

HABAS Y KIKOS GF VG

Spicy fried corn kernels & broad beans.

BOTTLE OF BRAHMA

GLASS OF CAVA

SPICED MANGO MIMOSA Mulled spices, mango & cava

STARTERS

NACHOS NAVIDAD V ask for GF

Corn tortilla chips with melted cheese, topped with cranberry salsa, jalapeños, tomato salsa, soured cream, quacamole & pumpkin seeds.

BAHIAN STYLE MUSSELS ask for GF

Chilean rope-grown mussels cooked in a slightly spiced lime, coriander & coconut sauce, with warm ciabatta.

RED PEPPER & ANCHO CHILLI SOUP V ask for GF ask for VG A creamy, spiced red pepper, tomato & ancho chilli soup, with soured cream & corn tortilla chips.

BEETROOT, HALLOUMI & AVOCADO TOSTADA 🗸 N

ask for GF Tostada topped with beetroot, avocado, orange segments, spinach, cranberry, halloumi, candied nuts & a poppy seed dressing.

HAVANA RUM & JERK BBQ GLAZED CHICKEN WINGS

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

CHA CHA CHORIZO A ask for GF

Smoky pork & garlic chorizo, braised with onions in a red wine, tomato & jalapeño sauce, with warm ciabatta.

SIRLOIN STEAK ask for GF + £5 supplement

10oz sirloin steak, flame-grilled & sprinkled with a smoky ancho chilli salt, served with fresh chimichurri, baby fire roasted tomatoes & fries. Cooked medium, unless you tell us otherwise.

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
- Portobello mushroom V ask for VG

DOMINICAN GOAT CURRY ask for GF

A spicy Dominican-style goat & scotch bonnet chilli curry with spring onion & garlic rice with fried plantain and pink pickled onions.

CAMARAO CARURU ask for GF

Plump prawns, butternut squash & okra in a Bahianstyle spicy coconut sauce, served with spring onion rice, plantain, pink pickled onions & shredded greens

CALABAZA V GF

Butternut squash, mixed peppers, palm hearts, pumpkin & spinach in a rich, cheesy tomato sauce with spring onion rice.

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.

VEGGIE CHIMICHANGA V

A crispy flour tortilla parcel stuffed with butternut squash, red peppers, spinach & cheese topped with tomato salsa, soured cream & quacamole. Served on a bed of spring onion rice & refried black beans.

DESSERTS ~

CHOCOLATE DULCE DE LECHE CHEESCAKE N

Dulce de leche cheesecake topped with chocolate sauce, chocolate brownie & crunchy peanut brittle pieces.

TEMBLEQUE VG GF

A creamy set coconut pudding with mixed berries & mango purée.

WINTER BERRY TRES LECHE

Vanilla sponge soaked in condensed milk, topped with caramel cream & winter berries.

V Vegetarian

VG Vegan

GF Gluten Free

N Contains Nuts A Contains Alcohol

We haven't listed all of the ingredients in every dish. Any allergies/intolerances/specific dietary needs? Please let us know in advance. We can't guarantee our dishes are 100% nut free. Some dishes may contain shell or bones. All items will be presented on a single bill. All prices include VAT. We reserve the right to adjust our pricing according to any changes in the rate of VAT. We may need to change or withdraw this menu from time to time due to local events. We aren't responsible for lost or stolen items. An optional 10% service charge will be added to your bill for parties of 5 or more. 100% recycled paper, printed with vegetable-based inks. 0616R IGUANAS.CO.ŪK



BOOK YOUR CHRISTMAS PARTY ON A SPECIAL OFFER DATE & RECEIVE \$5 OFF THE CHRISTMAS MENU

NOVEMBER

SUNDAY - THURSDAY

DECEMBER

SELECTED DATES ONLY — SPEAK TO YOUR CHRISTMAS COORDINATOR FOR MORE INFO

JANUARY

ALL DAY EVERY DAY

T&Cs apply. For full availability of special offer dates, check with your local Christmas coordinator. Offer applies to Christmas menus only. Not available in conjunction with any other offer or discount.





WHY NOT GET YOUR CHRISTMAS CELEBRATIONS STARTED STRAIGHT AWAY BY ALSO PRE-ORDERING YOUR DRINKS?

440 PER PACKAGE CHOOSE FROM THE FOLLOWING:

BEER

12 BOTTLES
OF BRAHMA

WINE

3 BOTTLES OF WINE CHOOSE FROM:

El Velero Verdejo Blanco (White) El Velero Tempranillo Tinto (Red)

COCKTAILS

5 COCKTAIL PITCHERS CHOOSE FROM:

VANILLA MULE

Vodka, ginger beer, lime.

MANGO COLLINS

Vodka, triple sec, orange, mango, lemonade.

DARK 'N' STORMY™

Rum, lime, ginger beer.

LONG ISLAND ICED TEA

Vodka, rum, gin, tequila, orange, lemon, Coke.

HUANA PARTY

Gin, Huana Guanabana Rum Liqueur, passion fruit, elderflower, apple.

CUBA LIBRE

Rum, Coke, lime.

IT'S A GIN TING

Gin, maraschino, Ting grapefruit soda.

GIN & JUICE

Gin, mint, Colombian lulo citrus fruit, soda.

Drinks pre-order packages only available as a pre-ordered item. Please drink responsibly. All our wines are between 11% & 14.5% abv. Please ask your server for further information. All abv may be subject to change. Our policy is that only guests who can prove they are 18 & above can be served alcohol for their own consumption

IGUANAS