

WHILE YOU CHOOSE (v)

BREAD & OLIVES Home baked ciabatta bread with plump Peruvian olives in a spicy marinade	3.00
TOTOPOS Hand cut, crispy corn tortilla chips, dusted with our own blend of paprika, cumin & coriander. Choose from: fresh homemade salsa, guacamole or soured cream	2.00
PAN AJILLO Toasted ciabatta rubbed with fresh garlic, herb & chilli butter	2.90

LUNCH & EARLY EVENING SET MENU 2 COURSES & DRINK from 8.90
available until 7pm

STARTERS <i>add 1.00</i>	MAINS 6.90
CHAMPIÑONES (v) Button mushrooms in a creamy smoked chilli sauce, served with tortillas	HOT WRAPS Chicken fajita wrap with cheese in a soft wheat tortilla NEW Seasonal roast winter vegetables with cheese (v) Served with your choice of fries or quinoa (a high protein grain from South America), orange & basil salad
SOPA (v) (n) (ask for gf) Homemade & hearty thick roast butternut squash & coconut milk soup, with soured cream	ENCHILADA (ask for v option) Spicy chicken stuffed in a hand rolled tortilla with our homemade smoked chilli & tomato sauce with melted cheese, served with salad & garlicky coriander rice
CRAYFISH COCKTAIL (ask for gf) Crunchy romaine lettuce, cucumber & crayfish, topped with smoked paprika mayo & home baked bread	CAESAR (v) Sweet romaine lettuce tossed with creamy garlic dressing & croutons, sprinkled with parmesan shavings
ADD A DRINK <i>first glass/bottle only</i>	CHILLI CON CARNE (ask for gf) Chunky beef steak slow braised in tomatoes & black beans, served with garlicky rice, corn tortillas & soured cream
WINE <i>add 1.50</i> Chenin Chardonnay or Merlot, 175ml	NEW BAHIAN RISOTO (gf) (a) Discovered on our travels in Brazil. Arborio rice cooked in wine with parsley & parmesan, with a drizzle of chilli oil. Choose from: Palm heart, asparagus & artichoke (v) Salmon, mussel, prawn & haddock
BEER <i>add 1.50</i> San Miguel bottle	PERI-PERI ASADO (ask for gf) Lovely Farm Assured Freemans spring chicken, halved, marinated & slow roasted in a fiery homemade peri-peri sauce, served with fries or salad
MINERALS <i>add 1.00</i> Glass of Coke, Diet Coke or Lemonade	BUENOS AIRES BURGER Argentinean topside beef burger, made by Ramon from Buenos Aires from his family recipe. With melted mozzarella & smoked paprika mayo in a toasted bun, with your choice of fries or salad

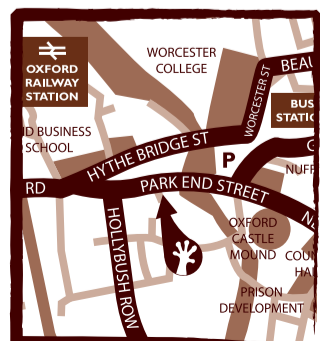
TAPAS & STARTERS

TAPAS SHARING DEAL 3 DISHES for **12.00** or 5 DISHES for **20.00**
choose from the hearty **TAPAS & STARTERS** section below

