

las  
IGUANAS

# Menu

YOUR TICKET TO CELEBRATING LIFE  
THE LATIN AMERICAN WAY



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# Starters & Tapas

Pick & mix little dishes & starters, an easy way to explore new flavours. Perfect for sharing with friends & family the Latin way.

Sample dishes right out of Rio beach culture, such as our prawn pastels created by Plicila from Pli On Board in Niteroi, Brazil.



## While You Choose

- |   |             |  |             |
|---|-------------|--|-------------|
| <b>CHEESY PERU FONDUE</b> <b>V</b>  | <b>7.95</b> | <b>PERUVIAN BOTIJA OLIVES</b> <b>V VG GF</b>   | <b>2.25</b> |
| Peruvian-style fondue - gooey cheese & amarillo chilli sauce with crispy potato chunks. Perfect to share. |             | In a herby marinade.   |             |
| <b>BREAD BOARD</b> <b>V</b>   | <b>4.25</b> | <b>PÃO DE QUEIJO</b> <b>V GF</b>   | <b>3.95</b> |
| Sliced ciabatta, jalapeño cornbread & pão de queijo with dunking chipotle butter, olive oil & balsamic.   |             | Traditional Brazilian cheese dough balls served with chipotle butter.  |             |
| <b>HOLY GUACAMOLE</b> <b>V</b> ask for <b>VG</b> ask for <b>GF</b>  | <b>4.50</b> | <b>TORTILLA CHIPS &amp; DIPS</b> <b>V</b> ask for <b>VG</b> ask for <b>GF</b>                                  | <b>3.40</b> |
| Make your own & season as you choose, with spice-dusted corn chips.                                       |             | Spice-dusted corn chips with roasted tomato salsa, habanero & pepper salsa & green tomatillo & jalapeño salsa. |             |

## Tapas Time

3 DISHES 15.95 | 5 DISHES 25.95

OFFER AVAILABLE UNTIL 7PM EVERY DAY & ALL DAY SUNDAY & MONDAY.

