

I G U A N A S

COCINA PUERTORRIQUEÑA

TROPICAL & CLASSIC

PUERTO RICAN HAZE \$11
Lime Rum, Pomegranate Syrup, Sour Mix
& Lime Soda

OLD FASHIONED \$11
Bitters, Simple Syrup, Whiskey, Soda Water

TAINO \$11
Spiced Rum, Coconut Rum Filled with
Puerto Rican Cola

IGUANAS PUNCH \$11
Mango Rum, Coconut Rum, Passion Fruit Juice,
Acerola Juice & Pineapple Juice

CUCUMBER MARTINI \$12
Gin, Simple Syrup & Fresh Lime Juice

YUNQUE BREEZE \$11
Tequila, Pink Grapefruit Juice, Lime Juice,
Simple Syrup & Club Soda.

APEROL LEMONADE \$11
Aperol, Gin, Fresh Sour

RUM RUNNER \$12
Light Rum, Dark Rum, Banana Liqueur, Blackberry
Brandy, Sour Mix, Orange Juice, 151 Rum

SKINNY COLADA \$11
Coconut Rum, Coconut Water, Pineapple Juice
& Float of Amaretto.

MOSCOW MULE \$11
Vodka, Lime Juice & Ginger Beer

SPECIALTIES

MOJITO \$12
Flavors: Acerola, Passion Fruit & Mango

MARGARITA \$15
Flavors: Acerola, Blue & Guava

Tax and service charge not included.
Raw and undercooked food may be hazardous to your health.

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WINES

SPARKLING

Mionetto Prosecco

Glass \$13 Bottle \$39 Carafe \$26

WHITE

Justine Rose

Glass \$13 Bottle \$39 Carafe \$26

Placido Pinot Grigio

Glass \$9 Bottle \$25 Carafe \$18

Leira Albariño

Glass \$10 Bottle \$35 Carafe \$20

Emmolo Sauvignon Blanc

Glass \$14 Bottle \$48 Carafe \$28

Honig Sauvignon Blanc

Glass \$16 Bottle \$51 Carafe \$32

Mer Soleil by Caymus Glass

\$14 Bottle \$54 Carafe \$28

RED

Toser Ribera Del Duero

Glass \$10 Bottle \$35 Carafe \$20

Angeline Pinot Noir

Glass \$12 Bottle \$38 Carafe \$24

Conundrum Red Blend By Caymus

Glass \$13 Bottle \$44 Carafe \$26

Navarro Correas "Alegoria" Malbec

Glass \$14 Bottle \$48 Carafe \$28

Decoy Merlot

Glass \$16 Bottle \$58 Carafe \$32

Bonanza Cabernet Sauvignon by Caymus

Glass \$15 Bottle \$45 Carafe \$30

BEERS

LOCAL DOMESTIC

Medalla Light \$6

Magna \$6

DRAFT BEER \$8

IMPORTED

Corona \$7

Coors Light \$6

Michelob Ultra \$6

Heineken \$7

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SOUPS & SALADS

CARIBBEAN CAPRESE SALAD

Campari Tomatoes, Local Farm
Mozzarella Cheese, Guava Shell, Fresh
Basil & Tamarind Balsamic Glaze

\$16 ^{GF}

CREAM OF

ROOT VEGETABLES

Crispy Jamonilla, Annatto Oil
& Arañitas

\$12 ^{GF}

RIO MAR SALAD

Farmers Green, Mesquite Bacon,
Black Beans, Cherry Tomatoes, Papaya &
Caribbean Cherry Vinaigrette

\$17 ^{GF}

ASOPAO DE POLLO

Chicken & Rice Soup

\$12 ^{GF}

APPETIZERS

PIONONO

Sweet Plantains Stuffed with
Beef Picadillo

\$12 ^{GF}

MOFONGO & KAN-KAN

Mini Mofongos, Kan-Kan Pork
Belly Chop, Ajillo Sauce & Molasses

\$18 ^{GF}

GAMBAS AL BARRILITO

Garlic Shrimp, Barrilito Rum
& Lemon Sauce

\$16

CASSAVA & SEVEN GRAINS

Cassava Cup on Seven Grains
Fricassee

\$15 ^{GF}

IGUANAS SAMPLER

Sorullitos, Alcapurrias, Pastelillos
de Pizza & Mother Sauce

\$19 / \$32
share

CROQUETAS DE JAMÓN

Black Forrest Smoked Ham
Croquettes, Sun-dried Tomatoes
Alioli

\$14 / \$26
share

PORK BELLY PROSCIUTTO

Slow Cooked Pork Belly Wrapped with
Smoked Prosciutto, Sun-dried Cherry
& Guava Sauce

\$18 / \$34
share

QUESO CON GUAYABA

Fried Local Cheese &
Guava Sauce

\$11 / \$20 ^{GF}
share

TENDERLOIN ESCABECHE BATATA


Sweet Potato Cup Filled with
Filet Mignon, Oregano Garlic &
Braised Onion Sauce

\$18 / \$32 ^{GF}
share

CHICKEN CHICHARRONES

Boneless Chicken Thighs Seasoned,
Plantain Chips & Mother Sauce

\$14 / \$26
share

 Indicates Gluten Free. *Cook to order, consuming raw or under cooked meats could increase your risk of food borne illness.
Tax and service charge not included. "Dishes may contain Allergens. If you have any dietary requirements please speak to a staff member".

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CLASSIC PLATES & STEAKS

LAMB PORTERHOUSE 12 oz Calgary Lemon Pepper Seasoning, Sun-dried Tomatoes & Buttery Demi	\$45 ^{GF}	FILET MIGNON ESCABECHE Trifongo Cup, Filet Mignon Tips, Oregano Garlic & Braised Onion Sauce	\$28 ^{GF}
FILET MIGNON 8 oz Prime Tenderloin, Grilled to Perfection & Buttery Demi	\$45 ^{GF}	RIO MAR ARROZ CON POLLO Traditional Chicken Rice, Creole Pork Essence Pink Beans, Avocado Mousse & Sweet Plantains	\$21 ^{GF}
CHURRASCO WAGYU 10 oz Mesquite Grilled Wagyu Skirt Steak with Piquillo Peppers Chimichurri	\$49 ^{GF}	CHILEAN SEA BASS Plantain Dust, Roasted Cauliflower Purée, Seasoned Veggies & Soursop Gastric Sauce	\$49 ^{GF}
POLLO ORGÁNICO AL AJILLO Free Range Chicken Breast & Butter Garlic Demi	\$26 ^{GF}	IGUANAS MOFONGO Choice of Garlic Shrimp, Vegetables Stew, Chicken Creole or Wagyu Skirt Steak	\$27 ^{GF}
CHULETA KAN-KAN Niman Ranch Pork Belly Chop & Guava Teriyaki	\$28 ^{GF}	STUFFED PORK LOIN Stuffed with Local Sausage, Smoked Carnitas, Pasta Salad & Pigeon Peas Risotto	\$26 ^{GF}
CARIBBEAN LOBSTER Caribbean Lobster Tail Choice of Creole or Garlic Sauce	MP ^{GF}		

SIDE DISHES

RICE N' BEANS, FRIED PLANTAINS, CASSAVA STICKS, SWEET PLANTAINS, SAUTEED VEGETABLES, AREPAS, MOFONGO, HOUSE SALAD, FRENCH FRIES, MAMPOSTEAO RICE, SWEET POTATOES FRIES, PIGEON PEAS RISOTTO	\$8
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