Las Iguanas

Menu

Your ticket to celebrating life the Latin American way
Starters & 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 prawn pastels created by Plicila from Pli On Board in Niteroi, Brazil.

While You Choose

**CHEESEY PERU FONDUE** 
Peruvian-style fondue - gooey cheese & amarillo chilli sauce with crispy potato chunks. Perfect to share.
8.20

**BREAD BOARD**
Sliced ciabatta, jalapeño cornbread & pa de queijo with dunking chipotle butter, olive oil & balsamic.
4.25

**HOLY GUACAMOLE**
Make your own & season as you choose, with spice-dusted corn chips.
4.50

**PERUVIAN BOTIJA OLIVES**
In a herby marinade.
2.25

**PÃO DE QUEIJO** 
Traditional Brazilian cheese dough balls served with chipotle butter.
3.95

**TORTILLA CHIPS & DIPS**
ask for ask for
3.60
ask for ask for
Spice-dusted corn chips with roasted tomato salsa, habanero & pepper salsa & green tomatillo & jalapeño salsa.

Tapas Time

3 DISHES 15.95 | 5 DISHES 25.95
OFFER AVAILABLE UNTIL 7PM EVERY DAY & ALL DAY SUNDAY & MONDAY.
* EXTRA CHARGE FOR NACHO TOPPINGS & GAMBAS

**NACHOS**
ask for ask for
Corn tortilla chips with melted cheese, topped with pico de gallo salsa, jalapeños, roasted tomato salsa, sour cream & guacamole.
7.60
* Add a topping
Shredded chipotle beef / Smoked chipotle chicken / Chilli con carne / Refried black beans
2.00

**NEW PALM HEARTS**
Brazilian-style palm hearts pan-fried until golden brown, served simply with a pinch of sea salt.
4.95

**ALBONDIGAS**
Portuguese-style lamb meatballs with apple, mint, parmesan & a pinch of nutmeg. Braised in a rich tomato, mint & mild chilli sauce & served with ciabatta.
6.25

**NEW SALT COD CROQUETTES**
A traditional Brazilian dish known as bolinho de bacalhau; salt cod, potato & parsley deep-fried in a crisp golden crumb, served with aioli.
5.50

**CHEESE & MANGO EMANANAS**
Two crispy pasties filled with brie & mango, served with sticky chilli jam.
5.40

**NEW CHICKEN COKINHA**
A popular Brazilian snack of smoky chipotle chicken wrapped in potato dough, covered in panko crumb & deep-fried. Served with sticky chilli jam.
5.60

**PATO TAQUITO**
Roast duck & caramelised onion rolled in a char-grilled flour tortilla, with spicy cranberry salsa.
6.40

**NEW CHICKEN TACOS**
ask for ask for
Two grilled corn & flour tortillas topped with smoky chipotle chicken, pink pickled onions & guacamole.
4.95

**CHICKEN WINGS**
Spicy & sauced-up with your choice of: Honey peri-peri / Spicy bbq jerk / Viva; flaming hot habanero
6.95

**NEW PLY'S PRAWN PASTELS**
Straight out of Brazil. Two crispy pasties filled with succulent prawns in a mildly spiced coconut, mint, rosemary & cream cheese sauce.
6.90

**CALAMARES**
Deep-fried squid in crisp cyevane & cassava crumb with aioli.
6.50

**NEW CEVICHÉ**
ask for ask for
A classic Peruvian dish of sustainable white fish dressed in tiger’s milk (a lime, ginger & Amarillo chilli dressing), carrot, pink pickled onions, roquito peppers & coriander, topped with sweet potato crisps.
5.80

**MUSHROOM QUESADILLA**
Tortilla filled with garlicky mushroom, chilli, thyme & cheese, folded, pan-toasted & served with roasted tomato salsa.
5.95

**CHICKEN QUESADILLA**
Tortilla filled with spicy chicken, peppers, onion & cheese, folded, pan-toasted & served with roasted tomato salsa.
5.95

**NEW MINI CHILE DOGS**
Two mini choripan; chorizo sausages in brioche buns, topped with caramelised onion, pink pickled onions, mustard aioli, crispy onions & chilli.
4.95

**GAMBAS**
Butterflied shell-on prawns cooked in a garlic, lemon & chilli sauce, served with ciabatta.
add £1 to include in Tapas Time
6.95

**HAVANA CLUB & JERK BBQ GLAZED PORK RIBS**
Fall off the bone individual pork ribs covered in a sticky rum glaze, topped with crispy onion & chilli.
6.55

**FIESTA ENsalada**
Roasted butternut squash, mixed leaves, carrot, cucumber, pink pickled onions, oven-dried tomatoes & fresh avocado, tossed in a poppy seed dressing.
5.50

**NEW GREEN QUINOA SALAD**
Quinoa salad with avocado, lime, okra, coriander, sultanas, pink pickled onions & a poppy & pumpkin seed dressing.
5.95
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.
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.
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.