NACHOS (v) Home cooked corn tortilla chips smothered with melted mozzarella, cheddar & red leicester topped with jalapeños, salsa, soured cream & guacamole. Choose a topping: Refried beans (v), Mixed mushrooms (v), Chilli con carne, Chorizo or Chicken	4.90
NEW RIOJA CHORIZO Smoked chorizo made by fifth generation butchers from Rioja, braised in Faustino Rioja wine, served with bread to mop up the juices	1.60
GAMBAS (ask for gf) Four fat, fiery prawns, split & cooked in lemon, chilli & tomato sauce, served with bread	4.80
NEW EMPANADAS Homemade little crispy pasties discovered on our way to Paraty; popular street food all over South America. Choose from: Brie & mango (v) Spicy mix of prawns, mussels, haddock & salmon drizzled with chilli oil	4.90
BOLINHOS Flaked white fish, potato & parsley balls, with sticky balsamic, fresh beef tomato & aji salsa	4.50
PATO TAQUITO Roast duck, shredded then rolled in a flour tortilla, char-grilled to order, with a sticky chilli jam	4.90
NEW ENSALADA PALMITO (v) (gf) South American palm hearts, iron-rich baby spinach & rocket tossed in a lovely passionfruit & red pepper vinaigrette	4.50
CALAMARES Whole baby squid slices coated with our cassava crumb, crisped to perfection, with creamy aioli	4.80
QUESADILLA (v) Fresh garlicky Portobello mushroom smothered in brie, sandwiched in a chargrilled tortilla, with a chunky salsa. A mexican favourite	4.30
PERI-PERI POLLO Fresh chicken breast coated in crispy crumbed cassava in a fiery garlic, chilli & lemon sauce	4.90

TAPAS SHARING PLATTERS

NEW VERDURAS (v) Quesadilla, Pan ajillo, Corn chips, Champiñones, Ensalada palmito & Brie & mango empanada	12.50
NEW MIXTO Calamares, Bolinhos, Quesadilla, Corn chips, Chilli con carne & Peri-peri pollo	12.50
NEW GAMBAS GRANDE 15 fat, fiery prawns, split & cooked in lemon, chilli & tomato sauce, served with bread	15.50



FIND US

40-41 Park End Street, Oxford OX1 1JD
01865 263 150
oxford@iguanas.co.uk

TAKE HOME A LITTLE LATIN LIFE

Did you know? We sell a range of Latin treats & ingredients for you to take home including our own cachaça & organic chilli sauces. Ask for details

GOURMET FAJITAS

Our renowned fajitas are cooked to order in our own blend of coriander, lime, paprika & a touch of cumin and come sizzling to your table. Choose from:

Shiitake, Portobello, button & oyster mushrooms (v) & leeks with blue cheese guacamole & home-made salsa	(c) 10.30
Sliced chicken breast with lemon & paprika, creamy guacamole & home-made salsa	(c) 12.30
Flame-grilled sirloin steak with horseradish guacamole & salsa Criollo	13.30
Barbary duck breast with spiced plum salsa & creamy guacamole	13.30
NEW Venison leg steak with black cherry salsa & guacamole	13.90

ENCHILADA

Hand rolled tortillas smothered in a homemade smoked chilli & tomato sauce with melted cheese served with refried black beans, soured cream & garlic coriander rice. Choose from:

Roast winter squash, broccoli, mixed bean & cheese (v)	7.90
Spiced chicken breast, sweet bell peppers & cheese	8.90
Shredded roast duck & caramelised onion	9.50

CHIMICHANGA

Crisp, handmade tortilla parcel; Mexican favourite, served with homemade salsa, guacamole, soured cream, garlic & coriander rice & refried black beans. Choose from:

Roast winter squashes, zucchini & cheese (v)	7.90
Spiced chicken breast & cheese	8.90

NEW FROM THE CHAR-GRILL (ask for gf)

Simply seasoned & flame-grilled, served with Cumin roast butternut squash & sweet potato or Spinach & parmesan salad, & your choice of Latin dip (see sides below). Choose from:

Yellowfin tuna steak marinated in paprika & cumin	10.50
Fresh whole seabass	13.50
Half a slow roast Farm Assured Freemans spring chicken	7.90
Fresh chicken breast	(c) 8.90
Juicy lamb rump	12.50
Fresh sirloin steak from Uruguay, aged on the bone for at least 21 days (8oz)	14.50

PUERTO RICAN PABELLA (ask for gf)

Paella rice from Valencia in a sofrito of tomato, garlic, saffron, onion, peppers & cayenne. Choose from:

Butternut, asparagus & Portobello mushroom (v)	(c) 8.90
Chicken, chorizo, squid, salmon, tiger prawn & mussels	(c) 10.50

