

WHILE YOU CHOOSE

NEW BREAD BOARD V Sliced ciabatta, jalapeño & buttermilk cornbread & pão de queijo with dunking chipotle butter, olive oil & balsamic.	3.95
TOTOPOS V ask for GF Spice-dusted corn chips with tomato salsa.	2.95
HOLY GUACAMOLE V ask for GF Make your own & season as you choose, with spice-dusted corn chips.	4.00
NEW PÃO DE QUEIJO V GF Cheese dough balls with chipotle butter.	2.95
PERUVIAN BOTIJA OLIVES V GF In a herby marinade.	1.95

TACO SHARING TRAY ask for GF	14.95
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Corn & wheat tortillas to be loaded with melted cheese & salsa. Choose three:

Spiced sustainable white fish, crispy slaw & lime crema. **GF**

Smoked chipotle chicken. **GF**

Lamb braised in mint, tomato & chipotle. **GF**

Shredded beef braised in chipotle with soured cream.

Roasted coconut butternut squash. **V** **GF**

Garlicky mushroom, chilli & thyme with cheese. **V** **GF**

Chunky sweet potato, butternut squash & chickpea chilli with soured cream. **V** **GF**

TAPAS & STARTERS

SHARE 3 DISHES FOR 14.70 OR 5 DISHES FOR 24.50

Available until 7pm every day & all day Sunday & Monday.
(*nacho toppings & **gambas extra) doesn't include taco sharing tray

NACHOS V ask for GF	6.95
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Corn tortilla chips with melted cheese, topped with pico de gallo, jalapeños, salsa, soured cream & guacamole.

Add a topping*	1.95
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Shredded beef braised in chipotle / Smoked chipotle chicken / Chilli con Carne / Refried black beans **V**

NEW HAVANA CLUB & JERK BBQ GLAZED PORK RIBS A	5.75
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Fall off the bone individual pork ribs covered in a sticky rum glaze, topped with crispy onion & chilli.

NEW CEVICHE ask for GF	5.75
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Sustainable raw white fish cured in "Tiger's milk"; a lime, ginger & Amarillo chilli dressing, with carrot, pink pickled onion, roquito pepper drops & topped with coriander & sweet potato crisps.

GAMBAS ask for GF	6.95
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Butterflied shell-on prawns cooked in a garlic, lemon & chilli sauce, served with ciabatta. ** add 90p to include in Tapas Time

CALAMARES	5.75
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Deep-fried squid in crisp cayenne & cassava crumb served with creamy aioli.

NEW DADINHOS V	4.95
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A Brazilian classic; crispy cubes of smoked cheese served with a sticky chilli jam.

EMPANADAS	
Two filled crispy pasties. Choose from:	
Tender lamb braised in mint, tomato & chipotle, with spicy cranberry salsa	5.75
Brie & mango with corn & sweet chilli salsa V	4.95

PATO TAQUITO	5.75
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Roast duck & caramelised onion rolled in a char-grilled flour tortilla, with spicy cranberry salsa.

NEW FIESTA ENSALADA V GF	4.95
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Roasted butternut squash, mixed leaves, carrot, cucumber, salsa criolla, smoky roasted tomatoes & fresh avocado, tossed in a poppy seed dressing. Topped with toasted pumpkin seeds, charred corn & roquito peppers.

CHICKEN WINGS	5.75
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Spicy & sauced-up with your choice:

Honey peri-peri / Spicy barbecue jerk / Vivo; Flaming hot habanero

QUESADILLA	
Tortilla, filled, folded, pan-toasted & served with tomato salsa. Choose:	
Garlicky mushroom, chilli, thyme & cheese V	4.95
Spicy chicken, peppers, onion & cheese	4.95

ALBONDIGAS	5.75
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Patagonian-style lamb meatballs with apple, mint, parmesan & a pinch of nutmeg. Braised in a rich tomato, mint & mild chilli sauce.



