

WHILE YOU CHOOSE

NEW TORTILLA CHIPS & DIPS ask for GF Spice-dusted corn chips with roasted tomato salsa, habanero & pepper salsa & green tomatillo & jalapeño salsa.	3.25
PÃO DE QUEIJO GF Brazilian cheese dough balls with chipotle butter.	3.25
BREAD BOARD Sliced ciabatta, jalapeño cornbread & pão de queijo with dunking chipotle butter, olive oil & balsamic.	4.25
HOLY GUACAMOLE ask for GF Make your own & season as you choose, with spice-dusted corn chips.	4.50
PERUVIAN BOTIJA OLIVES GF In a herby marinade.	1.95
NEW HUANCAINA Peruvian-style fondue - gooey cheese & amarillo chilli sauce with crispy patatas bravas. Perfect to share.	7.95

TACO PLANKS

one plank **7.95** two planks **12.95**

Grilled soft corn & flour tortillas topped with your choice of filling, our fresh taco slaw & pink pickled onions. For one plank, choose one topping; for two planks, choose two:

- **Garlic chilli prawns & guacamole** ask for GF
- **Beetroot, halloumi & roquito peppers** V ask for GF
- **Havana Club & jerk BBQ pork** A
- **Chipotle beef & soured cream**
- **NEW Chipotle chicken & guacamole** ask for GF

TAPAS & STARTERS

TAPAS TIME: SHARE 3 DISHES FOR 15.95 OR 5 DISHES FOR 25.95

Tapas Time available until 7pm every day & all day Sunday & Monday. (*nacho toppings & **gambas extra) Tapas time doesn't include taco planks.

NACHOS V ask for GF	7.50
Corn tortilla chips with melted cheese, topped with pico de gallo salsa, jalapeños, roasted tomato salsa, soured cream & guacamole.	
Shredded chipotle beef / Smoked chipotle chicken / Chilli con carne / Refried black beans V / Havana Club & jerk BBQ pork A	*add a topping 2.00
CALAMARES	6.30
Deep-fried squid in crisp cayenne & cassava crumb with aioli.	
NEW IPANEMA MUSSELS ask for GF	6.25
Rope-grown mussels cooked in a lightly spiced lime, coriander & coconut sauce. Served with ciabatta.	

HAVANA CLUB & JERK BBQ GLAZED PORK RIBS A	6.25
Fall off the bone individual pork ribs covered in a sticky rum glaze, topped with crispy onion & chilli.	

GAMBAS	7.25
Butterflied shell-on prawns cooked in a garlic, lemon & chilli sauce, served with ciabatta. ** add 90p to include in Tapas Time	

EMPANADAS Two filled crispy pasties. Choose from:	
- Tender lamb braised in mint, tomato & chipotle, with spicy cranberry salsa	6.25
- Brie & mango with sticky chilli jam V	5.25

PATO TAIQUITO	6.25
Roast duck & caramelised onion rolled in a char-grilled flour tortilla, with spicy cranberry salsa.	

FIESTA ENSALADA V GF	4.95
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.	

QUESADILLA	
Tortilla, filled, folded, pan-toasted & served with roasted tomato salsa. Choose:	
- Garlicky mushroom, chilli, thyme & cheese V	5.50
- NEW Spicy chicken, peppers, onion & cheese	5.50

ALBONDIGAS	6.25
Patagonian-style lamb meatballs with apple, mint, parmesan & a pinch of nutmeg. Braised in a rich tomato, mint & mild chilli sauce & served with ciabatta.	

DADINHOS V	5.50
Our take on a Brazilian favourite, crispy cheesy cubes served with sticky chilli jam.	

CHICKEN WINGS	6.30
Spicy & sauced-up with your choice:	
Honey peri-peri / Spicy bbq jerk / Vivo; flaming hot habanero	



BRAZIL

XINXIM N ask for GF	14.95
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.	

MOQUECA DE PEIXE	14.95
Peeled prawns, white fish & peppers cooked in our homemade creamy coconut, fresh tomato & lime sauce with spring onion rice, sweet plantain, pico de gallo & a coconut farofa to sprinkle.	

MOQUECA DE PALMITOS V ask for GF	12.95
Butternut squash, palm hearts & spinach in a creamy coconut curry with charred red peppers, garlic & fresh tomatoes. With spring onion rice, sweet plantain, pico de gallo & a coconut farofa to sprinkle.	

