

Events Day Menu

2 COURSES £18.95PP
3 COURSES £19.95PP



N Contains nuts/peanuts **A** Contains alcohol
GF Gluten free **V** Vegetarian **VG** Vegan

ON ARRIVAL

TORTILLA CHIPS & DIPS **V** ask for **VG** ask for **GF**
Spice-dusted corn chips with roasted tomato salsa, habanero & pepper salsa & green tomatillo & jalapeño salsa.

TAPAS & STARTERS

NACHOS **V** ask for **VG** ask for **GF**
Corn tortilla chips with melted cheese, topped with pico de gallo salsa, jalapeños, roasted tomato salsa, sour cream & guacamole. **add a topping 2.00**
Shredded chipotle beef / Smoked chipotle chicken / Chilli con carne / Refried black beans **VG**

NEW SMOKED SALMON TIRADITO **GF**
Smoked salmon dressed in tiger's milk; a zingy lime, fresh ginger & fruity amarillo chilli spicy dressing. Topped with pink pickled onions, sweet roquito peppers & fresh coriander.

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

CHEESE & MANGO EMPANADAS **V**
Two crispy pasties filled with gooey brie, chilli & mango, served with a sticky chilli jam.

NEW CHICKEN WINGS
24 hour-marinated jerk wings sauced up with your choice:
- **Lemon & herb peri** [MILD]
- **Honey peri-peri** [WARM]
- **Spicy honey jerk glaze** [HOTTER]
- **Vivo: Hot habanero** [HOTTEST]

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.

QUINOA & AVO BOWL **V VG GF**
Full of goodness. Red & white quinoa supergrain tossed in fresh herb salsa with lime, spinach, okra & sultanas on crushed avocado. Topped with edible flowers, pink pickled onions, poppy seed dressing & roasted pumpkin seeds.

SIDES

FRIES V Straight fries with creamy aioli.	3.80
SWEET POTATO FRIES V With creamy aioli.	4.00
SWEET PLANTAIN V	2.25
MIXED SALAD V VG GF	3.75
CREAMY SLAW V GF Lime & coriander slaw.	2.50
NEW CASSAVA MASH V GF Buttery manioc root mash.	3.95
REFRIED BEANS V GF ask for VG With sour cream & cheese.	2.00
SPRING ONION RICE V VG GF	2.00
SPRING GREENS V GF ask for VG In a garlic & chilli butter.	2.00

LET US KNOW IF YOU'D LIKE OUR GLUTEN-FREE OR VEGGIE & VEGAN MENUS.

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, goat & lamb are Halal • An optional 12.5% service charge will be added to your bill. 0918L_E15 iguanas.co.uk

MAINS FROM ARGENTINA

NEW BLAZING BIRD ask for **GF**
24 hour-marinated jerk chicken, served with slaw & a choice of fries or salad. Sauced-up with your choice:
- **Lemon & herb peri** [MILD] - **Spicy honey jerk glaze** [HOTTER]
- **Honey peri-peri** [WARM] - **Vivo: Hot habanero** [HOTTEST]

HAVANA CLUB & JERK BBQ PORK RIBS **A**
Half a rack of fall off the bone pork ribs covered in a sticky rum glaze & crispy onion & chilli, with slaw & fries or salad.
- **Upgrade to a full rack** **supplement 5.00**

GAUCHO STEAK ask for **GF** **supplement 5.00**
10oz sirloin steak with fresh herb chimichurri, Argentine-style roasted sweetcorn purée & a choice of fries or salad.

BLACK BEAN & BEETROOT BURGER **V**
Black bean & beetroot burger with melted Emmental, beef tomato, baby gem & tomato-gherkin mayo in a toasted brioche bun. Served with slaw & a choice of fries or salad.

CLASSIC BEEF BURGER
100% prime short rib & chuck beef patty, caramelised onions, pink pickled onions, beef tomato, baby gem & tomato-gherkin mayo in a brioche bun. With slaw & fries or salad.

