

Cocktail Masterclass

CHOOSE 2 OR 3 COURSES

Drinking to excess will not be permitted & participants are required to drink responsibly at all times (www.drinkaware.co.uk). More vegan options available - ask your server for details. 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 • 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 • 0419R iguanas.co.uk

N Contains nuts/peanuts **A** Contains alcohol
GF Gluten free **V** Vegetarian **VG** Vegan

STARTERS CHOOSE ONE

CHICKEN WINGS

Marinated wings sauced-up with:

- **Lemon & herb peri-peri** [MILD]
- **Honey peri-peri** [WARM]
- **Amarillo chilli & garlic** [WARMER]
- **Spicy BBQ jerk** [HOTTER]
- **Vivo: Flaming hot habanero** [HOTTEST]

DADINHOS **V**

Crispy cheesy cubes served with sticky chilli jam.

CHICKEN QUESADILLA

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

ALBONDIGAS

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

NACHOS **V** ask for **GF** ask for **VG**

Corn tortilla chips, with melted cheese, topped with pico de gallo salsa, jalapeños, tomato salsa, sour cream & guacamole.

FIESTA ENSALADA **V VG GF**

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.

MAINS CHOOSE ONE

XINXIM **N** ask for **GF**

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.

MOQUECA DE PEIXE ask for **GF**

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

FAJITA STACKS ask for **GF**

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

- **Chicken breast strips**
- **Portobello mushroom** **V** ask for **VG**

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.

NEW CHILLI CON CARNE ask for **GF**

A rich chunky beef & black bean chilli, with spring onion rice & crispy blue corn tortillas. Choose a spiced butter to melt into your chilli:

- **Cocoa & ancho chilli** [MILD]
- **Smoky chipotle butter** [MEDIUM]
- **Habanero & cayenne chilli** [HOT]

MOQUECA DE PALMITOS

V ask for **VG** ask for **GF** Butternut squash, ethically sourced 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.

NEW VEGGIE CHILLI **V** ask for **VG** ask for **GF**

Sweet potato, butternut squash & chickpeas braised with spiced tomatoes, served with spring onion rice, crispy blue corn tortillas, sour cream & pink pickled onions.

VEGGIE ENCHILADA **V**

Roast butternut squash, red peppers, spinach & cheese in a rolled tortilla with smoky chipotle sauce, on a bed of spring onion rice with refried beans & topped with cheese.

UPGRADE GAUCHO STEAK ask for **GF** +£5 supplement

10oz sirloin steak sprinkled with ancho chilli salt, served with smoky herb chimichurri, Argentine-style roasted sweetcorn purée & a choice of fries or salad.

BLAZING BIRD ask for **GF**

Spice-rubbed & marinated chicken, served with slaw & a choice of fries or salad. Sauced up with:

- **Lemon & herb peri-peri** [MILD]
- **Honey peri-peri** [WARM]
- **Amarillo chilli & garlic** [WARMER]
- **Spicy BBQ jerk** [HOTTER]
- **Vivo: Flaming hot habanero** [HOTTEST]

DESSERTS CHOOSE ONE

DULCE DE LECHE MACADAMIA CHEESECAKE **V N**

Creamy cheesecake with roasted macadamia nuts & dulce de leche caramel sauce.

MANGO SORBET **V VG**

Three scoops of our mango sorbet.

COCONUT ICE CREAM **V VG GF**

Three scoops of our dairy-free coconut ice cream.

CHOCOLATE COCONUT TART **V VG GF N**

A rich, indulgent chocolate & coconut tart on a nutty base dusted with cocoa, served with a scoop of our dairy-free coconut ice cream.