★ EXTRA CHARGE FOR NACHO TOPPINGS & GAMBAS

- |  |             |   |             |
|--|-------------|---|-------------|
| <b>NACHOS</b> <b>V</b> ask for <b>GF</b>   | <b>7.60</b> | <b>NEW PLI'S PRAWN PASTELS</b>  | <b>6.25</b> |
| Corn tortilla chips with melted cheese, topped with pico de gallo salsa, jalapeños, roasted tomato salsa, soured cream & guacamole.                        |             | Straight out of Brazil. Two crispy pasties filled with succulent prawns in a mildly spiced coconut, mint, rosemary & cream cheese sauce.  |             |
| ★ Add a topping  | <b>2.00</b> | <b>CALAMARES</b>  | <b>6.30</b> |
| Shredded chipotle beef / Smoked chipotle chicken / Chilli con carne / Refried black beans <b>V</b>   |             | Deep-fried squid in crisp cayenne & cassava crumb with aioli.   |             |
| <b>NEW PALM HEARTS</b> <b>V VG GF</b>  | <b>4.95</b> | <b>NEW CEVICHE</b> ask for <b>GF</b>  | <b>5.75</b> |
| Brazilian-style palm hearts pan-fried until golden brown, served simply with a pinch of sea salt.  |             | A classic Peruvian dish of sustainable white fish dressed in tiger's milk (a lime, ginger & amarillo chilli dressing), carrot, pink pickled onions, roquito peppers & coriander, topped with sweet potato crisps. |             |
| <b>ALBONDIGAS</b>  | <b>6.25</b> | <b>MUSHROOM QUESADILLA</b> <b>V</b>   | <b>5.50</b> |
| Patagonian-style lamb meatballs with apple, mint, parmesan & a pinch of nutmeg. Braised in a rich tomato, mint & mild chilli sauce & served with ciabatta. |             | Tortilla filled with garlicky mushroom, chilli, thyme & cheese, folded, pan-toasted & served with roasted tomato salsa.   |             |
| <b>NEW SALT COD CROQUETTES</b>   | <b>5.50</b> | <b>CHICKEN QUESADILLA</b>   | <b>5.60</b> |
| A traditional Brazilian dish known as bolinho de bacalhau; salt cod, potato & parsley deep-fried in a crisp golden crumb, served with aioli.               |             | Tortilla filled with spicy chicken, peppers, onion & cheese, folded, pan-toasted & served with roasted tomato salsa.  |             |
| <b>CHEESE &amp; MANGO EMPANADAS</b> <b>V</b>   | <b>5.25</b> | <b>NEW MINI CHILE DOGS</b>  | <b>4.95</b> |
| Two crispy pasties filled with brie & mango, served with sticky chilli jam.  |             | Two mini choripan; chorizo sausages in brioche buns, topped with caramelised onion, pink pickled onions, mustard aioli, crispy onions & chilli.   |             |
| <b>NEW CHICKEN COXINHA</b>   | <b>5.50</b> | <b>GAMBAS</b> ask for <b>GF</b>   | <b>7.25</b> |
| A popular Brazilian snack of smoky chipotle chicken wrapped in potato dough, covered in panko crumb & deep-fried. Served with sticky chilli jam.           |             | Butterflied shell-on prawns cooked in a garlic, lemon & chilli sauce, served with ciabatta.   |             |
| <b>DADINHOS</b> <b>V</b>   | <b>5.60</b> | ★ add £1 to include in Tapas Time   |             |
| Our take on a Brazilian favourite, crispy cheesy cubes served with sticky chilli jam.  |             | <b>HAVANA CLUB &amp; JERK BBQ GLAZED PORK RIBS</b> <b>A</b>   | <b>6.30</b> |
| <b>PATO TAQUITO</b>  | <b>6.30</b> | Fall off the bone individual pork ribs covered in a sticky rum glaze, topped with crispy onion & chilli.  |             |
| Roast duck & caramelised onion rolled in a char-grilled flour tortilla, with spicy cranberry salsa.  |             | <b>FIESTA ENSALADA</b> <b>V VG GF</b>   | <b>4.95</b> |
| <b>NEW CHICKEN TACOS</b> ask for <b>GF</b>   | <b>4.95</b> | Roasted butternut squash, mixed leaves, carrot, cucumber, pink pickled onions, oven-dried tomatoes & fresh avocado, tossed in a poppy seed dressing.  |             |
| Two grilled corn & flour tortillas topped with smoky chipotle chicken, pink pickled onions & guacamole.  |             | <b>NEW GREEN QUINOA SALAD</b> <b>V VG GF</b>  | <b>5.95</b> |
| <b>CHICKEN WINGS</b>   | <b>6.95</b> | Quinoa salad with avocado, lime, okra, coriander, sultanas, pink pickled onions & a poppy & pumpkin seed dressing.  |             |
| Spicy & sauced-up with your choice of: Honey peri-peri / Spicy bbq jerk / Vivo; flaming hot habanero   |             |   |             |

# MAINS FROM Argentina



It's all about the traditional tango, succulent grilled meats & a dash of chimichurri to take you from here to Buenos Aires with all the panache of a classic Parrilla (steakhouse).

With award-winning burgers & fiery marinated chicken, there are options guaranteed to suit everyone.



GAUCHO STEAK

## BLAZING BIRD

Our spicy chicken marinated with fiery sauce, served with slaw & a choice of fries or salad. Sauced-up with your choice:  
 - Honey peri-peri  
 - Spicy bbq jerk  
 - Vivo; flaming hot habanero

ask for **GF** whole **18.50** half **13.50**

## GAUCHO STEAK

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

ask for **GF** **18.95**

## BUENOS AIRES BURGER

Our 100% prime short rib & chuck beef patty, char-grilled & topped with aioli, crisp baby gem lettuce, smoky pork chorizo, caramelised onion, Emmental cheese & fresh herb chimichurri in a toasted brioche bun with slaw & a choice of fries or salad.

**12.95**

## BEAN & BEETROOT BURGER

Black bean & beetroot burger with melted Emmental in a toasted brioche bun, smothered in a creamy tomato & gherkin sauce. With beef tomato & baby gem, creamy slaw & a choice of fries or salad.

**V** **10.50**

## CLASSIC BEEF BURGER

100% prime short rib & chuck beef patty with caramelised onions, beef tomato & baby gem in a toasted brioche bun, smothered in a creamy tomato & gherkin sauce. Served with slaw & a choice of fries or salad.

**11.95**

## CHICKEN BURGER

Char-grilled chicken breast with caramelised onions, beef tomato & baby gem in a toasted brioche bun, smothered in a creamy tomato & gherkin sauce. Served with slaw & a choice of fries or salad.