MAKE YOUR BURGER *Dirty*
Jalapeños, Chimichurri, Guacamole or Emmental cheese **V** each **1.00**
Brie **V**, Shredded chipotle beef, Smoked chipotle chicken, Smoky pork chorizo or Chilli con carne each **1.50**

MAINS FROM MEXICO

FAJITAS
Cooked to order in our special mix of spices, onions & peppers. With guacamole, grated cheese, sour cream, jalapeños, roasted tomato salsa & soft wheat tortillas.
- **Chicken breast strips** **supplement 3.00**
- **Shelled prawns** **supplement 4.00**
- **Portobello mushroom** **V**

ENCHILADA
Rolled tortilla with smoky chipotle sauce, on a bed of spring onion rice with refried beans & topped with cheese. Choose:
- **Butternut squash, red peppers, spinach & cheese** **V**
- **Spicy chicken, pepper, onion & cheese**

BURRITOS
Wheat tortilla stuffed with rice, refried beans, crunchy slaw & cheese with salad, sour cream, guacamole & roasted tomato salsa on the side. Choose:
- **NEW Pulled chipotle jackfruit in a beetroot tortilla** **V**
- **Shredded beef braised in chipotle**

CHILLI CON CARNE ask for **GF**
A rich chunky beef & black bean chilli, with spring onion rice & jalapeño buttermilk cornbread. Choose a spiced butter:
- **Cocoa & ancho chilli** [MILD]
- **Smoky chipotle butter** [MEDIUM]
- **Habanero & cayenne chilli** [HOT]

VEGGIE CHILLI **V** ask for **VG** ask for **GF**
Sweet potato, squash, chickpeas & spiced tomatoes, with spring onion rice, tortillas, sour cream & pink pickled onions.

Prefer Sweet potato fries?
ADD 50p

MAINS FROM 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 ask for **GF**
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 **VG** ask for **GF**
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 CARNE DE SOL ask for **GF**
Slow-cooked salt cured beef top rib served with cassava mash, cassava crisps, winter greens & a rich beef & caramelised onion jus.

MAINS FROM PERU & BEYOND

CAULIFLOWER & CORN QUINOTTO **V GF**
A Peruvian-style quinoa risotto with smoked cheese, roasted cauliflower & charred baby corn, topped with puffed quinoa & crispy chilli.

DOMINICAN GOAT CURRY ask for **GF**
For those that like it hot. A spicy Dominican-style goat & scotch bonnet chilli curry with spring onion rice, fried plantain & pink pickled onions.

QUINOA & AVO BOWL **V VG GF**
Full of goodness. Red & white quinoa tossed in a fresh herb salsa with lime, spinach, okra & sultanas. Topped with sliced avocado, pink pickled onion, poppy seed dressing, roasted pumpkin seeds & edible flowers.

DESSERTS

NEW CHOCOLATE COCONUT TART **V VG**
A rich indulgent chocolate & coconut tart dusted with cocoa, served with a scoop of our dairy-free coconut ice cream.

DULCE DE LECHE MACADAMIA CHEESECAKE **V N**
Creamy cheesecake with roasted macadamia nuts & dulce de leche caramel sauce.

TEMBLEQUE **V VG GF**
A creamy, set coconut pudding with mixed berries & mango purée.

CREAMY CARAMEL CAKE **V**
Layers of soaked sponge drizzled with dulce de leche. Topped with caramelised cream & blueberries.

2for1 Cocktails

HAPPY DAYS! IT'S HAPPY HOUR ALL DAY EVERY DAY
BUY ONE GLASS OR PITCHER, GET THE SAME ONE FREE

9.95 🍹 PITCHERS 19.95

CAIPIRINHA

Winner of the London Caipirinha Festival 2018; Las Iguanas Magnifica Cachaça, lime, sugar.

STRAWBERRY CAIPIRINHA

Las Iguanas Magnifica Cachaça, lime, Funkin strawberry, sugar.

VANILLA MAI TAI N

Havana Club Especial Rum, Funkin passion fruit, vanilla, almond, bitters.

CUBA LIBRE 🍹

Havana Club 3 Yr Rum, Coke Zero, lime.

