

Attractions Menu

TAPAS & STARTERS

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

Corn tortilla chips with melted cheese, topped with pico de gallo salsa, jalapeños, roasted tomato salsa, soured cream & guacamole. **add a topping 2.00**

Shredded chipotle beef / Smoked chipotle chicken / Chilli con carne / Refried black beans **V / Havana Club & jerk BBQ pork **A****

NEW CEVICHE ask for **GF**

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.

DADINHOS **V**

Our take on a Brazilian favourite, crispy cheesy cubes served with sticky chilli jam.

CHEESE & MANGO EMPANADAS **V**

Two crispy pasties filled with gooey brie, chilli & mango, served with a sticky chilli jam.

CHICKEN WINGS

Spicy & sauced-up with your choice:

Honey peri-peri / Spicy bbq jerk / Vivo; flaming hot habanero

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.

NEW GREEN QUINOA SALAD **V** **VG** **GF**

Quinoa salad with avocado, lime, okra, coriander, sultanas, pink pickled onions & a poppy & pumpkin seed dressing.

ADD A SIDE

FRIES **V**

Fries with creamy aioli. **3.80**

SWEET PLANTAIN **V**

Sweet plantain with maple syrup. **2.25**

MIXED SALAD **V** **VG** **GF**

Mixed salad with vinaigrette. **3.75**

CREAMY SLAW **V** **GF**

Lime & coriander slaw. **2.50**

REFRIED BEANS **V** **GF** ask for **VG**

With soured cream & cheese. **2.00**

SPRING ONION RICE **V** **VG** **GF**

Spring onion rice with soy sauce. **2.00**

NEW SPRING GREENS **V** **GF** ask for **VG**

In a garlic & chilli butter. **2.00**

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 • Our chicken, goat, duck & lamb are Halal • An optional 12.5% service charge will be added to your bill. 100% recycled paper, printed with vegetable-based inks 0318L_A15



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

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

MAINS FROM ARGENTINA

BLAZING BIRD ask for **GF**

Our spicy chicken marinated with fiery sauce, served with slaw & a choice of fries or salad. Sauced-up with your choice:

Honey peri-peri / Spicy bbq jerk / Vivo; flaming hot habanero

HAVANA CLUB & JERK BBQ PORK RIBS **A**

Half a rack of fall off the bone pork ribs covered in a sticky rum glaze, topped with crispy onion & chilli, served with slaw & a choice of fries or salad.

GAUCHO STEAK ask for **GF** supplement 5.00

10oz sirloin steak with fresh herb chimichurri, Argentine-style roasted sweetcorn purée & a choice of roasted sweet potato mash, fries or salad.

BLACK BEAN & BEETROOT BURGER **V**

Black bean & beetroot burger smothered with melted Emmental in a toasted brioche bun smothered in a creamy tomato & gherkin sauce. With beef tomato & baby gem, with creamy slaw & a choice of fries or salad.

CLASSIC BEEF BURGER

100% prime short rib & chuck beef patty, in a toasted brioche bun smothered in a creamy tomato & gherkin sauce. With beef tomato, baby gem & caramelised onions, with slaw & a choice of fries or salad.

MAKE YOUR BURGER DIRTY

Jalapeños, Chimichurri, Guacamole **each 1.00**

or Emmental cheese **V**, Brie **V**, **each 1.50**

Shredded chipotle beef, Smoked chipotle chicken, Chilli con carne, Havana Club & jerk BBQ pork **A** or Smoky pork chorizo

MAINS FROM MEXICO

FAJITAS

Freshly-cooked to order in our special mix of spices, onions & peppers. Dished up sizzling, with guacamole, grated cheese, soured cream, jalapeños, roasted tomato salsa & soft wheat tortillas. Choose:

- Chicken breast strips **supplement 3.00**

- Shelled prawns **supplement 4.00**

- Portobello mushroom **V**

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

Sweet potato, butternut squash & chickpeas braised with spiced tomatoes, served with spring onion rice, soft wheat tortillas, soured cream & pink pickled onion.

ENCHILADA

Rolled tortilla with smoky chipotle sauce, on a bed of spring onion rice with refried beans & topped with cheese. Choose:

- Butternut squash, red peppers, spinach & cheese **V**

- Spicy chicken, pepper, onion & cheese

BURRITOS

Wheat tortilla stuffed with chipotle rice, refried beans, crunchy slaw & cheese with salad, soured cream, guacamole & roasted tomato salsa on the side. Choose:

- Sweet potato, butternut squash & chickpea chilli **V**

- Shredded beef braised in chipotle

MAINS FROM BRAZIL

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 our homemade creamy coconut, fresh tomato & lime sauce with spring onion rice, sweet plantain, pico de gallo & a coconut farofa to sprinkle.

