW Chicken breast strips

supplement 3.00 supplement 4.00

- Shelled prawns
- Portobello mushroom

### CHILLI CON CARNE ask for GI

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 W ask for G

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

# NEW CAULIFLOWER & CORN QUINOTTO W GE

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

# BEETROOT, AVOCADO & CRANBERRY ENSALADA 💟 🖼 🔃

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

add Crayfish, Grilled chicken or Pan-fried halloumi

add 2.00

# AZTEC CHOCOLATE FUDGE CAKE

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

# DULCE DE LECHE MACADAMIA CHEESECAKE 🛛

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.

# TEMBLEOUE GG

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

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

	Length of the Section of		
WINES — 125ML   175ML   250ML   BOTTLE	BEER & CIDER —		SHARING COCKTAILS
WHITE	CRAFT BEER		MORTOS VIVOS ™ (FOR 2) 9.90
CRISP & ZESTY	ROTHHAMMER NAZCA IPA 4.7% 4.75		Las Iguanas Magnifica Cachaças, amaretto, apricot, lime, pineapple, passion fruit, Angostura, fire.
SAUVIGNON BLANC, TIERRA 5.40   6.50   8.50   20.95	Refreshing craft beer with delicate hops.		RED BERRY PINEAPPLE (FOR 2) 14.50
CHILE Brimming with fresh, concentrated flavours.	ROTHHAMMER BRAVE RED ALE 4.5% 4.75 Full-bodied rich craft beer. Perfect with meat.		Absolut Berri Açai Vodka, Funkin raspberry, strawberry, raspberry, blackberry, lime, pomegranate.
VERDEJO, EL VELERO 5.20   6.95   16.50 SPAIN Green apple & citrus with a hint of flowers.	ROTHHAMMER REAL GOLDEN ALE 4.75		ZOMBIE SKULL (FOR 2) 18.50
LIGHT & EASY GOING	5.5% Light & fruity craft beer.		Four rums, falernum, lime, pineapple, orange, bitters, grenadine. Overproof rum, dark rum, absinthe, fire.
PINOT GRIGIO, GRAFFIGNA 6.75   8.75   21.95	BOTTLES	COCHTOILE	NEW BARREL O' CAIPS (FOR 3-4) 19.50
ARGENTINA Light, refreshing & wonderfully fruity.	CORONA 4.5% 4.60		A gigantic version of our signature cocktail, the Caipirinha.
NEW CHENIN MUSCAT, SEIVAL VINTAGE 5.50   6.95   17.95  BRAZIL Fresh citrus and green fruit.	BRAHMA 4.3% 4.00	DUV ONE CLACC OD DITCHED CET THE	Las Iguanas Magnifica Cachaça, lime, sugar.  NEW TROPICAL FISHBOWL (FOR 3-4)  25.00
AROMATIC & LUSH	DAMM DAURA © 5.4% 4.60	BUY ONE GLASS OR PITCHER, GET THE SAME ONE FREE. PERFECT FOR SHARING.	Go fish-ting! Beefeater Gin, sauvignon blanc, passion fruit,
HERENCIA ALTÉS GARNATXA BLANCA, TERRA ALTA 20.50	ALHAMBRA RESERVA 1925 6.4% 4.75		elderflower, Ting grapefruit soda.
SPAIN Flowers & melon, rich & complex.	Strong, full-bodied Spanish lager. Perfect with grilled meat.	9.75 PITCHERS 19.95	NEW ALPACA PUNCH PARTY BOWL (FOR 4-6) 49.95 Our biggest cocktail ever! A punchy combo of El Dorado
RED	FREE DAMM 0% 2.75	CAIPIRINHA Las Iguanas Magnifica Cachaça, lime, sugar. Ask for	3 Year Old Rum, falernum, passion fruit, lime & cranberry, complete with an entire bottle of Freixenet Cava.