GIN POMELO 🍹

Beefeater Gin, maraschino, grapefruit soda.

PASSION SOUR BOMB

Malibu Passion Fruit, sour sherbet, orange, soda.

NEW BERRY AÇAÍ SOUR 🍹

Absolut Berri Açaí Vodka, pineapple, lemon.

10.95 🍹 PITCHERS 20.95

MANGO COLLINS 🍹

Absolut Mango Vodka, triple sec, orange, mango, lemonade.

CANA ROYALE #2

Las Iguanas Magnifica Cachaça, hibiscus, Freixenet Cava.

LONG ISLAND ICED TEA 🍹

Vodka, Havana Club Rum, Beefeater Gin, Olmeca Tequila, lemon, Coke Zero.

STRAWBERRY DAIQUIRI

Havana Club 3 Yr Rum, lime, Funkin strawberry.

HUANA PARTY 🍹

Beefeater Gin, Huana, Funkin passion fruit, bottlegreen elderflower, apple.

BANANARAMA

Bacardi Oakheart Spiced Rum, banana, grapefruit, lime, bitters.

DARKEST STORM 🍹

Jah 45 Jamaican Dark Rum, lime, ginger.

NEW BERRY COLLINS 🍹

Absolut Berri Açaí Vodka, Funkin strawberry, hibiscus, sherbet, soda.

11.95

HONEY STRAWBERRY FIZZ

Cazcabel Honey Tequila, Funkin strawberry, lemon, Freixenet Ice.

ESPRESSO MARTINI

Absolut Vanilia Vodka with our own cold brew espresso blend.

PORN STAR MARTINI

Sailor Jerry's Spiced Rum, apricot, Funkin passion fruit, vanilla, pineapple, with a shot of cava.

MOJITO

Havana Club Especial Rum, mint, sugar, lime, soda.

12.95

NEW HONEY MARGARITA

Patron Reposado Tequila, triple sec, lime, honey.

PASSION FRUIT ZOMBIE

Wray & Nephew Overproof Rum, Lamb's Navy Strength Rum, Havana Club 7 Yr, 3 Yr & Especial Rums, falernum, fresh passion fruit, lime, pineapple, bitters.

2FOR1 MOCKTAILS

CITRUS COOLER 3.95

Fresh citrus, lemonade.

TROPICAL COOLER 3.95

Mango, pineapple, lime, lemonade.

RASPBERRY COOLER 3.95

Funkin raspberry, bottlegreen elderflower, soda.

NEW RIO CRUSH 3.95

Grapefruit, Funkin passion fruit, cranberry.

NEW GUAVA SHERBET 4.95

Funkin Guava, raspberry, sherbet, soda.

VIRGIN PIÑA COLADA 4.95

Pineapple juice, coconut cream.

PASSION FRUIT COOLER 4.95

Passion fruit, lemon, orange.

BANANA COOLER 4.95

Funkin banana, mango, lemon, vanilla, soda.

APPLE MOJO-LESS 4.95

Mint, lime, apple, soda.

RED WINE

125ML | 175ML | 250ML | BTL

MERLOT, MUCHO MAS 5.40 | 6.50 | 8.70 | 20.50

CHILE Black & red cherry, spicy plum & blackcurrant.

GARNACHA, BORSAO V 5.20 | 6.95 | 16.95

SPAIN Smooth & velvety with plum & fruits of the forest.

MALBEC, TRAPICHE MELODIAS V VG 6.20 | 7.60 | 18.50

ARGENTINA Packed red & floral notes with hints of vanilla.

PINOT NOIR, EL VIEJO DEL VALLE 7.20 | 8.95 | 22.95

CHILE Summer fruits with a touch of spice.

RESERVA RIOJA, VEGA DEL RAYO V VG 28.20

SPAIN Hidden layers & depths of flavour.

MALBEC, ARUMA 7.65 | 9.50 | 24.95

ARGENTINA Aromas of blackberry & violets with warming spice.