NEW IPANEMA MUSSELS ask for GF	13.50
Rope-grown mussels cooked in a lightly spiced lime, coriander & coconut sauce. Served with ciabatta.	

BAHIAN COCONUT CHICKEN GF	13.95
Chicken breast strips pan-fried in cumin, coriander & cayenne & cooked in a creamy coconut sauce with ginger, garlic, tomatoes & coriander. Served with spring onion rice & shredded greens.	

PERU & BEYOND

NEW CAULIFLOWER & CORN QUINOTTO V GF	9.95
A Peruvian-style quinoa risotto with smoked cheese, roasted cauliflower & charred baby corn, topped with puffed quinoa & crispy chilli.	

NEW SECO DE CORDERO ask for GF A	17.95
Peruvian-style slow cooked lamb shank in a golden ale, red wine & amarillo chilli sauce, served with roasted sweet potato mash & crispy chilli & onions.	

FIESTA ENSALADA V GF	8.95
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.	

add Crayfish, Grilled chicken or Pan-fried halloumi	2.00
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BETROOT, AVOCADO & CRANBERRY ENSALADA V GF N	8.50
Avocado, dried cranberries, baby spinach & coriander, tossed in a poppy seed dressing with a spiced beetroot salsa & sprinkled with candied spiced almonds.	

add Crayfish, Grilled chicken or Pan-fried halloumi	2.00
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CUBAN SANDWICH	10.95
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.	

HAVANA CLUB & JERK BBQ PORK RIBS A	whole rack 18.50
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.	

ARGENTINE GRILL

PREFER SWEET POTATO FRIES? JUST ADD 50P

BLAZING BIRD ask for GF	whole 18.50 half 13.50
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	
NEW GAUCHO STEAK ask for GF	18.95
10oz sirloin steak with fresh herb chimichurri, Argentine-style roasted sweetcorn purée & a choice of roasted sweet potato mash, fries or salad.	

BUENOS AIRES BURGER	12.95
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.	

BLACK BEAN & BEETROOT BURGER V	9.95
Black bean & beetroot burger smothered with melted Emmental in a toasted brioche bun smothered in a creamy tomato & gherkin sauce. With beef tomato & baby gem, with creamy slaw & a choice of fries or salad.	

CLASSIC BURGER	
Toasted brioche bun smothered in a creamy tomato & gherkin sauce. With beef tomato & baby gem, with slaw & a choice of fries or salad. Choose:	
- 100% prime short rib & chuck beef patty & caramelised onions	11.95
- Char-grilled chicken breast & caramelised onions	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 , Havana Club & jerk BBQ pork A or Smoky pork chorizo	each 1.50

SIDES

PATATAS BRAVAS IN BITS With smoky chipotle sauce & aioli.	3.95
NEW ROASTED SWEET POTATO MASH GF	2.95
NEW HUMITAS GF Argentine-style roasted sweetcorn purée.	2.95
SWEET PLANTAIN	2.25
MIXED SALAD GF	3.75
CREAMY SLAW GF Lime & coriander slaw.	2.50
REFRIED BEANS GF With soured cream & cheese.	2.00
SPRING ONION OR CHIPOTLE RICE GF	2.00
FRIES Curly or Straight-cut fries with creamy aioli.	3.80
CASSAVA FRIES (Manioc root) with roasted tomato salsa.	3.80
SWEET POTATO FRIES With creamy aioli.	4.00
DIPS GF	each 75p any three 1.50
Roasted tomato salsa, Habanero & roasted red pepper salsa, Green tomatillo & fire roasted jalapeño salsa, Spicy cranberry, Garlic chipotle sauce, Guacamole, Aioli, Soured cream, Herb chimichurri or Pico de gallo.	

100% of your tips are shared amongst our brilliant team members.

We haven't listed all of the ingredients in every dish. Any allergies/intolerances? Please let your server know. Ask if you want our gluten-free & veggie/vegan menus.



MEXICO

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	16.25
- Marinated steak strips	17.50
- Shelled prawns	16.75
- Portobello mushroom V	13.95

ENCHILADA	
Rolled tortilla with smoky chipotle sauce, on a bed of spring onion rice with refried beans & topped with cheese. Choose:	
- Roast butternut squash, red peppers, spinach & cheese V	9.95
- NEW Spicy chicken, pepper, onion & cheese	12.25

CHILLI CON CARNE ask for GF	11.95
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 & pequin chilli	

VEGGIE CHILLI V ask for GF	9.50
Sweet potato, butternut squash & chickpeas braised with spiced tomatoes, served with spring onion rice, soft wheat tortillas, soured cream & pink pickled onion.	

