

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

www.iguanas.co.uk

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