BAHIAN COCONUT CHICKEN **GF**

Chicken breast strips pan-fried in cumin, coriander & cayenne & cooked in a creamy coconut sauce with ginger, garlic, tomatoes & coriander. Served with spring onion rice & shredded greens.

MOQUECA DE PALMITOS **V** ask for **VG** ask for **GF**

Butternut squash, 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 GALINHADA ask for **GF**

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

MAINS FROM PERU & BEYOND

CAULIFLOWER & CORN QUINOTTO **V** **GF**

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

NEW DOMINICAN GOAT CURRY ask for **GF**

A spicy Dominican-style goat & scotch bonnet chilli curry with spring onion rice, fried plantain & pink pickled onions.

NEW GREEN QUINOA SALAD **V** **VG** **GF**

Quinoa salad with avocado, lime, okra, coriander, sultanas & pink pickled onions on a bed of spinach with a poppy & pumpkin seed dressing. Full of goodness.

DESSERTS

AZTEC CHOCOLATE FUDGE CAKE **V**

Warm spiced chocolate orange sponge cake. With vanilla ice cream.

DULCE DE LECHE MACADAMIA CHEESECAKE **V** **N**

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

CREAMY CARAMEL CAKE **V**

Layers of soaked sponge drizzled with dulce de leche. Topped with caramelised cream & blueberries.

TEMBLEQUE **V** **VG** **GF**

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

las
IGUANAS The **O₂**

2 for 1 Cocktails

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

9.95 🍹 PITCHERS 19.95

CAIPIRINHA

The famous Brazilian cocktail; Las Iguanas Magnifica Cachaça, lime, sugar.

STRAWBERRY CAIPIRINHA

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

VANILLA MAI TAI 🍷

Havana Club Especial Rum, Absolut Vanilia Vodka, lime, almond, bitters.

CUBA LIBRE 🍹

Havana Club 3 Yr Rum, Coke Zero, lime.

IT'S A GIN TING 🍹

Beefeater Gin, maraschino, grapefruit soda.

BERRI MULE

Absolut Berri Açai Vodka, Funkin raspberry, lime, ginger.

NEW PASSION SOUR BOMB

Malibu Passion Fruit, sour sherbet, orange, soda.

10.95 🍹 PITCHERS 20.95

MANGO COLLINS 🍹

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

CANA ROYALE #2

Las Iguanas Magnifica Cachaça, hibiscus, Freixenet Cava.

LONG ISLAND ICED TEA 🍹

Vodka, Havana Club Rum, Beefeater Gin, Olmeca Tequila, lemon, Coke Zero.

STRAWBERRY DAIQUIRI

Havana Club 3 Yr Rum, lime, Funkin strawberry.

HUANA PARTY 🍹

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

NEW BANANARAMA

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

NEW DARKEST STORM 🍹

Jah 45 Jamaican Dark Rum, lime, ginger beer.

11.95

MOJITO

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

NEW HONEY STRAWBERRY FIZZ

Cazcabel Honey Tequila, Funkin strawberry, lemon, Freixenet Ice.

NEW PORN STAR MARTINI

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

12.95

NEW 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.

MOCKTAILS

CITRUS COOLER 3.95

Fresh citrus, lemonade.

TROPICAL COOLER 3.95

Mango, pineapple, lime, lemonade.

RASPBERRY COOLER 3.95

Funkin raspberry, bottlegreen elderflower, soda.

NEW GUAVA COOLER 4.95

Funkin guava, agave, lime, coconut water.

VIRGIN PIÑA COLADA 4.95

Pineapple juice, coconut cream.

PASSION FRUIT COOLER 4.95

Passion fruit, lemon, orange.

NEW BANANA COOLER 4.95

Funkin banana, mango, lemon, vanilla, soda.

APPLE MOJO-LESS 4.95

Mint, lime, apple, soda.

NEW BANANA GINGER 4.95

BEER Funkin banana, ginger.

RED WINE

125ML | 175ML | 250ML | BTL

NEW MERLOT, LUIS FELIPE EDWARDS 5.25 | 6.20 | 7.50 | 19.95

CHILE Black & red cherry, spicy plum & blackcurrant.

TEMPRANILLO TINTO, EL VELERO 4.95 | 6.20 | 15.95

SPAIN Smooth & velvety with strawberry & fruits of the forest.

MALBEC, LOS ROMEROS 🍷 5.80 | 6.95 | 17.95

CHILE Packed with lush, ripe fruits.

