

ON ARRIVAL

HABAS Y KIKOS V VG GF

Spicy fried corn kernels & broad beans.

STARTERS

NACHOS NAVIDAD V ask for VG ask for GF

Corn tortilla chips with melted cheese, topped with jalapeños, tomato salsa, sour cream & guacamole. Also available with vegan cheese.

CHA CHA CHORIZO A ask for GF

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

BEETROOT & SMOKED SALMON TIRADITO GF

Smoked salmon slices, dressed in a fresh ginger & beetroot dressing, with avocado aioli, amarillo chilli, sweet chilli pepper pearls & pink pickled beetroot & onion. Topped with candied seeds.

MAINS

FAJITAS 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. Choose:

- **Chicken breast strips**

- **Portobello mushroom** V ask for VG

SIRLOIN STEAK ask for GF **+£5 supplement**

10oz sirloin steak, flame-grilled & sprinkled with a smoky ancho chilli salt, served with smoky 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.

DESSERTS

WINTER BERRY CHEESECAKE V

Our dulce de leche cheesecake topped with winter berry compote, golden berries & chocolate drizzled meringue.

CHOCOLATE COCONUT TART V VG GF N

A rich indulgent chocolate & coconut tart on a nutty base dusted with cocoa.

ADD A DRINK FOR £3.95 (FIRST DRINK ONLY)

GLASS OF CAVA

BOTTLE OF BRAHMA

MANGO MIMOSA

Freixenet Cava, vanilla, mango.

HAVANA RUM & JERK BBQ GLAZED CHICKEN WINGS A

Chicken wings smothered in a sticky barbecue jerk & rum glaze, topped with crispy onion & chilli.

BUTTERNUT SQUASH & COCONUT SOUP V VG ask for GF

Lightly spiced butternut squash, ginger & coconut soup topped with candied seeds & served with sourdough bread.

JACKFRUIT TINGA TACOS V VG GF

Two blue corn tortillas topped with a pulled smoky chipotle jackfruit, topped with pink pickled onions & coriander.

LECHON CUBAN PORK BELLY GF

Slow-cooked pork belly with Mojo Criollo; an orange, garlic & oregano sauce on sweet potato & kale mash topped with crumbled chicharrones.

SALMON AL PASTOR GF

Pan-fried salmon fillet with an achiote & tamarind glaze, served on a bed of ancient grains with pickled shredded vegetables, greens, sweet chilli pepper pearls & lime.

ASADO VERDURAS V ask for VG ask for GF

Celeriac steak & aubergine, flame-grilled & sprinkled with ancho salt, served with a smoky herb chimichurri, baby fire-roasted tomatoes, creamed corn & halloumi fries.

XINXIM N ask for GF

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

BANANA STICKY TOFFEE PUDDING V A

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

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IGUANAS

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

Country of origin indicates style of cooking • Some dishes may contain bones. Olives may contain stones • Our chicken, duck, goat & lamb are Halal • We aren't responsible for stolen or lost items • We may need to change or withdraw this menu from time-to-time due to local events • An optional service charge may be added to your bill. 100% recycled paper, printed with vegetable-based inks. iguanas.co.uk 0919