

Christmas Anytime

3 COURSES £24.95
2 COURSES £19.95

ON ARRIVAL

HABAS Y KIKOS **V** **VG** **GF**

Spicy fried corn kernels & broad beans.

ADD A DRINK FOR £3.95 (FIRST DRINK ONLY)

GLASS OF CAVA BOTTLE OF BRAHMA

SPICED MANGO MIMOSA

Mulled spices, mango & cava.

STARTERS

NACHOS NAVIDAD **V** ask for **GF**

Corn tortilla chips with melted cheese, topped with jalapeños, tomato salsa, sour cream & guacamole.

CHA CHA CHORIZO **A** ask for **GF**

Smoky pork & garlic chorizo, braised with onions in a red wine, tomato & chipotle sauce, with warm ciabatta.

SMOKED SALMON TIRADITO **GF**

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

HAVANA RUM & JERK BBQ GLAZED CHICKEN WINGS **A**

Chicken wings smothered in a sticky barbecue jerk & rum glaze, topped with crispy onion & chilli.

SPICED RED PEPPER SOUP **V** ask for **VG** ask for **GF**

A creamy, spiced red pepper, tomato & ancho chilli soup, with sour cream & corn tortilla chips.

JACKFRUIT TINGA TACOS **V** **VG** ask for **GF**

Two grilled corn & flour tortillas topped with a pulled smoky chipotle jackfruit, topped with pink pickled onions & coriander.

MAINS

FAJITAS

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

- Chicken breast strips

- Portobello mushroom **V** ask for **VG**

SIRLOIN STEAK ask for **GF** + £5 supplement

10oz sirloin steak, flame-grilled & sprinkled with a smoky ancho chilli salt, served with fresh herb chimichurri, baby fire-roasted tomatoes & fries. Cooked medium, unless you tell us otherwise.

VEGGIE CHIMICHANGA **V**

A crispy flour tortilla parcel stuffed with butternut squash, red peppers, spinach & cheese topped with tomato salsa, sour cream & guacamole. Served on a bed of spring onion rice & refried black beans.

LECHON CUBAN PORK BELLY **GF**

Slow-cooked pork belly with Mojo Criollo; an orange, garlic & oregano sauce on sweet potato & kale mash topped with crumbled chicharrones.

TILAPIA AL AJILLO ROJO **GF** **A**

Fillets of sustainable white fish pan-fried with a garlic, chilli, paprika & sherry vinegar dressing. Served with coriander rice & winter greens.

ASADO VERDURAS **V** **GF** ask for **VG**

Aubergine & cauliflower steaks, flame-grilled & sprinkled with a smoky ancho chilli salt, served with fresh chimichurri, baby fire-roasted tomatoes, creamed corn & halloumi fries.

XINXIM **A** ask for **GF**

Chicken & crayfish in a creamy lime & peanut sauce with spring onion rice, fine green beans, sweet plantain & sprinkled with coconut farofa.

DESSERTS

CHOCOLATE BRIGADEIRO CHEESECAKE **V** **N**

Our dulce de leche cheesecake topped with brigadeiro chocolate sauce & crushed malted nuts.

TEMBLEQUE **V** **VG** **GF**

A creamy set coconut pudding with winter berries & mango purée.

CINCO LECHE CAKE **V**

An indulgent sponge cake soaked in cream, milk & arequipe with cinnamon & topped with a toasted meringue.

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IGUANAS

V Vegetarian **VG** Vegan **GF** Gluten free **A** Contains alcohol **N** Contains nuts/peanuts We haven't listed all of the ingredients in every dish. Any allergies/intolerances? Please let your server know. We may need to withdraw or change this menu from time-to-time due to local events. Some dishes may contain bones. Our chicken is Halal. For parties of 5 or more, an optional 10% service charge will be added to your bill. 100% recycled paper, printed with vegetable-based inks. 0518R



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IGUANAS

New Year's Eve

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LATIN AMERICAN WAY

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