las IGUANAS

Food is a Latin passion, as important as love, music and the sun. All of our food is freshly prepared especially for you with love and care. We hope you enjoy it as much as we do.

WE HAVEN'T LISTED ALL OF THE INGREDIENTS IN EVERY DISH. ANY ALLERGIES/INTOLERANCES? PLEASE LET YOUR SERVER KNOW.

2 COURSES £16.90 PP

3 COURSES £19.50 PP

On arrival

TOTOPOS ask for GF
Spice-dusted corn chips with tomato salsa.

TAPAS & STARTERS GREAT FOR SHARING!

NACHOS V ask for GF
Home-cooked corn tortilla chips, with melted cheese, topped with pico de gallo, jalapeños, salsa, soured cream & guacamole.
Add a topping* 1.80
Shredded beef braised in chilli / Smoked chipotle chicken / Chilli con Carne / Refried black beans V

PATO TAQUITO
Rich shreds of roast duck & caramelised onion rolled in a flour tortilla & char-grilled, with a spicy cranberry salsa.

BRIE & MANGO EMPANADAS
Two crispy pasties filled with gooey brie, chilli & mango, served with a corn & sweet chilli salsa.

ALBONDIGAS
Patagonian style lamb meatballs with apple, mint, parmesan & a pinch of nutmeg. Braised in a rich tomato, mint & mild chilli sauce.

CHICKEN WINGS
Spicy hot chicken wings sauced-up with:
Honey peri-peri or Spicy barbecue jerk

NEW CRANBERRY & AVOCADO SALAD V GF N
Avocado, dried cranberries, baby spinach & cilantro, tossed in a poppy seed & mustard dressing. Sprinkled with candied spiced almonds.

CRAYFISH & SWEET CHILLI SALAD GF
With spinach, mixed leaves, chunky cucumber, tossed in ginger, sherry vinegar & sweet chilli dressing.

CLASSIC CHAMPIÑONES V
Thick-sliced mushrooms in a creamy smoked chilli sauce, served with warmed soft wheat tortillas.

SIDES V

MIXED SALAD GF	3.20
CREAMY SLAW GF Shredded cabbage, carrot & onion tossed in mayo.	2.00
TORTILLAS Four warmed soft wheat tortillas.	1.20
FRIES Straight-cut fries with creamy aioli.	3.20
SWEET PLANTAIN	2.20
REFRIED BEANS GF With soured cream & cheese.	2.00
GARLIC & SPRING ONION RICE GF	2.00

BRAZIL & BEYOND

XINXIM N ask for GF C
Chicken & crayfish in a creamy lime & peanut sauce with spring onion & garlic rice, fine green beans, coconut farofa & sweet plantains.

NEW CAMARÃO A LA CRIOLLA ask for GF
Plump prawns in a sauce of peppers, tomatoes, parsley, coriander, garlic, paprika, coconut milk, cumin & lime. With chilli & garlic buttered wheat & corn tortillas & piles of spring onion & garlic rice.

BAHIA MOQUECA ask for GF
Creamy coconut curry with peppers, garlic & fresh tomatoes. Sweet plantain piled on spring onion & garlic rice, with pico de gallo & coconut farofa to sprinkle. Choose:
Squash, palm hearts & spinach V C
Sustainable white fish & peeled prawns C

FROM THE Flames

BLAZING BIRD ask for GF
Our spicy chicken from the flames. Marinated with fiery sauce, served with slaw & fries or salad. Choose from:
Honey peri-peri sauce or Spicy barbecue jerk sauce

SIRLOIN STEAK ask for GF **Supplement 3.00**
Premium 8oz Scotch sirloin steak, sprinkled with coarse sea salt & flame grilled. With fresh herb chimichurri sauce, baby roasted tomatoes & salad or fries or cassava fries.

CLASSIC BEEF BURGER
Lightly spiced beef patty, in a toasted bun smothered in a creamy tomato & gherkin sauce. With beef tomato, baby gem & caramelised onions. Comes with slaw & a choice of fries or salad.

BLACK BEAN & BEETROOT BURGER V
Our veggie black bean & beetroot burger, in a toasted bun with melted emmental, sliced beef tomato, tomato & gherkin sauce & baby gem. Comes with slaw & a choice of fries or salad.