WHITE WINE

125ML | 175ML | 250ML | BTL

SAUVIGNON BLANC, MUCHO MAS V VG 5.40 | 6.50 | 8.50 | 20.95

CHILE Brimming with fresh citrus & kiwi flavours.

MACABEO, BORSAO 5.20 | 6.95 | 16.95

SPAIN Peach & citrus with a hint of flowers.

PINOT GRIGIO, TRAPICHE MELODIAS V VG 6.75 | 8.75 | 21.95

ARGENTINA Light, refreshing & wonderfully fruity.

SAUVIGNON GRIS, EL VIEJO DEL VALLE V VG 5.95 | 7.75 | 18.95

CHILE Elegant with tropical fruit notes.

ALBARIÑO, VIONTA 26.95

SPAIN Well balanced with complex aromatic tropical fruit flavours.

ROSÉ WINE

125ML | 175ML | 250ML | BTL

ROSADO, BORSAO 4.85 | 5.95 | 7.80 | 18.95

SPAIN Juicy with strawberry & ripe berry notes.

TEMPRANILLO, MESTA ORGANIC 21.95

SPAIN With hints of berry & subtle floral notes.

BUBBLES

125ML | BTL

FREIXENET CORDON NEGRO CAVA 5.50 | 24.95

SPAIN Stylish dry fizz, refreshingly racy.

FREIXENET ICE CAVA 25.95

SPAIN Enjoyed over ice with mint.

FREIXENET PROSECCO 29.95

SPAIN Lively & fresh with citrus, apple & grapefruit.

FIOL PROSECCO V VG 24.95

ITALY Fresh, lively & appealing with ripe apple & floral notes.

PIPER HEIDSIECK BRUT CHAMPAGNE V 49.00

FRANCE Fresh with citrus notes of grapefruit, apple & pear.

PIPER HEIDSIECK ROSÉ BRUT CHAMPAGNE V 49.00

FRANCE Intense copper-pink coloured rosé with strawberry & raspberry.

CRAFT BEER

ROTHHAMMER NAZCA IPA 4.7% 4.75

Refreshing craft beer with delicate hops.

ROTHHAMMER BRAVE RED ALE 4.5% 4.75

Full-bodied rich craft beer. Perfect with meat.

ROTHHAMMER REAL GOLDEN ALE 5.5% 4.75

Light & fruity craft beer.

BOTTLED BEER

CORONA 4.5% one 4.60 six 20.00

BRAHMA 4.3% one 4.00 six 20.00

DAMM DAURA GF 5.4% 4.60

ALHAMBRA RESERVA 1925 6.4% 4.75

Strong, full-bodied Spanish lager. Perfect with grilled meat.

FREE DAMM 0% Alcohol-free beer from Estrella. 2.75

BOTTLED CIDER

STELLA CIDRE 4.5% 4.95

REKORDERLIG 4% 4.95

Choose from passion fruit or mango & raspberry.

DRAUGHT BEER

BRAHMA Brazil 4.3% hf 2.50 pt 4.95 4 pt 17.00

STELLA ARTOIS 4.8% hf 2.55 pt 5.00 4 pt 18.00

SOFT DRINKS

COCA-COLA The iconic glass bottle. 330ml. 3.30

DIET COKE The iconic glass bottle. 330ml. 3.20

COCA-COLA By the glass. 3.05

DIET COKE / COKE ZERO / LEMONADE 2.95

By the glass.

GUARANA Brazilian soft drink with guarana. 2.60

TING Grapefruit soda. 2.50

VITA COCO Coconut water. 2.50

APPLETISER 2.50

JUICES Pineapple, Cranberry, Pomegranate, 2.50

Watermelon, Mango, Orange or Apple juice.

BELU Sparkling or still water. 1.95

Belu give all profits to Wateraid. UK sourced & bottled in recycled glass.

Check out the Drinks Menu for our full range

All our wines are between 11% & 14.5% abv. Please ask your server for further information. All spirits & liqueurs are served in 25ml measures. All abv may be subject to change. We may need to change 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.

Drinks

V Vegetarian VG Vegan

N Contains nuts/peanuts

