Menu

YOUR TICKET TO CELEBRATING LIFE
THE LATIN AMERICAN WAY
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 Halloumi Skewers with a hint of oregano, first tasted on Itaipu Beach near Rio.

**While You Choose**

<table>
<thead>
<tr>
<th>Dishes</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Cheesy Peru Fondue</td>
<td>8.20</td>
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<tr>
<td>Peruvian-style fondue - gooey cheese &amp; amarillo chilli sauce with crispy parboiled chunks. Perfect to share.</td>
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<tr>
<td>Bread Board</td>
<td>4.25</td>
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<tr>
<td>Sliced ciabatta, jalapeño cornbread &amp; pão de queijo with dunking chipotle butter, olive oil &amp; balsamic.</td>
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<tr>
<td>Holy Guacamole</td>
<td>4.50</td>
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<tr>
<td>Make your own &amp; season as you choose, with spice-dusted corn chips.</td>
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</tbody>
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**Tapas Time**

<table>
<thead>
<tr>
<th>3 Dishes 15.95</th>
<th>5 Dishes 25.95</th>
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</thead>
<tbody>
<tr>
<td><strong>NEW COPACABANA CHICKEN</strong></td>
<td>6.50</td>
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<tr>
<td><strong>Calamares</strong></td>
<td>6.50</td>
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<tr>
<td><strong>Mini Chorizo Dogs</strong></td>
<td>4.95</td>
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<tr>
<td><strong>Gambas</strong></td>
<td>6.95</td>
</tr>
<tr>
<td><strong>NEW HALLOUMI SKEWERS</strong></td>
<td>5.00</td>
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<tr>
<td><strong>Salt Cod Croquettes</strong></td>
<td>5.50</td>
</tr>
<tr>
<td><strong>Cheese &amp; Mango Empanadas</strong></td>
<td>5.40</td>
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<tr>
<td><strong>Chicken Coxinha</strong></td>
<td>5.80</td>
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<tr>
<td><strong>Dadinhos</strong></td>
<td>5.69</td>
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<tr>
<td><strong>Pato Taquito</strong></td>
<td>6.40</td>
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<tr>
<td><strong>NEW Chicken Wings</strong></td>
<td>6.95</td>
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<tr>
<td><strong>NEW Smoked Salmon TiraDito</strong></td>
<td>5.95</td>
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<tr>
<td><strong>Mushroom Quesadilla</strong></td>
<td>5.50</td>
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<tr>
<td><strong>Chicken Quesadilla</strong></td>
<td>5.70</td>
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<tr>
<td><strong>Havana Club &amp; Jerk BBQ Glazed Pork Ribs</strong></td>
<td>6.55</td>
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<tr>
<td><strong>Fiesta Ensalada</strong></td>
<td>5.50</td>
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<tr>
<td><strong>Quinoa &amp; Avo Bowl</strong></td>
<td>5.95</td>
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</tbody>
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**3 DISHES 15.95 | 5 DISHES 25.95**

Offer available until 7PM every day & all day Sunday & Monday.

*Extra charge for Nacho Toppings & Gambas*
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.