BURGER TOPPINGS:

Emmental cheese, Jalapeños, Chimichurri or Guacamole	70p
Brie	1.80

Salads

CRAYFISH & SWEET CHILLI SALAD GF
With spinach, mixed leaves, chunky cucumber, tossed in ginger, sherry vinegar & sweet chilli dressing.

NEW CRANBERRY & AVOCADO SALAD V GF N
Avocado, dried cranberries, baby spinach & cilantro, tossed in a poppy seed & mustard dressing. Sprinkled with candied spiced almonds.

MEXICAN CLASSICS

FAJITAS G
Fresh cooked to order in our special mix of coriander, lime, paprika, cumin, onions & peppers. Dished up sizzling, with guacamole, soured cream, jalapeños, tomato salsa & soft wheat tortillas. Choose:

Chicken breast strips	Supplement 2.00
Shelled prawns	Supplement 3.00
Three mushroom V	
add Cheese	1.00

CHILLI ask for GF
Braised in spiced tomatoes, with spring onion & garlic rice, warmed soft wheat tortillas, soured cream & pink pickled onion. Choose:
Slowly braised chunky beef steak, minced beef & black beans
Chunky sweet potato, butternut squash & chickpeas V

ENCHILADA
Flour tortilla on spring onion & garlic rice. Sunk in refried beans, drowned & crumbled white cheese. Choose:
Roast butternut squash, roasted red peppers, iron-rich spinach & gooey cheese V
Spicy chicken, pepper, onion & cheese

NEW BURRITOS
Tortilla stuffed with chipotle rice, refried beans, pickled cucumber, crunchy slaw & crumbly cheese. With a crunchy slaw salad & sour cream & garlicky chipotle sauce on the side. Choose:
Three mushroom, peppers & onion V
Shredded beef braised in chipotle

WHITE WINES

NEW AIRÉN. AYRUM SPAIN
Peachy, soft with hints of pineapple. 125ml 3.80 175ml 4.80 250ml 5.90 Bottle 15.50

PINOT GRIGIO. GRAFFIGNA ARGENTINA
Light & wonderfully fruity. 125ml 4.90 175ml 5.50 250ml 6.90 Bottle 18.50

RED WINES

MALBEC. LOS ROMEROS V CHILE
Packed with lush, ripe fruits. 125ml 4.00 175ml 5.00 250ml 6.30 Bottle 17.40

GARNACHA, BORSAO, RAME SPAIN
Cherry fruit with a refreshing juicy finish. 125ml 3.80 175ml 4.80 250ml 5.95 Bottle 15.50

BEER

BRAHMA BRAZIL 4.3% FOUR BOTTLES 10.00

PUNCHES

CLASSIC SANGRIA PUNCH GLASS 4.00 LITRE 15.00
Red wine, brandy, crème de cassis, vanilla liqueur, lemon, sugar & orange juice.

CARIBBEAN RUM PUNCH N GLASS 4.00 LITRE 15.00
Havana Club Especial & Havana Club 7 rums, crème d'abricot, lime & pineapple juices, sugar, almond syrup & angostura bitters.

PUDDINGS V

AZTEC CHOCOLATE FUDGE CAKE
Warm spiced chocolate orange sponge cake. With vanilla ice cream.

DULCE DE LECHE MACADAMIA CHEESECAKE N
Creamy vanilla cheesecake with roasted macadamia nuts & dulce de leche sauce.

CREAMY CARAMEL CAKE
Layers of soaked sponge & caramelised cream, drizzled with dulce de leche. Topped with more caramelised cream & blueberries.

BERRY MEXICAN MESS GF
Strawberries in hibiscus syrup, mascarpone, yoghurt & crushed meringue.

HAPPY HOUR 241 COCKTAILS

On happy hour cocktails & coolers. Buy one glass or pitcher, get the same one free, perfect for sharing.

COCKTAILS - £7.50

CAIPIRINHA
Fresh lime wedges, muddled with sugar, folded with our own Magnifica cachaça & crowned with crushed ice. Or try a Caipiroska with Absolut vodka.

NEW COCO MANZANA
Kalani coconut & Chambord Liqueurs with apple & lime juices.