BURRITOS	
Wheat tortilla stuffed with chipotle rice, refried beans, crunchy slaw & cheese with salad, soured cream, guacamole & roasted tomato salsa on the side. Choose:	
- Sweet potato, butternut squash & chickpea chilli V	10.50
- NEW Smoked chipotle chicken	11.95
- Shredded beef braised in chipotle	11.95

PUDDINGS

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

DULCE DE LECHE MACADAMIA CHEESECAKE N	5.50
Creamy cheesecake with roasted macadamia nuts & dulce de leche caramel sauce.	

CHURROS	
Cinnamon-sugar dusted churros with dips for dunking. Choose:	
- Three churros & a choice of chocolate ganache or dulce de leche	4.95
- Six churros to dunk into both chocolate ganache & dulce de leche	7.95

NEW BANANA EMPANADA *	5.25
Crisp pastry filled with banana, sweet plantain & dulce de leche. Served with vanilla ice cream & a drizzle of rum-flavoured syrup.	

NEW PIÑA COLADA MESS GF A *	5.50
Piña Colada ice cream with caramelised pineapple salsa, crispy pineapple pieces & toasted coconut chips.	

MANGO SORBET GF	4.95
Three scoops of our mango sorbet.	

NEW PIÑA COLADA ICE CREAM GF A	4.95
Three scoops of our Piña Colada ice cream.	

TEMBLEQUE GF	4.50
A creamy, set coconut pudding with mixed berries & mango purée.	

CREAMY CARAMEL CAKE *	5.50
Layers of soaked sponge drizzled with dulce de leche. Topped with caramelised cream & blueberries.	

AZTEC CHOCOLATE FUDGE BROWNIE	5.50
Warm, spiced chocolate orange sponge brownie. With vanilla ice cream.	

N Contains nuts A Contains alcohol GF Gluten free V Vegetarian

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 shell or bones • Our chicken, duck & 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 0917R iguanas.co.uk

WINES ——— 125ML | 175ML | 250ML | BOTTLE

WHITE

- CRISP & ZESTY**
- SAUVIGNON BLANC, TIERRA** 5.25 | 6.20 | 7.50 | 19.95
CHILE Brimming with fresh, concentrated flavours.
- VERDEJO, EL VELERO** 4.95 | 6.20 | 15.50
SPAIN Green apple & citrus with a hint of flowers.

- LIGHT & EASY GOING**
- PINOT GRIGIO, GRAFFIGNA** 6.50 | 7.95 | 20.95
ARGENTINA Light, refreshing & wonderfully fruity.
- NEW CHENIN MUSCAT, SEIVAL VINTAGE** 5.50 | 6.95 | 17.95
BRAZIL Fresh citrus and green fruit.

- AROMATIC & LUSH**
- HERENCIA ALTÉS GARNATXA BLANCA, TERRA ALTA** 19.50
SPAIN Flowers & melon, rich & complex.

RED

- JUICY & RIPE**
- CARMENÈRE, VERAMONTE** 6.75 | 8.25 | 21.60
CHILE Raspberry, cherry & blackberry.
- MERLOT, ERRÁZURIZ 1870** 5.25 | 6.20 | 7.50 | 19.95
CHILE Dark plum & cassis with hints of spice.
- EL VELERO TEMPRANILLO TINTO** 4.95 | 6.20 | 15.50
SPAIN Smooth & velvety with strawberry & fruits of the forest.

- LIGHT & FRUITY**
- MALBEC, LOS ROMEROS** 5.80 | 6.95 | 17.95
CHILE Packed with lush, ripe fruits.
- PINOT NOIR, LUIS FELIPE EDWARDS** 6.95 | 8.50 | 21.95
CHILE Silky smooth & delicately structured.

- RICH & BOLD**
- RESERVA RIOJA, CAMPO VIEJO** 28.20
SPAIN Hidden layers & depths of flavour.
- MALBEC-CABERNET, ETCHART ARNALDO B** 7.50 | 8.95 | 23.95
ARGENTINA Complex Bordeaux-style richness.

- BARREL SELECTION MALBEC, SALENTIN** 32.00
ARGENTINA Black fruit backed by vanilla.