XINXIM
A classic recipe from north Brazil. Chicken & crayfish in our creamy lime & peanut sauce with spring onion rice, fine green beans, coconut farofa & sweet plantain.

ask for 14.95

BAHIAN COCONUT CHICKEN
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.

ask for 14.95

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

ask for 12.25

MOQUECA DE PEIXE
Peeled prawns, white fish & peppers cooked in our homemade creamy coconut, fresh tomato & lime sauce with spring onion rice, sweet plantain, pico de gallo & coconut farofa to sprinkle.

ask for 14.95

CHEESEY BUTTERNUT SQUASH MARACANA
Butternut squash, mixed peppers, palm hearts & spinach in a rich, cheesy tomato sauce, served in our sourdough bread bowl inspired by the famous Maracanã Stadium in Rio.

ask for 12.50

GALINHADA
A delicately spiced rice dish cooked with chicken thigh & breast, with crispy chicken skin & okra. Served with a rich chicken jus.

ask for 12.95

Animals in need Foundation
Las Iguanas Gibraltar work with the Animals In Need Foundation to improve the lives of so many abandoned animals. The charity helps to rehome unwanted dogs aiming to provide them with a better quality of life.

Current they support various dog shelters including the Prodean Shelter in La Linea and Los Bairros Dog Pound. They also support the Vet Clinic in Gibraltar

Find out more at www.ainf.gi & their Facebook page Adopt a Rescue Dog (Gibraltar).
Try our innovative take on remarkable dishes from further afield.

Cuba gives us simple delights from its rich café culture & traditional staple diet.

The Peruvian food scene is one of the most varied & best in the world. It takes influences from Asia, Spain, Italy & West Africa & is the origin of many classic ingredients which our skilled chefs love to cook with.

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### MAINS FROM Peru & Beyond

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<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>Cauliflower &amp; Corn Quinotto</strong> A Peruvian-style quinoa risotto with smoked cheese, roasted cauliflower &amp; charred baby corn, topped with puffed quinoa &amp; crispy chilli.</td>
<td><strong>9.95</strong></td>
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<td><strong>Fiesta Ensalada</strong> Roasted butternut squash, mixed leaves, carrot, cucumber, pink pickled onions, oven-dried tomatoes &amp; fresh avocado, tossed in a poppy seed dressing. Topped with roasted pumpkin seeds, charred corn &amp; roasted chilli.</td>
<td><strong>8.95</strong></td>
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<td><strong>Green Quinoa Salad</strong> Quinoa salad with avocado, lime, okra, coriander, sultanas &amp; pink pickled onions on a bed of spinach with a poppy &amp; pumpkin seed dressing. Full of goodness.</td>
<td><strong>9.75</strong></td>
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<td><strong>Havana Club &amp; Jerk BBQ Ribs</strong> Whole rack of fall off the bone pork ribs covered in a sticky rum glaze, topped with crispy onion &amp; chilli, served with slaw &amp; a choice of fries or salad.</td>
<td><strong>18.70</strong></td>
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<td><strong>Cuban Sandwich</strong> Roasted pork belly, pulled pork, Emmental cheese &amp; ham with sweet mustard &amp; green pickle relish layered in our buttery toasted bun. With slaw &amp; a choice of fries or salad.</td>
<td><strong>12.95</strong></td>
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<td><strong>Dominican Goat Curry</strong> A spicy Dominican-style goat &amp; scotch bonnet chilli curry with spring onion rice, fried plantain &amp; pink pickled onions.</td>
<td><strong>ask for</strong></td>
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### Top Your Salad - Palm hearts, Crayfish or Grilled chicken

