

**LUNCH & EARLY EVENING SET MENU** available until 6.30pm from **6.90**

STARTERS	add 1.00	MAINS	6.90
<b>NEW SOPA (v) (n)</b> (ask for gf) Iron-rich spinach & coconut milk soup finished with soured cream & tortilla strips		<b>NEW BURRITO</b> New, improved hand-rolled tortilla topped with soured cream & salsa, served with salad. Filled with rice, cheese & a choice of: <b>Shiitake, portobello, button &amp; oyster mushrooms (v)</b> <b>Beef steak &amp; caramelised onion with fajita spices</b> <b>Chicken, caramelised onion &amp; pepper with fajita spices</b>	
<b>CHAMPIÑONES (v)</b> Thick sliced button mushrooms in a creamy smoked chilli sauce, served with warmed soft wheat tortillas		<b>NEW BURGER</b> Mildly spiced beef in a toasted bun with melted mozzarella, beef tomato, rocket, chipotle ketchup & fries or salad	
<b>NEW QUESADILLA (v)</b> Hand folded tortilla filled with fresh papaya salsa & brie, toasted on the char-grill		<b>NEW CHILLI (ask for gf)</b> Warming chilli braised in spiced tomatoes, served with garlicky rice, warm tortillas, soured cream & corn chips. Choose from: <b>Sweet potato, butternut squash &amp; chickpeas (v)</b> <b>Chunky beef steak &amp; beans</b>	
<b>ADD A DRINK</b> first glass or bottle only		<b>PERI-PERI ASADO (ask for gf)</b> Half a lovely Farm Assured spring chicken, marinated & slow-roasted in our peri-peri sauce, served with fries or salad	
<b>WINE</b> add 1.50 Chenin Chardonnay or Merlot, 175ml		<b>NEW ARGENTINEAN FIDEOS</b> Argentinean-style short pasta twists sprinkled with parmesan-style cheese. Choose from: <b>Creamy tomato, mushroom, peppers &amp; chipotle sauce (v)</b> <b>Chicken &amp; mushrooms in creamy chipotle sauce</b>	
<b>BEER</b> add 1.50 San Miguel bottle		<b>NEW ENSALADA DE TOMATE (v) (gf)</b> Sliced tomato, feta & rocket tossed in chilli oil & sherry vinegar	
<b>MINERALS</b> add 1.00 Glass of Coke, Diet Coke or Lemonade		<b>NEW ALBONDIGAS</b> Lamb meatballs with apple, nutmeg & mint, braised in a tomato & red chilli sauce, with white rice, tortillas & sprinkled with parmesan-style cheese	

<b>TOTOPOS</b> Hand cut, crispy corn tortilla chips, dusted with our own blend of paprika, cumin & coriander, with your choice of fresh homemade salsa, guacamole or soured cream	2.10
<b>BREAD &amp; OLIVES</b> Ciabatta & crusty wholemeal bread with plump olives in a spicy marinade	3.00
<b>PAN AJILLO</b> Toasted ciabatta rubbed with garlic, herb & chilli butter	2.90

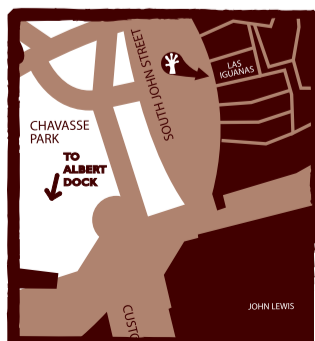
**TAPAS TASTING PLATTERS**

<b>NEW VERDURAS (v)</b> Corn chips, Champiñones, Sweet potato & chickpea chilli, Brie & papaya quesadilla, Pan ajillo & Ensalada de tomate	11.90
<b>NEW MIXTO</b> Corn chips, Chilli con carne, Calamares, Bolinhos St. Paulo, Peri-peri pollo Brie & papaya quesadilla	12.90

**TAPAS & STARTERS**

**TAPAS DEAL** choose 3 DISHES for **12.60** or 5 DISHES for **21.00**  
available until 7pm every day & all day Sunday & Monday \*nacho toppings extra

