

I G U A N A S

COCINA PUERTORRIQUEÑA

TROPICAL & CLASSIC

PUERTO RICAN HAZE \$16
Lime Rum, Pomegranate Syrup, Sour Mix
& Lime Soda

OLD FASHIONED \$16
Bitters, Simple Syrup, Whiskey, Soda Water

TAINO \$16
Spiced Rum, Coconut Rum Filled with
Puerto Rican Cola

IGUANAS PUNCH \$16
Mango Rum, Coconut Rum, Passion Fruit Juice,
Acerola Juice & Pineapple Juice

CUCUMBER MARTINI \$16
Gin, Simple Syrup & Fresh Lime Juice

YUNQUE BREEZE \$16
Tequila, Pink Grapefruit Juice, Lime Juice,
Simple Syrup & Club Soda.

APEROL LEMONADE \$16
Aperol, Gin, Fresh Sour

RUM RUNNER \$16
Light Rum, Dark Rum, Banana Liqueur, Blackberry
Brandy, Sour Mix, Orange Juice, 151 Rum

SKINNY COLADA \$16
Coconut Rum, Coconut Water, Pineapple Juice
& Float of Amaretto.

MOSCOW MULE \$16
Vodka, Lime Juice & Ginger Beer

SPECIALTIES

MOJITO \$16
Flavors: Acerola, Passion Fruit & Mango

MARGARITA \$17
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 \$14 Bottle \$55 Carafe \$28

WHITE

Justine Rose

Glass \$14 Bottle \$55 Carafe \$28

Placido Pinot Grigio

Glass \$14 Bottle \$55 Carafe \$28

Leira Albariño

Glass \$12 Bottle \$50 Carafe \$24

Kendall Jackson Savignon Blanc

Glass \$14 Bottle \$55 Carafe \$28

Honig Sauvignon Blanc

Glass \$16 Bottle \$65 Carafe \$32

Mer Soleil by Caymus

Glass \$14 Bottle \$60 Carafe \$28

RED

Toser Ribera Del Duero

Glass \$15 Bottle \$60 Carafe \$30

Robert Mondavi Pinot Noir

Glass \$14 Bottle \$55 Carafe \$28

Josh Legacy Red Blend

Glass \$14 Bottle \$55 Carafe \$28

Pulenta Malbec

Glass \$16 Bottle \$60 Carafe \$32

Decoy Merlot

Glass \$16 Bottle \$62 Carafe \$32

Bonanza Cabernet Sauvignon by Caymus

Glass \$15 Bottle \$60 Carafe \$30

Suite Petite Petite Sirah by Chronic Cellars

Glass \$14 Bottle \$58 Carafe \$28

BEERS

LOCAL DOMESTIC

Medalla Light \$8

Magna \$8

IMPORTED

Corona \$8

Coors Light \$8

Michelob Ultra \$8

Heineken \$8

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 ^{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".

I G U A N A S

COCINA PUERTORRIQUEÑA

CLASSIC PLATES & STEAKS

LAMB PORTERHOUSE 12 oz

Calgary Lemon Pepper Seasoning
& Buttery Demi

\$52 ^{GF}

ANGUS BEEF ESCABECHE TIPS

Trifongo Cup, Angus Beef Escabeche Tips,
Oregano Garlic & Braised Onion Sauce

\$30 ^{GF}

FILET MIGNON 8 oz

Prime Tenderloin, Grilled to Perfection
& Buttery Demi

\$65 ^{GF}

RIO MAR ARROZ CON POLLO

Traditional Chicken Rice, Creole Pork
Essence Pink Beans, Avocado Mousse &
Sweet Plantains

\$21 ^{GF}

ANGUS SKIRT STEAK 10 oz

Mesquite Grilled Angus Skirt Steak with
Piquillo Peppers Chimichurri

\$52 ^{GF}

IGUANAS MOFONGO

Choice of Garlic Shrimp,
Vegetables Stew, Chicken Creole
or Angus Skirt Steak

\$29 ^{GF}

POLLO ORGÁNICO AL AJILLO

Free Range Chicken Breast & Butter Garlic
Demi

\$26 ^{GF}

STUFFED PORK LOIN

Stuffed with Local Sausage,
Smoked Carnitas

\$29 ^{GF}

PAN SEARD WILD ATLANTIC SALMON

Choice of Creole or Garlic Sauce

\$35 ^{GF}

CHULETA KAN-KAN

Niman Ranch Pork Belly Chop
& Guava Teriyaki

\$30 ^{GF}

CARIBBEAN LOBSTER

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, PASTA, SALAD, ROASTED
CAULIFLOWER PUREE.

\$9

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