

WELCOME TO LATIN AMERICA

Across Latin America, life has a distinctive beat. It's a celebration of friends & family, rhythmic music, boldly spiced flavours & a laidback lifestyle.

Explore the region's remarkable dishes, enjoy our favourite recipes cooked from scratch by our skilled chefs & pair them perfectly with tropical coolers or premium cocktails mixed by our bartenders.

Las Iguanas is your ticket to celebrating life the Latin American way.



ANY ALLERGIES/INTOLERANCES?

Please let your server know. Scan the code for full allergens info.

We haven't listed all of the ingredients in every dish. For more information, see page 8.

V Vegetarian **VG** Vegan **PB** Plant based
GF Gluten free **A** Alcohol **N** Nuts/peanuts

Plant based dishes are made with vegan ingredients but cooked in the same fryer as dairy products. Just plant get enough? Let us know if you'd like to see our dedicated veggie & vegan menu.



WHILE YOU CHOOSE...



NEW TACO SHARING BOARD 19.95

V ask for **VG** ask for **GF**
Tuck into tacos together; share a board of blue corn & soft flour tortillas with guacamole, sour cream, roasted tomato salsa, jalapeño & coriander salsa, pickled slaw, cheese, fresh lime, coriander & your choice of the below fillings.

Choose 3 fillings:
Veggie chilli, Smoked chipotle pulled jackfruit or Garlicky chilli & thyme mushrooms **V VG**, Shredded chipotle beef or Smoked chipotle chicken



NEW MEXICAN POPPADOMS 3.95

V PB ask for **VG** ask for **GF**
Crispy blue corn tortillas with roasted tomato salsa, jalapeño & coriander salsa & guacamole.

STARTERS AND TAPAS

Pick & mix little dishes & starters, an easy way to explore new flavours. Perfect for sharing with friends & family the Latin way.

Sample dishes right out of Rio beach culture, such as our Brazilian Beach Cheese with a hint of oregano, first tasted by us on Itaipu Beach near Rio.



NACHOS **V** ask for **VG** ask for **GF** 8.95
Corn tortilla chips with melted cheese, topped with pico de gallo salsa, jalapeños, roasted tomato salsa, sour cream & guacamole.

Add toppings: each 2.00
Smoked chipotle pulled jackfruit or Refried black beans **V VG**, Shredded chipotle beef, Smoked chipotle chicken or Chilli con carne

BRAZILIAN BEACH CHEESE **V** ask for **GF** 6.25
Halloumi slices, pan-fried & served with chilli jam & oregano.

DADINHOS **V** 6.25
Crispy cheesy cubes with sticky chilli jam.

CHEESE & MANGO EMPANADAS **V** 6.25
Two crispy brie & mango pasties served with sticky chilli jam.

CALAMARES 7.50
Crispy squid served with creamy aioli.

CHICKEN WINGS 7.25
Marinated wings sauced-up with your choice:

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

QUESADILLAS
Tortilla with your choice of filling & cheese, folded, pan-toasted & served with roasted tomato salsa. Choose:
- Garlicky mushroom, chilli & thyme **V** 6.25
- Spicy chicken, peppers & onion 6.95

NEW BIRRIA QUESADILLA 6.95
Street Food Championships Dish of the Year. Folded tortilla filled with cheese & tender beef in a chipotle consommé with spices & ancho chilli, dipped in beef dripping & pan-toasted. Served with jalapeño & coriander salsa & extra gravy.

NEW ALBONDIGAS 7.50
Patagonian-style lamb meatballs with apple, mint, cheese & a pinch of nutmeg. Braised in a rich tomato, mint & mild chilli sauce & served with sourdough.

BRAZILIAN FRIED CHICKEN 7.50
Buttermilk-marinated chicken breast in a crispy spice-crumbs, sliced & served with agave aioli.

NEW GAMBAS ask for **GF** 8.25
Butterflied shell-on prawns cooked in a garlic, lemon & chilli sauce, served with sourdough.

FIESTA ENSALADA **V VG GF** 6.25
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.

MAINS FROM ARGENTINA



It's all about the traditional tango, succulent grilled meats & a dash of chimichurri to take you from here to Buenos Aires with all the panache of a classic Parrilla (steakhouse).

With award-winning burgers & fiery marinated chicken, there are options guaranteed to suit everyone.