Each **2.00**
**Desserts**

**PIÑA COLADA MESS**  
Crispy pineapple pieces & toasted coconut chips.  
4.95

**DULCE DE LECHE MACADAMIA CHEESECAKE**  
Caramalised cream pineapples & macadamia nuts.  
5.75

**TEMBLEQUE**  
A creamy, set coconut pudding with mixed berries.  
4.75

**BANANA EMPANADA**  
Deep-fried potato chunks served with smoky chipotle sauce & aioli.  
2.95

**CUSTARD PÂTÉ CHOCOLAT**  
Warm, spiced chocolate orange sponge brownie.  
5.50

**PIÑA COLADA ICE CREAM**  
Three scoops of our Piña Colada ice cream.  
4.95

**MANGO SORBET**  
Three scoops of our mango sorbet.  
4.95

*PIMP YOUR DESSERT! ADD 25ML OF HAVANA CLUB ESPECIAL RUM FOR £2*  

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**Sides**

**HUMITAS**  
Argentine-style roasted sweetcorn purée.  
2.95

**FRIES**  
Curly or Straight-cut fries with creamy aioli.  
3.80

**SWEET POTATO FRIES**  
With creamy aioli.  
3.95

**CASSAVA FRIES**  
With roasted tomato salsa.  
3.80

**REFRIED BEANS**  
With soured cream & cheese.  
2.25

**SWEET PLANTAIN**  
Deep-fried sweet plantain.  
2.25

**NEW SPRING GREENS**  
In a garlic & chilli butter.  
2.00

**PATATAS BRAVAS IN BITS**  
Deep-fried potato chunks served with smoky chipotle sauce & aioli.  
3.95

**CREAMY SLAW**  
Lime & coriander slaw.  
2.50

**SPRING ONION RICE**  
Lightly seasoned rice with garlic & spring onions.  
2.00

**MIXED SALAD**  
Mixed leaf salad with carrot & cucumber ribbons & roasted jalapeño peppers, in a pequin pepper & agave dressing.  
3.75

Roasted tomato salsa, Habanero & roasted red pepper salsa, Green tomatillo & fire roasted jalapeño salsa, Spicy cranberry, Guacamole, Aioli, Sour cream, Herb chimichurri or Pico de gallo.

**NEW BRAZILIAN BRIGADEIRO ICE CREAM**  
Three scoops of rich chocolate fudge ice cream with dulce de leche sauce & chocolate sprinkles.  
4.95

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**Always made from scratch**

**LET US KNOW IF YOU'D LIKE OUR GLUTEN-FREE OR VEGGIE & VEGAN MENUS.**

- Vegetarian  
- Vegan  
- Gluten free  
- Contains nuts/peanuts  
- Contains alcohol  

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

We aren’t responsible for stolen or lost items • Country of origin indicates style of cooking • We may need to change or withdraw this menu from time-to-time due to local events • Some dishes may contain bones • For parties of 4 or more, an optional 10% service charge will be added to your bill. 100% recycled paper, printed with vegetable-based inks 0318L.
CAIPIRINHA
The famous Brazilian cocktail; Las Iguanas Magnifica Cachaça, lime, sugar.

STRAWBERRY CAIPIRINHA
Las Iguanas Magnifica Cachaça, lime, Funkin strawberry, sugar.

PEAR DROP CAIPIRINHA
Las Iguanas Magnifica Cachaça, lime, Kante pear liqueur, apple juice, sugar.

BRAZILIAN SPRING PUNCH
Las Iguanas Magnifica Cachaça, Funkin raspberries, lime, Freixenet Cava.

NEW PASSION FRUIT SOUR BOMB
Malibu Passion Fruit, sour sherbet, orange juice, soda.

VANILLA MAI TAI ▶
Havana Club Especial Rum, Absolut Vanilla Vodka, lime, almond, bitters.

GIN & JUICE
Bacardi Oakheart Spiced Rum, Funkin banana, grapefruit, lime.

NEW FREIXENET ICE
Sweeter cava over ice with fresh mint & berries.

PIÑA COLADA
Malibu, coconut cream, pineapple.

BERRI MULE
Absolut Berri Açaí Vodka, Funkin raspberries, lime, ginger.

IT’S A GIN TING
Beefeater Gin, mursachino, grapefruit soda.

NEW RUM RUNNER
Havana Club 3 Yr Rum, blackberries, banana, lime, pineapple, grenadine.