<b>NACHOS (v)</b> Home cooked corn tortilla chips smothered with melted mozzarella, cheddar & red leicester topped with jalapeños, salsa, soured cream & guacamole. Add a topping: <b>Refried beans (v), Champiñones (v), Chilli con carne, Pork chorizo or Chicken</b>	(c) 5.30 *each 1.70
<b>RIOJA CHORIZO (a)</b> Traditionally made smoked pork & garlic chorizo, braised in rich Faustino Rioja wine, served with bread to mop up the juices	4.90
<b>GAMBAS (ask for gf)</b> Four fat prawns, split & cooked in a garlic, lemon & chilli sauce, served with bread	5.40
<b>LAMB EMPANADA</b> Two homemade crispy pasties; popular street food all over South America. Stuffed with slow-braised juicy lamb rubbed in smoky chilli & garlic, served with fresh papaya & mint salsa	4.90
<b>NEW BOLINHOS St. PAULO</b> Saltcod & potato fritters with chunky tomato salsa & sticky balsamic	4.70
<b>NEW CHILEAN BLUE MUSSELS (ask for gf)</b> A steaming bowl of plump Chilean blue mussels in a creamy tomato & smoked jalapeño sauce with fresh bread	5.30
<b>PATO TAQUITO</b> Shredded roast duck & caramelised onion rolled in a flour tortilla & char-grilled, with sticky chilli jam	5.00
<b>NEW ENSALADA DE TOMATE (v) (gf)</b> Sliced beef tomato, crumbly feta cheese & rocket tossed in chilli oil & sherry vinegar	4.10
<b>CALAMARES</b> Sliced whole baby squid in our crisped cassava crumb, with creamy aioli	(c) 5.00
<b>NEW QUESADILLA (v)</b> Hand folded tortilla toasted on the char-grill, Mexican-style. Filled with your choice of: <b>Garlicky portobello mushrooms &amp; cheese or Brie &amp; papaya salsa (c)</b>	3.90
<b>PERI-PERI POLLO</b> Fresh chicken breast, coated in crispy crumbed cassava, with a garlic, chilli & lemon sauce	4.90
<b>CHAMPIÑONES (v)</b> Thick sliced button mushrooms in a creamy smoked chilli sauce, served with warmed soft wheat tortillas	4.00
<b>NEW ALBONDIGAS</b> Authentic & indulgent Patagonian-style lamb meatballs with apple, nutmeg & mint, braised in a light tomato & red chilli sauce, served with parmesan-style cheese	5.10



**FIND US**

14 Paradise Street, Liverpool L1 8JF  
0151 709 4030  
liverpool@iguanas.co.uk

**TAKE HOME A LITTLE LATIN LIFE**

Did you know? We sell a range of Latin treats & ingredients for you to take home including our own cachaça & organic chilli sauces. Ask for details

**LATIN STREET FOOD**

Winter Season '09 / '10

**FAJITAS**

Our renowned fajitas are cooked to order in our own blend of coriander, lime, paprika & a touch of cumin & served sizzling to your table

<b>Shiitake, portobello &amp; oyster mushrooms</b> , blue cheese guacamole & salsa (v)	(c) 10.70
<b>Chicken breast strips</b> , creamy guacamole & salsa	(c) 12.90
<b>Flame-grilled steak</b> , horseradish guacamole & salsa Criollo	13.90
<b>Barbary duck breast</b> , creamy guacamole & spiced plum salsa	13.90

**NEW BURRITO**

Try our new & improved hand-rolled tortilla topped with melted mozzarella, smoked chilli & tomato sauce, soured cream, guacamole & served with crisp salad. Filled with rice, cheese & your choice of:

<b>Shiitake, portobello, button &amp; oyster mushrooms (v)</b>	(c) 7.90
<b>Chicken, caramelised onion &amp; pepper with fajita spices</b>	(c) 9.40
<b>Beef steak &amp; caramelised onion with fajita spices</b>	9.40

**ENCHILADA**

Hand-rolled tortilla smothered in a homemade smoked chilli & tomato sauce with melted cheese, served with refried beans & garlic & coriander rice

<b>Roast butternut squash, iron-rich spinach &amp; chickpeas (v)</b>	7.90
<b>Spiced chicken, sweet peppers &amp; cheese</b>	9.40
<b>Roast duck &amp; caramelised onion</b>	9.70

**CHIMICHANGA**

Crisp, handmade tortilla parcel; a Mexican favourite, served with homemade salsa, guacamole, soured cream, garlic & coriander rice & refried beans

<b>Roast squashes, courgette &amp; cheese (v)</b>	7.90
<b>Spiced chicken breast &amp; cheese</b>	9.40

**NEW CHILLI (ask for gf)**

Warming chilli braised in spiced tomatoes, served with garlicky rice, warm tortillas, soured cream & corn chips. Choose from:

<b>Sweet potato, butternut squash &amp; chickpeas (v)</b>	(c) 7.90
<b>Chunky beef steak &amp; beans</b>	(c) 8.90

**REGIONAL DISHES**

**FROM THE CHAR-GRILL (ask for gf)**

Simply seasoned & flame-grilled, served with Roast root vegetables & sweet potatoes or Spinach & parmesan-style cheese salad & your choice of Latin Dip