FROM THE FLAMES

BLAZING BIRD ask for GF	half 11.95 whole 16.95
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Our spicy chicken marinated with fiery sauce, served with slaw & fries, sweet potato mash or salad. Choose from:

Honey peri-peri sauce / Spicy barbecue jerk sauce / Vivo; Flaming hot habanero sauce

NEW HAVANA CLUB & JERK BBQ GLAZED PORK RIBS A	half rack 13.95 whole rack 17.95
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Fall off the bone pork ribs covered in a sticky rum glaze, topped with crispy onion & chilli, served with slaw & your choice of fries, sweet potato mash or salad.

RIBEYE ON THE BONE ask for GF	25.50
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16oz ribeye served with chunky molho à campanha salsa & your choice of mixed sweet potato & cassava fries, sweet potato mash or salad & fresh herb chimichurri or chipotle butter.

PICANHA ask for GF	16.50
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8oz rump cap sliced steak served with molho à campanha salsa & your choice of mixed sweet potato & cassava fries, sweet potato mash or salad & fresh herb chimichurri or chipotle butter.

HALLOUMI CHURRASCO SKEWERS V ask for GF	11.95
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Flame-grilled honey-glazed halloumi, beetroot, artichoke, red onion & pepper skewers, with honey peri-peri sauce, salad & cassava fries or sweet potato mash.

BURGER	
Toasted bun smothered in a creamy tomato & gherkin sauce. With beef tomato & baby gem, with slaw & a choice of fries or salad. Choose:	
Beef burger & caramelised onions	10.50
Char-grilled chicken breast & caramelised onions	10.95
Black bean & beetroot burger & melted emmental V	8.95

BURGER TOPPINGS:	
Jalapeños, Chimichurri or Guacamole	75p
Emmental cheese	1.00
Brie	1.80

We haven't listed all of the ingredients in every dish.
Any allergies/intolerances? Please let your server know.
Ask if you want our gluten-free & veggie/vegan menus.

100% of your tips are shared amongst our brilliant team members

INFORMATION	
N Contains nuts	A Contains alcohol
GF Gluten free	V Vegetarian



We aren't responsible for stolen or lost items • All items will be presented on a single bill • We may need to change or withdraw this menu from time-to-time due to local events • Some dishes may contain bones • Our chicken, duck & lamb are Halal • For parties of 5 or more, optional 10% service charge will be added to your bill. 100% recycled paper, printed with vegetable-based inks 0316R www.iguanas.co.uk

MEXICAN CLASSICS FAJITAS

Fresh cooked to order in our special mix of spices, onions & peppers. Dished up sizzling, with guacamole, soured cream, jalapeños, tomato salsa & soft wheat tortillas. Choose:

Chicken breast strips	14.95
Marinated strip-steak	15.95
Shelled prawns	15.00
Three mushroom V	11.95
add Cheese	1.00

NEW CHILLI CON CARNE ask for GF	10.95
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A rich chunky beef & black bean chilli, with spring onion rice & jalapeño buttermilk cornbread. Choose a spiced butter to melt into your chilli:

Mild - Cocoa & ancho chilli, Medium - Smoky chipotle butter or Hot - Habanero & pequin chilli

VEGGIE CHILLI V ask for GF	8.95
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Sweet potato, butternut squash & chickpeas braised with spiced tomatoes, served with spring onion rice, soft wheat tortillas, soured cream & pink pickled onion.

ENCHILADA	
Rolled tortilla with smoky chipotle sauce, on a bed of spring onion rice with refried beans & topped with cheese. Choose:	
Roast butternut squash, red peppers, spinach & cheese V	9.50
Spicy chicken, pepper, onion & cheese	10.95

BURRITOS	
Tortilla stuffed with chipotle rice, refried beans, crunchy slaw & cheese. With salad, soured cream & garlicky chipotle sauce on the side. Choose:	
Sweet potato, butternut squash & chickpea chilli V	9.95
Smoked chipotle chicken	10.95
Shredded beef braised in chipotle	10.95

