

BOTTOMLESS *Brunch*

BRUNCH PLATES

CLASSIC BURGER

Lettuce, tomato and burger sauce, with fries.
Grilled Chicken or **Vegetarian Patty V**

BAHIAN KATSU CURRY

Buttermilk fried chicken with our Bahian curry of coconut, tomato, ginger, cumin, cayenne & fresh coriander, served with spring onion rice.

QUESADILLAS

With salsa. Choose from:
Chipotle Chicken & Cheese
Black Bean & Cheese V VGO

MAC & CHEESE

With cheese sauce and mozzarella. **V**

FESTIVE CHICKEN BURGER

Crispy buttermilk fried chicken stacked with melted Camembert cheese, fresh lettuce, a vibrant cranberry salsa, and a festive pig in blanket on top.
Served with your choice of **Fries** or **Mixed Salad**.

CHILLI

With spring onion rice, tortilla chips, sour cream and chillies.
Chilli Con Carne GFO
Sweet Potato, Squash & Beans V VGO GFO

GRILLED CHICKEN & ROASTED CORN SALAD

Marinated grilled chicken, roasted corn, cherry tomatoes, lettuce, hot honey & lime dressing. **GF**

BRUNCH UPGRADES

GAUCHO SMASH BURGER

Double stack smash beef patties, Monterey Jack cheese, smoked streaky bacon, lettuce, pickles, burger sauce with **Fries** or **Mixed Salad**

ACAPULCO BURGER

Crispy buttermilk fried chicken, lettuce, tomato, slaw, chipotle cheese sauce with **Fries** or **Mixed Salad**

BURRITOS

Grilled tortilla stuffed with rice, cheese, refried black beans and slaw, with fresh guacamole, fresh salsa, sour cream and tortilla chips.
Slow-Cooked Chipotle Beef Brisket:
Chipotle Chicken:
Mushroom & Roasted Corn V VGO

ENCHILADAS

Baked tortillas stuffed with rice and refried black beans, topped with cheese and chipotle sauce.
Chipotle Chicken or **Squash, Peppers & Spinach V**

LOADED CHICKEN

Crispy buttermilk chicken breast topped with sweetcure streaky bacon, Monterey Jack cheese, with BBQ sauce. Served with rice and fries or salad and chipotle dip.

XINXIM

Our legendary creamy lime and peanut curry with chicken and crayfish, served with toasted coconut and our Pão de Queijo Brazilian cheese dough balls. **GFO**

***\$5.50
PER
PERSON**

SIDES

Fries V 5.35

Curly Fries V 5.75

Sweet Potato Fries V 5.75

BBQ Cheese Fries V 6.35

Mixed Salad GF VG 4.45

Onion Rings V 5.40

Mac & Cheese V 4.50

Corn on the Cob V GF 5.35

Citrus Pineapple Slaw GF VG 4.00

BOTTOMLESS Drinks

COCKTAILS

CHRISTMAS COLLINS

Havana Club Cuban Spiced Rum, ginger, cranberry, lime, lemonade.

MANGO COLLINS

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

SEX ON THE BEACH

Absolut Vodka, peach schnapps, orange, cranberry.

PALOMA

Olmecca Blanco Tequila, grapefruit soda, lime.

MOSCOW MULE

Absolut Vodka, ginger beer, lime.

PINK PUNCH

Malibu Coconut Rum, strawberry liqueur, cranberry, lemon, lemonade.

WOO WOO

Absolut Vodka, peach schnapps, cranberry.

BEER & FIZZ

CORONA 4.5% ABV Pint

PINK BUBBLES 11.0% ABV

COCONUT SOUR BOMB

Malibu Coconut, pineapple, lime, soda.

LEMONWRADE RUM PUNCH

Wray & Nephew Overproof Rum, pineapple, passion fruit, vanilla, lemonade.

LONG ISLAND ICED TEA

Absolut Vodka, Havana Club Especial Rum, Beefeater Gin, Olmecca Blanco Tequila, triple sec, lemon, Coke.

WRAY OF SUNSHINE

Wray & Nephew Overproof Rum, lime, pineapple, lemonade.

PORNSTAR SPRITZ

Absolut Vanilia Vodka, passion fruit, pineapple, vanilla, lime, lemonade.

SPIRITS

Choose from: **Absolut Vodka, Beefeater Gin, Havana Club Especial Rum**

Please ask for our selection of mixers.

ALCOHOL FREE BRUNCH

MARGARIT-EH*

Almave Blanco Non-Alcoholic Agave Spirit, lime, orange bitters.

HUGO TRIPZ

TRIP 15mg CBD** Elderflower & Mint, elderflower, mint.

POCO PICANTE*

Almave Ambar Non-Alcoholic Agave Spirit, lime, chilli, coriander.

MINDFUL MULE*

Three Spirit Nightcap, TRIP 15mg CBD** Peach & Ginger, lime.

TROPICAL COOLER

Mango, pineapple, lime, lemonade.

PASSION FRUIT NO-JITO

Passion fruit, apple, mint, lime, soda.

COCONUT COOLER

Pineapple, coconut.

POP STAR MARTINI

Passion fruit, pineapple, cranberry, vanilla.

PINK STRAWBERRY LEMONADE

Strawberry, lemonade, lemon, strawberry popping boba.

*These drinks cannot be served to anyone under 18.

**Please note: Contains 15mg CBD. CBD-infused drinks cannot be served to anyone under 18.



SCAN QR CODE FOR ALLERGENS & DISH PICS

V Vegetarian VO Vegetarian option available

VG Vegan VGO Vegan option available

GF Gluten Free GFO Gluten Free option available

If you would like to see the calories in any of our dishes, please scan the QR code, or speak to a member of our team.

Any allergies/intolerances? Please let your server know. We haven't listed all of the ingredients in every dish. Country of origin indicates style of cooking. The information on this printed menu is intended as a guide only and correct at the time of printing. All dishes are prepared & cooked in kitchens where allergen ingredients e.g. nuts, flour etc. are commonly used & we therefore cannot guarantee our dishes will be free from traces of these products. Our fries are cooked in our vegetarian fryer. Some dishes may contain bones. We may need to substitute an equivalent ingredient subject to availability. 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. 100% FSC-certified paper, printed with water-based inks. An optional service charge may be applied to your bill dependent on party size & location. More details at iguanas.co.uk/service-charge. Adults need around 2000 kcal a day.