

CELEBRATION MENU

2 courses £19.95

3 courses £24.95

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[IGUANAS.CO.UK/PARTIES](https://www.iguanas.co.uk/parties)



BAHIAN COCONUT CHICKEN



NACHOS

TEAS & COFFEES

Plant-based milks & Fairtrade decaf coffee available.
Just ask your server.

ESPRESSO	2.40
AMERICANO	2.75
CAPPUCCINO / LATTE / MOCHA	2.95
FLAT WHITE	2.50
HOT CHOCOLATE	2.95
FRESH MINT TEA	2.40
TEA	2.40
Ask for our selection.	
ICED LATTE	2.95
Espresso & milk.	

SPICE IT UP

LIQUEUR COFFEES A	4.95
Choose Jameson Irish Whiskey, Baileys, Kahlua, Courvoisier or Havana Club Especial Rum, topped with fresh cream.	
ALMOND CAPPUCCINO A N	4.95
Cappuccino laced with Kahlua, amaretto & cinnamon.	
HAZELNUT CON LECHE A N	4.95
Espresso & hot milk infused with Frangelico hazelnut liqueur.	
HOT RUM CHOCOLATE A	4.95
Hot chocolate with Havana Club Especial Rum & cream.	



ALLERGENS

V Vegetarian **VS** Vegan **GF** Gluten free
A Alcohol **N** Nuts/peanuts

Any allergies/intolerances? Please let your server know. We haven't listed all of the ingredients in every dish. Full allergen menus are available on our website or via the QR code. All dishes are prepared & cooked in kitchens where allergen ingredients (e.g. nuts, flour etc) are commonly used & we therefore cannot guarantee our dishes will be free from traces of these products. Some dishes may contain bones. Country of origin indicates style of cooking. Our chicken is Halal. We aren't responsible for stolen or lost items. We may need to substitute an equivalent ingredient subject to availability. We may need to change or withdraw this menu from time-to-time due to local events. An optional service charge may be applied to your bill dependent on party size & location. More details at [iguanas.co.uk/service-charge](https://www.iguanas.co.uk/service-charge) • 1121R

las
IGUANAS

CELEBRATION MENU



ON ARRIVAL CHOOSE ONE

CAIPIRINHA

Las Iguanas Magnifica Cachaça, lime, sugar.

PACIFICO CLARA

4,5% 330ml bottle.

FREIXENET CORDON NEGRO CAVA

125ml. Stylish dry fizz, refreshingly racy.

STARTERS CHOOSE ONE

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

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

DADINHOS **V**

Crispy cheesy cubes served with sticky chilli jam.

CHICKEN QUESADILLA

Tortilla filled with spicy chicken, peppers, onion & cheese, folded, pan-toasted & served with roasted tomato salsa.

FIESTA ENSALADA **V VG GF**

Butternut squash, mixed leaves, carrot curls, pink pickled onions, oven-dried tomatoes & fresh avocado, tossed in a poppy seed dressing. With toasted pumpkin seeds, charred corn & sweet chilli pepper pearls.

CHICKEN WINGS

Marinated wings sauced-up with:

- **NEW** Sticky guava glaze [MILD]
- Honey peri-peri [WARM]
- Spicy BBQ jerk [HOTTER]
- Vivo: Flaming hot habanero [HOTTEST]

MAINS CHOOSE ONE

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

A classic recipe from North Brazil. Chicken & crayfish in our creamy lime & peanut sauce with spring onion rice, shredded greens, coconut farofa & sweet plantain.

BAHIAN COCONUT CHICKEN **GF**

From Bahia on the Northeast coast, chicken pan-fried in cumin, coriander & cayenne & cooked in a coconut sauce with ginger, garlic, tomatoes & coriander. Served with spring onion rice & shredded greens.

BAHIAN JACKFRUIT CURRY **V GF** ask for **VG**

Roasted pulled jackfruit & ethically sourced palm hearts cooked in a coconut sauce with ginger, garlic, cumin, cayenne, coriander & tomatoes. Served with spring onion rice & shredded greens.

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

Sweet potato, butternut squash & chickpeas braised with spiced tomatoes, served with spring onion rice, crispy blue corn tortillas, sour cream & pink pickled onions.

UPGRADE GAUCHO STEAK ask for **GF** +£5 supplement

8oz sirloin steak sprinkled with ancho chilli salt, served with fresh herb chimichurri, Argentine-style roasted sweetcorn purée & a choice of fries or salad.

ENCHILADAS

Rolled tortilla with smoky chipotle sauce, on a bed of spring onion rice with refried beans & topped with cheese, avocado aioli & sour cream. Choose:

- Spicy chicken, pepper, onion & cheese
- Roast butternut squash, red peppers, spinach & cheese **V**

FAJITA STACKS ask for **GF**

Cooked to order in our special mix of spices, onions & peppers. With guacamole, grated cheese, sour cream, jalapeños, roasted tomato salsa & soft wheat tortillas. Choose:

- Chicken breast strips
- Portobello mushroom **V** ask for **VG**

BLAZING BIRD ask for **GF**

Spice-rubbed & marinated half chicken, served with fries or salad. Sauced-up with:

- **NEW** Sticky guava glaze [MILD]
- Honey peri-peri [WARM]
- Spicy BBQ jerk [HOTTER]
- Vivo: Flaming hot habanero [HOTTEST]

DESSERTS CHOOSE ONE

CHURROS **V**

Three cinnamon-sugar dusted churros with dips for dunking. Served with a choice of chocolate ganache or dulce de leche.

CHOCOLATE COCONUT TART **V VG GF N**

A rich, indulgent chocolate & coconut tart on a nutty base dusted with cocoa, served with a scoop of our vegan coconut ice cream.

BROWNIE & ICE CREAM **V**

Warm gooey chocolate brownie pieces, vanilla ice cream & an alfajor; a Peruvian-style shortbread & dulce de leche biscuit sandwich.

NEW COCONUT BRÛLÉE **V VG GF**

A creamy coconut & vanilla set pudding with a crisp caramelised top. Served with passion fruit & strawberry.

TROPICAL ICES **V VG GF**

Choose from three scoops of our vegan coconut ice cream or mango sorbet.

NEW DULCE DE LECHE CHEESECAKE **V N**

Creamy cheesecake with roasted cashew nuts & dulce de leche caramel sauce.

BANANA STICKY TOFFEE PUDDING **V**

Warm banana sticky toffee pudding with toffee sauce, fried plantain & vanilla ice cream.