STRAWBERRY RED Pitcher 17.50
Strawberry liqueur & Malibu Red with lemon & cranberry juices, topped with lemonade.

MANGO COLLINS Pitcher 17.50
Absolut Mango vodka, triple sec, orange & mango juices, topped with lemonade.

PALOMA DIABLA Pitcher 17.50
Premium Olmeca tequila & Ting grapefruit soda for the Paloma & added cassis for the Diabla.

LONG ISLAND ICED TEA Pitcher 17.50
Vodka, triple sec, Havana Club Especial rum, Beefeater gin, tequila & lemon juice topped with Coke.

NEW STRAWBERRY DAIQUIRI
Havana Club 3 year old rum, strawberry liqueur shook up with fresh lime & strawberry purée.

IGUANA COSMO
From the Amazon to the city. Absolut Berri Açaí vodka, triple sec & pomegranate juice with a squeeze of lime & a dash of grenadine.

DARK 'N STORMY™
The classic recipe; Goslings rum & lime topped with fiery ginger beer.

CUBA LIBRE
Free Cuba! Havana Club 3 year old rum, Coke & lime.

NON-ALCOHOLIC COOLERS - £3.30

TROPICAL COOLER
A blend of mango, pineapple, lime & lemonade.

CITRUS COOLER
Crushed lemons, limes, ice & lemonade.

RASPBERRY COOLER
Long raspberry & elderflower refresher.

INFORMATION

N Contains nuts · A Contains alcohol · GF Gluten free · V Vegetarian

Some dishes may contain bones • We haven't listed all ingredients in every dish, any specific dietary needs? Let us know! • We aren't responsible for stolen or lost items • Look for the Red Tractor logo for a sign of quality food you can trust. • All items will be presented on a single bill • 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.** 100% recycled paper, printed with vegetable-based inks 0315_E15 www.iguanas.co.uk

Cocktails

IN BARS ACROSS SOUTH AMERICA & THE CARIBBEAN, PEOPLE CELEBRATE WITH EXOTIC, INSPIRING DRINKS. USING NATIVE INGREDIENTS, EACH COUNTRY REINVENTS THE COCKTAIL UNIQUELY. WE RECREATE THEM HERE WITH THE SAME PASSION & SPLASH OF MISCHIEF.

BRAZIL

CAIPIRINHA 7.50
Fresh lime wedges, muddled with sugar, folded with our own Magnifica cachaça & crowned with crushed ice.
Ask for a Caipiroska with Absolut vodka.

PEAR DROP CAIPIRINHA 7.50
Las Iguanas Magnifica cachaça served long with Xanté pear liqueur & apple juice.

BRAZILIAN BIKINI-TINI N **7.50**
Fresh passion fruit shaken-up with our own Magnifica Cachaça, amaretto & pineapple juice, lifted with lime & sugar.

JAGUAR MILK 7.50
Our own Magnifica cachaça, shaken with chocolate liqueur, milk, cream & sugar.

CANA ROYALE 7.50
Las Iguanas Magnifica cachaça, raspberry liqueur & Bottlegreen elderflower, topped with Cava.

MEXICO

NEW THE MARGARITA 7.50
Olmeca Altos blanco tequila, shaken with fresh lime juice & Cointreau, straight-up, frosted with sea salt.

SMOKING PLUMS 7.70
Smoky Bru-xo mescal with calvados, plum preserve & lemon, with fragrant rhubarb bitters.

NEW JUNGLE MARGARITA 7.50
Olmeca blanco tequila & Huana Jungle fruit liqueur shaken with fresh lime juice & Funkin passion fruit purée.

NEW YUCUTAN TOP 7.50
Fresh lime muddled with Xta Aniseed Liqueur & topped with Brahma.

IGUANA COSMO 7.50
Absolut Berri Açaí vodka & triple sec shaken with pomegranate juice, a squeeze of lime & grenadine.

NON-ALCOHOLIC COOLERS

VIRGIN PIÑA COLADA 3.30
Pineapple juice, sugar & coconut cream, over ice.

PASSION FRUIT & ORANGE COOLER 3.30
Shaken passion fruit, lemon & orange juice.