CUBA LIBRE ▶
Havana Club 3 Yr Rum, Coke Zero, lime.

NEW SPICED HONEY SOUR
Jack Daniels, Cazzabel Honey Tequila, vanilla, pineapple, lemon, cardamom.

NEW BANANA DAIQUIRI
Havana Club 3 Yr Rum, lime, Funkin strawberry.

NEW SPICED HONEY SOUR PITCHERS 18.95
Absolut Mango Vodka, triple sec, orange, mango, lemonade.

LONG ISLAND ICED TEA ▶
Vodka, Havana Club Rum, Beefeater Gin, Olmeca Tequila, lemon, Coke Zero.

NEW PINK GUAVA COLADA
Malibu, Funkin guava, blackcurrant, coconut, pineapple.

HUANA PARTY
Beefeater Gin, Huana, Funkin passion fruit, bottlegreen elderflower, apple.

MALIBU SWIZZLE
Malibu, falernum, lime, passion fruit, pineapple, bitters.

NEW PIÑA COLADA SPRITZ
Kalanani coconut liqueur, falernum, pineapple, Freixenet Cava.

NEW RAINFOREST MARTINI
Beefeater Gin, Huana, banana, lime, pineapple.

NEW DARKEST STORM
Jan 45 Jamaican Dark Rum, lime, ginger beer.

CANA ROYALE #2
Las Iguanas Magnifica Cachaça, hibiscus, Freixenet Cava.

NEW BANANARAMA
Bacardi Oakheart Spiced Rum, banana, grapefruit, lime, bitters.

STRAWBERRY DAIQUIRI
Havana Club 3 Yr Rum, lime, Funkin strawberry.

NEW PASSION FRUIT SOUR
La Caravedo Peruvian Pisco, lemon, sugar, aquafaba, hibiscus.

NEW AMAZON COSMO
Grey Goose Vodka, Huana, banana, cranberry, orange.

NEW SMOKY MEXICAN NEGRONI
Olmeca Añejo Blanco Tequila, Campari, smoky mezcal, sweet vermouth, bitters.

SMOKED CUBAN OLD FASHIONED
Havana Club 7 Yr Rum, sugar, bitters, smoked with applewood.

NEW GUAVA COOLER
Funkin guava, agave, lime, coconut water.

NEW GUAVA COOLER
Funkin guava, agave, lime, coconut water.

NEW BANANA GINGER BEER
Funkin banana, ginger.

NEW PASSION FRUIT ZOMBIE
Wrapped & Nephew’s Overproof Rum, Lamb’s Navy Strength Rum, Havana Club 7 Yr, 3 Yr & Especial Rums, falernum, fresh passion fruit, lime, pineapple, bitters.

NEW LARGE HADRON COLADA
For the disCERN’ing customer, Havana Club Especial Rum, Lamb’s Navy Strength Rum, Mexican Mezcal, bitters, pineapple, lime, coconut cream, rum macerated pineapple.

NEW LULO & AGAVE COOLER
Colombian lulo citrus, agave, soda.

NEW RASPBERRY COOLER
Funkin raspberry, bottlegreen elderflower, soda.

NEW MOODY MEXICAN
Created by Nick from Las Iguanas
from the disCERN’ing customer, Havana Club Especial Rum, Lamb’s Navy Strength Rum, Mexican Mezcal, bitters, pineapple, lime, coconut cream, rum macerated pineapple.

NEW PASION FRUIT ZOMBIE
Wrapped & Nephew’s Overproof Rum, Lamb’s Navy Strength Rum, Havana Club 7 Yr, 3 Yr & Especial Rums, falernum, fresh passion fruit, lime, pineapple, bitters.

NEW LARGE HADRON COLADA
For the disCERN’ing customer, Havana Club Especial Rum, Lamb’s Navy Strength Rum, Mexican Mezcal, bitters, pineapple, lime, coconut cream, rum macerated pineapple.
Our caipirinhas are made with our very own cachaça, Magnifica de Faria Las Iguanas. At Fazenda do Anil we plant our own sugar cane, harvest it, juice it, distill it and bottle it, guaranteeing its purity and its origin. There is a lot of passion and hard work involved! You won’t find another cachaça like it, either in the UK or Brazil, just as you won’t find another caipirinha like ours.

find out more at iguanas.gi