PINOT NOIR, LUIS FELIPE EDWARDS 🍷 6.95 | 8.50 | 21.95

CHILE Silky smooth & delicately structured.

RESERVA RIOJA, CAMPO VIEJO 🍷 28.20

SPAIN Hidden layers & depths of flavour.

NEW MALBEC, LUNARIS BY CALLIA 7.50 | 8.95 | 23.95

ARGENTINA Aromas of cherry & plum with warming spice.

BARREL SELECTION MALBEC, SALENTEIN 32.00

ARGENTINA Black fruit backed by vanilla.

PIPER HEIDSIECK BRUT CHAMPAGNE 🍷 49.00

FRANCE Fresh with citrus notes of grapefruit, apple & pear.

WHITE WINE

125ML | 175ML | 250ML | BTL

SAUVIGNON BLANC, TIERRA 5.25 | 6.20 | 7.50 | 19.95

CHILE Brimming with fresh, concentrated flavours.

VERDEJO, EL VELERO 4.95 | 6.20 | 15.95

SPAIN Green apple & citrus with a hint of flowers.

NEW PINOT GRIGIO, LUNARIS BY CALLIA 6.50 | 7.95 | 20.95

ARGENTINA Light, refreshing & wonderfully fruity.

CHENIN MUSCAT, SEIVAL VINTAGE 🍷 5.50 | 6.95 | 17.95

BRAZIL Fresh citrus & green fruit.

NEW ALBARIÑO, VIONTA 29.95

SPAIN Well balanced with complex aromatic tropical fruit flowers.

ROSÉ WINE

125ML | 175ML | 250ML | BTL

TEMPRANILLO ROSÉ, EL VELERO 4.75 | 5.75 | 7.50 | 17.95

SPAIN Juicy with strawberry & citrus notes.

GRENACHE ROSÉ, TORRES 5.95 | 7.75 | 18.50

SPAIN Delicate & dry, with bright fruity flavours.

BUBBLES

125ML | BTL

FREIXENET CORDON NEGRO CAVA 5.25 | 24.95

SPAIN Stylish dry fizz, refreshingly racy.

FREIXENET ICE CAVA 23.50

SPAIN Enjoyed over ice with mint.

NEW FREIXENET PROSECCO 29.95

SPAIN Lively & fresh with citrus, apple & grapefruit.

DA LUCA PROSECCO 🍷 23.95

SICILY Lively & soft with pear & peach.

PIPER HEIDSIECK ROSÉ BRUT CHAMPAGNE 🍷 49.00

FRANCE Intense copper-pink coloured rosé with strawberry & raspberry.

CRAFT BEER

ROTHHAMMER NAZCA IPA 4.7% 4.60

Refreshing craft beer with delicate hops.

ROTHHAMMER BRAVE RED ALE 4.5% 4.60

Full-bodied rich craft beer. Perfect with meat.

ROTHHAMMER REAL GOLDEN ALE 5.5% 4.60

Light & fruity craft beer.

BOTTLED BEER

CORONA 4.5% 4.40

BRAHMA 4.3% 3.90

DAMM DAURA 🍷 5.4% 4.50

ALHAMBRA RESERVA 1925 6.4% 4.60

Strong, full-bodied Spanish lager. Perfect with grilled meat.

FREE DAMM 0% Alcohol-free beer from Estrella. 2.75

BOTTLED CIDER

STELLA CIDRE 4.5% 4.95

REKORDERLIG 4% 4.95

Choose from passion fruit or mango & raspberry.

DRAUGHT BEER

BRAHMA Brazil 4.3% hf 2.30 pt 4.95 4 pt 15.00

SOFT DRINKS

COCA-COLA 3.30

The iconic glass bottle. 330ml.

DIET COKE 3.20

The iconic glass bottle. 330ml.

COCA-COLA By the glass. 2.85

DIET COKE / COKE ZERO / LEMONADE 2.75

By the glass.

GUARANA 2.50

Brazilian soft drink with guarana.

TING Grapefruit soda. 2.50

VITA COCO Coconut water. 2.50

APPLETISER 2.50

JUICES 2.50

Pineapple, Cranberry, Pomegranate, Watermelon, Mango, Freshly-squeezed orange or Apple juice.

BELU Sparkling or still water. 1.95

Belu give all profits to Wateraid. UK sourced & bottled in recycled glass.

Check out the Bar Menu for our full range

🍷 Contains nuts 🍱 Vegetarian 🌱 Vegan
All our wines are between 11% & 14.5% abv. Please ask your server for further information. All spirits & liqueurs are served in 25ml measures. All abv may be subject to change. 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. Please drink responsibly.