

# 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.

# I G U A N A S

COCINA PUERTORRIQUEÑA

---

## 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

Kendall Jackson Savignon Blanc

Glass \$13 Bottle \$40 Carafe \$26

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

Robert Mondavi Pinot Noir

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

Josh Legacy Red Blend

Glass \$12 Bottle \$38 Carafe \$28

Pulenta 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

Suite Petite Petite Sirah by Chronic Cellars

Glass \$14 Bottle \$50 Carafe \$28

---

## BEERS

---

### LOCAL DOMESTIC

Medalla Light \$6

Magna \$6

### IMPORTED

Corona \$7

Coors Light \$6

Michelob Ultra \$6

Heineken \$7

### DRAFT BEER \$8

### PRIVATE LABEL

Rio Mar Lager

Draft \$8

Bottle \$8

# I G U A N A S

COCINA PUERTORRIQUEÑA

## SOUPS & SALADS

### CARIBBEAN CAPRESE SALAD

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

\$16 <sup>GF</sup>

### CREAM OF

### ROOT VEGETABLES

Crispy Jamonilla, Annatto Oil  
& Arañitas

\$12 <sup>GF</sup>

### RIO MAR SALAD

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

\$17 <sup>GF</sup>

### ASOPAO DE POLLO

Chicken & Rice Soup

\$12 <sup>GF</sup>

## APPETIZERS

### PIONONO

Sweet Plantains Stuffed with  
Beef Picadillo

\$12 <sup>GF</sup>

### MOFONGO & KAN-KAN

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

\$18 <sup>GF</sup>

### GAMBAS AL BARRILITO

Garlic Shrimp, Barrilito Rum  
& Lemon Sauce

\$16

### CASSAVA & SEVEN GRAINS

Cassava Cup on Seven Grains  
Fricassee

\$15 <sup>GF</sup>

### 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 <sup>GF</sup>  
share

### TENDERLOIN ESCABECHE BATATA


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

\$18 / \$32 <sup>GF</sup>  
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".

# I G U A N A S

COCINA PUERTORRIQUEÑA

## CLASSIC PLATES & STEAKS

---

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

---

## 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
---	-----

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