BUENOS AIRES BURGER

PREFER SWEET POTATO FRIES? add 55p

BLAZING BIRD ask for **GF** whole **18.95** half **14.50**
Spice-rubbed & marinated chicken served with fries or salad. Choose:
- **NEW** Sticky guava glaze [MILD]
- Honey peri-peri [WARM]
- Spicy BBQ jerk [HOTTER]
- Vivo: Flaming hot habanero [HOTTEST]

GAUCHO STEAK ask for **GF** **19.95**
8oz sirloin steak sprinkled with ancho chilli salt, served with fresh herb chimichurri, Argentine-style roasted sweetcorn purée & a choice of fries or salad.

CLASSIC BURGERS **12.50**
Caramelised onions, pink pickled onions, beef tomato, lettuce & tomato-gherkin mayo in a toasted brioche bun. Served with fries or salad. Choose:
- **100% prime short rib & chuck beef patty**
- Char-grilled chicken breast

BUENOS AIRES BURGER **14.50**
Our 100% prime short rib & chuck beef patty, char-grilled & topped with creamy aioli, lettuce, smoky pork chorizo, caramelised onion, Emmental cheese & fresh herb chimichurri in a toasted brioche bun. Served with fries or salad.

COPACABANA BURGER **13.50**
A Brazilian twist; Buttermilk-marinated chicken breast in a crispy spice-crumbs with Emmental, pink pickled onions, beef tomato, lettuce, fresh coriander, agave aioli & tomato-gherkin mayo in a toasted brioche bun. Served with fries or salad.

BEAN & BEETROOT BURGER **V** **11.50**
Black bean & beetroot burger with melted Emmental, beef tomato, lettuce & tomato-gherkin mayo in a toasted brioche bun. Served with fries or salad.

MAKE YOUR BURGER DIRTY

- Jalapeños, Fresh herb chimichurri, Emmental cheese or Guacamole **V** each **1.00**
- Brie, Halloumi or Smoked chipotle jackfruit **V**, Shredded chipotle beef, Chilli con carne, Smoked chipotle chicken or Smoky pork chorizo each **2.00**
- Smoky streaky bacon each **2.50**

MAINS FROM MEXICO



Tantalising dishes with a kick conjure up the mood of Mexico with animated, colourful mariachi & non-stop margaritas.

It's holiday time with chillies simmering in speciality sauces, our unique sizzling fajita stack & an unrivalled range of richly seasoned classics that brings you the best of Mexico.



CHICKEN FAJITA STACK

CHILLI CON CARNE ask for **GF** **13.50**
A rich chunky beef & black bean chilli, with spring onion rice & crispy blue corn tortillas. Choose a spiced butter to melt in:
- Cocoa & ancho chilli [MILD]
- Smoky chipotle butter [MEDIUM]
- Habanero & cayenne chilli [HOT]

VEGGIE CHILLI **V** ask for **VG** ask for **GF** **10.95**
Sweet potato, butternut squash & chickpeas braised with spiced tomatoes, served with spring onion rice, crispy blue corn tortillas, sour cream & pink pickled onions.

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 **13.95**
- Roast butternut squash, red peppers, spinach & cheese **V** **12.95**

BURRITOS
Wheat tortilla stuffed with rice, refried beans, crunchy slaw & cheese with salad, sour cream, guacamole & roasted tomato salsa on the side. Choose:
- Sweet potato, butternut & chickpea chilli in a beetroot tortilla **V** ask for **VG** **11.75**
- Smoked chipotle chicken **12.75**
- Shredded beef braised in chipotle **12.75**

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 **16.95**
- Marinated steak strips **17.95**
- **NEW** Shelled prawns **17.95**
- Portobello mushroom **V** ask for **VG** **13.95**

BURRITO BOWLS **GF**
All the flavours of a burrito without the tortilla. A loaded bowl of salad, spring onion rice, black beans, fresh sliced avocado, grated cheese, slaw & pico de gallo. Choose:
- Smoked chipotle pulled jackfruit **V** ask for **VG** **10.50**
- **NEW** Grilled chicken **11.50**
- Smoked chipotle chicken **11.50**
- Shredded beef braised in chipotle **11.50**

ADD A BEER

MALQUERIDA FRESH RED 5.0% **4.60**
The perfect match for Mexican flavours.