JUÍCY & RIPE	Alcohol-free beer from Estrella.	a Caipiroska with Absolut Vodka.	
CARMENÈRE, VERAMONTE 10 6.95   8.80   22.50	STELLA CIDRE 4.5% 4.95	STRAWBERRY CAIPIRINHA  Las Iguanas Magnifica Cachaça, lime, Funkin strawberry.	COCKTAILS —
CHILE Raspberry, cherry & blackberry.  MERLOT, ERRÁZURIZ 1870 5.40   6.50   8.70   20.50	REKORDERLIG 4% 4.95 Choose from passion fruit or mango & raspberry.	VANILLA MAI TAI I	NEW PEAR DROP CAIPIRINHA 9.75
CHILE Dark plum & cassis with hints of spice.	DRAUGHT BEER	Havana Club Especial Rum, Absolut Vanilia Vodka, lime,	Brazil's favourite with a fruity boost. Served long with Xanté pear liqueur & apple juice.
EL VELERO TEMPRANILLO TINTO 5.20   6.95   16.50	BRAHMA	almond, bitters.	NEW MALIBU SWIZZLE 10.75
SPAIN Smooth & velvety with strawberry & fruits of the forest.	BRAZIL 4.3% hf 2.40 pt 4.75 4 pt jug 17.00	Havana Club 3 Year Old Rum, Coke, lime.	Malibu, falernum, lime, passion fruit, pineapple, bitters.
LIGHT & FRUITY  MALBEC, LOS ROMEROS   6.20   7.60   18.50	STELLA ARTOIS 4.8% hf 2.40 pt 4.75 4 pt jug 17.00	10.75 FITCHERS 20.95	THE MARGARITA 11.75
MALBEC, LOS ROMEROS 6.20   7.60   18.50 CHILE Packed with lush, ripe fruits.	11 2.40 pt 4.73 4 pt jug 17.00	MANGO COLLINS 🕷	Olmeca Tequila, Cointreau, lime, salt.  RUM JULEP 11.75
PINOT NOIR, LUIS FELIPE EDWARDS 17.20   8.95   22.95	SOFT DRINKS	Absolut Mango Vodka, triple sec, orange, mango, lemonade.	RUM JULEP 11.75 Eldorado 12 Year Old Rum, coconut water, mint, sugar.
CHILE Silky smooth & delicately structured.  RICH & BOLD	COCA-COLA / DIET COKE 3.20	CANA ROYALE #2	CHILLI PALOMA 11.75
RESERVA RIOJA, CAMPO VIEJO 💟 28.20	The iconic glass bottle. 330ml.	Las Iguanas Magnifica Cachaça, hibiscus, Freixenet Cava.	Ancho Reyes Liqueur, Olmeca Blanco Tequila, grapefruit, Ting grapefruit soda, salt.
SPAIN Hidden layers & depths of flavour.	COCA-COLA / DIET COKE 2.95 COKE ZERO / LEMONADE	LONG ISLAND ICED TEA Vodka, Havana Club Especial Rum, Beefeater Gin, Olmeca	SMOKED CUBAN OLD FASHIONED 11.75
MALBEC-CABERNET, ETCHART ARNALDO B 7.65   9.50   24.95  ARGENTINA Complex Bordeaux-style richness.	GUARANA Brazilian soft drink with guarana. 2.50	Tequila, orange, lemon, Coke.	Havana Club 7 Year Old Rum, sugar, bitters, smoked with applewood under a glass dome.
BARREL SELECTION MALBEC, SALENTEIN 32.00	TING Grapefruit soda. 2.50	STRAWBERRY DAIQUIRI  Havana Club 3 Year Old Rum, lime, Funkin strawberry.	EL PRESIDENTE 11.75
ARGENTINA Black fruit backed by vanilla.	APPLETISER 2.50	IT'S A GIN TING	Havana Club Selección de Maestros Rum, sweet vermouth, orange.
ROSÉ	JUICES 2.50	Beefeater Gin, maraschino, Ting grapefruit soda.	CITRUS SAMBA 9.75
TEMPRANILLO ROSÉ, EL VELERO 4.85   5.95   7.80   18.95	Pineapple, Cranberry, Pomegranate, Watermelon, Mango, Freshly-squeezed orange, Apple juice or	HUANA PARTY 🕷	Las Iguanas Magnifica Cachaça, citrus, pineapple.