APPLE MOJO-LESS 3.30
Muddled mint, lime, sugar & apple juice.

SPICED GINGER PUNCH 3.30
Bottlegreen spiced berry cordial with lemon & ginger beer.

GINGER & LEMONGRASS MOJO-LESS 3.30
Bottlegreen ginger & lemongrass cordial with fresh mint, lime & soda.

NEW THE NAKED NUT 4.50
A young coconut tapped & served with a straw & a spoon.

CUBA

NEW ELEMENTAL PUNCH 7.50
Elements 8 spiced rum shaken with Velvet Falurnum, lime, sugar & Angostura bitters.

CUBAN CHERRY 7.50
Havana Club 3 year old rum, cherry brandy, maraschino liqueur, lime, almond syrup, a little sugar & a cocktail cherry.

MOJITO 7.50
Havana Club Especial rum with crushed ice, mint, sugar, fresh lime juice & soda.

NEW VANILLA & GINGER MOJITO 7.70
Pink Pigeon vanilla rum & ginger liqueur mixed into our classic mojito all topped with fiery ginger beer.

EL PRESIDENTE 8.00
Havana Club Selección de Maestros rum, sweet vermouth & orange liqueur slowly stirred with ice.

& BEYOND

COLOMBIAN CAFÉ 8.00
La Hechicera Colombian rum, Kahlua & Aperol served on the rocks.

PEDRO RUMMER 7.70
El Dorado 12 year old rum with Pedro Ximenez & a dash of Kahlua.

NEW ANDEAN COBBLER 7.50
Premium Peruvian Porton pisco, Apérol & manzanilla stirred with fresh passion fruit, orange, mint & crushed ice.

PEACH & ORANGE DAIQUIRI 7.70
Venezuelan orange rum & peach liqueur with lime & sugar.

PUNCHES

CARIBBEAN RUM PUNCH GLS 4.00 / LTR 15.00
Havana Club Especial & Havana Club 7 rums, crème d'abricot, lime & pineapple juices, sugar, almond syrup & angostura bitters.

CLASSIC SANGRIA PUNCH GLS 4.00 / LTR 15.00
Red wine, brandy, crème de cassis, vanilla liqueur, lemon, sugar & orange juice.

SOFT DRINKS

COCA-COLA/DIET COKE 330ml. **2.50**
COCA-COLA / DIET COKE / LEMONADE 2.30
TING Grapefruit soda. **1.80**
APPLETISER 2.50
JUICES
Pineapple, Cranberry, Pomegranate, Mango,
Freshly squeezed orange or Apple juice. **2.25**
Tomato **1.70**
BELU SPARKLING/STILL WATER 1.90
Belu give all of their profits to Wateraid. UK sourced & bottled in recycled glass.

HAPPY HOUR

ALL COCKTAILS - £7.50

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RASPBERRY COOLER
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CERVEZAS

To share, buy four bottles during Happy Hour.

BRAHMA BRAZIL 4.3% Four Bottles **10.00**

BEER & CIDER

DRAUGHT

BRAHMA Brazil 4.3% hf **2.25** pt **4.50** 4 pt jug **15.00**
STELLA 4.5% hf **2.20** pt **4.40** 4 pt jug **14.50**

BOTTLES

CORONA 4.5% **4.10**
BRAHMA 4.3% **3.90**
NEW ALHAMBRA RESERVA 1925 6.4% **4.60**
Strong, full Spanish lager. Perfect with grilled meat.
NEW DAY OF THE DEAD HEFEWEIZEN 5.4% **4.60**
Mild spice & light body. Great with fish & salads.
NEW DAY OF THE DEAD AMBER 5.5% **4.60**
Full bodied rich ale. Perfect with meat.
NEW DAY OF THE DEAD IPA 6.8% **4.60**
Powerful with citrus hops. Excellent with spicy dishes.
NEW ESTRELLA INEDIT 750ml 4.8% **12.50**
By Ferran Adrià, developed for food. Added coriander, liquorice & orange peel make this interesting & complex.
NEW REKORDERLIG PASSION FRUIT 4% **4.80**
Served over ice with fresh passion fruit.
NEW REKORDERLIG MANGO & RASPBERRY 4.80
4% Served over ice with raspberries & mint.
WYLD WOOD CIDER 500ml 6% **4.80**
Award winning cider made like Champagne.