MAINS FROM CUBA AND BEYOND



Try our innovative take on remarkable dishes from further afield. Cuba gives us simple delights from its rich café culture & traditional staple diet, like sticky ribs revelling in the flavour of their guava glaze.

Heat things up with fiery goat & Scotch bonnet curry or cool off with a classic rainbow salad topped as you like.



NEW DOMINICAN GOAT CURRY ask for **GF** 14.50

For those who like it hot. A spicy Dominican-style goat & Scotch bonnet chilli curry with spring onion rice, fried plantain & pink pickled onions.

NEW GLAZED RIBS ask for **GF** 19.50

Whole rack of fall-off-the-bone pork ribs, topped with crispy onion & chilli. Served with fries or salad. Choose:
- Sticky guava glaze
- Jerk BBQ glaze

NEW ALL PLANT NO GOAT CURRY **V PB** 12.95

ask for **VG** ask for **GF** For those who like it hot. A spicy Dominican-style jerk jackfruit & Scotch bonnet chilli curry with spring onion rice, fried plantain & pink pickled onions.



FIESTA ENSALADA **V VG GF** 10.50

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.

TOP YOUR SALAD ask for **GF**

- Halloumi **V**, Crayfish or Smoky streaky bacon each **2.50**
- Cheese & mango empanada **V** each **2.95**
- Grilled chicken breast each **3.95**
- **NEW** Buttermilk fried chicken each **4.95**

MAINS FROM BRAZIL



Samba, Carnival, graceful football & endless white beaches set the scene for spicy, exciting food cooked from scratch by our skilled chefs.

Boldly spiced but often cooled with coconut, Brazil's remarkable dishes are inspired by the unique ingredients grown to a truly tropical beat in this vast country.



BAHIAN COCONUT CHICKEN GF 14.95

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.

NEW SHELLFISH MOQUECA ask for **GF** 16.95

Prawns, mussels, clams, crayfish & peppers cooked in our homemade creamy coconut, fresh tomato & lime sauce with spring onion rice, sweet plantain, pico de gallo & coconut farofa to sprinkle.



XINXIM **N** ask for **GF** 14.95

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

MOQUECA DE PALMITOS **V** ask for **VG** 13.95

ask for **GF** Butternut squash, ethically sourced palm hearts & spinach in a creamy coconut curry with peppers, garlic & fresh tomatoes. Served with spring onion rice, sweet plantain, pico de gallo & coconut farofa to sprinkle.

BAHIAN JACKFRUIT CURRY V GF 13.95

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.

NEW BRAZILIAN BBQ 22.95

4oz sirloin steak, our own recipe linguíça pork sausage whirl, sticky guava-glazed pork ribs, topped with crispy onion & chilli, pork chorizo, fresh herb chimichurri, roasted baby tomatoes, charred jalapeño & roasted sweetcorn purée & a choice of fries or salad.

ON THE SIDE

When you can't resist that tasty something on the side, from roasted sweetcorn purée done Argentine-style to sweet, caramelised plantain.

Double up on dips with a selection of sauces and salsas packed with Latin flavours.



DIPS **V GF** ask for **VG** each 75p any three 1.50

Roasted tomato salsa, Jalapeño & coriander salsa, Agave aioli, Sticky chilli jam, Avocado aioli, Guacamole, Creamy aioli, Sour cream, Fresh herb chimichurri or Pico de gallo

- FRIES** **V** ask for **PB** 3.95
Curly or Straight-cut fries with creamy aioli.
- SWEET POTATO FRIES** **V** ask for **PB** 4.50
With creamy aioli.
- NEW SWEET POTATO MASH** **V VG** 3.95
Seasoned with salt & pepper.
- HUMITAS** **V GF** 3.25
Roasted sweetcorn purée.
- SPRING ONION RICE** **V VG GF** 2.50
Lightly seasoned rice with garlic & spring onions.
- REFRIED BEANS** **V GF** ask for **VG** 2.95
With sour cream & cheese.
- SWEET PLANTAIN** **V PB** 2.95
Deep-fried sweet plantain.
- SHREDDED GREENS** **V GF** ask for **VG** 2.95
Brazilian-style greens in a garlic & chilli butter.
- SWEET PICKLED SLAW** **V VG GF** 2.75
Pickled shredded carrot, cabbage, parsley & pink pickled onion with chilli, lime & coriander.
- MIXED SALAD** **V VG GF** 4.25
With carrot curls, baby tomatoes, sweet chilli pepper pearls & pink pickled onions, in a poppy seed dressing.