**11.95**

## MAKE YOUR BURGER *Dirty*

- Jalapeños, Chimichurri, Guacamole or Emmental cheese **V** each **1.00**
- Brie **V**, Shredded chipotle beef, Smoked chipotle chicken, Chilli con carne or Smoky pork chorizo each **1.50**

Prefer  
Sweet Potato  
Fries?  
JUST ADD  
50p



MAINS FROM  
**Mexico**



Tantalising dishes with a kick conjure up the mood of Mexico with animated, colourful mariachi & non-stop margaritas.

It's holiday time with chillies simmering in speciality sauces, our unique sizzling fajita stack & an unrivalled range of richly seasoned classics that brings you the best of Mexico.



FAJITA

**CHILLI CON CARNE**

A rich chunky beef & black bean chilli, with spring onion rice & jalapeño buttermilk cornbread. Choose a spiced butter to melt into your chilli:

- Mild: Cocoa & ancho chilli
- Medium: Smoky chipotle butter
- Hot: Habanero & cayenne chilli

ask for **GF** **11.95**

**VEGGIE CHILLI**

Sweet potato, butternut squash & chickpeas braised with spiced tomatoes, served with spring onion rice, soft wheat tortillas, soured cream & pink pickled onions.

**V** ask for **VG** ask for **GF** **9.50**

**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.

**12.25**

**FAJITAS**

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

**CHOOSE FROM:**

- Chicken breast strips **16.25**
- Marinated steak strips **17.50**
- Shelled prawns **16.75**
- Portobello mushroom **13.95**  
**V** ask for **VG**

**BURRITOS**

Wheat tortilla stuffed with rice, refried beans, crunchy slaw & cheese with salad, soured cream, guacamole & roasted tomato salsa on the side.

**CHOOSE FROM:**

- Sweet potato, butternut squash & chickpea chilli **10.50** **V**
- Smoked chipotle chicken **11.95**
- Shredded beef braised in chipotle **11.95**

**VEGGIE ENCHILADA**

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.

**V** **9.95**



BURRITO

Samba, Carnival, graceful football & endless white beaches set the scene for spicy, exciting food cooked from scratch by our skilled chefs.

Boldly spiced but often cooled with coconut, Brazil's remarkable dishes are inspired by the unique ingredients grown to a truly tropical beat in this vast country.



MAINS FROM

# Brazil



XINXIM

## XINXIM

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.

**N** ask for **GF** **14.95**

## MOQUECA DE PALMITOS

Butternut squash, palm hearts, fine beans & spinach in a creamy coconut curry with charred red peppers, garlic & fresh tomatoes. With spring onion rice, sweet plantain, pico de gallo & coconut farofa to sprinkle.

**V** ask for **VG** ask for **GF** **13.25**

## NEW GALINHADA

A delicately spiced rice dish cooked with chicken thigh & breast, with crispy chicken skin & okra. Served with a rich chicken jus.

ask for **GF** **12.95**

## BAHIAN COCONUT CHICKEN

From Bahia on the Northeast coast, chicken pan-fried in cumin, coriander & cayenne & cooked in a coconut sauce with ginger, garlic, tomatoes & coriander. Served with spring onion rice & shredded greens.

**GF** **14.95**

## MOQUECA DE PEIXE

Peeled prawns, white fish & peppers cooked in our homemade creamy coconut, fresh tomato & lime sauce with spring onion rice, sweet plantain, pico de gallo & coconut farofa to sprinkle.

ask for **GF** **14.95**

## NEW PEANUT & PRAWN MARACANÃ

Prawns cooked in a peanut, chilli, coconut, lime & coriander sauce, served in our sourdough bread bowl inspired by the famous Maracanã Stadium in Rio.

**N** **14.95**

## NEW CHEESY BUTTERNUT SQUASH MARACANÃ

Butternut squash, mixed peppers, palm hearts & spinach in a rich, cheesy tomato sauce, served in our sourdough bread bowl inspired by the famous Maracanã Stadium in Rio.

**V** **11.95**

## The LATA Foundation



Las Iguanas work with the LATA Foundation to support grass-roots projects throughout Latin America. The charity transforms lives, working with social & environmental initiatives.

Current projects we're involved with include the Projeto Vidançar dance school in Rio de Janeiro & Kids Saving The Rainforest in Costa Rica.

Find out more at [iguanas.co.uk](http://iguanas.co.uk) & [latafoundation.org](http://latafoundation.org)



CHEESY BUTTERNUT SQUASH MARACANÃ

MAINS FROM

# - Peru & Beyond -



Try our innovative take on remarkable dishes from further afield.