NEW CARNE ASADO (a) (gf)

Roast Venison or Lamb rump with a reduced merlot & cocoa jus served with cumin roast butternut squash & sweet potato

Venison steak	13.90
Lamb rump	12.50

BUENOS AIRES BURGER

Argentinean topside beef burger, made by Ramon from Buenos Aires from his family recipe. With melted mozzarella & smoked paprika mayo in a toasted bun, with your choice of fries or salad

BRAZILIAN DISHES

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. Choose from:

Sweet potato, palm hearts & sugar snap peas (v)	(c) 8.50
Salmon	(c) 10.50

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 & sweet plantain, said to be Pele's favourite

NEW ENSOPADO DE CARNE (n) (ask for gf)	8.50
---	-------------

Tender beef & beef chorizo, slow cooked in tomato, spices & coconut milk. Served with rice & sweet plantain. Sprinkle over the dried manioc flour to add crunch. Lovely comfort food

PESCADO CON COCO

Fresh haddock, fat Chilean blue mussels in their shells, crayfish tails in a light, fragrant saffron & coconut broth with baby new potatoes, cannelloni beans & baby tomatoes

NEW BAHIAN RISOTO (gf) (a)	(c) 10.50
-----------------------------------	------------------

Discovered on our travels in Brazil. Arborio rice cooked in wine with parsley & parmesan, with a drizzle of chilli oil. Choose from:

Palm heart, asparagus & artichoke (v)	7.50
Salmon, mussel, prawn & haddock	7.90

SALADS

NEW ENSALADA VERDURAS (v) (gf)

Chunky roasted butternut squash & sweet potato, artichoke, asparagus & creamy avocado over radicchio & curly endive leaves, with our mustard dressing

CAESAR (v)	6.90
-------------------	-------------

Torn romaine lettuce tossed with creamy garlic dressing & croutons, sprinkled with parmesan shavings. Choose a topping: Chargrilled chicken breast or Crayfish tails

SALMON (gf)	7.90
--------------------	-------------

Torn fillet of 'cold-smoked' salmon scattered over escarole & endive leaves, fine green beans, free range egg, black olives, & our fresh homemade dill & mustard dressing

ATUN (gf)

Yellowfin tuna steak, chargrilled, over peppery rocket, radicchio, tomatoes, fine green beans & quinoa (a South American high protein grain) tossed in a fresh orange, olive oil & basil dressing

DESSERTS (v)

CHOCOLATE BANOFFEE PIE Goopy chocolate layered over banana drizzled with toffee sauce	4.50
NEW APPLE EMPANADA Cinnamon, toffee apple & raisin filled pastry with crème fraîche	4.20
BREVAS (gf) Sticky toffee stuffed black figs drizzled with sugar cane syrup	3.80
IPANEMA MESS (gf) Layers of sweet guava, creamy mascarpone & crushed meringue	3.90
TRIO OF SORBETS Refreshing lemon, mango & blackcurrant sorbets	4.00
NEW IGUANA BANANA (a) in warm cachaça & butterscotch sauce, with vanilla ice cream	4.50
AZTEC CHOCOLATE FUDGE CAKE Warmed spiced chocolate orange sponge cake	4.50
CHEESECAKE (a) Creamy citrus cheesecake with a mango & cachaça sauce	4.30

INFO

(v) veggie (n) nutty
(gf) gluten-free, please ask
(a) contains alcohol
We can't guarantee our dishes are 100% nut free. Some dishes may contain bones. Any specific dietary needs? Let us know! We aren't responsible for stolen or lost items. All items will be presented on a single bill

PARTIES

Feast on some of our favourite Fiesta dishes with our party menu. We'd love to help you with your next event - ask us how we can!
• A deposit is required for parties of 10+

CHILDREN

(c) smaller portions of our main courses at half price or less
• **FREE** organic baby food is available for our tiny guests.
• Ask for our new inbetweens menus for the under 12's