

## NACHOS

### LOADED NACHOS

Fresh guacamole, fresh salsa, cheese, jalapeños, spring onions, pickled red onions, chipotle cheese sauce, sour cream. **V**  
Vegan option available.

### EXTRA TOPPINGS

**Refried Black Beans VG; Chilli Con Carne; Pulled Pork; Chipotle Chicken; Slow-Cooked Chipotle Beef Brisket; Sweet Potato, Squash & Bean Chilli VG**

## SHARING

### TACO SHARING BOARD

Soft flour tortillas, fresh guacamole, fresh salsa, sour cream, slaw, cheese and fresh lime. Choose any 3 from:  
**Slow-Cooked Chipotle Beef Brisket; Chipotle Chicken; Lemon & Chilli Butter King Prawns; Roasted Corn & Feta V**  
**Halloumi & Red Pepper Salsa V;** Vegan option available.

### CHEESY PERU FONDUE

Warm chipotle cheese sauce with crispy seasoned potatoes for dipping. **V**

## Cocktail Specials

### APPLE & PEAR

Olmeca Blanco Tequila and pear cognac liqueur, shaken with crisp apple.

### CRYSTAL CLEAR

Our completely clear margarita strikes a perfectly smooth balance of citrus and Olmeca Blanco Tequila.

## TAPAS

### PÃO DE QUEIJO

Brazilian cheese dough balls, with garlic butter or lemon & chilli butter. **V**

### PADRÓN PEPPERS

Fried green padrón peppers with Maldon sea salt. **V**

### HOT HONEY FRIED HALLOUMI

With chilli flakes. **V**

### QUESADILLAS

With pico salsa. Choose from:  
**Chipotle Chicken & Cheese**  
**Pork & Pineapple Salsa**  
**Black Bean & Cheese V** Vegan option available.

### CALAMARES

With garlic aioli.

### TACOS

Two soft flour tortillas with your choice of filling (please ask to swap tortillas for lettuce cups):  
**Slow-Cooked Chipotle Beef Brisket; Chipotle Chicken; Lemon & Chilli Butter King Prawns** (created by Stephon from Las Iguanas Reading); **Roasted Corn & Feta V**  
**Halloumi & Red Pepper Salsa V;** Vegan option available.

### BATTERED COCONUT & SWEET CHILLI KING PRAWNS

With garlic aioli.

### SUNSHINE SALAD

Watermelon, cucumber, fresh mint, mixed leaves, feta, cherry tomatoes, pineapple dressing. **V**  
Vegan option available.

### BUTTERMILK FRIED CHICKEN

Agave aioli, spring onions, pineapple citrus slaw.

### SAUTÉED KING PRAWNS IN LEMON & CHILLI BUTTER

With bread for dipping.

### ROASTED RED PEPPER SALAD

Fresh red pepper salsa, cherry tomatoes, pink pickled onions, rocket, pumpkin seeds, pineapple dressing. **VG**

### CHICKEN WINGS

Choose from: **Honey Peri-Peri; BBQ; Hot Honey Habanero**

### PATATAS BRAVAS

Fried potatoes, chipotle sauce, garlic aioli, spring onions. **V**

## CURRIES

Our signature Brazilian curries, served with fluffy spring onion rice and scorched padrón peppers.

### XINXIM

Our legendary homemade creamy lime and peanut curry with chicken and crayfish, served with toasted coconut and our Pão de Queijo Brazilian cheese dough balls.

### COD & PRAWN MOQUECA

Fresh tomatoes, garlic, ginger, onions, chilli, lime, coriander and coconut cream, served with garlic butter sourdough.

### BAHIAN CURRY

Coconut, ginger, garlic, cumin, cayenne, tomatoes & coriander, served with our Pão de Queijo Brazilian cheese dough balls. Choose from: **Chicken** or **Halloumi & Mixed Peppers V**  
Vegan option available.