SPAIN Juicy with strawberry & citrus notes.	Vita Coco coconut water.	Beefeater Gin, Huana Guanabana Rum Liqueur, Funkin passion fruit, bottlegreen elderflower, apple.	NEW MEZCAL WATERMELON SMASH Olmeca Tequila, Bru-Xo Mezcal, watermelon, mint,
GRENACHE ROSÉ, TORRES 6.20   7.95   19.50  SPAIN Delicate & dry, with bright fruity flavours.	BELU SPARKLING / STILL WATER 1.95	11.75	cucumber, lime.
MALBEC ROSÉ, ETCHART 6.40   8.10   19.95	Belu give all of their profits to Wateraid. UK sourced & bottled in recycled glass.	NEW ESPRESSO MARTINI	WATERMELON MARGARITA 10.75
ARGENTINA Deeper, fuller flavoured. One to savour.		Absolut Vanilia with our own cold brew espresso blend.	Olmeca Tequila, watermelon, lime.  GIN & JUICE  pitcher 19.95 plass 9.75
BURBLES 125ML BOTTLE	N Contains nuts V Vegetarian W Vegan All our wines are between 11% & 14.5% abv. Please ask your server	NEW MOJITO	pitcher 19.95 glass 9.75  Beefeater Gin, mint, Colombian lulo citrus fruit, soda.
FREIXENET CORDON NEGRO CAVA 5.00   24.95	for further information. All spirits & liqueurs are served in 25ml measures. All abv may be subject to change. We may need to change	Havana Club Especial Rum, mint, sugar, lime, soda.	NEW BERRI MULE 9.75
FREIXENET CURDUN NEGRU CAVA 5.00   24.95  SPAIN Stylish dry fizz, refreshingly racy.	or withdraw this menu from time-to-time due to local events. Our policy is that only guests who can prove they are 18 & above can be served alcohol for their own consumption. Please drink responsibly.	NON-ALCOHOLIC 3.75	Absolut Berri Açaí Vodka, Funkin raspberry, lime, ginger.
FREIXENET ROSADO CAVA 23.95	entroller kingge of the	TROPICAL COOLER	PIÑA COLADA 10.75  Malibu, coconut cream, pineapple.
SPAIN Pink with hints of summer fruits.		Mango, pineapple, lime, lemonade.  CITRUS COOLER	SMOKING PLUMS 11.75
FREIXENET ICE CAVA  SPAIN Enjoyed over ice with mint.		Fresh citrus, lemonade.	Bru-Xo Mezcal, calvados, plum, lemon, smoking cinnamon.
DA LUCA PROSECCO VG 22.95	FE	RASPBERRY COOLER	NEW BRAZILIAN SPRING PUNCH 9.75
SICILY Lively & soft with pear & peach.		Funkin raspberry, bottlegreen elderflower, soda.	Las Iguanas Magnifica Cachaça, Funkin raspberry, lime, Freixenet Cava.
G.H. MUMM ROSÉ CHAMPAGNE NV   49.00	IGUANAS A	LULO & AGAVE COOLER Colombian lulo citrus fruit, agave, soda.	DARK 'N' STORMY'M pitcher 20.95 glass 10.75
FRANCE Lively with fresh summer berries.  PERRIER-JOUËT GRAND BRUT CHAMPAGNE NV 49.00		HOMEMADE ICED TEA	Gosling's Rum, lime, ginger beer.  NEW GOLDEN PORN STAR MARTINI 11.75
PERRIER-JUUE I GRAND BRUT CHAMPAGNE NV 49.00  FRANCE Flenant & balanced with clean soft creamy fruit		Choose a fruity flavour: raspberry or passion fruit.	Gosling's Gold Rum, apricot, Funkin passion fruit, vanilla

Gosling's Gold Rum, apricot, Funkin passion fruit, vanilla & pineapple, with a shot of cava. Our twist on a classic.

FRANCE Elegant & balanced with clean, soft creamy fruit.