

ON ARRIVAL

TOTOPOS **V**

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

STARTERS

NACHOS **V**

Home-cooked corn tortilla chips, with melted cheese, topped with aji, jalapeños, salsa, soured cream & guacamole. Plunge & crunch.

NEW LECHUGA RELLENOS **GF**

Little gem lettuce leaves sparkling with sweet chilli & beetroot salsa & fresh herb chimichurri. Filled with:

Oven-dried tomatoes, feta & herb chimichurri **V**
Chipotle chicken, pink pickled onion & soured cream

PATO TAQUITO

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

NEW ENSALADA JITOMATE **V ask for GF**

Sliced tomato goes to town with a pineapple, feta, coriander & oregano salsa with char-grilled garlic & chilli ciabatta.

CHICKEN WINGS

Spicy hot chicken wings sauced-up with:

Honey peri-peri
Spicy barbecue jerk
Vivo; Flaming hot habanero

ALBONDIGAS

An authentic Patagonian recipe; mouthwatering lamb meatballs with apple, mint & a pinch of nutmeg. Braised in a rich tomato, mint & mild red chilli sauce. Sprinkled with grated parmesan.

INFORMATION

V Vegetarian **N** Contains nuts
A Contains alcohol **GF** Gluten free

We can't guarantee our dishes are 100% nut free • Some dishes may contain bones • We are GM free as far as we know • We can't list all ingredients in every dish, any specific dietary needs? Let us know! • We aren't responsible for stolen or lost items • All items will be presented on a single bill • 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.

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MAIN COURSES

OUR FAMOUS FAJITAS

Fresh cooked to order in our special mix of coriander, lime, paprika, cumin, onions & peppers. Dished up sizzling, with chunky guacamole, soured cream, jalapeños, home-made salsa & soft wheat tortillas. Stuff'em with:

Chicken breast strips

Three mushroom **V**

add Cheese

1.00

BLAZING BIRD **ask for GF**

Our spicy chicken from the flames. Marinated with our fiery sauce with slaw & Fries or Salad. Choose:

Honey peri-peri sauce

Spicy barbecue jerk

Vivo; Flaming hot habanero

BIG BURRITO

Bulging tortilla parcel, topped with our salsa, soured cream & guacamole. With crispy salad & frijoles refritos. Chock-full with rice, slaw, cheese & your choice of:

Guajillo chilli mushroom & truffle **V**

Spicy chicken, peppers & onion

Shredded beef & caramelised onion

THE EXTRAORDINARY XINXIM **N ask for GF**

Exotic, creamy, satisfying. Lime chicken in a crayfish & peanut sauce with spring onion, garlic & coriander rice & fine green beans. Toasted coconut farofa to sprinkle, sweet plantains for fun.

NEW GALINHADA **GF**

Traditional Brazilian paella rice dish, in a slow & cosy sofrito of onion, garlic, coriander, tomatoes & sweetcorn with chicken & prawns.

SIRLOIN STEAK **ask for GF** 2.00 supplement

Meat, no messing. Premium 8oz Scotch sirloin steak, out of the flames, on the plate, your way. With fresh herb chimichurri sauce, baby roasted tomatoes & Salad or Fries or Cassava fries.

NEW BAHIA MOQUECA **N ask for GF**

Gorge on a silky, mild creamy coconut curry with peppers, garlic & fresh tomatoes. Sweet plantain piled on spring onion, garlic & coriander rice, with spicy aji & toasted coconut farofa to sprinkle. Choose:

Squash, palm hearts & spinach **V**

Sustainable white fish & peeled prawns

NEW FEIJOADA DE PUERCO **N GF A**

The proud national dish of Brazil. A deep, dark, richly delicious stew of slowly braised beef, smoked pork & garlic chorizo, pork shoulder, red pepper & black beans in red wine. With spring onion, garlic & coriander rice, seasonal greens, orange wedges & a sprinkle of coconut crumbs.