

FIESTA 20.00 PER PERSON

AVAILABLE FOR PARTIES OF 6 OR MORE

ON ARRIVAL

Choose one drink per person:

CAIPIRINHA Las Iguanas Magnifica Cachaça, lime, sugar.

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

BRAHMA 4.3% 330ml bottle.

TOTOPOS  ask for  Corn tortilla chips dusted with our own blend of paprika, cumin & coriander, with tomato salsa.

STARTERS

NACHOS  ask for 

Corn-tortilla chips, with melted cheese, topped with pico de gallo salsa, jalapeños, tomato salsa, soured cream & guacamole.

FIESTA ENSALADA  

Roasted butternut squash, mixed leaves, carrot, cucumber, pink pickled onions, oven-dried tomatoes & fresh avocado, tossed in a poppy seed dressing. With toasted pumpkin seeds, charred corn & roquitos.

PATO TAQUITO

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

DADINHOS 

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


CHICKEN WINGS


Spicy & sauced-up with:


Honey peri-peri / Spicy bbq jerk / Vivo; hot habanero


ALBONDIGAS

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

 Contains nuts

 Contains alcohol

 Gluten free

 Vegetarian



Some dishes may contain bones • We aren't responsible for stolen or lost items • All items will be presented on a single bill • 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 • Our chicken, duck & lamb are Halal • We may need to change or withdraw this menu from time-to-time due to local events • **An optional 10% service charge will be added to your bill.** 100% recycled paper, printed with vegetable-based inks 0317RWD www.iguanas.co.uk

MAIN COURSES

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**

- **NEW Portobello mushroom** 

BLAZING BIRD ask for 

Our spicy chicken marinated with our fiery sauce with creamy slaw & fries or salad. Sauced-up with your choice:

Honey peri-peri / Spicy bbq jerk / Vivo; hot habanero

ENCHILADA

Hand-rolled tortilla with smoky chipotle sauce, on a bed of spring onion rice with refried beans & topped with cheese.

- **Roast butternut squash, red peppers, spinach & cheese**
- **Spicy chicken, pepper, onion & cheese**

XINXIM  ask for 

The classic recipe from north Brazil, freshly-cooked by our chefs here. Chicken & crayfish in creamy lime & peanut sauce with spring onion rice, green beans, coconut farofa & sweet plantains.

MOQUECA DE PEIXE




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


CHILLI CON CARNE ask for 

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 or Hot - Habanero & pequin chilli

NEW BEETROOT, AVOCADO & CRANBERRY

ENSALADA    Avocado, dried cranberries, baby spinach & coriander, in a poppy seed dressing with a spiced beetroot salsa & sprinkled with candied spiced almonds.

NEW SIRLOIN STEAK ask for  **supplement 5.00**

10oz sirloin steak served with chunky molho à campanha salsa & a choice of mixed sweet potato & cassava fries or salad & fresh herb chimichurri or chipotle butter.

MOQUECA DE PALMITOS  ask for 

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.

VEGGIE CHILLI  ask for 

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