**MAINS FROM Argentina**

<table>
<thead>
<tr>
<th>Main</th>
<th>Description</th>
<th>Price</th>
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</table>
| **NEW BLAZING BIRD**     | 24 hour-marinated jerk chicken, served with slaw & a choice of fries or salad. Sauced up with your choice: - Lemon & herb peri-peri (MILD)  
- Honey peri-peri (WARM)  
- Spicy honey jerk glaze (HOTTER)  
- Vivo: Flaming hot habanero (HOTTEST) | 18.50   |
| **GAUCHO STEAK**         | 10oz sirloin steak sprinkled with ancho chilli salt, served with fresh herb chimichurri, Argentine-style roasted sweetcorn puree & a choice of fries or salad. | 18.95   |
| **BUENOS AIRES BURGER**  | 6oz Black Angus beef patty, char-grilled & topped with aioli, crisp baby gem lettuce, smoky pork chorizo, caramelised onion, Emmental cheese & fresh herb chimichurri in a toasted brioche bun with slaw & a choice of fries or salad. | 12.95   |
| **BEAN & BEETROOT BURGER** | Black bean & beetroot burger with melted Emmental, beef tomato, baby gem & tomato-gherkin mayo in a toasted brioche bun. Served with slaw & a choice of fries or salad. | 9.95    |
| **NEW BEEF BURGER**      | 6oz Black Angus beef patty with caramelised onions, pink pickled onions, beef tomato, baby gem & tomato-gherkin mayo in a toasted brioche bun. Served with slaw & a choice of fries or salad. | 11.95   |
| **CHICKEN BURGER**       | Char-grilled chicken breast with caramelised onions, beef tomato, baby gem & tomato-gherkin mayo in a toasted brioche bun. Served with slaw & a choice of fries or salad. | 11.95   |

**GREAT PAIRED WITH:**
- MALBEC RED WINE
- REAL GOLDEN ALE
- GROTHAMMER

**MAKE YOUR BURGER Dirty**
- Jalapeños, Chimichurri, Guacamole or Emmental cheese | 1.00 each
- Brie, Halloumi, Shredded chipotle beef, Smoked chipotle chicken, Chilli con carne or Smoky pork chorizo | 1.50 each

**Prefer sweet potato fries? Just add 58p**
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.

**CHILLI CON CARNE**
A rich chunky beef & black bean chilli, with spring onion rice & jalapeño buttermilk cornbread. Choose a spiced butter to melt into your chilli:
- Cocoa & ancho chilli [MILD]
- Smoky chipotle butter [MEDIUM]
- Habanero & cayenne chilli [HOT]

**VEGGIE CHILLI**
Sweet potato, butternut squash & chickpeas braised with spiced tomatoes, served with spring onion rice, soft wheat tortillas, sour cream & pink pickled onions.

**CHICKEN ENCHILADA**
Spicy chicken, pepper, onion & cheese in a rolled tortilla with smoky chipotle sauce, on a bed of spring onion rice with refried beans & topped with cheese.

**BURRITOS**
Wheat tortilla stuffed with rice, refried beans, crunchy slaw & cheese with salad, sour cream, guacamole & roasted tomato salsa on the side.

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

**CHICKEN FAJITA**
- Chicken breast strips 16.95
- Marinated steak strips 17.50
- Shelled prawns 16.75
- Portobello mushroom 14.95

**VEGGIE CHILLI**
- NEW Smoked chipotle pulled jackfruit in a beetroot tortilla 10.95
- Smoked chipotle chicken 11.95
- Shredded beef braised in chipotle 11.95

**CHICKEN ENCHILADA**
- NEW Smoked chipotle pulled jackfruit in a beetroot tortilla 10.95
- Smoked chipotle chicken 11.95
- Shredded beef braised in chipotle 11.95
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.

**Mains from Brazil**

**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.

Great paired with: Classic Caipirinha

Ask for $14.95

**MOQUECA DE PALMITOS**
Butternut squash, ethically sourced 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 $10.25

**NEW CARNE DE SOL**
Slow-cooked salt cured beef top rib served with cassava mash, cassava crisps, winter greens & a rich beef & caramelised onion jus.

Ask for $15.95

**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.

Great paired with: Lime ‘n’ The Coconut

Ask for $14.95

**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.

Great paired with: Wild Whiskey Shrub

Ask for $14.95

**PEANUT & PRAWN MARACANÁ**
Prawns cooked in a peanut, chilli, coconut, lime & coriander sauce, served in our sourdough bread bowl inspired by the famous Maracanã Stadium in Rio.

Ask for $14.95

**CHEESY BUTTERNUT SQUASH MARACANÁ**
Butternut squash, mixed peppers, ethically sourced 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

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.

Currently they support various dog shelters including the Prodean Shelter in La Linea and Los Barrios 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.