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ALLERGENS 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 & goat are 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 • 100% recycled paper, printed with vegetable-based inks • An optional service charge may be applied to your bill dependent on party size & location. More details at iguanas.co.uk/service-charge

TIME FOR DESSERT

Inspired by classic Latin puddings and exotic ingredients, these sweet treats are the perfect finishing touch.

Drizzles of caramel dulce de leche, tropical coconut and rich chocolate give way to zingy sorbet for the less sweet-toothed.



CHURROS **V** three 5.25 six 7.95
Cinnamon-sugar dusted churros with dips for dunking. Served with a choice of chocolate ganache or dulce de leche (or both, if you order six).

CHOCOLATE COCONUT TART **V VG GF N** 6.75
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** 6.75
Warm gooey chocolate brownie pieces, vanilla ice cream & an alfajor; a Peruvian-style shortbread & dulce de leche biscuit sandwich.

TROPICAL ICES **V VG GF** 4.95
Choose from three scoops of our vegan coconut ice cream or mango sorbet.

NEW DULCE DE LECHE CHEESECAKE **V N** 6.95
Creamy cheesecake with roasted cashew nuts & dulce de leche caramel sauce.



BANANA STICKY TOFFEE PUDDING **V** 6.95
Warm banana sticky toffee pudding with toffee sauce, fried plantain & vanilla ice cream.

COCKTAILS

HAPPY DAYS! COCKTAILS FROM £6.95
ALL DAY EVERY DAY

Old favourites, classics with a twist, Latin-inspired tipples & Las Iguanas originals, expertly crafted by our bartenders with premium spirits.

Try the famous Brazilian Caipirinha made with our very own Magnifica Cachaça, an award-winning spirit distilled in the hills near Rio de Janeiro by the de Farias, who have been making cachaça for over thirty years.

PLASTIC STRAWS SUCK! We love the environment, so we've switched to paper straws. Most drinks are not served with straws, but if you really need one, just ask.



PORNSTAR MARTINI

CARBON-FRIENDLY COCKTAILS

Cocktails that help the planet.

We'll plant a tree in Latin America for every 10 carbon-friendly cocktails sold, in partnership with MOOSE & Wild-Arbor.

-  **NEW CLEAR BATIDA** 9.75
Wild-Arbor Clear Cream Liqueur, Las Iguanas Magnifica Cachaça, white cacao.
-  **NEW MOOSE MAI TAI N** 9.75
MOOSE Alpine Spirit, Wray & Nephew Rum, pineapple, lime, almond, bitters.
-  **NEW RASPBERRY MARTINI** 9.75
MOOSE Alpine Spirit, raspberry, lime, aquafaba, gomme.

Read more at iguanas.co.uk/carbon-friendly

MOCKTAILS

-  **CITRUS COOLER** 4.25
Fresh citrus, lemonade.
-  **RASPBERRY COOLER** 4.25
Funkin raspberry, bottlegreen elderflower, soda.
-  **TROPICAL COOLER** 4.25
Mango, pineapple, lime, lemonade.
-  **APPLE MOJO-LESS** 4.95
Mint, lime, apple, soda.
-  **VIRGIN PIÑA COLADA** 5.25
Pineapple juice, coconut cream.
-  **PASSION FRUIT COOLER** 5.25
Passion fruit, lemon, orange.