ROSÉ

- TEMPRANILLO ROSÉ, EL VELERO** 4.75 | 5.75 | 7.50 | 17.95
SPAIN Juicy with strawberry & citrus notes.
- GRENACHE ROSÉ, TORRES** 5.95 | 7.75 | 18.50
SPAIN Delicate & dry, with bright fruity flavours.
- MALBEC ROSÉ, ETCHART** 6.20 | 7.95 | 18.95
ARGENTINA Deeper, fuller flavoured. One to savour.

BUBBLES ——— 125ML | BOTTLE

- FREIXENET CORDON NEGRO CAVA** 5.00 | 24.95
SPAIN Stylish dry fizz, refreshingly racy.
- FREIXENET ROSADO CAVA** 23.95
SPAIN Pink with hints of summer fruits.
- FREIXENET ICE CAVA** 23.50
SPAIN Enjoyed over ice with mint.
- DA LUCA PROSECCO** 22.95
SICILY Lively & soft with pear & peach.
- G.H. MUMM ROSÉ CHAMPAGNE NV** 49.00
FRANCE Lively with fresh summer berries.
- PERRIER-JOUËT GRAND BRUT CHAMPAGNE NV** 49.00
FRANCE Elegant & balanced with clean, soft creamy fruit.

2 FOR 1 COCKTAILS

HAPPY DAYS! IT'S HAPPY HOUR ALL DAY EVERY DAY

BUY ONE GLASS OR PITCHER, GET THE SAME ONE FREE. PERFECT FOR SHARING.

8.75 PITCHERS 18.95

CAIPIRINHA
Las Iguanas Magnifica Cachaça, lime, sugar.
Ask for a Caipiroska with Absolut Vodka.

STRAWBERRY CAIPIRINHA
Las Iguanas Magnifica Cachaça, lime, Funkin strawberry.

Find out more on Page 1 of the Bar Menu

NEW PEAR DROP CAIPIRINHA
Brazil's favourite with a fruity boost. Served long with Xanté pear liqueur & apple juice.

CITRUS SAMBA
Las Iguanas Magnifica Cachaça, citrus, pineapple.

NEW BRAZILIAN SPRING PUNCH
Las Iguanas Magnifica Cachaça, Funkin raspberry, lime, Freixenet Cava.

VANILLA MAI TAI
Havana Club Especial Rum, Absolut Vanilia Vodka, lime, almond, bitters.

CUBA LIBRE
Havana Club 3 Year Old Rum, Coke, lime.

GIN & JUICE
Beefeater Gin, mint, Colombian lulo citrus fruit, soda.

PIÑA COLADA
Malibu, coconut cream, pineapple.

NEW BERRI MULE
Absolut Berri Açai Vodka, Funkin raspberry, lime, ginger.

PLASTIC STRAWS SUCK! We love the environment, so we're reducing our usage. If you really need a straw, just let us know.

- Contains nuts
- Vegetarian
- Vegan

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. We may need to change or withdraw this menu from time-to-time due to local events. Our policy is that only guests who can prove they are 18 & above can be served alcohol for their own consumption. Please drink responsibly.



9.75 PITCHERS 19.95

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

LONG ISLAND ICED TEA
Vodka, Havana Club Especial Rum, Beefeater Gin, Olmeça Tequila, orange, lemon, Coke.

HUANA PARTY
Beefeater Gin, Huana Guanabana Rum Liqueur, Funkin passion fruit, bottlegreen elderflower, apple.

NEW MALIBU SWIZZLE
Malibu, falernum, lime, passion fruit, pineapple, bitters.

NEW MEZCAL WATERMELON SMASH
Olmeça Tequila, Bru-Xo Mezcal, watermelon, mint, cucumber, lime.

DARK 'N' STORMY™
Gosling's Rum, lime, ginger beer.

IT'S A GIN TING
Beefeater Gin, maraschino, Ting grapefruit soda.

CANA ROYALE #2
Las Iguanas Magnifica Cachaça, hibiscus, Freixenet Cava.

STRAWBERRY DAIQUIRI
Havana Club 3 Year Old Rum, lime, Funkin strawberry.

WATERMELON MARGARITA
Olmeça Tequila, watermelon, lime.



10.75

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

NEW THE MARGARITA
Olmeça Tequila, Cointreau, lime, salt.

NEW CHILLI PALOMA
Ancho Reyes Liqueur, Olmeça Blanco Tequila, grapefruit, Ting grapefruit soda, salt.

