

CELEBRATION

2 COURSES £19.95

3 COURSES £23.95



**2FOR1
COCKTAILS**
IN THE
DRINKS MENU

IGUANAS.CO.UK



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 • Our chicken, duck, goat & lamb are Halal • For parties of 5 or more, an optional 10% service charge will be added to your bill. 0419R

LIQUEURS & SPIRITS

Neat, straight-up or on the rocks.

THE GLENLIVET 3.50

Single malt scotch whisky.

JAMESONS 3.50

Irish whiskey.

AMARETTO 3.50

Almond.

BAILEYS 3.50

Irish cream.

COINTREAU 3.50

Orange.

KAHLUA 3.50

Coffee.

FRANGELICO 3.50

Hazelnut.

SAMBUCA 3.50

Aniseed.

HAVANA CLUB 7 YEAR OLD 3.95

7 year old rum.

COURVOISIER 4.20

Fine cognac.

CHIVAS REGAL 3.50

Blended Scotch whisky, matured for 12 years.

TEAS & COFFEES

Rainforest Alliance certified.

ESPRESSO 2.40

AMERICANO 2.75

CAPPUCCINO 2.95

LATTÉ 2.95

MOCHA 2.95

CHOCOLATE CALIENTE 2.95

MATE 2.40

Stimulating Argentinean infusion.

TEA 2.40

Ask for our selection.

CELEBRATION Menu



XINXIM

las
IGUANAS
Celebrate the flavours of Latin America

ON ARRIVAL CHOOSE ONE

CAIPIRINHA

Las Iguanas Magnifica Cachaça, lime, sugar.

BRAHMA

4.3% 330ml bottle.

FREIXENET CORDON NEGRO CAVA

125ml. Stylish dry fizz, refreshingly racy.

STARTERS CHOOSE ONE

NACHOS V ask for GF ask for VG

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

DADINHOS V

Crispy cheesy cubes served with sticky chilli jam.

CHICKEN QUESADILLA

Tortilla filled with spicy chicken, peppers, onion & cheese, folded, pan-toasted & served with roasted tomato salsa.

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.

FIESTA ENSALADA V VG GF

Roasted butternut squash, mixed 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.

CHICKEN WINGS

Marinated wings sauced-up with:

- **Lemon & herb peri-peri** [MILD]
- **Honey peri-peri** [WARM]
- **Amarillo chilli & garlic** [WARMER]
- **Spicy BBQ jerk** [HOTTER]
- **Vivo: Flaming hot habanero** [HOTTEST]

MAINS CHOOSE ONE

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 a homemade creamy coconut, fresh tomato & lime sauce with spring onion rice, sweet plantain, pico de gallo & a coconut farofa to sprinkle.

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.

CHICKEN ENCHILADA

Spicy chicken, pepper, onion & cheese in a rolled tortilla with smoky chipotle sauce, on a bed of spring onion rice with refried beans & topped with cheese.

NEW CHILLI CON CARNE ask for GF

A rich chunky beef & black bean chilli, with spring onion rice & crispy blue corn tortillas. Choose a spiced butter to melt into your chilli:

- **Cocoa & ancho chilli** [MILD]
- **Smoky chipotle butter** [MEDIUM]
- **Habanero & cayenne chilli** [HOT]

NEW VEGGIE CHILLI V ask for VG ask for GF

Sweet potato, butternut squash & chickpeas braised with spiced tomatoes, served with spring onion rice, crispy blue corn tortillas, sour cream & pink pickled onions.

FAJITA STACKS ask for GF

Cooked to order in our special mix of spices, onions & peppers. With guacamole, grated cheese, sour cream, jalapeños, roasted tomato salsa & soft wheat tortillas. Choose:

- **Chicken breast strips**
- **Portobello mushroom** V ask for VG

UPGRADE GAUCHO STEAK ask for GF **+£5 supplement**

10oz sirloin steak sprinkled with ancho chilli salt, served with smoky herb chimichurri, Argentine-style roasted sweetcorn purée & a choice of fries or salad.

VEGGIE ENCHILADA V

Roast butternut squash, red peppers, spinach & cheese in a rolled tortilla with smoky chipotle sauce, on a bed of spring onion rice with refried beans & topped with cheese.

BLAZING BIRD ask for GF

Spice-rubbed & marinated chicken, served with slaw & a choice of fries or salad. Sauced up with:

- **Lemon & herb peri-peri** [MILD]
- **Honey peri-peri** [WARM]
- **Amarillo chilli & garlic** [WARMER]
- **Spicy BBQ jerk** [HOTTER]
- **Vivo: Flaming hot habanero** [HOTTEST]

DESSERTS CHOOSE ONE

MANGO SORBET V VG GF

Three scoops of our mango sorbet.

COCONUT ICE CREAM V VG GF

Three scoops of our dairy-free coconut ice cream.

CHOCOLATE COCONUT TART V VG GF N

A rich, indulgent chocolate & coconut tart on a nutty base 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.