

las
IGUANAS
COCKTAILS • TAPAS • BRUNCH

SLEIGH THE *Season*

CHRISTMAS AT LAS IGUANAS HITS DIFFERENT

Lock in your squad for our Celebration Menu,
or vibe out on your a la carte favourites
loaded with our new festive specials.
We're skipping the hibernation - let's party!



SCAN THE QR CODE
TO BOOK NOW

CELEBRATION MENU

2 COURSES £22.95 | 3 COURSES £27.95

ON ARRIVAL

CLASSIC MARGARITA

Olmea Blanco Tequila, triple sec, lime.

TROPICAL COOLER

Mango, pineapple, lime, lemonade.

GLASS OF PROSECCO 10.5% ABV

Crisp, lively, and full of sparkle, aromas of pears, apples, and white peaches.

TO START

FESTIVE EMPANADAS

Crispy, golden baked pastry pockets stuffed with smoky Chicken Tinga and oozy, melted Camembert. Served with cranberry salsa.

LOADED NACHOS

Fresh guacamole, fresh salsa, cheese, jalapeños, spring onions, pickled red onions, chipotle cheese sauce, sour cream. V VGO GFO

CORONA 4.5% ABV

330ml Bottle. Mexican sunshine lager brewed with 100% natural ingredients.

CORONA CERO 0.0%

330ml Bottle. Alcohol free lager.

BUTTERMILK FRIED CHICKEN

Agave aioli, spring onions, pineapple citrus slaw.

HOT HONEY FRIED HALLOUMI

With chilli flakes. V GFO

QUESADILLAS

With salsa. Choose from:

Chipotle Chicken & Cheese

Black Bean & Cheese V VGO

MAINS

BRAZILIAN CURRY

Served with our Bahian curry sauce

Choose from:

Chicken GF

Halloumi & Mixed Peppers V VGO GFO

CHILLI

With spring onion rice, tortilla chips, sour cream and chillies.

Chilli Con Carne GFO or

Sweet Potato, Squash & Beans V VGO GFO

FESTIVE CHICKEN BURGER

Crispy buttermilk fried chicken stacked with melted Camembert cheese, fresh lettuce, a vibrant cranberry salsa, and a festive pig in blanket on top. Served with your choice of Fries or Mixed Salad.

ENCHILADAS

Baked tortillas stuffed with rice and refried black beans, topped with cheese and chipotle sauce.

Chipotle Chicken or Squash, Peppers & Spinach V

LAS IGUANAS FAJITAS GF

Sautéed mixed peppers, onions and spices, with fresh guacamole, fresh salsa, sour cream and cheese.

Choose from: Chicken GF, Steak GF, Mushroom V

DESSERTS

CHURROS

Cinnamon-sugar dusted churros with your choice of:

Chocolate Ganache V or Dulce De Leche V

PASSIONFRUIT CHEESECAKE V

With raspberry coulis.

ICE CREAM & SORBET

Choose any of the following three scoops:

Salted Caramel Ice Cream V GF;

Vanilla Ice Cream V GF;

Lemon Sorbet VG GF; Mango Sorbet VG GF

V Vegetarian VO Vegetarian option available
VG Vegan VGO Vegan option available
GF Gluten Free GFO Gluten Free option available

Any allergies/intolerances? Please let your server know. We haven't listed all of the ingredients in every dish. Country of origin indicates style of cooking. The information on this printed menu is intended as a guide only and correct at the time of printing. All dishes are prepared & cooked in kitchens where allergen ingredients e.g. nuts, flour etc. are commonly used & we therefore cannot guarantee our dishes will be free from traces of these products. Our fries are cooked in our vegetarian fryer. Some dishes may contain bones. We may need to substitute an equivalent ingredient subject to availability. 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. 100% FSC-certified paper, printed with water-based inks. An optional service charge may be applied to your bill dependent on party size & location. More details at iguanas.co.uk/service-charge. Adults need around 2000 kcal a day.