-  **CAIPIRINHA** 6.95
Our award-winning signature cocktail; Las Iguanas Magnifica Cachaça, lime, sugar. For a twist on the classic, ask for a Caipiroska with Absolut Vodka.
-  **STRAWBERRY CAIPIRINHA** 6.95
Las Iguanas Magnifica Cachaça, lime, Funkin strawberry, sugar.
-  **MANGO COLLINS** 7.95
Absolut Mango Vodka, triple sec, orange, mango, lemonade.
-  **NEW IGGYBULL** 8.95
Las Iguanas x Poetic License Tropical Gin Liqueur, Tropical Redbull, lime.
-  **LONG ISLAND ICED TEA** 9.50
Vodka, Havana Club Especial Rum, Beefeater Gin, Olmeca Altos Blanco 100% Agave Tequila, triple sec, lemon, Coke Zero.
-  **NEW HAVANA BANANA** 9.50
Havana Club Spiced Rum, banana, grenadine, apple, lime.
-  **VANILLA MAI TAI N** 6.95
Havana Club Especial Rum, Absolut Vanilia Vodka, lime, almond, bitters.
-  **HUANA PARTY** 7.95
Beefeater Gin, Huana, Funkin passion fruit, bottlegreen elderflower, apple.
-  **NEW WATERMELON MARGARITA** 8.95
Olmeca Altos Blanco 100% Agave Tequila, watermelon, lime, sherbet.
-  **MOJITO** 9.50
Havana Club Especial Rum, mint, sugar, lime, soda.
-  **NEW RASPBERRY COLLINS** 7.95
Absolut Raspberri Vodka, Funkin raspberry, hibiscus, sherbet, soda.
-  **PASSION SOUR BOMB** 6.95
Malibu Passion Fruit, sherbet, orange, soda.
-  **PASSION FRUIT ZOMBIE** 9.95
Wray & Nephew Overproof Rum, Lamb's Navy Strength Rum, Havana Club 7 Yr Rum, Havana Club 3 Yr Rum, Havana Club Especial Rum, falernum, passion fruit, lime, pineapple, bitters.
-  **BRAZILIAN GRAPEFRUIT SPRITZ** 6.95
Las Iguanas Magnifica Cachaça, grapefruit soda, Freixenet Cava.
-  **TOMMY'S MARGARITA** 8.95
Olmeca Altos Blanco 100% Agave Tequila, agave, lime.
-  **NEW ESPRESSO MARTINI** 8.95
Absolut Vanilia Vodka, Rainforest Alliance cold brew coffee, gomme.
-  **PORNSTAR MARTINI** 9.50
Our twist on a classic. Sailor Jerry's Spiced Rum, apricot, Funkin passion fruit, vanilla, pineapple, with a shot of cava.
-  **NEW TUTTI FRUTTI** 7.95
Absolut Raspberri Vodka, mango, passion fruit, lime.
-  **NEW APPLE & PEAR MARGARITA** 9.75
Patron Silver Tequila, Xanté Pear Liqueur, apple, lime.
-  **THRILLA IN VANILLA** 7.95
Absolut Vanilia Vodka, grapefruit, pineapple, lemon, vanilla.
-  **NEW GIN GENIE** 8.95
Las Iguanas x Poetic License Tropical Gin, pineapple, grapefruit.
-  **NEW BERRY COLADA** 7.95
Malibu, Funkin Strawberry, blackcurrant, coconut, pineapple.
-  **STRAWBERRY DAIQUIRI** 7.95
Havana Club 3 Yr Rum, lime, Funkin strawberry.
-  **PIÑA COLADA** 6.95
Malibu, coconut cream, pineapple.



CAIPIRINHA



GIN GENIE



MOJITO



PIÑA COLADA



PASSION SOUR BOMB

NEW ONLY AT LAS IGUANAS

LAS IGUANAS MAGNIFICA SINGLE CASK SOLEIRA CACHAÇA

For over 18 years, we've been the sole importer of this cachaça from Brazil. With notes of burnt coconut, caramel & smoked vanilla & only 130 bottles available from our selected oak cask, it's a must-try for any aficionado.

25ml **5.50** 50ml **9.00**

LAS IGUANAS x PATRON SINGLE BARREL REPOSADO 100% AGAVE TEQUILA

We've partnered with iconic tequila house Patron to bring you this exclusive, combining steamed & roasted agave & aged in American white oak for a rare complexity. Truly unique, with under 300 bottles released globally.

25ml **6.00** 50ml **10.00**



LAS IGUANAS x POETIC LICENSE TROPICAL GIN **8.50**

This unique small batch gin combines the award-winning craftsmanship of the Master Distillers at Poetic License & our passion for big tropical flavours, created with all-natural ingredients & the finest botanicals. Served with tonic, grapefruit & a physalis.



CAIPIRINHA BOARD **7.95**

Includes the Las Iguanas Magnifica Cachaça, fresh lime, ice & equipment needed to make a Caipirinha.

WITH TONIC

STAR OF BOMBAY GIN **8.95**

With tonic & orange.

ABSOLUT RASPBERRI VODKA **8.50**

With tonic & mint.

OLMECA ALTOS BLANCO 100% AGAVE TEQUILA **7.95**

With tonic & grapefruit.

