

Veggie & Vegan

All of the following dishes are vegetarian. If they have a **VG** symbol, they are vegan-friendly. If a change to the dish is required, it is indicated with ask for **VG**.

We appreciate how important it is that the food we serve meets your dietary requirements, therefore please can we ask you to clearly tell your server that you require a vegetarian or vegan option.

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 • An optional 12.5% service charge will be added to your bill. 0918L iguanas.co.uk

WHILE YOU CHOOSE

- CHEESY PERU FONDUE** Peruvian-style fondue - gooey cheese & amarillo chilli sauce with crispy patatas bravas. Perfect to share. **8.50**
- BREAD BOARD** Sliced ciabatta, jalapeño buttermilk cornbread & pão de queijo with dunking chipotle butter, olive oil & balsamic. **4.95**
- HOLY GUACAMOLE** ask for **VG** ask for **GF** Make your own & season as you choose, with spice dusted corn chips. **4.75**
- PÃO DE QUEIJO** **GF** Traditional Brazilian cheese doughballs served with chipotle butter. **3.95**
- PERUVIAN BOTIJA OLIVES** **VG GF** In a herby marinade. **2.25**
- TORTILLA CHIPS & DIPS** ask for **VG** ask for **GF** Spice-dusted corn chips with roasted tomato salsa, habanero & pepper salsa & green tomatillo & jalapeño salsa. **3.95**

TAPAS & STARTERS

Tapas Time **3 DISHES 16.95 | 5 DISHES 26.95**
OFFER AVAILABLE UNTIL 7PM EVERY DAY & ALL DAY SUNDAY & MONDAY.
★ EXTRA CHARGE FOR NACHO TOPPINGS

- NACHOS** ask for **VG** ask for **GF** **7.95**
Corn tortilla chips with melted cheese, topped with pico de gallo salsa, jalapeños, roasted tomato salsa, sour cream & guacamole.
★ Add a topping: Refried black beans **VG** / Smoked chipotle pulled jackfruit & beetroot **VG**
- CHEESE & MANGO EMPANADAS** **2.00**
Two brie & mango filled pasties with sticky chilli jam.
- MUSHROOM QUESADILLA** **5.95**
Tortilla, folded, pan-toasted & rammed with garlicky mushroom, chilli, thyme & cheese. Served with roasted tomato salsa
- NEW HALLOUMI SKEWERS** **GF** **5.00**
Pan-fried halloumi skewers with oregano & sweet chilli sauce.
- QUINOA & AVO BOWL** **VG GF** **5.95**
Full of goodness. Red & white quinoa supergrains 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.
- FIESTA ENSALADA** **VG GF** **5.50**
Roasted butternut squash, 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.
- DADINHOS** **5.95**
Our take on a Brazilian favourite; crispy cheesy cubes with sticky chilli jam.

BRAZIL & ARGENTINA

- MOQUECA DE PALMITOS** ask for **VG** ask for **GF** **13.25**
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 & coconut farofa to sprinkle.
- CHEESY BUTTERNUT SQUASH MARACANÃ** **12.50**
Butternut squash, mixed peppers, ethically sourced palm hearts & spinach in a rich, cheesy tomato sauce, served in our sourdough bread bowl inspired by the famous Maracanã Stadium in Rio.
- BEAN & BEETROOT BURGER** **10.50**
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.
- Add Chimichurri, Jalapeños or Guacamole **1.00**
Add Brie or Halloumi **1.50**

PERU & BEYOND

- CAULIFLOWER & CORN QUINOTTO** **GF** **9.95**
A Peruvian-style quinoa risotto with smoked cheese, roasted cauliflower & charred baby corn, topped with puffed quinoa & crispy chilli.
- FIESTA ENSALADA** **VG GF** **8.95**
Roasted butternut squash, 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 Pan-fried halloumi **GF** **2.00**
- QUINOA & AVO BOWL** **VG GF** **9.95**
Full of goodness. Red & white quinoa tossed in a fresh herb salsa with lime, spinach, okra & sultanas. Topped with sliced avocado, pink pickled onions, poppy seed dressing, roasted pumpkin seeds & edible flowers.
- add Pan-fried halloumi **GF** **2.00**

SIDES

- PATATAS BRAVAS IN BITS** With smoky chipotle sauce & aioli. **3.95**
- HUMITAS** **GF** Argentine-style roasted sweetcorn purée. **2.95**
- SWEET PLANTAIN** **2.25**
- MIXED SALAD** **VG GF** **3.75**
- SPRING ONION RICE** **VG GF** **2.00**
- SPRING GREENS** **GF** ask for **VG** In a garlic & chilli butter. **2.00**
- NEW CASSAVA MASH** **GF** Buttery manioc root mash. **3.95**
- CREAMY SLAW** **GF** Lime & coriander slaw. **2.50**
- REFRIED BEANS** **GF** ask for **VG** With sour cream & cheese. **2.25**
- FRIES** Curly or Straight-cut fries with creamy aioli. **3.80**
- CASSAVA FRIES** (Manioc root) with tomato salsa. **3.95**
- SWEET POTATO FRIES** With creamy aioli. **4.00**

MEXICO

- PORTOBELLO MUSHROOM FAJITA** ask for **VG** **13.95**
Cooked to order in a mix of spices, mushrooms, onions & peppers. Dished up sizzling, with guacamole, grated cheese, sour cream, jalapeños, roasted tomato salsa & soft wheat tortillas.
- ENCHILADA** **9.95**
Rolled tortilla with smoky chipotle sauce, filled with butternut squash, red peppers, spinach & cheese, on a bed of spring onion rice with refried beans.
- NEW PULLED JACKFRUIT BURRITO** **10.95**
Beetroot wheat tortilla stuffed with smoked chipotle pulled jackfruit, rice, refried beans, crunchy slaw & cheese with salad, sour cream, guacamole & roasted tomato salsa on the side.
- VEGGIE CHILLI** ask for **VG** ask for **GF** **9.50**
Sweet potato, butternut squash & chickpeas braised with spiced tomatoes, with spring onion rice, soft wheat tortillas, sour cream & pink pickled onions.

DESSERTS

- CREAMY CARAMEL CAKE** ★ **5.25**
Layers of soaked sponge drizzled with dulce de leche. Topped with caramelised cream & blueberries.
- CHURROS** three **4.95** six **7.95**
Cinnamon-sugar dusted churros with dips for dunking. Served with a choice of chocolate ganache or dulce de leche (or both, if you order six).
- BANANA EMPANADA** ★ **5.25**
Crisp pastry filled with banana, sweet plantain & dulce de leche. Served with vanilla ice cream & a drizzle of rum-flavoured syrup.
- NEW CHOCOLATE COCONUT TART** **VG** **5.50**
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** **IN** **5.95**
Creamy cheesecake with roasted macadamia nuts & dulce de leche caramel sauce.
- NEW COCONUT ICE CREAM** **VG GF** **4.95**
Three scoops of our dairy-free coconut ice cream.
- MANGO SORBET** **VG GF** Three scoops of our mango sorbet. **4.95**
- TEMBLEQUE** **VG GF** **4.95**
A creamy, set coconut pudding with mixed berries & mango purée.
- NEW BRAZILIAN BRIGADEIRO** **IN** **4.95**
Create your own Brazilian brigadeiro by combining malted nuts, chocolate ganache & vanilla ice cream.

★ PIMP YOUR DESSERT! ADD 25ML OF HAVANA CLUB ESPECIAL RUM FOR £2 **A**

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