Cuba gives us simple delights from its rich café culture & traditional staple diet.

The Peruvian food scene is one of the most varied & best in the world. It takes influences from Asia, Spain, Italy & West Africa & is the origin of many classic ingredients which our skilled chefs love to cook with.



GREEN QUINOA SALAD

## CAULIFLOWER & CORN QUINOTTO

A Peruvian-style quinoa risotto with smoked cheese, roasted cauliflower & charred baby corn, topped with puffed quinoa & crispy chilli.

V GF 9.95

## HAVANA CLUB & JERK BBQ RIBS

Whole rack of fall off the bone pork ribs covered in a sticky rum glaze, topped with crispy onion & chilli, served with slaw & a choice of fries or salad.

A 18.60

## NEW DOMINICAN GOAT CURRY

A spicy Dominican-style goat & scotch bonnet chilli curry with spring onion rice, fried plantain & pink pickled onions.

ask for GF 12.95

## FIESTA ENSALADA

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.

V VG GF 8.95

## NEW GREEN QUINOA SALAD

Quinoa salad with avocado, lime, okra, coriander, sultanas & pink pickled onions on a bed of spinach with a poppy & pumpkin seed dressing. Full of goodness.

V VG GF 9.50

## CUBAN SANDWICH

Roasted pork belly, pulled pork, Emmental cheese & ham with sweet mustard & green pickle relish layered in our buttery toasted bun. With slaw & a choice of fries or salad.

11.25

## Top YOUR SALAD

- Palm hearts V VG, Crayfish or Grilled chicken each 2.00



# Sides

- HUMITAS** **V** **GF** 2.95  
Argentine-style roasted sweetcorn purée.
- FRIES** **V** 3.80  
Curly or Straight-cut fries with creamy aioli.
- SWEET POTATO FRIES** **V** 4.00  
With creamy aioli.
- CASSAVA FRIES** **V** 3.80  
With roasted tomato salsa.
- REFRIED BEANS** **V** **GF** ask for **VG** 2.25  
With soured cream & cheese.
- SWEET PLANTAIN** **V** 2.25  
Deep-fried sweet plantain.
- NEW SPRING GREENS** **V** **GF** ask for **VG** 2.00  
In a garlic & chilli butter.
- PATATAS BRAVAS IN BITS** **V** 3.95  
Deep-fried potato chunks served with smoky chipotle sauce & aioli.
- CREAMY SLAW** **V** **GF** 2.50  
Lime & coriander slaw.
- SPRING ONION RICE** **V** **VG** **GF** 2.00  
Lightly seasoned rice with garlic & spring onions.
- MIXED SALAD** **V** **VG** **GF** 3.75  
Mixed leaf salad with carrot & cucumber ribbons & roquito peppers, in a pequin pepper & agave dressing.

## Dips

each 75p any three 1.50

Roasted tomato salsa, Habanero & roasted red pepper salsa, Green tomatillo & fire roasted jalapeño salsa, Spicy cranberry, Guacamole, Aioli, Soured cream, Herb chimichurri or Pico de gallo.

*Always made from scratch*



LET US KNOW IF YOU'D LIKE OUR GLUTEN-FREE OR VEGGIE & VEGAN MENUS.

**V** Vegetarian **VG** Vegan **GF** Gluten free  
**N** Contains nuts/peanuts **A** Contains alcohol



TEMBLEQUE

# Desserts

- CREAMY CARAMEL CAKE** **V** ★ 5.00  
Layers of soaked sponge drizzled with dulce de leche. Topped with caramelised cream & blueberries.
- CHURROS** **V** three 4.95 six 7.95  
Cinnamon-sugar dusted churros with dips for dunking. Served with a choice of chocolate ganache or dulce de leche (or both, if you order six).
- BANANA EMPANADA** **V** ★ 5.25  
Crisp pastry filled with banana, sweet plantain & dulce de leche. Served with vanilla ice cream & a drizzle of rum-flavoured syrup.
- PIÑA COLADA ICE CREAM** **V** **GF** **A** 4.95  
Three scoops of our Piña Colada ice cream.
- MANGO SORBET** **V** **VG** **GF** 4.95  
Three scoops of our mango sorbet.
- PIÑA COLADA MESS** **V** **GF** **A** ★ 5.50  
Piña Colada ice cream with caramelised pineapple salsa, crispy pineapple pieces & toasted coconut chips.
- DULCE DE LECHE MACADAMIA CHEESECAKE** **V** **N** 5.75  
Creamy cheesecake with roasted macadamia nuts & dulce de leche caramel sauce.
- TEMBLEQUE** **V** **VG** **GF** 4.75  
A creamy, set coconut pudding with mixed berries & mango purée.
- AZTEC CHOCOLATE FUDGE BROWNIE** **V** ★ 5.50  
Warm, spiced chocolate orange sponge brownie. With vanilla ice cream.
- NEW BRAZILIAN BRIGADEIRO ICE CREAM** **V** 4.95  
Three scoops of rich chocolate fudge ice cream with dulce de leche sauce & crispy chocolate sprinkles.