ROSE WINES

SAUVIGNON BLANC ROSÉ. MONTEVISTA CHILE
Crisp with fresh fruity aromas.
125ml **4.10** 175ml **5.20** 250ml **6.40** Bottle **17.95**

GRENACHE ROSÉ. TORRES SPAIN
Delicate & dry, with bright fruity flavours.
125ml **4.10** 175ml **5.20** 250ml **6.40** Bottle **17.95**

MALBEC ROSÉ. ETCHART ARGENTINA
Deeper, fuller flavoured. One to savour.
125ml **4.20** 175ml **5.30** 250ml **6.50** Bottle **18.20**

BUBBLES

NEW FREIXENET CORDON NEGRA CAVA SPAIN
Stylish dry fizz, refreshingly racy. 125ml **5.00** Bottle **24.50**
NEW FREIXENET ROSADA CAVA SPAIN Bottle **23.00**
Pink with hints of summer fruits.
PIPER HEIDSIECK ROSÉ BRUT V Bottle **44.00**
Full of summery, fruity bubbles.
VEUVE CLICQUOT YELLOW LABEL BRUT V
Classic, traditional, elegant Champagne. Bottle **59.00**

WHITE WINES

CRISP & ZESTY

SAUVIGNON BLANC. CONO SUR ORGANIC OUR FAVE
CHILE Brimming with fresh, concentrated flavours.
125ml **4.30** 175ml **5.40** 250ml **6.70** Bottle **19.20**

LIGHT & EASY GOING

PINOT GRIGIO. GRAFFIGNA ARGENTINA
Light, refreshing & wonderfully fruity.
125ml **4.90** 175ml **5.50** 250ml **6.90** Bottle **18.50**
NEW AIRÉN. AYRUM V **SPAIN**
Peachy, soft with hints of pineapple.
125ml **3.80** 175ml **4.80** 250ml **5.90** Bottle **15.50**

AROMATIC & LUSH

NEW CHARDONNAY-ALBARIÑO. RAIMAT VG
SPAIN Tropical & citrus fruits.
125ml **4.30** 175ml **5.40** 250ml **6.70** Bottle **17.50**
HERENCIA ALTÉS GARNATXA BLANCA, TERRA ALTA, SPAIN Flowers & melon, rich & complex. Bottle **20.95**

RED WINES

JUICY & RIPE

NEW CARMENÈRE. VERAMONTE CHILE VG
Raspberry, cherry & blackberry.
125ml **4.80** 175ml **5.80** 250ml **7.40** Bottle **21.60**
GRAN RESERVA MERLOT, LUIS FELIPE EDWARDS
CHILE Dark plum & cassis with hints of spice.
125ml **4.50** 175ml **5.60** 250ml **6.95** Bottle **19.50**
GARNACHA, BORSAO, RAME V **SPAIN**
Blackberry & cherry fruit with a refreshing finish.
125ml **3.80** 175ml **4.80** 250ml **5.90** Bottle **15.50**

LIGHT & FRUITY

MALBEC. LOS ROMEROS V **CHILE**
Packed with lush, ripe fruits.
125ml **4.00** 175ml **5.00** 250ml **6.30** Bottle **17.40**
PINOT NOIR. ERRÁZURIZ V **CHILE**
Silky smooth & delicately structured.
125ml **4.80** 175ml **5.80** 250ml **7.40** Bottle **21.60**

RICH & BOLD

GRAN RESERVA RIOJA. CAMPO VIEJO SPAIN
Hidden layers & depths of flavour. Bottle **28.20**
MALBEC-CABERNET. ETCHART ARNALDO B ARGENTINA OUR FAVE
Complex Bordeaux-style richness.
125ml **5.30** 175ml **6.30** 250ml **7.90** Bottle **23.90**
BARREL SELECTION MALBEC, SALENTEIN
ARGENTINA Black fruit backed by vanilla. Bottle **30.80**

INFORMATION All our wines are between 11% & 14.5% abv. Please ask your server for further information. All spirits & liqueurs are served in 25ml measures. 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. Please drink responsibly. N Contains nuts V Vegetarian VG Vegan