

CELEBRATION

MENU

2 COURSE 22.50
3 COURSE 27.50

CANTINA
COCKTAILS

las
IGUANAS
CANTINA & COCKTAILS

ON ARRIVAL

CLASSIC MARGARITA

Olmeqa Blanco Tequila, triple sec, lime.

GALANTI ROSÉ PROSECCO 125ml

Beautiful fizz with hints of summer fruit.

CORONA 4.5%

330ml bottle.

PINK LEMONADE 29kcal

Funkin strawberry, lemon, slimline lemonade, strawberry popping boba.

TROPICAL COOLER 66kcal

Mango, pineapple, lime, slimline lemonade.

STARTERS

NACHOS 447kcal

Freshly made corn tortilla chips topped with cheese, pico de gallo, jalapeños, tomato salsa, guacamole, sour cream & pink pickled onions. **V (ASK FOR VG, GF)**

PATATAS BRAVAS 512kcal

Crispy cubes of potato with garlic aioli & smoky chipotle sauce. **V**

POPCORN SQUID 599kcal

Served with garlic aioli.

QUESADILLAS

Pan-toasted, cheese stuffed tortilla served with a spicy aji salsa.

- **Shredded Chipotle Beef** 517kcal

- **Smoky Chipotle Chicken** 526kcal

- **Coconut Butternut Squash & Beans** 436kcal **V**

MAINS

SIZZLING FAJITA STACK

Cooked in our special mix of spices, onions & peppers. Served with guacamole, grated cheese, sour cream, tomato salsa & soft wheat tortillas.

- **Marinated Steak Strips** 1154kcal

- **Chicken** 1022kcal **(ASK FOR GF)**

- **Mushroom** 871kcal **V (ASK FOR VG, GF)**

ENCHILADA

Baked tortilla stuffed with Mexican rice, black beans, crunchy slaw & cheese, baked with smoky chipotle sauce & served with refried beans.

- **Smoky Chipotle Chicken** 1036kcal

- **Squash, Peppers & Spinach** 906kcal **V**

CLASSIC CHILLI

Served with fluffy spring onion rice, corn tortilla chips, sour cream & pink pickled onions.

- **Con Carne**, topped with guacamole 651kcal **(ASK FOR GF)**

- **Sweet Potato, Butternut Squash & Beans** 406kcal **V (ASK FOR VG)**

BAHIAN CURRY 🌶️

Coconut sauce, ginger, garlic, cumin, cayenne, tomatoes & coriander. Served with spring onion rice.

- **Pan-fried Chicken** 1140kcal **(ASK FOR GF)**

- **Squash & Jackfruit** 846kcal **V (ASK FOR VG, GF)**

CARURU CURRY 🌶️🌶️🌶️

A tongue tingling blend of spicy Scotch Bonnets and creamy coconut milk simmered with butternut squash, warm spices and fresh spinach.

- **Pan-fried Chicken** 1050kcal **(ASK FOR GF)**

- **Squash & Jackfruit** 823kcal **V (ASK FOR VG, GF)**

DESSERTS

CHURROS

Cinnamon-sugar dusted churros with your choice of dip:

- **Chocolate ganache** 90kcal **V VG**

- **Dulce de leche** 208kcal **V**

TROPICAL ICES

Go for three of the same, or mix & match your favourites.

Choose 3 scoops:

- **Vanilla ice cream** 113kcal **V GF**

- **Mango sorbet** 77kcal **V VG GF**

V Vegetarian **VG** Vegan **GF** Gluten Free **PB** Plant Based.

Any allergies/intolerances? Please let your server know. We haven't listed all of the ingredients in every dish. Adults need around 2000 kcal a day. Plant based dishes are made with vegan ingredients but cooked in the same fryer as dairy products. Full allergen menus are available on our website or via the QR code. 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. Some dishes may contain bones. Olives may contain stones. Our chicken is Halal. 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. Red Bull not recommended for under 16s. We aren't responsible for stolen or lost items. 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 • 1024R



**ALLERGENS
& DISH PICS**