★ PIMP YOUR DESSERT! ADD 25ML OF HAVANA CLUB ESPECIAL RUM FOR £2 **A**

We haven't listed all of the ingredients in every dish. Any allergies/intolerances? Please let your server know. We aren't responsible for stolen or lost items • Country of origin indicates style of cooking • We may need to change or withdraw this menu from time-to-time due to local events • Some dishes may contain bones • Our chicken, duck, goat & lamb are 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 0318R



HABANERO & ROASTED RED PEPPER SALSA



# 2 for 1 Cocktails

**HAPPY DAYS!**  
IT'S HAPPY HOUR ALL DAY EVERY DAY  
BUY ONE GLASS OR PITCHER, GET THE SAME ONE FREE



**8.95** 🍹 PITCHERS 18.95

## CAIPIRINHA

The famous Brazilian cocktail;  
Las Iguanas Magnifica Cachaça,  
lime, sugar.

## STRAWBERRY CAIPIRINHA

Las Iguanas Magnifica Cachaça, lime,  
Funkin strawberry, sugar.

## PEAR DROP CAIPIRINHA

Las Iguanas Magnifica Cachaça, lime,  
Xanté pear liqueur, apple, sugar.

## BRAZILIAN SPRING PUNCH

Las Iguanas Magnifica Cachaça, Funkin  
raspberry, lime, Freixenet Cava.

## NEW PASSION SOUR BOMB

Malibu Passion Fruit, sour sherbet,  
orange, soda.

## VANILLA MAI TAI

Havana Club Especial Rum, Absolut  
Vanilla Vodka, lime, almond, bitters.

## GIN & JUICE

Beefeater Gin, mint, Colombian lulo  
citrus fruit, soda.

## NEW FREIXENET ICE

Sweeter cava over ice with fresh mint  
& berries.

## PIÑA COLADA

Malibu, coconut cream, pineapple.

## BERRI MULE

Absolut Berri Açai Vodka, Funkin  
raspberry, lime, ginger.

## IT'S A GIN TING

Beefeater Gin, maraschino,  
grapefruit soda.

## NEW RUM RUNNER

Havana Club 3 Yr Rum, blackberry,  
banana, lime, pineapple, grenadine.

## CUBA LIBRE

Havana Club 3 Yr Rum, Coke Zero, lime.

### PLASTIC STRAWS SUCK!

We love the environment, so  
we're reducing our usage. If you  
really need a straw, just ask.  
From May 2018, we will only be  
using biodegradable PLA straws.

**9.95** 🍹 PITCHERS 19.95

## MANGO COLLINS

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

## LONG ISLAND ICED TEA

Vodka, Havana Club Rum, Beefeater  
Gin, Olmeca Tequila, lemon, Coke Zero.

## NEW PINK GUAVA COLADA

Malibu, Funkin guava, blackcurrant,  
coconut, pineapple.

## HUANA PARTY

Beefeater Gin, Huana, Funkin passion  
fruit, bottlegreen elderflower, apple.

## MALIBU SWIZZLE

Malibu, falernum, lime, Funkin passion  
fruit, pineapple, bitters.

## NEW PIÑA COLADA SPRITZ

Kalani coconut liqueur, falernum,  
pineapple, Freixenet Cava.

## NEW RAINFOREST MARTINI

Beefeater Gin, Huana, banana,  
lime, pineapple.

## NEW DARKEST STORM

Jah 45 Jamaican Dark Rum, lime,  
ginger beer.

## CANA ROYALE #2

Las Iguanas Magnifica Cachaça,  
hibiscus, Freixenet Cava.

## NEW BANANARAMA

Bacardi Oakheart Spiced Rum,  
banana, grapefruit, lime, bitters.

## STRAWBERRY DAIQUIRI

Havana Club 3 Yr Rum, lime, Funkin  
strawberry.