**CAULIFLOWER & CORN QUINOTTO**
A Peruvian-style quinoa risotto with smoked cheese, roasted cauliflower & charred baby corn, topped with puffed quinoa & crispy chilli.

9.95

**HAVANA CLUB & JERK BBQ RIBS**
Whole rack of fall off the bone pork ribs covered in a sticky rum glaze, topped with crispy onion & chilli, served with slaw & fries or salad.

**GREAT PAIRED WITH:** BOTHHAMMER BRAVE RED ALE

ask for **MOJITO**

12.95

**FIESTA ENSALADA**
Roasted butternut squash, mixed leaves, carrot, cucumber, pink pickled onions, oven-dried tomatoes & fresh avocado, tossed in a poppy seed dressing. Topped with toasted pumpkin seeds, charred corn & roquito peppers.

8.95

**QUINOA & AVO BOWL**
Full of goodness. Red & white quinoa tossed in a fresh herb salsa with lime, spinach, okra & sultanas. Topped with sliced avocado, pink pickled onion, poppy seed dressing, roasted pumpkin seeds & edible flowers.

9.95

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

**GREAT PAIRED WITH:** MOJITO

12.95

**CUBAN SANDWICH**
Roasted pork belly, pulled pork, Emmental cheese & ham with sweet mustard & green pickle relish layered in our buttery toasted bun. With slaw & a choice of fries or salad.

10.95

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**Top YOUR SALAD**
- Pan-fried halloumi
- Crayfish or Grilled chicken

**each 2.00**
**Sides**

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

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

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

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

**NEW CASSAVA MASH** 3.95  
Buttery manioc root mash.

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

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

**SPRING GREENS** 2.00  
In a garlic & chilli butterfly.

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

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

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

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

**Dips**  
each 75p any three 1.50  
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.

**Desserts**

**CREAMY CARAMEL CAKE** 5.00  
Layers of soaked sponge drizzled with dulce de leche. Topped with caramelised cream & blueberries.

**DULCE DE LECHE MACADAMIA CHEESECAKE** 5.75  
Creamy cheesecake with roasted macadamia nuts & dulce de leche caramel sauce.

**CHURROS** three 4.95 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).

**BANANA EMPANADA** 5.25  
Crisp pastry filled with banana, sweet plantain & dulce de leche. Served with vanilla ice cream & a drizzle of rum-flavoured syrup.

**NEW CHOCOLATE COCONUT TART** 4.95  
A rich indulgent chocolate & coconut tart dusted with cocoa, served with a scoop of our dairy-free coconut ice cream.

**NEW COCONUT ICE CREAM** 4.95  
Three scoops of our dairy-free coconut ice cream.

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

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

**NEW BRAZILIAN BRIGADEIRO** 4.95  
Create your own Brazilian brigadeiro by combining malted nuts, chocolate ganache & vanilla ice cream.

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

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 0918L
2 for 1 Cocktails

HAPPY DAYS!
IT'S HAPPY HOUR ALL DAY EVERY DAY
BUY ONE GLASS OR PITCHER, GET THE SAME ONE FREE

8.95 • PITCHERS 18.95

CAIPIRINHA
Winner of the London Caipirinha Festival 2018; Las Iguanas Magnifica Cachaça, lime, sugar.

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

NEW GUAVA CAIPIRINHA
Las Iguanas Magnifica Cachaça, lime, Funkin guava, chartreuse, sugar.

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

PASSION SOUR BOMB
Malibu Passion Fruit, sherbet, orange, soda.

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

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

PIÑA COLADA
Malibu, coconut cream, pineapple.

GIN POMELO
Beefeater Gin, maraschino, grapefruit soda.

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

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

NEW BERRY ACAI SOUR
Absolut Berri Açaí Vodka, pineapple, lemons.

9.95 • PITCHERS 18.95

MANGO COLLINS
Absolut Mango Vodka, triple sec, orange, mango, lemonade.

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

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

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

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

NEW BERRY COLLINS
Absolut Berri Açaí Vodka, Funkin strawberry, hibiscus, sherbet, soda.

