

ON ARRIVAL

BREAD (v)

Freshly baked bread with chilli oil & balsamic vinegar

STARTERS

SOPA DE CALABAZA (v) (n) (ask for gf)

Thick roast butternut squash & coconut milk soup with soured cream

SEVICHE (gf)

Lobster, shrimps, mussels & Yellowfin tuna in a citrus & coriander marinade with baby tomatoes & cucumber

ASPARAGUS SALAD

(v) (n) (gf)

Asparagus & warmed new potatoes tossed with sweet & sour piquante chillies & hazelnut dressing over baby spinach & romaine leaves scattered with toasted hazelnuts

MOJITO TIGER PRAWNS (a)

(ask for gf)

Four fat split tiger prawns with golden rum finished with fresh mint, lime & chilli butter

PATO TAQUITO

Roast duck, shredded then rolled in a flour tortilla, chargrilled to order, with a sticky chilli jam

INFO

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

- We can't guarantee our dishes are nut free
- Some dishes may contain bones
- We are GM free as far as we know
- Any specific dietary needs? Let us know!
- All items will be presented on a single bill
- We aren't responsible for stolen or lost items

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Please note: a 12.5% optional service charge will be added to your bill

MAINS

SEA BASS CON COCO (n)

Fresh sea bass fillet, fat Chilean blue mussels in their shell, wilted spinach, crayfish tails in a light, fragrant saffron & coconut broth with little new potatoes, cannelloni beans & baby tomatoes

MOQUECA (v) (n) (ask for gf)

Traditional & indulgent; a creamy coconut curry of sweet potato, palm hearts, sugar snap peas, garlic & sweetened with tomatoes made popular by the Brazilian Chef Dada. Served with rice, chunks of plantain, spicy salsa & crunchy coconut farofa (toasted manioc root) to sprinkle over

FAJITAS

Our renowned fajitas are cooked to order in our own blend of coriander, lime, paprika & a touch of cumin. Traditionally served on a sizzling HOT skillet with mixed bell peppers & onions, served with soured cream, guacamole, jalapeños & homemade salsa. Choose from:

Chicken breast strips with lime & coriander or
Asparagus & artichoke in a honey & soya sauce marinade (v)

BEEF BURRITO

Slow braised beef steak in smoked chipotle gravy, wrapped in a cracked black pepper tortilla with cheese, shredded slaw & coriander rice, served with creamy guacamole, homemade salsa & house salad

CRAYFISH & SWEET CHILLI SALAD (gf)

Crayfish, spinach, rocket & radicchio tossed with chunky cucumber & crunchy coriander slaw tossed with ginger, sherry vinegar & sweet chilli dressing

CARNE ASADO (gf)

8oz rump steak, cooked the way you like it, simply brushed with butter & served with roast baby tomatoes, chimichurri sauce & your choice of Baked sweet potato with cumin soured cream or House salad

XINXIM (n) (ask for gf)

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

CORDERO COLOMBIA (n)

Slow-braised lamb shank in coconut milk with red chilli, celery & coriander, served with white rice & fine green beans

PUDDINGS (v)

FRUIT FAJITA – for two to share

The 'sweeter fajita' for two to share; sizzling fruits in cinnamon butter, served with cajeta sauce, chocolate crumbles, mascarpone & warmed crêpes

PISTACHIO & WHITE CHOCOLATE CHEESECAKE (n)

Creamy white chocolate cheesecake with white chocolate chunks & pistachio nuts

CHOCOLATE POT (a)

Layers of dark chocolate custard & kahlua coffee soaked sponge

AZTEC CHOCOLATE FUDGE CAKE

Warm chocolate, orange & sweet spiced sponge cake served with vanilla ice cream