

# LAS IGUANAS

EAT LATIN • DRINK LATIN

## EAT LATIN FIESTA MENU

AVAILABLE FOR PARTIES OF 6 OR MORE

£17.50 PER PERSON

### ON ARRIVAL

#### TOTOPOS (v)

Hand cut, crispy corn tortilla chips, dusted with our own blend of paprika, cumin & coriander with homemade salsa

### STARTERS

#### NACHOS (v)

Home cooked corn tortilla chips smothered with melted cheeses & topped with jalapeños, salsa, soured cream & guacamole

#### CALAMARES

Sliced whole baby squid in our crisped cassava crumb, with creamy aioli

#### PERI-PERI POLLO

Fresh chicken breast, coated in crispy crumbed cassava, with a garlic, chilli & lemon sauce

#### PATO TAQUITO

Shredded roast duck & caramelised onion rolled in a flour tortilla & char-grilled, with sticky chilli jam

#### QUESADILLA (v)

Folded tortilla toasted on the char-grill, Mexican-style, filled with garlicky portobello mushroom & cheese, served with homemade salsa

#### ALBONDIGAS

Authentic & indulgent Patagonian-style lamb meatballs with apple, nutmeg & mint, braised in a light tomato & red chilli sauce, served with grated parmesan

### MAIN COURSE

#### FAJITAS

Our renowned fajitas are cooked to order in our own blend of coriander, lime, paprika & a touch of cumin with onions & peppers. Served sizzling **hot** to your table with warmed soft wheat tortillas, chunky guacamole, soured cream, jalapeños & homemade tomato salsa

#### Chicken breast strips

**Shelled king prawns** *Created by our Bristol Harbourside Team*  
**Asparagus & artichoke in a honey-soy marinade (v)**

#### XINXIM (n) (ask for gf)

Brazilian lime chicken in a creamy crayfish & peanut sauce with rice, fine green beans, coconut farofa (toasted manioc flour) to sprinkle over & sweet plantain, said to be Pele's favourite

#### SIRLOIN STEAK (ask for gf)

£1.00 supplement

Simply seasoned & flame-grilled South American 8oz steak, aged for at least 21 days, served with roasted baby tomatoes

#### Choose your side:

Baked sweet potato with cumin soured cream  
or Salad or Fries

#### Choose your dip:

Salsa, Guacamole, Aioli, Soured cream, Cumin soured cream, Jalapeños, Chilli jam, Papaya & mint salsa, or Aji (onion, tomato & chilli)

#### MOQUECA (n) (ask for gf)

Traditional & indulgent; a creamy coconut curry with peppers, garlic & sweetened with tomatoes, made popular by Brazilian Chef Dada. Served with rice, sweet chunks of plantain, spicy salsa & crunchy coconut farofa (toasted manioc flour) to sprinkle over

#### Sweet potato, palm hearts & sugar snap peas (v)

**Salmon, mussels, crayfish & king prawns**

#### BURRITO

Baked tortilla parcel with homemade salsa, soured cream, guacamole & served with crisp salad. Filled with rice, slaw, cheese & your choice of:

#### Shiitake, portobello, button & oyster mushrooms (v)

**Chicken, onion & pepper with fajita spices**

**Beef steak & caramelised onion**

### INFO

**(v) veggie (n) nutty**  
**(gf) gluten-free, please ask**

- We can't guarantee our dishes are nut free
- Some dishes may contain bones
- We are GM free as far as we know
- Any specific dietary needs? Let us know!



### BY THE WAY

- All items will be presented on a single bill
- We aren't responsible for stolen or lost items
- A deposit may be required for parties
- 10% optional service charge will be added to your bill

[www.iguanas.co.uk](http://www.iguanas.co.uk)

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