

# I G U A N A S

COCINA PUERTORRIQUEÑA

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## TROPICAL & CLASSIC

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### PUERTO RICAN HAZE

Lime Rum, Pomegranate Syrup, Sour Mix  
& Lime Soda

\$11

### OLD FASHIONED

Bitters, Simple Syrup, Whiskey, Soda Water

\$11

### TAINO

Spiced Rum, Coconut Rum Fill with  
Puerto Rican Cola

\$11

### IGUANAS PUNCH

Mango Rum, Coconut Rum, Passion Fruit Juice,  
Acerola Juice & Pineapple Juice

\$11

### CUCUMBER MARTINI

Gin, Simple Syrup & Fresh Lime Juice

\$12

### YUNQUE BREEZE

Tequila, Pink Grapefruit Juice, Lime Juice,  
Simple Syrup & Club Soda.

\$11

### APEROL LEMONADE

Aperol, Gin, Fresh Sour

\$11

### RUM RUNNER

Light Rum, Dark Rum, Banana Liqueur, Blackberry  
Brandy, Sour Mix, Orange Juice, 151 Rum

\$12

### SKINNY COLADA

Coconut Rum, Coconut Water, Pineapple Juice &  
Float of Amaretto.

\$11

### MOSCOW MULE

Vodka, Lime Juice & Ginger Beer

\$11

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## SPECIALTIES

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### MOJITO

Flavors: Acerola, Passion Fruit, Mango

\$12

### MARGARITA

Flavors: Acerola, Blue, Guava

\$15

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

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## WINES

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### 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

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## BEERS

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### 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

ASOPAO DE POLLO      \$9   
Chicken Rice Soup

RIO MAR SALAD      \$17   
Farmer Greens, Mesquite  
Bacon, Black Beans, Cherry  
Tomatoes, Papaya & Caribbean  
Cherry Vinaigrette

## APPETIZERS


IGUANAS SAMPLER      \$19  
Sorullitos (Corn Stick), Alcapurrias (Plantain Turnover),  
Pastelillos de Pizza (Turnover) & Mother Sauce

GAMBAS AL BARRILITO      \$16   
Garlic Shrimps, Barrilito Rum & Lemon Sauce

QUESO CON GUAYABA      \$11  
Fried Local Cheese & Guayaba Sauce

VEGANO      \$15  
Grilled Portobello Mushrooms, Quinoa, Pigeon Peas  
Hummus, Taro Root Purée & Beet Infusion

PORK BELLY PROSCIUTTO      \$18   
Slow Cooked Pork Belly Wrapped with Smoked  
Prosciutto & Sun-dried Papaya Chutney

 Indicates Gluten Free. \*Cook to order, consuming raw or under cooked meats could increase your risk of food borne illness.  
Tax and service char 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 8oz \$42

Prime Tenderloin Grilled to Perfection &  
Buttery Demi

RIBEYE STEAK 16oz \$52

Prime Ribeye Steak Grilled to Perfection &  
Buttery Demi

POLLO ORGANICO AL AJILLO \$24

Organic Chicken Breast & Butter Garlic Demi

CHULETA KAN-KAN \$28

Niman Ranch Por-Chop Belly & Guava Teriyaki

CARIBBEAN LOBSTER TAIL \$52

Caribbean Lobster Tail, Choice of Creole  
or Garlic Sauce

MOFONGO \$25

Choice of Garlic Shrimp, Vegetable Stew,  
Chicken Creole or Skirt Steak

\$26

BRAISED RIBS

Pigeon Peas Risotto & Pasta Salad

## SIDE DISHES

RICE N' BEANS, FRIED PLANTAINS, CASSAVA STICKS, \$8

SWEET PLANTAINS, SAUTEED BABY VEGETABLES,

AREPAS, MOFONGO, HOUSE SALAD, FRENCH FRIES,

MAMPOSTEAO RICE, SWEET POTATO FRIES, PIGEON

PEAS RISOTTO

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## DESSERTS MENU

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

COCONUT CUSTARD,  
CHOCOLATE CRISPEARLS,  
CARAMEL SAUCE \$8

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

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