las IGUANAS

COCKTAILS • TAPAS • BRUNCH

For The Table

PÃO DE QUEIJO 6.50
Brazilian cheese dough balls, with garlic butter. **V GF**

PADRÓN PEPPERS 5.50
Fried green padron peppers, with Maldon sea salt. **V GFO VGO**

NACHOS

LOADED NACHOS
Fresh guacamole, fresh salsa, cheese, jalapeños, spring onions, pickled red onions, chipotle cheese sauce, sour cream. **V VGO GFO**
For One 8.25 For Two 12.75

Extra Toppings **3.50 Each**
Chilli GF; Sweet Potato, Squash & Bean Chilli GF VG;
Pulled Pork GF;
Chipotle Chicken GF; Slow-Cooked Chipotle Beef Brisket

SHARING

THREE WAY WINGS 22.50
21 wings served three ways: BBQ, Hot Honey and Cholula Hot Sauce.

CHEESY PERU FONDUE 10.25
Warm chipotle cheese sauce with crispy seasoned potatoes. **V**

TACO SHARING BOARD 25.50
Soft flour tortillas, fresh guacamole, fresh salsa, sour cream, cheese and fresh lime. **V VGO GFO** Choose any three from:
Slow-Cooked Chipotle Beef Brisket
Chipotle Chicken GF
Lemon & Chilli Butter King Prawns GF
Roasted Corn & Feta V GF VGO
Halloumi & Red Pepper Salsa V

TAPAS AND SMALL PLATES

PERFECT AS STARTERS OR JUST FOR THE TABLE!

HOT HONEY FRIED HALLOUMI 8.25
With chilli flakes. **V GFO**

QUESADILLAS
With salsa. Choose from:
Chipotle Chicken & Cheese 8.25
Pulled Pork & Cheese 8.25
Black Bean & Cheese V VGO 8.25

CALAMARES 9.25
With garlic aioli.

SUNSHINE SALAD 7.50
Watermelon, cucumber, fresh mint, mixed leaves, feta, cherry tomatoes, pineapple dressing. **V GF VGO**

TACOS 8.60
Two soft flour tortillas with your choice of filling **V VGO**
(please ask to swap tortillas for lettuce cups): **V GF VG**
Slow-Cooked Chipotle Beef Brisket; Chipotle Chicken GF;
Lemon & Chilli Butter King Prawns GF (created by Stephon from Las Iguanas Reading)**; Roasted Corn & Feta V GF VGO**
Halloumi & Red Pepper Salsa V

BUTTERMILK FRIED CHICKEN 8.95
Agave aioli, spring onions, pineapple citrus slaw.

PATATAS BRAVAS 7.50
Fried potatoes, chipotle sauce, garlic aioli, spring onions. **V**

ROASTED RED PEPPER SALAD 7.00
Fresh red pepper salsa, cherry tomatoes, pink pickled onions, rocket, pumpkin seeds, pineapple dressing. **V VG GF**

CHICKEN WINGS 8.75
Choose from: **BBQ; Hot Honey; Cholula Hot Sauce**

EMPANADAS 8.25
With fresh salsa. Choose from:
Chipotle Chicken & Cheese
Two Cheese Empanadas

SAUTÉED KING PRAWNS IN LEMON & CHILLI BUTTER 9.25
With bread for dipping.

MAINS

LAS IGUANAS FAJITAS
Sautéed mixed peppers, onions and spices, with fresh guacamole, fresh salsa, sour cream and cheese. **VO GFO**
Chicken GF 16.00; Steak GF 17.00 S; King Prawns GF 18.00; Steak, Chicken & King Prawns GF 19.50;
Mushroom V GF 15.00

TASTE OF MEXICO 19.50
Tasting plate of pork quesadillas, chicken fajitas, tortilla chips, chilli & rice. **VO VGO**

ENCHILADAS 16.50
Baked tortillas stuffed with rice and refried black beans, topped with cheese and chipotle sauce.
Chipotle Chicken or **Squash, Peppers & Spinach V**

RAINBOW COD 17.50
Baked cod loin, fresh red pepper salsa, rocket, cherry tomatoes, pink pickled onions, pumpkin seeds, pineapple dressing. **GF**

SUNSHINE SALAD 15.00
Watermelon, cucumber, fresh mint, mixed leaves, feta, cherry tomatoes, pineapple dressing. **V GF VGO**
Add Grilled Chicken Breast 4

CHICKEN & AVOCADO SALAD 16.50
Marinated grilled chicken, fresh avocado, roasted corn, tomatoes, gem lettuce, hot honey & lime dressing. **GF**

CHILLI 15.50
With spring onion rice, tortilla chips, sour cream and chillies.
Chilli Con Carne GFO or **Sweet Potato, Squash & Beans V VGO GFO**

LOADED CHICKEN 18.00
Crispy buttermilk chicken breast topped with sweetcure streaky bacon, Monterey Jack cheese, with BBQ sauce. Served with rice and fries or salad and chipotle dip.

