

CHRISTMAS WITH A TWIST

It's Christmas with a twist at Las Iguanas, so go tropical with a South American feast this year. There's something on the menu for everyone, so if you don't fancy spicy, that's okay too.

Party planning is as easy as mince pie. You can now manage your party online with our easy booking & pre-order system. Book your table at iguanas.co.uk & add an email address for each person so they can click & choose their own selection from your chosen menu.

Too much tech? Our party organisers are still around to help with the finer details.

Why not get your Christmas celebrations started straight away by also pre-ordering your drinks? Arrange wine, punch or beers to be ready on your table or add some sparkle to your shindig with our celebration package.

- **Celebration Package** £13.95 per person

A bottle of Freixenet Cava to share between two served with berries & cassis.

- **Christmas Sangria Punch** £14.95

Red wine, Las Iguanas Magnifica cachaça, crème de cassis, spiced berry cordial, orange, pomegranate & lemon juices.

- **Bottles of House Red or White** £12.95
- **4 Bottles of Brahma** £12

PARTY ORGANISER VOUCHER

If you're the party organiser ordering for 10+ from the Christmas menu, we'll send you a £20 voucher in the New Year to treat yourself at Las Iguanas. Organise a party for 30+ & we'll send you a £50 voucher.



BOOKINGS

Bookings over Christmas are first come, first served so book now to avoid disappointment. To secure your table we'll need a £10 deposit per person. This is non-refundable if a cancellation is received within 48 hours of the party date or for diners who don't show up. Your deposit can be made in person or over the phone. Call ahead to arrange your party & discuss any questions or queries with our Christmas Coordinator.



las
IGUANAS

CHRISTMAS ANYTIME

3 COURSES £24.95

ON ARRIVAL

HABAS FRITAS **V** **GF** **VG**

Spiced dried broad beans.

STARTERS

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

Crispy corn tortilla chips adorned with melted cheese & topped with spicy cranberry salsa, jalapeños, tomato salsa, sour cream & guacamole.

BOLINHOS DE CARANGUEJO

Crab, prawn & potato crispy croquettes served with a zingy lime aioli.

PUMPKIN & COCONUT SOUP **V** ask for **GF**

ask for **VG** Lightly spiced roasted pumpkin, coconut milk & ginger soup topped with crunchy pumpkin seeds & served with warm ciabatta.

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

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

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

Cosy-up to smoky pork & garlic chorizo, braised slow & long with onions in red wine, tomato & smoked jalapeño sauce, with warm ciabatta.

Las IGUANAS

V Vegetarian **VG** Vegan **GF** Gluten Free

N Contains Nuts **A** Contains Alcohol



We haven't listed all of the ingredients in every dish. Any allergies/intolerances/specific dietary needs? Please let us know in advance. We can't guarantee our dishes are 100% nut free. Some dishes may contain bones. All items will be presented on a single bill. All prices include VAT. We reserve the right to adjust our pricing according to any changes in the rate of VAT. We may need to change or withdraw this menu from time to time due to local events. We aren't responsible for lost or stolen items. **An optional 12.5% service charge will be added to your bill.** 100% recycled paper, printed with vegetable-based inks. 0616L IGUANAS.CO.UK

MAINS

FAJITAS

Fresh cooked to order in coriander, lime, paprika, cumin, onions & peppers. Dished-up sizzling, with all the trimmings; chunky guacamole, soured cream, jalapeños, homemade tomato salsa & soft wheat tortillas. Choose:

Chicken breast strips

Three mushroom **V** ask for **VG**

SIRLOIN STEAK ask for **GF** £3 SUPPLEMENT

Premium 8oz sirloin steak, flame-grilled & sprinkled with flaked smoky sea salt served with a fresh chimichurri, baby roasted tomatoes & fries. Cooked medium, unless you tell us different.

SEA BASS A LO MACHO **GF** **A**

Fillet of sea bass with squid, mussels, crayfish & prawns in a white wine, paprika & cream sauce, spring onion rice & fine green 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 strips of crunchy crackling.

BAHIAN COCONUT CHICKEN **GF**

Chicken pan-fried in cumin, coriander & cayenne, cooked in a creamy coconut sauce with ginger, garlic, tomatoes & coriander. Served with spring onion rice & shredded greens.