## NEW SPICED HONEY SOUR

Jack Daniels, Cazcabel Honey Tequila,  
vanilla, pineapple, lemon, cardamom.

## NEW BANANA DAIQUIRI

Havana Club 3 Yr Rum, Funkin  
banana, lime.

## WATERMELON MARGARITA

Olmeca Tequila, watermelon, lime.

## NEW CARIBBEAN CLOVER CLUB

Malibu, Funkin raspberry, lime,  
raspberry shrub, aquafaba.

## NEW DEEP SOUTH TICKLE

Jack Daniels, Funkin raspberry,  
lemon, cranberry.

**10.95**

## MOJITO

Havana Club Especial Rum, mint,  
sugar, lime, soda.

## THE MARGARITA

Olmeca Tequila, Cointreau, lime, salt.

## CHILLI PALOMA

Ancho Reyes Liqueur, Olmeca Blanco  
Tequila, grapefruit, salt.

## NEW RUM JULEP

Abuelo 7 Yr Rum, coconut water,  
mint, sugar.

## ESPRESSO MARTINI

Absolut Vanilla Vodka with our own  
cold brew espresso blend.

## NEW PORN STAR MARTINI

Our twist on a classic. Sailor Jerry's  
Spiced Rum, apricot, Funkin passion  
fruit, vanilla, pineapple, with a shot  
of cava.

## NEW PISCO SOUR

La Caravello Peruvian Pisco, lemon,  
sugar, aquafaba, hibiscus.

## NEW AMAZON COSMO

Grey Goose Vodka, Huana, banana,  
cranberry, orange.

## NEW SMOKY MEXICAN NEGRONI

Olmeca Blanco Tequila, Campari,  
smoky mezcal, sweet vermouth.

## SMOKED CUBAN OLD FASHIONED

Havana Club 7 Yr Rum, sugar, bitters,  
smoked with applewood.

## NEW MOODY MEXICAN

Created by Nick from Las Iguanas  
Newcastle Quayside; Ancho Reyes  
Verde Chile Liqueur, Olmeca Blanco  
Tequila, smoky mezcal, agave, lemon,  
apple, mint.

## SMOKING PLUMS

Smoky mezcal, calvados, plum, lemon,  
smoking cinnamon.

## NEW MONTECRISTO MARTINI

Havana Club 7 Yr Rum, demerara,  
smoky mezcal, sweet vermouth,  
aromatic leaf bitters.

## NEW HONEY STRAWBERRY FIZZ

Cazcabel Honey Tequila, Funkin  
strawberry, lemon, Freixenet Ice.

**11.95**

## NEW PASSION FRUIT ZOMBIE

Wray & Nephew Overproof Rum, Lamb's  
Navy Strength Rum, Havana Club 7 Yr,  
3 Yr & Especial Rums, falernum, fresh  
passion fruit, lime, pineapple, bitters.

## NEW LARGE HADRON COLADA

For the dis'CERN'ing customer.  
Havana Club Especial Rum, Lamb's  
Navy Strength Rum, Mexican Mole  
bitters, pineapple, lime, coconut  
cream, rum-macerated pineapple.



**3.95**

## CITRUS COOLER

Fresh citrus, lemonade.

## TROPICAL COOLER

Mango, pineapple, lime, lemonade.

## RASPBERRY COOLER

Funkin raspberry, bottlegreen  
elderflower, soda.

## LULO & AGAVE COOLER

Colombian lulo citrus, agave, soda.

**4.95**

## NEW GUAVA COOLER

Funkin guava, agave, lime,  
coconut water.

## VIRGIN PIÑA COLADA

Pineapple juice, coconut cream.

## PASSION FRUIT COOLER

Passion fruit, lemon, orange.

## NEW BANANA COOLER

Funkin banana, mango, lemon,  
vanilla, soda.

## APPLE MOJO-LESS

Mint, lime, apple, soda.

## NEW BANANA GINGER BEER

Funkin banana, ginger.

"the  
Spirit  
of  
Brazil"



Our caipirinhas are made with our very own cachaça, Magnífica de Faria Las Iguanas.

At Fazenda do Anil we plant our own sugar cane, harvest it, juice it, distill it and bottle it, guaranteeing its purity and its origin. There is a lot of passion and hard work involved!

You won't find another cachaça like it, either in the UK or Brazil, just as you won't find another caipirinha like ours.

Shop online & find recipes at [iguanas.co.uk/shop](http://iguanas.co.uk/shop)