NEW RUM JULEP
Eldorado 12 Year Old Rum, coconut water, mint, sugar.

NEW SMOKING PLUMS
Bru-Xo Mezcal, calvados, plum, lemon, smoking cinnamon.

NEW SMOKED CUBAN OLD FASHIONED
Havana Club 7 Year Old Rum, sugar, bitters, smoked with applewood under a glass dome.

NEW ESPRESSO MARTINI
Absolut Vanilia with our own cold brew espresso blend.

NEW EL PRESIDENTE
Havana Club Selección de Maestros Rum, sweet vermouth, orange.

NEW GOLDEN PORN STAR MARTINI
Gosling's Gold Rum, apricot, Funkin passion fruit, vanilla & pineapple, with a shot of cava. Our twist on a classic.



NON-ALCOHOLIC COCKTAILS

3.75

CITRUS COOLER
Fresh citrus, lemonade.

TROPICAL COOLER
Mango, pineapple, lime, lemonade.

RASPBERRY COOLER
Funkin raspberry, bottlegreen elderflower, soda.

LULO & AGAVE COOLER
Colombian lulo citrus fruit, agave, soda.

HOMEMADE ICED TEA
Choose a fruity flavour: raspberry or passion fruit.

4.95

VIRGIN PIÑA COLADA
Pineapple juice, coconut cream.

PASSION FRUIT & ORANGE COOLER
Passion fruit, lemon, orange.

APPLE MOJO-LESS
Mint, lime, apple, soda.

SPICED GINGER PUNCH
Bottlegreen spiced berry, lemon, ginger beer.

SHARING COCKTAILS

MORTOS VIVOS (FOR 2) 9.90
Las Iguanas Magnifica Cachaças, amaretto, apricot, lime, pineapple, passion fruit, Angostura, fire.

RED BERRY PINEAPPLE (FOR 2) 14.50
Absolut Berri Açai Vodka, Funkin raspberry, strawberry, raspberry, blackberry, lime, pomegranate.

ZOMBIE SKULL (FOR 2) 18.50
Four rums, falernum, lime, pineapple, orange, bitters, grenadine. Overproof rum, dark rum, absinthe, fire.

NEW BARREL O' CAIPS (FOR 3-4) 19.50
A gigantic version of our signature cocktail, the Caipirinha. Las Iguanas Magnifica Cachaça, lime, sugar.

NEW TROPICAL FISHBOWL (FOR 3-4) 25.00
Go fish-ting! Beefeater Gin, sauvignon blanc, passion fruit, elderflower, Ting grapefruit soda.

NEW ALPACA PUNCH PARTY BOWL (FOR 4-6) 49.95
Our biggest cocktail ever! A punchy combo of El Dorado 3 Year Old Rum, falernum, passion fruit, lime & cranberry, complete with an entire bottle of Freixenet Cava.

BEER & CIDER

CRAFT BEER

ROTHHAMMER NAZCA IPA 4.7% 4.60
Refreshing craft beer with delicate hops.

ROTHHAMMER BRAVE RED ALE 4.5% 4.60
Full-bodied rich craft beer. Perfect with meat.

ROTHHAMMER REAL GOLDEN ALE 5.5% 4.60
Light & fruity craft beer.

BOTTLES

CORONA 4.5% 4.40

BRAHMA 4.3% 3.90

DAMM DAURA 5.4% 4.50

ALHAMBRA RESERVA 1925 6.4% 4.60
Strong, full-bodied Spanish lager. Perfect with grilled meat.

FREE DAMM 0% 2.75
Alcohol-free beer from Estrella.

STELLA CIDRE 4.5% 4.95

REKORDERLIG 4% 4.95
Choose from passion fruit or mango & raspberry.

DRAUGHT BEER

BRAHMA BRAZIL 4.3% hf 2.15 pt 4.25 4 pt jug 15.00

SOFT DRINKS

COCA-COLA / DIET COKE 3.20
The iconic glass bottle. 330ml.

COCA-COLA / DIET COKE COKE ZERO / LEMONADE 2.75

GUARANA Brazilian soft drink with guarana. 2.50

TING Grapefruit soda. 2.50

APPLETISER 2.50

JUICES Pineapple, Cranberry, Pomegranate, Watermelon, Mango, Freshly-squeezed orange, Apple juice or Vita Coco coconut water. 2.50

BELU SPARKLING / STILL WATER 1.95
Belu give all of their profits to Wateraid. UK sourced & bottled in recycled glass.