XINXIM **N** ask for **GF**

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

VEGGIE CHIMICHANGA **V**

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

PUDDINGS **V**

KAHLUA CHOCOLATE CORTADO **GF** **A**

An indulgent pot; layers of condensed milk & chocolate laced with coffee liqueur & topped with a salted dulce de leche.

DULCE DE LECHE CHEESECAKE **N**

Vanilla cheesecake topped with a crunchy peanut brittle (pé de moleque) & a rich caramel sauce.

TEMBLEQUE **GF** **VG**

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

CHRISTMAS LUNCH

SERVED DAILY UNTIL 4PM

3 COURSES £19.50
2 COURSES £14.95

STARTERS

NACHOS NAVIDAD V ask for GF

Crispy corn tortilla chips adorned with melted cheese & topped with spicy cranberry salsa, jalapeños, tomato salsa, soured cream & guacamole.

PUMPKIN & COCONUT SOUP V ask for GF

ask for VG Lightly spiced roasted pumpkin, coconut milk & ginger soup topped with crunchy pumpkin seeds & served with warm ciabatta.

HAVANA CLUB RUM & JERK BBQ CHICKEN WINGS A

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

CHA-CHA CHORIZO A ask for GF

Cosy-up to smoky pork & garlic chorizo, braised slow & long with onions in red wine, tomato & smoked jalapeño sauce, with warm ciabatta.

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MAINS

BLAZING BIRD ask for GF

Spicy marinated half chicken with fiery sauce, served with slaw & fries. Choose:
Honey peri-peri sauce / Spicy barbecue jerk sauce / Vivo; Flaming hot habanero sauce

BEEF BURRITO

Tortilla stuffed with shredded chipotle-braised beef, rice, refried beans, crunchy slaw & cheese. With salad, soured cream & garlicky chipotle sauce on the side.

VEGGIE CHIMICHANGA V

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

SEA BASS A LO MACHO GF A

Fillet of sea bass with squid, mussels, crayfish & prawns in a white wine, paprika & cream sauce, spring onion rice & fine green beans.

HALLOUMI, CRANBERRY & AVOCADO ENSALADA V N GF ask for VG

Pan-fried halloumi, avocado, dried cranberries, baby spinach & coriander, tossed in a poppy seed dressing & sprinkled with candied spiced almonds.

PUDDINGS V

KAHLUA CHOCOLATE CORTADO GF A

An indulgent pot; layers of condensed milk & chocolate laced with coffee liqueur & topped with a salted dulce de leche.

DULCE DE LECHE CHEESECAKE N

Vanilla cheesecake topped with a crunchy peanut brittle (pé de moleque) & a rich caramel sauce.

TEMBLEQUE GF VG

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



DRINKS PRE-ORDER PACKAGES

ANY 10 ITEMS £175

ANY 20 ITEMS £350 PLUS COMPLIMENTARY BOTTLE OF FREIXENET CORDON NEGRO CAVA

ANY 30 ITEMS £525 PLUS 2 COMPLIMENTARY BOTTLES OF FREIXENET CORDON NEGRO CAVA

ANY 40 ITEMS £700 PLUS 4 COMPLIMENTARY BOTTLES OF FREIXENET CORDON NEGRO CAVA

WHITE WINE

VERDEJO, EL VELERO **SPAIN**

Green apple & citrus with a hint of flowers.

SAUVIGNON BLANC, TIERRA **CHILE**

Brimming with fresh, concentrated flavours.

RED WINE

MALBEC, LOS ROMEROS **CHILE**

Packed with lush, ripe fruits.

TEMPRANILLO, CASA ALBALI **SPAIN**

Ripe cherry & plum fruit.

ROSÉ WINE

TEMPRANILLO ROSÉ, EL VELERO **SPAIN**

Juicy with strawberry & citrus notes.

BEER

5 BOTTLES OF BRAHMA **4.3%**

COCKTAILS

1 ITEM = 2 PITCHERS OF THE SAME COCKTAIL

STRAWBERRY RED

Malibu, strawberry liqueur, lemon & cranberry juices & lemonade.

MANGO COLLINS

Absolut Mango vodka, triple sec, orange & mango juices with lemonade.

HUANA PARTY

Beefeater gin, Huana fruit liqueur, Funkin guava purée, bottlegreen elderflower cordial & cranberry juice.

CUBA LIBRE

Havana Club 3 year old rum, coke & fresh lime.

DARK 'N' STORMY™

Gosling's rum, lime juice & ginger beer.