<b>Half a slow-roast Farm Assured spring chicken</b>	8.90
<b>Fresh chicken breast</b>	(c) 8.90
<b>Juicy lamb rump</b>	13.20
<b>NEW Delicately smoked Yellowfin tuna steak</b>	13.50
<b>South American sirloin, aged for at least 21 days (8oz)</b>	14.70
<b>NEW BURGER</b>	(c) 8.90

Our butcher's special recipe mildly spiced beef burger, in a toasted bun with melted mozzarella, beef tomato & rocket with chipotle ketchup & fries or salad

**NEW SEABASS (gf)**

Whole grilled seabass with caperberry, black olive & lemon salsa, served with sweet potatoes & roast root vegetables with rice

**PUERTO RICAN PAELLA (ask for gf)**

Traditional dish of rice in a sofrito of tomato, garlic, saffron, onion, peppers & cayenne

<b>Butternut squash, asparagus &amp; portobello mushroom (v)</b>	8.90
<b>Chicken, smoked pork &amp; garlic chorizo, squid, salmon, prawn &amp; mussels</b>	10.70

**BRAZILIAN DISHES**

**MOQUECA (n) (ask for gf)**

Traditional & indulgent; a creamy coconut curry with peppers, garlic & sweetened with tomatoes, made popular by Brazilian Chef Dada. Served with rice, sweet chunks of plantain, spicy salsa & crunchy coconut farofa (toasted manioc flour) to sprinkle over

<b>Sweet potato, palm hearts &amp; sugar snap peas (v)</b>	(c) 9.20
<b>Salmon</b>	(c) 10.90

**XINXIM (n) (ask for gf)**

Brazilian lime chicken in a creamy crayfish & peanut sauce with rice, fine green beans, coconut farofa (toasted manioc flour) to sprinkle & sweet plantain, said to be Pele's favourite

**NEW ENSOPADO DE CARNE (n)**

Tender slow-braised goat in coconut milk & tomatoes with chillies, carrot & cassava, served with coriander rice, farofa & sweet plantain

**PESCADO CON COCO (n)**

Fresh haddock, fat Chilean blue mussels in their shells, crayfish tails in a light, fragrant saffron & coconut broth with little new potatoes, cannelloni beans & baby tomatoes

**SALADS**

**POLLO CAESAR**

Torn romaine lettuce topped with creamy garlic dressing & crunchy croutons, flame-grilled chicken breast & sprinkled with parmesan-style cheese shavings

**BEETROOT & QUINOA SALAD (v) (gf)**

Chunky beetroot, cucumber, escarole & endive leaves tossed with a fresh orange & basil leaf dressing around a mound of quinoa (a South American high protein grain) & citrus raisins

**SMOKED MACKEREL SALAD (gf)**

Torn smoked mackerel fillet over a tossed salad of chunky cucumber & romaine, escarole & radicchio leaves with black olives in a lemon & dill dressing, scattered with crunchy seeds

**DESSERTS (v)**

<b>MANGO &amp; PASSIONFRUIT CHEESECAKE (a)</b> with mango & caipirinha sauce	4.60
<b>CHOCOLATE BANOFFEE PIE</b> Goopy chocolate over banana, drizzled with toffee sauce	4.60
<b>IPANEMA MESS (gf)</b> Layers of sweet guava, creamy mascarpone & crushed meringue	4.00
<b>CHOCOLATE BOURBON TOFFEE CRUNCH (n) (a)</b> Served with raspberry purée	4.60
<b>AZTEC CHOCOLATE FUDGE CAKE</b> Warmed spiced chocolate orange sponge cake	4.60
<b>TOFFEE &amp; MACADAMIA NUT CHEESECAKE (n)</b> Served with cajeta sauce	4.60
<b>FRESH PINEAPPLE (n) (gf)</b> & coconut ice cream with cajeta sauce	(c) 4.00
<b>ICE CREAM</b> Green & Blacks chocolate or Häagen-Dazs dulce de leche or Sorbets	4.60

**INFO**

(v) veggie (n) nutty  
(gf) gluten-free, please ask  
(a) contains alcohol

We can't guarantee our dishes are 100% nut free. Some dishes may contain bones. 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

**PARTIES**

Feast on some of our favourite Fiesta dishes with our party menu

We'd love to help you with your next event - ask us how we can!

• A deposit is required for parties

**CHILDREN**

(c) smaller portions of our main courses at half price or less

• FREE organic baby food is available for our tiny guests  
• Ask for our inbetweens menu for the under 12's