

CARNIVAL CHRISTMAS



3 COURSES £24.95
2 COURSES £19.95
£5 OFF ON SELECTED DATES

ON ARRIVAL

HABAS Y KIKOS **GF** **VG**

Spicy fried corn kernels & broad beans.

ADD A DRINK FOR £3 First glass or bottle only

GLASS OF CAVA

BOTTLE OF BRAHMA

SPICED MANGO MIMOSA

Mulled spices, mango & cava

STARTERS

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

Corn tortilla chips with melted cheese, topped with cranberry salsa, jalapeños, tomato salsa, soured cream, guacamole & pumpkin seeds.

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.

BEETROOT, HALLOUMI & AVOCADO TOSTADA **V**

ask for **GF** Tostada topped with beetroot, avocado, orange segments, spinach, cranberry, halloumi, candied nuts & a poppy seed dressing.

HAVANA RUM & JERK BBQ GLAZED 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**

Smoky pork & garlic chorizo, braised with onions in a red wine, tomato & jalapeño sauce, with warm ciabatta.

MAINS

SIRLOIN STEAK ask for **GF** + £5 supplement

10oz sirloin steak, flame-grilled & sprinkled with a smoky ancho chilli salt, served with fresh chimichurri, baby fire roasted tomatoes & fries. Cooked medium, unless you tell us otherwise.

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:

- Chicken breast strips

- Portobello mushroom **V** ask for **VG**

DOMINICAN GOAT CURRY ask for **GF**

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

CAMARAO CARURU ask for **GF**

Plump prawns, butternut squash & okra in a Bahian-style spicy coconut sauce, served with spring onion rice, plantain, pink pickled onions & shredded greens

CALABAZA **V** **GF**

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

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

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

VEGGIE CHIMICHANGA **V**

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

DESSERTS

CHOCOLATE DULCE DE LECHE CHEESECAKE **N**

Dulce de leche cheesecake topped with chocolate sauce, chocolate brownie & crunchy peanut brittle pieces.

TEMBLEQUE **VG** **GF**

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

WINTER BERRY TRES LECHE **V**

Vanilla sponge soaked in condensed milk, topped with caramel cream & winter berries.

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. **An optional 10% service charge will be added to your bill for parties of 5 or more.** 100% recycled paper, printed with vegetable-based inks. 0616R IGUANAS.CO.UK