

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 Fill 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 Amarretto.

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

C'aprella 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

Robert Mondavi Private Selection 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

IMPORTED

Corona \$7

Coors Light \$6

Michelob Ultra \$6

Heineken \$7

DRAFT BEER \$7

Lagunitas IPA

Lager Helles Coqui

Pilsner SantoViejo

Blonde Ale La Rubia

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SOUPS & SALADS

Asopao de Pollo \$9 

Chicken Rice Soup

Rio Mar Salad \$17 

*Farmer Greens, Mesquite Bacon, Black Beans,
Cherry Tomatoes, Papaya, & Caribbean Cherry Vinaigrette*

Escabeche Salad \$14

*Root Vegetable Escabeche Salad, Mozzarella, Basil
& Soursop*

APPETIZERS

Iguanas Sampler \$17

*Sorullitos (Corn Stick), Alcapurrias (Plantain Turnover),
Pastelillos de Chorizo (Chorizo Turnover), & Mother Sauce*

Gambas al Barrilito \$15 

Garlic Shrimps, Barrilito Rum & Lemon Sauce

Queso con Guayaba \$10 

Fried Local Cheese & Guayaba Sauce

Vegano \$14

*Grilled Portobello Mushrooms, Quinoa,
Pigeon Peas Hummus, Taro Root Purée & Beet Infusion*

Chorizo Al Vino \$14 

*Traditional Local Pork Sausage, Agave Red Wine,
Pickle Onion & Root Vegetable Chips*

Pork Belly Prosciutto \$17 

*Slow Cooked Pork Belly Wrapped with Smoked
Prosciutto & Sun-dried Papaya Chutney*

Salmón Crocante \$15

*Beer Battered, Atlantic Salmon, Garlic Aioli
& Root Vegetable Puree*

Indicates Gluten Free *Cook to order, consuming raw or under cooked meats could increase your risk of foodborne 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

Filete Mignon Encebollado \$37 
Prime Tenderloin Medallion, Onion & Oregano Beef Sauce

Churrasco \$37 
Grilled Wagyu Skirt Steak with Piquillo Pepper Chimichurri

New York Sirloin \$36 
Striploin Grilled to Perfection & Buttery Demi

Pollo Orgánico al Ajillo \$22 
Organic Chicken Breast & Butter Garlic Demi

Chuleta Kan-Kan \$26 
Niman Ranch Pork-Chop Belly & Guava-Papaya Teriyaki

Arroz con Pollo \$18
*Traditional Chicken, Rice and Beans, Avocado Mousse
& Sweet Plantains*

Langosta Caribeña (MP) 
Caribbean Lobster, Choice of Creole or Garlic Sauce

Mar y Tierra \$75 
*Surf n' Turf; Caribbean Lobster, Garlic Sauce, Prime
Tenderloin & Demi Sauce*

Mofongo \$24 
*Choice of Garlic Shrimp, Vegetable Stew, Chicken Creole
or Skirt Steak*

Stuffed Pork Loin \$24
*Pernil Stuffed with Local Sausage, Potato Salad
& Pigeon Peas Risotto*

Pescado del Día (MP)
Local Catch of the Day; House Adobo & Terra Chips

SIDE DISHES

Rice n' Beans, Fried Plantains, Cassava Sticks, \$8
Sweet Plantains, Sautéed Baby Vegetables,
Arepas, Mofongo, House Salad or French Fries

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DESSERTS MENU

TIMBAL, NUTELLA STUFFED **\$10**
CORN FRITTER, DULCE DE
LECHE ICE CREAM, PASSION
FRUIT SPHERE

COCONUT CUSTARD, **\$8**
CHOCOLATE CRISPEARLS,
CAMEL SAUCE

COQUITO TRES LECHE, **\$12**
CHOCOLATE, VANILLA AND
RED VELVET SPONGE CAKE,
SALTY-SWEET POPCORN,
MERENGUE CANDY

FUDGE MADNESS A LA MODE, **\$12**
MANGO BOBBA, GRANOLA
DUST, VANILLA BEAN ICE
CREAM RASPBERRIES SAUCE

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