CACHAÇA

LAS IGUANAS MAGNIFICA AGED CACHAÇA 43.0% **3.95**

Award-winning. Full-bodied with toffee & vanilla.

MAGNIFICA BICA DO ALAMBIQUE CACHAÇA 48.0% **3.95**

Straight from the triple pot still to keep its freshness, full body & strength.

MAGNIFICA RESERVA SOLEIRA CACHAÇA 43.0% **4.50**

Barrel-aged cachaça with aromas of caramel, honey, dried fruits & vanilla.

RUM

HAVANA CLUB 3 YEAR OLD Citrus, vanilla, oak, spice & lemon. **3.50**

HAVANA CLUB AÑEJO ESPECIAL Deep amber colour with vanilla. **3.50**

HAVANA CLUB 7 YEAR OLD Honey, vanilla, sweet tobacco & spice. **3.95**

HAVANA SELECCIÓN DE MAESTROS Caramel & toasted pecan. **4.25**

EL DORADO 3 YEAR OLD Coconut, citrus, cocoa & buttery toffee. **3.50**

WRAY & NEPHEW Crystal clear with fruity aromas & molasses. **3.50**

TEQUILA

OLMECA ALTOS BLANCO 100% AGAVE **3.95**

Grapefruit & white pepper.

OLMECA ALTOS REPOSADO 100% AGAVE **3.95**

Orange, vanilla & cinnamon.

AGAVERO 100% blue agave tequila liqueur sweetened with flowers. **3.95**

PATRON XO CAFÉ Fresh roasted coffee, chocolate, vanilla. **4.25**

PATRON SILVER Smooth & sweet, light pepper. **3.95**

PATRON REPOSADO Fresh agave & oak with citrus & honey notes. **3.95**

PATRON AÑEJO A blend of 12 month, white oak-aged tequilas. **4.25**

PERFECT TO SHARE



RASPBERRY SOUR SKULL

NEW SHARING COCKTAILS

RASPBERRY SOUR SKULL 21.95

Beefeater Gin, raspberry, sherbet, grenadine, lemon.

GOLDEN ORB OF GIN 21.95

Las Iguanas x Poetic License Tropical Gin Liqueur, apple, lime, lemonade.



STRAWBERRY DAIQUIRI GRANDE 49.95

Havana Club 3 Yr Rum, strawberry, grenadine, lime, topped with 2 bottles of prosecco.

NEW COCKTAIL PUNCHES

Handcrafted cocktails served in 1 litre punch bottles.

RUM PUNCH 20.00

Havana Club 3 Yr Rum, Havana Club Especial, Wray & Nephew Overproof Rum, Funkin passion fruit, lime, gomme, pineapple, bitters.

TEQUILA SUMMER SANGRIA 20.00

Olmecca Altos Plata 100% Agave Tequila, sauvignon blanc, peach, lime, maraschino cherry, apple.

BRAZILIAN SANGRIA 20.00

Las Iguanas Magnifica Cachaça, merlot, blackcurrant, raspberry, lime, orange.

BEER & CIDER

CORONA 4.5% By the glass.	half 3.00 pint 5.95
CORONA 4.5% By the bottle.	one 4.60 six 20.00
PACIFICO CLARA 4.5%	one 4.00 six 20.00
DAMM DAURA GF 5.4%	4.60
MALQUERIDA FRESH RED 5.0% Hibiscus & orange lager.	4.60
ROTHHAMMER NAZCA IPA 4.7% Refreshing craft beer with delicate hops.	4.75
ROTHHAMMER BRAVE RED ALE 4.5% Full-bodied rich craft beer. Perfect with meat.	4.75
ROTHHAMMER REAL GOLDEN ALE 5.0% Light & fruity craft beer.	4.75
MOTIM HELL DE JANEIRO 5.0% Refreshing & aromatic Carioca hopped lager.	4.75
FREE DAMM 0% Alcohol-free lager from Estrella.	3.50
STELLA CIDRE 4.5%	4.95
REKORDERLIG 4% Passion fruit or mango & raspberry.	4.95

SOFT DRINKS

COCA-COLA	glass 3.30 bottle 3.50
DIET COKE	glass 3.20 bottle 3.40
COKE ZERO / LEMONADE By the glass.	3.20
TING Grapefruit soda.	2.95
VITA COCO Coconut water.	2.95
APPLETISER Sparkling apple juice.	2.75
JUICES Pineapple, Cranberry, Pomegranate, Mango, Orange or Apple juice.	2.95
WATER	small 2.75 large 4.50
Sparkling or still bottled water.	