### BRAZILIAN GREEN CURRY

Butternut squash, fresh spinach, scotch bonnet peppers, thyme, red peppers, spring onions and coconut milk, served with our Pão de Queijo Brazilian cheese dough balls.  
Choose from: **Chicken** or **Halloumi & Mixed Peppers V** Vegan option available.

## MAINS

### LAS IGUANAS FAJITAS

Sautéed mixed peppers, onions and spices, with fresh guacamole, fresh salsa, sour cream, cheese and slaw.  
**Grilled Chicken Breast; Rump Steak; King Prawns; Rump Steak, Chicken & King Prawns; Mushroom V**

### TASTE OF MEXICO

Tasting plate of pork quesadillas, chicken fajitas, tortilla chips, chilli & rice. Vegetarian option available.

### ENCHILADAS

Baked tortillas stuffed with rice and refried black beans, topped with cheese and chipotle sauce.  
**Chipotle Chicken** or **Squash, Peppers & Spinach V**

### SUNSHINE SALAD

Watermelon, cucumber, fresh mint, mixed leaves, feta, cherry tomatoes, pineapple dressing. **V** Vegan option available.

### RAINBOW COD

Baked cod loin, fresh red pepper salsa, rocket, cherry tomatoes, pink pickled onions, pumpkin seeds, pineapple dressing.

### CHICKEN & AVOCADO SALAD

Marinated grilled chicken, fresh avocado, roasted corn, cherry tomatoes, gem lettuce, hot honey & lime dressing.

### CHILLI

With spring onion rice, tortilla chips, sour cream and chillies.  
**Chilli Con Carne** or **Sweet Potato, Squash & Beans V**  
Vegan option available.

### BURRITOS

Grilled tortilla stuffed with rice, cheese, refried black beans and slaw, with fresh guacamole, fresh salsa and tortilla chips.  
**Slow-Cooked Chipotle Beef Brisket; Chipotle Chicken; Mushroom & Roasted Corn V** Vegan option available.

### 100z RIBEYE STEAK

With fries, corn on the cob and mac & cheese.  
Upgrade to **Curly Fries** or **Sweet Potato Fries**  
Add **Sautéed King Prawns In Garlic Butter**

### SLOW-COOKED BBQ RIBS

With fries, corn on the cob, mac & cheese, crispy onions and pineapple citrus slaw.  
**BBQ Full Rack of Ribs**  
**BBQ 1/2 Rack of Ribs & Hot Honey Chicken Wings**  
Upgrade to **Curly Fries** or **Sweet Potato Fries**

### LOADED CHICKEN

Crispy buttermilk chicken breast, chipotle cheese sauce, pico salsa, rice, BBQ sauce and **Fries V** or **Mixed Salad VG**  
Upgrade to **Curly Fries** or **Sweet Potato Fries**

## DESSERTS

### CHURROS

Cinnamon-sugar dusted churros with your choice of:  
**Chocolate Ganache V** or **Dulce De Leche V**

### PASSION FRUIT CHEESECAKE

With raspberry coulis. **V**

### ICE CREAM & SORBET

Choose any of the following three scoops:  
**Salted Caramel Ice Cream V; Vanilla Ice Cream V; Lemon Sorbet VG; Mango Sorbet VG**

### CHOCOLATE BROWNIE

Warm chocolate brownie, salted caramel & vanilla ice cream, rich chocolate & dulce de leche sauces. **V**

UPGRADE TO  
CURLY FRIES  
OR  
SWEET POTATO  
FRIES



SCAN QR CODE FOR ALLERGENS & DISH PICS

**V** Vegetarian **VG** Vegan

Please ask to see our Gluten Free menu.

If you would like to see the calories in any of our dishes, please scan the QR code, or speak to a member of our team.

Adults need around 2000 kcal a day. 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. 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. 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. 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](http://iguanas.co.uk/service-charge). 0425ROW