SIDES **V**

PATATAS BRAVAS IN BITS	3.95
Spicy spuds on sticks. With smoky chipotle sauce & creamy aioli.	
SWEET POTATO FRIES With creamy aioli.	3.95
FRIES Curly or Straight-cut fries with creamy aioli.	3.50
CASSAVA FRIES (Manioc root) with home-made tomato salsa.	3.50
NEW ROASTED SWEET POTATO MASH GF	3.50
NEW CHAR-GRILLED ASPARAGUS GF	3.50
TORTILLAS Four warmed soft wheat tortillas.	1.25
SWEET PLANTAIN	2.25
MIXED SALAD GF	3.50
CREAMY SLAW GF Lime & coriander slaw.	2.00
REFRIED BEANS GF With soured cream & cheese.	2.00
SPRING ONION OR CHIPOTLE RICE GF	2.00
DIPS GF	each 75p any 3 1.50

Tomato salsa, Spicy cranberry, Corn & sweet chilli salsa, Garlic chipotle sauce, Guacamole, Aioli, Soured cream, Jalapeños, Herb chimichurri, Molho à Campanha, Chipotle butter, Cocoa & ancho chilli butter, Habanero & pequin chilli butter or Pico de gallo.

BRAZIL & BEYOND

XINXIM N ask for GF	13.95
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Chicken & crayfish in a creamy lime & peanut sauce with spring onion rice, fine green beans, coconut farofa & sweet plantain.

NEW MOQUECA DE PEIXE ask for GF	13.95
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Peeled prawns & sustainable white fish cooked in a creamy coconut, fresh tomato & lime sauce with spring onion rice, sweet plantain, pico de gallo & a coconut farofa to sprinkle.

NEW SEA BASS ask for GF	12.95
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A delicious dish from our team in Bath. Sea bass fillet marinated with lime & achiote, pan-fried & served on roasted sweet potato mash, char-grilled asparagus with a piquanté pepper dressing & sweet potato crisps.

BAHIAN COCONUT CHICKEN GF	12.95
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Chicken pan-fried in cumin, coriander & cayenne & cooked in a creamy coconut sauce with ginger, garlic, tomatoes & coriander. Served with spring onion rice & shredded greens.

MOQUECA DE PALMITOS V ask for GF	11.50
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Butternut squash, palm hearts & spinach in a creamy coconut curry with charred red peppers, garlic & fresh tomatoes. With spring onion rice, sweet plantain, pico de gallo & a coconut farofa to sprinkle.

SALADS

NEW FIESTA ENSALADA V GF	7.95
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Roasted butternut squash, mixed leaves, carrot, cucumber, salsa criolla, smoky roasted tomatoes & fresh avocado, tossed in a poppy seed dressing. Topped with toasted pumpkin seeds, charred corn & roquito peppers.

add Crayfish, Grilled chicken or Pan-fried halloumi	2.00
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CRANBERRY & AVOCADO ENSALADA V GF N	7.95
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Avocado, dried cranberries, baby spinach & coriander, tossed in a poppy seed dressing & sprinkled with candied spiced almonds.

add Crayfish, Grilled chicken or Pan-fried halloumi	2.00
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QUINOA ENSALADA V ask for GF	7.50
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Quinoa, black beans, sweet potato & charred corn with molho à campanha salsa served on top of crushed avocado with a cranberry & chilli salsa & roquito pepper drops. Topped with sweet potato crisps & sprinkled with fresh coriander.

PUDDINGS **V**

AZTEC CHOCOLATE FUDGE CAKE	5.40
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Warm spiced chocolate orange sponge cake. With vanilla ice cream.

DULCE DE LECHE MACADAMIA CHEESECAKE N	5.40
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Creamy vanilla cheesecake with roasted macadamia nuts & dulce de leche sauce.

CHURROS	
Cinnamon-sugar dusted churros with dips for dunking. Choose:	
Three churros & a choice of chocolate ganache or dulce de leche	3.95
Six churros to dunk into both chocolate ganache & dulce de leche	6.95
CREAMY CARAMEL CAKE	5.00

Layers of soaked sponge & caramelised cream, drizzled with dulce de leche. Topped with more caramelised cream & blueberries.

NEW MOJITO JELLY A GF	5.00
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Mojito jelly set in a cocktail glass, with lemon & lime sorbet.

SORBET GF	4.95
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Three scoops of our handmade alphonso mango or lemon & lime sorbet.

TEMBLEQUE GF	4.50
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A creamy, set coconut pudding with mixed berries & mango purée.