



FIESTA 17.00 PER PERSON

AVAILABLE FOR PARTIES OF 6 OR MORE

ON ARRIVAL

TOTOPOS **V** ask for **GF**

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

STARTERS

NACHOS **V** ask for **GF**

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

NEW FIESTA ENSALADA **V** **GF**

Roasted butternut squash, mixed leaves, carrot, cucumber, salsa criolla, smoky roasted tomatoes & fresh avocado, tossed in a poppy seed dressing. Topped with toasted pumpkin seeds, charred corn & requito peppers.

PATO TAQUITO

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

NEW DADINHOS **V**

A Brazilian classic; crispy cubes of smoked cheese served with a sticky chilli jam.

CHICKEN WINGS

Spicy & sauced-up with:

Honey peri-peri sauce / Spicy barbecue jerk / Vivo; 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

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

Some dishes may contain bones • We aren't responsible for stolen or lost items • All items will be presented on a single bill • We haven't listed all of the ingredients in every dish, any allergies/intolerances? Please let your server know • Ask if you want our gluten-free & veggie/vegan menus • Our chicken, duck & lamb are Halal • 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.** 100% recycled paper, printed with vegetable-based inks 0316R www.iguanas.co.uk

MAIN COURSES

OUR FAMOUS FAJITAS

Fresh cooked to order in our special mix of spices, onions & peppers. Dished up sizzling, with guacamole, soured cream, jalapeños, tomato salsa & soft wheat tortillas. Choose:

- Chicken breast strips
- Three mushroom **V**
- add Cheese

1.00

BLAZING BIRD ask for **GF**

Our spicy chicken marinated with our fiery sauce with slaw & fries, sweet potato mash or salad. Choose:

Honey peri-peri sauce / Spicy barbecue jerk / Vivo; hot habanero

ENCHILADA

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 **V**
- Spicy chicken, pepper, onion & cheese

XINXIM **N** ask for **GF**

Chicken & crayfish in creamy lime & peanut sauce with spring onion rice, green beans, coconut farofa & sweet plantains.

NEW MOQUECA DE PEIXE ask for **GF**

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

NEW CHILLI CON CARNE ask for **GF**

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 or Hot - Habanero & pequin chilli

CRANBERRY & AVOCADO ENSALADA **V** **GF** **N**

Avocado, cranberries, baby spinach & coriander, tossed in a poppy seed dressing & sprinkled with candied spiced almonds.

PICANHA STEAK ask for **GF** 3.00 SUPPLEMENT

8oz rump cap sliced steak served with molho à campanha salsa & a choice of mixed sweet potato & cassava fries, sweet potato mash or salad & herb chimichurri or chipotle butter.

MOQUECA DE PALMITOS **V** ask for **GF**

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.

VEGGIE CHILLI **V** ask for **GF**

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