Ask your server for our selection of teas & coffees.

WINE

125ml | 175ml | 250ml | bottle

● TEMPRANILLO AVRUM, SPAIN Deep & vibrant with aromas of cherry.	5.20 6.95 16.95
● RIOJA CRIANZA V VG MARQUÉS DE MORANO, SPAIN Full of vibrant red summer fruits.	7.95 9.95 25.95
● MERLOT TEKENA, CHILE Black & red cherry flavours with a full & smooth aftertaste.	5.50 6.75 8.90 21.95
● MALBEC V VG LUNA DEL SUR, ARGENTINA Bursting with blackberry & plum, hints of spice & chocolate on the finish.	7.95 9.95 25.95
● AIREN-SAUVIGNON TALAVERA, SPAIN Light & dry with citrus hints.	5.20 6.95 16.95
● PINOT GRIGIO V VG PENDENZA, ITALY Light & refreshing with citrus, apple & pear.	6.95 8.95 21.95
● SAUVIGNON BLANC V CASA VISTA, CHILE Brimming with citrus & tropical fruits.	5.50 6.75 8.90 22.95
● CHARDONNAY V ESPIRITU DE CHILE, CHILE Rich & complex, well balanced with sweet honeysuckle notes.	6.95 8.95 21.95
● ALBARIÑO V VG PULPO, SPAIN Well balanced with complex aromatic tropical fruit flavours.	26.95
● PINOT GRIGIO BLUSH V VG PENDENZA, ITALY Light & refreshing with soft summer berries & crisp finish.	6.95 8.95 21.95

BUBBLES

125ml | bottle

FREIXENET CORDON NEGRO CAVA Stylish dry fizz, refreshingly racy.	5.50 25.95
FREIXENET PROSECCO V VG Lively & fresh with citrus, apple & grapefruit.	31.95
PROSECCO V VG Lively, crisp & sparkling with delicate citrus aromas.	25.95
NEW PINK PROSECCO V VG Beautiful fizz with hints of summer fruit.	29.95
PIPER HEIDSIECK BRUT CHAMPAGNE V Fresh with citrus notes of grapefruit, apple & pear.	54.95
PIPER HEIDSIECK ROSÉ BRUT CHAMPAGNE V Intense coppery pink rosé with strawberry & raspberry.	54.95

BAR SNACKS



NEW TACO SHARING BOARD 19.95

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

Tuck into tacos together; share a board of blue corn & soft flour tortillas with guacamole, sour cream, roasted tomato salsa, jalapeño & coriander salsa, pickled slaw, cheese, fresh lime, coriander & your choice of the below fillings.

Choose 3 fillings:

Veggie chilli, Smoked chipotle pulled jackfruit or Garlicky chilli & thyme mushrooms **V VG**, Shredded chipotle beef or Smoked chipotle chicken



NEW MEXICAN POPPADOMS 3.95

V PB ask for **VG** ask for **GF**

Crispy blue corn tortillas with roasted tomato salsa, jalapeño & coriander salsa & guacamole.

V Vegetarian
GF Gluten free

VG Vegan
A Alcohol

PB Plant based
N Nuts/peanuts

Plant based dishes are made with vegan ingredients but cooked in the same fryer as dairy products.



ALLERGENS

Any allergies/intolerances? Please let your server know. We haven't listed all of the ingredients in every dish.

Country of origin indicates style of cooking. Our chicken is Halal. Some dishes may contain bones. We may need to substitute an equivalent ingredient subject to availability.

TAPAS

NACHOS **V** ask for **VG** ask for **GF** 8.95

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

Add toppings: each 2.00

Smoked chipotle pulled jackfruit or Refried black beans **V VG**, Shredded chipotle beef, Smoked chipotle chicken or Chilli con carne

BRAZILIAN BEACH CHEESE **V** ask for **GF** 6.25

Halloumi slices, pan-fried & served with chilli jam & oregano.

DADINHOS **V** Crispy cheesy cubes with sticky chilli jam. 6.25

CHEESE & MANGO EMPANADAS **V** 6.25

Two crispy brie & mango pasties served with sticky chilli jam.

