Las Iguanas Sample Menu

While you choose:

Bread board £4.50 Sliced ciabatta, jalapeño buttermilk cornbread & pão de queijo with dunking chipotle butter, olive oil & balsamic.

Totopos £2.95 Spice-dusted corn chips with roasted tomato salsa.

Holy guacamole £4.50 Make your own & season as you choose, with spicedusted corn chips.

Pão de queijo 3.25 Brazilian cheese dough balls with chipotle butter.

> Peruvian botija olives £1.95 In a herby marinade.

Habas y kikos £2.50 Spicy fried corn kernels & broad beans.

Taco planks: one £8.50, two £13.50

Grilled soft corn & flour tortillas topped with your choice of filling & our fresh taco slaw. If you're having one plank, choose one topping; for two planks, choose two:

Havana Club & jerk BBQ pork, pink pickled onions, crispy onion & chilli

Garlic & chilli prawns, crushed avocado & lime aioli

Chipotle beef, soured cream, pink pickled onions, crispy

onion & chilli

Chipotle chicken, guacamole, pink pickled onions, lime & coriander

Coconut squash, soured cream, pink pickled onions, crispy onion & chilli

Beetroot & halloumi, pink pickled onions & roquito peppers

Tapas & starters:

Tapas time: share 3 dishes for £16.95 or 5 dishes for £26.95

Tapas time available until 7 pm every day & all day Sunday & Monday.

(*Nacho toppings & **gambas extra). Tapas time doesn't include taco planks.

Nachos £7.95

Corn tortilla chips with melted cheese, topped with pico de gallo salsa, jalapeños, roasted tomato salsa, soured cream & guacamole.

Shredded chipotle beef / smoked chipotle chicken / chilli con carne / refried black beans / Havana Club & jerk BBQ pork *add a topping: £2

Havana Club & jerk BBQ glazed pork ribS £6.50 Fall off the bone individual pork ribs covered in a sticky rum glaze, topped with crispy onion & chilli.

Gambas £7.75

Butterflied shell-on prawns cooked in a garlic, lemon & chilli sauce, served with ciabatta. **add 90p to include in tapas time

Calamares £6.75
Deep-fried squid in crisp cayenne & cassava crumb with aioli.

Bolinhos de caranguejo £6.75 Crab, prawn & potato crispy croquettes served with a zingy lime aioli.

Dadinhos £5.95 Our take on a Brazilian favourite, crispy cheesy cubes served with sticky chilli jam.

Empanadas
Two filled crispy pasties. Choose from:
Tender lamb braised in mint, tomato & chipotle, with
spicy cranberry salsa £6.75
Brie & mango with sticky chilli jam £5.95

Pato taquito £6.50 Roast duck & caramelised onion rolled in a char-grilled flour tortilla, with spicy cranberry salsa.

Fiesta ensalada £5.50
Roasted butternut squash, mixed leaves, carrot, cucumber, pink pickled onions, oven-dried tomatoes & fresh avocado, tossed in a poppy seed dressing. Topped with toasted pumpkin seeds, charred corn & roquito peppers.

Chicken wings £6.50 Spicy & sauced-up with your choice:

Honey peri-peri / spicy BBQ jerk / vivo; flaming hot habanero

Quesadilla

Tortilla, filled, folded, pan-toasted & served with roasted tomato salsa. Choose:

Garlicky mushroom, chilli, thyme & cheese £5.95 Spicy chicken, peppers, onion & cheese £5.95

Albondigas £6.50

Patagonian-style lamb meatballs with apple, mint, parmesan & a pinch of nutmeg. Braised in a rich tomato, mint & mild chilli sauce & served with ciabatta.

From the flames:

Blazing bird
Ask for half £13.95, whole £18.95
Our spicy chicken marinated with fiery sauce, served with slaw & a choice of fries or salad. Sauced-up with your choice:

Honey peri-peri / spicy BBQ jerk / vivo; flaming hot habanero

Havana Club & jerk BBQ pork ribs Whole rack £18.75

Fall off the bone pork ribs covered in a sticky rum glaze, topped with crispy onion & chilli, served with slaw & a choice of fries or salad.