NEW GIN SMASH
Beefeater Gin, Funkin raspberry, grapefruit, lime, mint, cardamom.

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

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

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

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

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

BANANA DAIQUIRI
Havana Club 3 Yr Rum, Funkin banana, lime.

WATERMELON MARGARITA
Olmeca Tequila, watermelon, lime.

CARIBBEAN COOLER CLUB
Malibu, Funkin raspberry, lime, raspberry shrub, aquafaba.

DEEP SOUTH TICKLE
Jack Daniels, Funkin raspberry, lemon, cranberry.

10.95 • PITCHERS 18.95

MOJITO
Havana Club Especial Rum, mint, sugar, lime, soda.

THE MARGARITA
Olmeca Tequila, triple sec, lime, salt.

GRAPEFRUIT PALOMA
Ancho Reyes Liqueur, Olmeca Altos Tequila, grapefruit, salt.

RUM JULEP
Absolut 7 Yr Rum, coconut water, mint, sugar.

ESPRESSO MARTINI
Absolut Vanilla Vodka with our own cold brew espresso blend.

PORN STAR MARTINI
Our twist on a classic. Sailor Jerry’s Spiced Rum, apricot, Funkin passion fruit, vanilla, pineapple, with a shot of cava.

PISCO SOUR
La Caravedo Peruvian Pisco, lemon, sugar, aquafaba, hibiscus.

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

NEW WILD WHISKEY SHRUB
Jameson Irish Whiskey, Funkin strawberry, cider vinegar, raspberry shrub, apple.

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

NEW GIN ROJO
Beefeater Gin, tomato, coriander, seasoning, hot sauce, lime.

SMOKING PLUMS
Smoky mezcal, chamoy, plum, lemon, smoking cinnamon.

NEW PINEAPPLE MARTINI
Cîroc Pineapple Vodka, pineapple, lime.

HONEY STRAWBERRY FIZZ
Cazzabel Honey Tequila, Funkin strawberry, lemon, Freixenet Ice.

NEW LIME ‘N’ THE COCONUT
Absolut Vodka, coconut cream, lime, aquafaba.

11.95

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

LARGE HADRON COLADA
Havana Club Especial Rum, Lamb’s Navy Strength Rum, Mexican Mole bitters, pineapple, lime, coconut cream, rum-macerated pineapple.

NEW MALA MARTINI
Zacapa 23 Rum, chocolate, orange, bitters, coconut water.

NEW HONEY MARGARITA
Patron Reposado Tequila, triple sec, lime, honey.

NEW POM POM PATRON
Patron Silver Tequila, pomegranate, raspberry, honey, lime. By George from Las Iguanas Birmingham Temple Street.

3.95

CITRUS COOLER
Fresh citrus, lemonade.

TROPICAL COOLER
Mango, pineapple, lime, lemonade.

RASPBERRY COOLER
Funkin raspberry, bottlegreen elderflower, soda.

NEW RIO CRUSH
Grapefruit, passion fruit, cranberry.

4.95

NEW GUAVA SHERBET
Guava, raspberry, sherbet, soda.

VIRGIN PIÑA COLADA
Pineapple juice, coconut cream.

PASSION FRUIT COOLER
Passion fruit, lemon, orange.

BANANA COOLER
Funkin banana, mango, lemon, vanilla, soda.

APPLE MOJO-LESS
Mint, lime, apple, soda.

PLASTIC STRAWS SUCK!
We love the environment, so we’re reducing our usage. If you really need a straw, just ask. We only use biodegradable straws.
Our caipirinhas are made with our very own cachaca, Magnífica de Faria Las Iguanas.

At Fazenda do Anil we plant our own sugar cane, harvest it, juice it, distill it & bottle it, guaranteeing its purity & its origin. There is a lot of passion & hard work involved!

You won’t find another cachaca like it, either in the UK or Brazil, just as you won’t find another caipirinha like ours – it won three awards at this year’s London Caipirinha Festival.

Buy a bottle to take home today*.

* Available to buy in selected restaurants.