CALAMARES Crispy squid served with creamy aioli. 7.50

CHICKEN WINGS 7.25

Marinated wings sauced-up with your choice:

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

QUESADILLAS

Tortilla with your choice of filling & cheese, folded, pan-toasted & served with roasted tomato salsa. Choose:

- Garlicky mushroom, chilli & thyme **V** 6.25
- Spicy chicken, peppers & onion 6.95

NEW BIRRIA QUESADILLA 6.95

Street Food Championships Dish of the Year. Folded tortilla filled with cheese & tender beef in a chipotle consommé with spices & ancho chilli, dipped in beef dripping & pan-toasted. Served with jalapeño & coriander salsa & extra gravy.

NEW ALBONDIGAS 7.50

Patagonian-style lamb meatballs with apple, mint, cheese & a pinch of nutmeg. Braised in a rich tomato, mint & mild chilli sauce & served with sourdough.

BRAZILIAN FRIED CHICKEN 7.50

Buttermilk-marinated chicken breast in a crispy spice-crumbs, sliced & served with agave aioli.

NEW GAMBAS ask for **GF** 8.25

Butterflied shell-on prawns cooked in a garlic, lemon & chilli sauce, served with sourdough.

FIESTA ENSALADA **V VG GF** 6.25

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.



Niños Meal €7.95 Includes a main course, 2 sides and a dessert

There are also smaller portions of our favourite grown-up dishes available from the main menu if you prefer, at half price or less. For the tinies, we can help to reheat baby bottles.

Step 1: Pick a Main Course



CRISPY COD FINGERS
Golden breadcrumb cod fingers.



BEEF BURGER
Beef burger topped with or without cheese in a toasted brioche bun.



CHICKEN BURGER
Crispy chicken or plain char-grilled chicken in a toasted brioche bun with lettuce.



CHICKEN CRUNCHIES
Chicken breast pieces coated in a crunchy corn crumb.



CALAMARES
Flour-dusted crispy squid pieces.



ALBONDIGAS (I'm spicy!)
Lamb meatballs in a rich tomato, mint and mild chilli sauce, topped with cheese.



WACKY TACOS ask for GF
Roll up, roll up! Soft wheat tortillas to roll and your choice of:
- Butternut squash, peppers and onions V VG
- Fajita spiced chicken breast strips, peppers and onions



CRAZY QUESADILLA
Tortilla, folded, char-grilled and filled. Choose:
- Cheese and cherry tomato V ask for VG
- Chicken and cheese
- Garlicky chilli, thyme mushroom and melted cheese (I'm spicy!) V ask for VG

Pictured sides are suggestions only.

Step 2: Pick two Sides

PEAS V VG GF

SWEETCORN V VG GF

BAKED BEANS V VG GF

MIXED SALAD V VG GF

RICE V VG GF

CURLY FRIES V PB

STRAIGHT FRIES V PB

Step 3: Pick a Dessert

RASPBERRY JELLY V GF

Wibble wobble, wibble wobble, raspberry jelly with vanilla ice cream in a bowl.

VANILLA ICE CREAM CONE V

A crisp cone with a scoop of vanilla ice cream. Eat in or take away.

FRESH FRUIT V VG GF

Fresh blueberries and strawberries.

CHOCOLATE BROWNIE AND ICE CREAM V GF

Warm gooey chocolate brownie and a scoop of vanilla ice cream.

CHURRO V

A dunky cinnamon-sugar dusted looped doughnut with a chocolate dip.

Add a Drink

We have more drinks on our main menu, but here are a few of Iggy's favourites.

JUICES 1.00

Apple, Pineapple or Orange juice.

STILL WATER 1.00

WHOLE MILK 1.00

SQUASH 50p

Blackcurrant or Orange squash.

ORANGE CAPRI-SUN 1.60

MINI MILKSHAKE 1.70

Home-made using fresh milk and Strawberry or Raspberry fruit purée.



For each Niños menu ordered we donate to the LATA Foundation funding social and environmental projects throughout Latin America and Mexico including support for the kids at Projeto Vidançar dance school in Rio. Find out more at latafoundation.org

las
IGUANAS

Grab a bite with
IGGY AND FRIENDS

Kids Menu



V Vegetarian VG Vegan PB Plant based GF Gluten free

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