



ON ARRIVAL

TOTOPOS V ask for VG ask for GF

Spiced corn chips with salsa.

ADD A DRINK FOR £3.95 (FIRST DRINK ONLY)

GLASS OF PROSECCO

BOTTLE OF BRAHMA

MANGO MIMOSA

Freixenet Cava, vanilla, mango.

STARTERS

NACHOS NAVIDAD V ask for VG ask for GF

Corn tortilla chips with melted cheese, topped with jalapeños, tomato salsa, sour cream & guacamole. Vegan option served with vegan cheese & cashew cream N

CHA CHA CHORIZO A ask for GF

Smoky pork & garlic chorizo, braised with onions in a red wine, tomato & chipotle sauce, with crusty bread.

BEETROOT & SMOKED SALMON TIRADITO GF

Smoked salmon slices with a fresh ginger, lime & beetroot dressing, avocado aioli, amarillo chilli, sweet chilli pepper pearls, pink pickled onions & carrot ribbons. Topped with roasted pumpkin seeds.

STICKY GUAVA GLAZED CHICKEN WINGS ask for GF

Chicken wings smothered in a sticky guava & chilli glaze, topped with crispy onion & chilli.

ANCHO SPICED TOMATO & RED PEPPER SOUP

V ask for VG ask for GF A creamy, spiced red pepper, tomato & ancho chilli soup served with sour cream & corn tortilla chips. Vegan option served with cashew cream N

GRINGAS VERDURAS V ask for VG ask for GF

Toasted corn & wheat quesadilla filled with cheese & black beans topped with sweet potato, butternut squash & chickpea chilli, sour cream, avocado aioli & pink pickled onions. Vegan option served with cashew cream N

ANY ALLERGIES/INTOLERANCES? Please let your server know.

We haven't listed all of the ingredients in every dish.

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

MAINS

FAJITA STACKS ask for GF

Freshly-cooked to order in our special mix of spices, onions & peppers. Dished up sizzling, with guacamole, grated cheese, sour cream, jalapeños, roasted tomato salsa & soft wheat tortillas. Vegan option served with vegan cheese & cashew cream N Choose from:

Chicken breast strips / Portobello mushroom V ask for VG

SIRLOIN STEAK ask for GF +£5 supplement

8oz sirloin steak, flame-grilled & sprinkled with a smoky ancho chilli salt, served with fresh herb chimichurri, baby fire-roasted tomatoes & fries. Cooked medium, unless you tell us otherwise.

VEGGIE CHIMICHANGA V

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

PISCO PORK BELLY A ask for GF

Slow-cooked pork belly in a pisco & soy glaze topped with pink pickled onions, sweet chilli pepper pearls & crispy chilli & onions. Served with garlic & chilli buttered shredded greens & sweet potato mash.

PEIXE DE MISTICO A GF N Pan-fried salmon fillet in a creamy coconut, white wine & Las Iguanas Magnifica Cachaça sauce on a bed of spring onion rice. With pan-fried baby tomatoes & garlic & chilli buttered shredded greens, topped with toasted coconut chips & cashews.

ASADO VERDURAS V ask for VG ask for GF

Cauliflower steak & aubergine, flame-grilled & sprinkled with ancho salt, served with a fresh herb chimichurri, baby fire-roasted tomatoes, Argentine-style roasted sweetcorn purée & pan-fried halloumi.

XINXIM N ask for GF

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

DESSERTS

POPCORN CHEESECAKE V

Our dulce de leche cheesecake topped with sweet & salty popcorn & a drizzle of dulce de leche.

COCONUT BRÛLÉE V VG GF

A creamy coconut & vanilla set pudding with a crisp caramelised top. Served with seasonal fruits & toasted coconut chips.

BANANA STICKY TOFFEE PUDDING V

Warm banana toffee pudding with sticky toffee sauce & vanilla mascarpone.

STARTERS

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

Corn tortilla chips with melted cheese, topped with jalapeños, tomato salsa, sour cream & guacamole. Vegan option served with vegan cheese & cashew cream **N**

CHA CHA CHORIZO **A** ask for **GF**

Smoky pork & garlic chorizo, braised with onions in a red wine, tomato & chipotle sauce, with crusty bread.

STICKY GUAVA GLAZED CHICKEN WINGS ask for **GF**

Chicken wings smothered in a sticky guava & chilli glaze, topped with crispy onion & chilli.

ANCHO SPICED TOMATO & RED PEPPER SOUP

V ask for **VG** ask for **GF** A creamy, spiced red pepper, tomato & ancho chilli soup served with sour cream & corn tortilla chips. Vegan option served with cashew cream **N**

MAINS

BURRITO

Flour tortilla stuffed with your choice of filling, rice, refried beans, crunchy slaw & cheese with salad, sour cream, guacamole & roasted tomato salsa on the side. Choose from:

Smoked chipotle chicken / Shredded beef braised in chipotle

BAHIAN JACKFRUIT CURRY **V VG GF**

Roasted pulled jackfruit & ethically sourced palm hearts cooked in a coconut sauce with ginger, garlic, cumin, cayenne, coriander & tomatoes. Served with spring onion rice & shredded greens.

BAHIAN COCONUT CHICKEN **GF**

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.

VEGGIE CHIMICHANGA **V**

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

PEIXE DE MISTICO **A GF N**

Pan-fried salmon fillet in a creamy coconut, white wine & Las Iguanas Magnifica Cachaça sauce on a bed of spring onion rice. With pan-fried baby tomatoes & garlic & chilli buttered shredded greens, topped with toasted coconut chips & cashews.

COCKTAILS

Celebrate Christmas the Las Iguanas way! Choose from our range of cocktails, including Latin favourites & our twist on the classics. See the drinks menu for the full selection.

WINE

If you're feeling a little more traditional, try pairing your Christmas dinner with something from our extensive wine list - you'll be spoilt for choice.

BEER & CIDER

Check out our range of beer & cider for everything from draught lager to bottles of craft beer, and even gluten & alcohol-free options. You'll be able to grab 6 bottles of selected beer for £20 - cheers!

BOTTOMLESS BRUNCH

When all you want for Christmas is brunch, you may as well go bottomless! Celebrate Christmas this year with an extra hit of festive fizz. Choose a starter & a main from the tasty brunch menu & enjoy with unlimited prosecco or draught beer.

Want to add cocktails? Upgrade for just £5 per person to mix & match your drink options to include our signature Brazilian Caipirinha & Havana Club Mojito - what's not to like?

Find out more and book at iguanas.co.uk/brunch

NOW
AVAILABLE
THROUGHOUT
DECEMBER

Why not get your Christmas celebrations started straight away by pre-ordering your drinks?

T&Cs apply. Brunch must be booked in advance. Times vary by day. Over 18s only. Non-alcoholic alternative available. We reserve the right to amend or withdraw this menu at any time. Local licensing restrictions apply. Offers may vary by restaurant. All drinks & experiences are subject to availability.

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