LONG ISLAND ICED TEA

Vodka, Havana Club Especial rum, Beefeater gin, Olmeca tequila, triple sec, lemon juice & coke.

V Vegetarian Drinks pre-order packages only available as a pre-ordered item. Please drink responsibly. All our wines are between 11% & 14.5% abv. Please ask your server for further information. All abv may be subject to change. Our policy is that only guests who can prove they are 18 & above can be served alcohol for their own consumption. All items will be presented on a single bill. All prices include VAT. We reserve the right to adjust our pricing according to any changes in the rate of VAT. We may need to change or withdraw this menu from time to time due to local events. We aren't responsible for lost or stolen items. **An optional 12.5% service charge will be added to your bill.** 100% recycled paper, printed with vegetable-based inks. 0616L IGUANAS.CO.UK

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CHRISTMAS ANYTIME

3 COURSES £24.95

V Vegetarian **N** Contains nuts **A** Contains alcohol **Gf** Gluten free **VG** Vegan

*NB: IF YOU NEED A GLUTEN-FREE/VEGAN OPTION PLEASE MARK IN THE FIRST TWO COLUMNS TO LET US KNOW!

**NB: PLEASE INDICATE HOW YOU'D LIKE YOUR MEATY DISH COOKED.

CHRISTMAS PARTY PRE-ORDER

Name of Organiser

Company

Address

Email

Phone No. (Day)

Phone No. (Eve)

Party Date

Party Time

Size of Party

Special Requests

FOR OFFICE USE ONLY

BCF NUMBER

COPY TO KITCHEN

RUN THROUGH EPOS

TABLE NO.

W/W

MOD

GET YOUR CHRISTMAS CELEBRATIONS STARTED STRAIGHT AWAY BY ALSO PRE-ORDERING YOUR DRINKS. ARRANGE WINE, PUNCH OR BEERS TO BE READY ON YOUR TABLE. CALL AHEAD TO PRE-ORDER YOUR DRINKS.

STARTERS

MAIN COURSES

PUDS **V**

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*Please tick if you require vegan dishes

*Please tick if you require gluten-free dishes

	NACHOS NAVIDAD ask for Gf V	BOLINHOS DE CARANGUEJO	PUMPKIN SOUP ask for Gf V ask for VG	HAVANA RUM & JERK CHICKEN WINGS A	CHA-CHA CHORIZO ask for Gf A	CHICKEN FAJITAS	THREE MUSHROOM FAJITAS ask for VG	**SIRLOIN STEAK ask for Gf £3 supplement	SEA BASS A LO MACHO Gf A	LECHON CUBAN PORK BELLY Gf	BAHIAN COCONUT CHICKEN Gf	XINXIM N ask for Gf	VEGGIE CHIMICHANGA V	KAHLUA CHOCOLATE CORTADO Gf A	DULCE DE LECHE CHEESECAKE N	TEMBLEQUE Gf VG
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**NB: All meaty dishes are cooked medium unless otherwise stated - please indicate your preference in the dish tick box:
B blue **R** rare **MR** medium rare **M** medium **MW** medium well **WD** well done

LUNCH MENU

2 COURSES £14.95 3 COURSES £19.50

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CHRISTMAS PARTY PRE-ORDER

Name of Organiser

Company

Address

Email

Phone No. (Day)

Phone No. (Eve)

Party Date

Party Time

Size of Party

Special Requests

FOR OFFICE USE ONLY

BCF NUMBER

COPY TO KITCHEN

RUN THROUGH EPOS

TABLE NO.

W/W

MOD

NAME

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	NACHOS NAVIDAD ask for Gf V	PUMPKIN SOUP ask for Gf V ask for VG	HAVANA RUM & JERK CHICKEN WINGS A	CHA-CHA CHORIZO ask for Gf A	BLAZING BIRD w/ honey peri-peri ask for Gf	BLAZING BIRD w/ spicy barbecue jerk	BLAZING BIRD w/ hot habanero ask for Gf	BEEF BURRITO	VEGGIE CHIMICHANGA V	SEA BASS A LO MACHO Gf A	HALLOUMI & CRANBERRY ENSALADA V N Gf ask for VG	KAHLUA CHOCOLATE CORTADO Gf A	DULCE DE LECHE CHEESECAKE N	TEMBLEQUE Gf VG
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*Please tick if you require vegan dishes

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