10OZ SIRLOIN STEAK 26.50
With fries, corn on the cob and mac & cheese.
Upgrade to **Curly Fries** or **Sweet Potato Fries** for **50p**
Add Sautéed King Prawns In Garlic Butter 4

SLOW-COOKED BBQ RIBS
With fries, corn on the cob.
BBQ Full Rack of Ribs 26.00
BBQ 1/2 Rack of Ribs & Hot Honey Chicken Wings 25.00
Upgrade to **Curly Fries** or **Sweet Potato Fries** for **50p**

BURRITOS 14.50
Grilled tortilla stuffed with rice, cheese, refried black beans and slaw, with fresh guacamole, fresh salsa sour cream and tortilla chips.
Slow-Cooked Chipotle Beef Brisket; Chipotle Chicken; Mushroom & Roasted Corn V VGO

BURGERS

Served in a brioche style bun with **Fries V** or **Mixed Salad VG**
Please ask for additional toppings. **Add an extra patty** for **4**
Upgrade to **Curly Fries V** or **Sweet Potato Fries V** for **50p**

ADD ONION RINGS V +2.50

GAUCHO SMASH 16.50
Double stack smash beef patties, Monterey Jack cheese, smoked streaky bacon, lettuce, pickles, burger sauce.

ACAPULCO 16.50
Crispy buttermilk fried chicken, slaw, lettuce, tomato, chipotle cheese sauce.

CHILLI STACK 16.50
Double stack smash beef patties, chilli con carne, American mustard, ketchup, caramelised onions. **VGO**

CLASSIC 15.50
Lettuce, tomato and burger sauce.
Choose from: **Buttermilk Fried Chicken; Double Stack Beef Patties; Grilled Chicken; Vegetarian Patty V**

CURRIES

Our signature Brazilian curries, served with fluffy spring onion rice and scorched padron peppers.

XINXIM 18.45
Our legendary homemade creamy lime and peanut curry with chicken and crayfish, served with toasted coconut and our Pão de Queijo Brazilian cheese dough balls. **GFO**

BRAZILIAN CURRY
Served with our **Bahian curry sauce**
Choose from:
Katsu Chicken 15.95
Prawn GF 16.95
Chicken GF 16.95
Halloumi & Mixed Peppers V VGO GFO 16.95

SIDES

Fries **3.75**
Fries **V**
Curly Fries **4.25**
Curly Fries **V**
Sweet Potato Fries **4.25**
Sweet Potato Fries **V**
BBQ Cheese Fries **5.25**
BBQ Cheese Fries **V**
Mixed Salad **3.85**
Mixed Salad **V GF VG**
Onion Rings **4.25**
Onion Rings **V**
Mac & Cheese **4.50**
Mac & Cheese **V**
Corn on the Cob **V GF**
Garlic Bread **3.50**
Garlic Bread **V**
Citrus Pineapple Slaw
Citrus Pineapple Slaw
V GF VG

DESSERTS

CHURROS
Cinnamon-sugar dusted churros with your choice of:
Chocolate Ganache V or **Dulce De Leche V**

Four Churros 5.50 Ten Churros 8.50

PASSION FRUIT CHEESECAKE 7.50
With raspberry coulis. **V**

ICE CREAM & SORBET 5.50
Choose any of the following three scoops:
Salted Caramel Ice Cream GF V; Vanilla Ice Cream GF V;
Lemon Sorbet GF VG; Mango Sorbet GF VG

CHOCOLATE BROWNIE 8.50
Warm chocolate brownie, salted caramel & vanilla ice cream, rich chocolate & dulce de leche sauces. **GF V**

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. The information on this printed menu is intended as a guide only and correct at the time of printing. 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. Our fries are cooked in our vegetarian fryer. Some dishes may contain bones. 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. Our policy is that only guests who can prove they are 18 & above can be served alcohol for their own consumption. We aren't responsible for stolen or lost items. An optional service charge may be applied to your bill dependent on party size & location. Adults need around 2000 kcal a day. 0326 ALCLOW