Sirloin steak £19.95

100z Sirloin steak served with chunky molho à campanha salsa & a choice of mixed sweet potato & cassava fries or salad & fresh herb chimichurri or chipotle butter.

Halloumi churrasco skewers £13.50

Flame-grilled honey-glazed halloumi, beetroot, artichoke, red onion & pepper skewers, with honey peri-peri sauce, salad & cassava fries.

Cuban sandwich £11.50
Roasted pork belly, pulled pork, Emmental cheese & ham with sweet mustard & green pickle relish layered in our buttery toasted bun. With slaw & a choice of fries or salad.

Burgers:

Buenos Aires burger £12.95 Our 100% prime short rib & chuck beef patty, char-

grilled & topped with aioli, crisp baby gem lettuce, smoky pork chorizo, caramelised onion, Emmental cheese & fresh herb chimichurri in a toasted brioche bun with slaw & a choice of fries or salad.

Black bean & beetroot burger £9.95
Black bean & beetroot burger smothered with melted
Emmental in a toasted brioche bun smothered in a
creamy tomato & gherkin sauce. With beef tomato &
baby gem, with creamy slaw & a choice of fries or salad.

Classic burger

Toasted brioche bun smothered in a creamy tomato & gherkin sauce. With beef tomato & baby gem, with slaw & a choice of fries or salad.

Choose:

100% Prime short rib & chuck beef patty & caramelised onions £11.95

Char-grilled chicken breast & caramelised onions £11.95

Make it dirty

Jalapeños, chimichurri, quacamole or emmental cheese

each £1

Brie, shredded chipotle beef, smoked chipotle chicken, chilli con carne, Havana Club & jerk BBQ pork or smoky pork chorizo, each £1.50

Mexican classics:

Fajitas

Freshly-cooked to order in our special mix of spices, onions & peppers. Dished up sizzling, with guacamole, grated cheese, soured cream, jalapeños, roasted tomato salsa & soft wheat tortillas.

Choose:

Chicken breast strips £16.95 Marinated steak strips £17.95 Shelled prawns £17.50 Portobello mushroom £13.95

Chilli con carne £12.50

A rich chunky beef & black bean chilli, with spring onion rice & jalapeño buttermilk cornbread. Choose a spiced butter to melt into your chilli:

Mild - Cocoa & ancho chilli Medium - Smoky chipotle butter Hot - Habanero & pequin chilli

Veggie chilli £9.50

Sweet potato, butternut squash & chickpeas braised with spiced tomatoes, served with spring onion rice, soft wheat tortillas, soured cream & pink pickled onion.

Enchilada

Hand-rolled tortilla with smoky chipotle sauce, on a bed of spring onion rice with refried beans & topped with cheese.

Choose:

Roast butternut squash, red peppers, spinach & cheese £9.95 Spicy chicken, pepper, onion & cheese £12.50

Burritos

Wheat tortilla stuffed with chipotle rice, refried beans, crunchy slaw & cheese with salad, soured cream, guacamole & roasted tomato salsa on the side. Ask your server if you'd like to chimichanga your burrito. Choose: Sweet potato, butternut squash & chickpea chilli £10.50

Smoked chipotle chicken £11.95

Shredded beef braised in chipotle £11.95

Steak & queso taco £10.50

Melted cheese-covered soft corn & flour tortillas filled with marinated strips of steak & topped with a fresh herb chimichurri, pink pickled onions & smoked ancho chilli salt with a choice of fries or salad.

Sides:

Patatas bravas in bits £3.95 Spicy spuds on sticks. With smoky chipotle sauce & creamy aioli.

> Sweet potato fries £3.95 With creamy aioli.

