



las  
**IGUANAS**

## CHRISTMAS DAY MENU £40

### ON ARRIVAL

**HABAS Y KIKOS** **GF VG**  
Spicy fried corn kernels & broad beans.

**GLASS OF CAVA** or  
**BOTTLE OF BRAHMA**

### STARTERS

**BAHIAN STYLE MUSSELS** ask for **GF**  
Chilean rope-grown mussels cooked in a slightly spiced lime, coriander & coconut sauce, with warm ciabatta.

**RED PEPPER & ANCHO CHILLI SOUP** **V** ask for **GF** ask for **VG**  
A creamy, spiced red pepper, tomato & ancho chilli soup, with soured cream & corn tortilla chips.

**HAVANA RUM & JERK BBQ GLAZED CHICKEN WINGS** **A**  
Chicken wings smothered in a sticky barbecue jerk & rum glaze, topped with crispy onion & chilli.

**NACHOS NAVIDAD** **V** ask for **GF**  
Corn tortilla chips with melted cheese, topped with cranberry salsa, jalapeños, tomato salsa, soured cream, guacamole & pumpkin seeds.

**BETROOT, HALLOUMI & AVOCADO TOSTADA** **V**  
ask for **GF** Tostada topped with beetroot, avocado, spinach, cranberry, halloumi, candied nuts & a poppy seed dressing.

**CHA CHA CHORIZO** **A** ask for **GF**  
Smoky pork & garlic chorizo, braised with onions in a red wine, tomato & jalapeño sauce, with warm ciabatta.

### MAIN COURSES

**SEA BASS A LO MACHO** **GF A**  
Fillet of sea bass with mussels, crayfish & prawns in a white wine, spinach, paprika & cream sauce with spring onion rice.

#### FAJITAS

Freshly-cooked to order in our special mix of spices, onions & peppers. Dished up sizzling, with guacamole, grated cheese, soured cream, jalapeños, roasted tomato salsa & soft wheat tortillas. Choose:

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

#### SECO DE CORDERO

Peruvian inspired, slow-cooked lamb shank in a golden ale, red wine, garlic, mint, Amarillo & Ancho chilli sauce served on a bed of roasted sweet potato mash.

**SIRLOIN STEAK** ask for **GF**  
10oz sirloin steak, flame-grilled & sprinkled with a smoky ancho chilli salt, served with fresh chimichurri, baby fire roasted tomatoes & fries.

#### CALABAZA

**V GF**

Butternut squash, mixed peppers, palm hearts, pumpkin & spinach in a rich, cheesy tomato sauce with spring onion rice.

#### ROAST TURKEY

 ask for **GF**

With all the trimmings! Sliced butter-basted turkey crown with a sage & onion stuffing, pig in blanket, sage & onion croquette, crispy roasted potatoes & seasonal vegetables.

#### DOMINICAN GOAT CURRY

 ask for **GF**

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

### DESSERTS

**BANANA EMPANADA** **V**  
Crispy pastry filled with banana, sweet plantain & dulce de leche, drizzled with rum syrup & served with vanilla ice cream.

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

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

**TEMBLEQUE** **VG GF**  
A creamy, set coconut pudding with mixed berries & mango purée.

**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 shell or 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. 100% recycled paper, printed with vegetable-based inks. 0616R [IGUANAS.CO.UK](http://IGUANAS.CO.UK)

