

I G U A N A S

COCINA PUERTORRIQUEÑA

TROPICAL & CLASSIC

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

SPECIALTIES

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

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

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

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 \$17

Sorullitos (Corn Stick), Alcapurrias (Plantain Turnover),
Pastelillos de Pizza (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, Picked
Onions & Root Vegetable Chips

PORK BELLY PROSCIUTTO \$17 

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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COCINA PUERTORRIQUEÑA

CLASSIC PLATES

FILETE MIGNON 8oz \$39

Prime Tenderloin Grilled to Perfection &
Buttery Demi

CHURRASCO 10 oz \$39

Grilled Wagyu Skirt Steak with Piquillo
Pepper Chimichurri

STEAK OF THE DAY (MP)

Grilled to Perfection & Buttery Demi

POLLO ORGANICO AL AJILLO \$22

Organic Chicken Breast & Butter Garlic Demi

CHULETA KAN-KAN \$26

Niman Ranch Por-Chop Belly & Guava Teriyaki

ARROZ CON POLLO \$18

Traditional Chicken Rice Creole Beans, Avocado
Mousse & Sweet Plantains

LANGOSTA CARIBEÑA (MP)

Caribbean Lobster, Choice of Creole or Garlic Sauce

STEAK & FISH \$59

Prime Tenderloin Grilled to Perfection with
Buttery Demi & Catch of the Day

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

CHEF INSPIRATION (MP)

SIDE DISHES

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

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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,
CARAMEL 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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