Fries £3.75 Curly or Straight-cut fries with creamy aioli.

Cassava fries £3.75 (Manioc root) with roasted tomato salsa.

Tortillas £1.25 Four warmed soft wheat tortillas. Sweet plantain £2.25

Mixed salad £3.75

Creamy slaw £2.50 Lime & coriander slaw.

Refried beans £2 With soured cream & cheese.

Spring onion or chipotle rice £2

Dips Each £75p Any three £1.50

Roasted tomato salsa, spicy cranberry, garlic chipotle sauce, guacamole, aioli, soured cream, herb chimichurri, molho à campanha, chipotle butter, cocoa & ancho chilli butter, habanero & pequin chilli butter or pico de gallo.

Brazil & beyond:

Xinxim £14.95

The classic recipe from North Brazil, freshly-cooked by our chefs here. Chicken & crayfish in our creamy lime & peanut sauce with spring onion rice, fine green beans, coconut farofa & sweet plantain.

Moqueca de peixe £14.95

Peeled prawns, white fish & peppers cooked in our homemade creamy coconut, fresh tomato & lime sauce with spring onion rice, sweet plantain, pico de gallo & a coconut farofa to sprinkle.

Sea bass a lo macho £14.95

Fillet of sea bass with mussels, crayfish & prawns in a white wine, spinach, paprika & cream sauce with spring onion rice.

Bahian coconut chicken £13.95 Chicken breast strips pan-fried in cumin, coriander & cayenne & cooked in a creamy coconut sauce with ginger, garlic, tomatoes & coriander. Served with spring onion rice & shredded greens.

Moqueca de palmitos £12.95
Butternut squash, palm hearts & spinach in a creamy coconut curry with charred red peppers, garlic & fresh tomatoes. With spring onion rice, sweet plantain, pico de gallo & a coconut farofa to sprinkle.

Salads:

Fiesta ensalada £8.95

Roasted butternut squash, mixed leaves, carrot, cucumber, pink pickled onions, oven-dried tomatoes & fresh avocado, tossed in a poppy seed dressing. Topped with toasted pumpkin seeds, charred corn & roquito peppers.

Add crayfish, grilled chicken or pan-fried halloumi £2

Beetroot, avocado & cranberry ensalada £8.50 Avocado, dried cranberries, baby spinach & coriander, tossed in a poppy seed dressing with a spiced beetroot salsa & sprinkled with candied spiced almonds. Add crayfish, grilled chicken or pan-fried halloumi £2

Quinoa ensalada £7.95

Quinoa, black beans, sweet potato & charred corn with molho à campanha salsa served on top of crushed avocado with a cranberry & chilli salsa & roquito pepper drops. Topped with purple Peruvian potato crisps & sprinkled with fresh coriander.

Puddings:

Aztec chocolate fudge cake £5.50 Warm spiced chocolate orange sponge cake. With vanilla ice cream.

Dulce de leche macadamia cheesecake £5.50 Creamy cheesecake with roasted macadamia nuts & dulce de leche caramel sauce.

Churros

Cinnamon-sugar dusted churros with dips for dunking. Choose:

Three churros & a choice of chocolate ganache or dulce de leche £4.95

Six churros to dunk into both chocolate ganache & dulce de leche £7.95

Brazilian flip flop £5 Rich dulce de leche topped with chocolate brigadeiro & crushed peanut brittle served with salted dulce de leche caramel ice cream.

Creamy caramel cake £5
Layers of soaked sponge & caramelised cream, drizzled with dulce de leche. Topped with more caramelised cream & blueberries.

Maracuya mess £5 Layers of passion fruit mousse, berry compote & crushed meringue.

Mango sorbet £4.95

Three scoops of our handmade alphonso mango sorbet.

Salted caramel ice cream £4.95 Three scoops of our salted dulce de leche caramel ice cream.

Tembleque £4.50 A creamy, set coconut pudding with mixed berries & mango purée.