



PUERTO RICAN APPETIZERS

Croquetas de Mamposteo 6

Deep Fried Rice and Bean Croquettes with a Recaito Salsa

Iguanas Platanutres 9

Plantain Chips with Pork Carnitas, Tomato, Avocado and Local White Cheese

Calamares Fritos 9

Fried Calamari with Lemon-Cilantro Aioli

Empanadillas de Ternera 6

Veal Turnovers with chef Ivan's Famous Iguanas Pub Hot Sauce

Soup of the Day

Cup 8 - Bowl 10
Ask Server for Details

Trocitos de Mero Frito 8

Fried Local Grouper Bites Served with Pasion Fruit Aioli

FROM EL YUNQUE'S GARDEN

Ensalada de Espinacas 11

Spinach, Dried Cherries, Feta Cheese, Grape Tomatoes, Almonds Kalamata Olives, Spicy Croutons and Guava Dressing

Ensalada de Campo 12

Local Farmers Cheese, Sweet Plantain, Shredded Pork Tomatoes, Marinated Pink Beans and Sofrito Dressing

Upgrade Your Salad

Chicken Breast 6 • Garlic Shrimp 8
Skirt Steak "Churrasco" 9

HOUSE SPECIALTIES

Chuletitas de Cordero 29

Lamb Chops with a Spiced Pomegranate Glaze Served with a Taro Root Mash

Medallones de Filete de Carne 22

Strip Loin Medallions with a Tamarind Glaze Served with Au Gratin Potatoes

Nagano Tomahawk Pork Chop 19

Stuffed with Chorizo and Local White Cheese with a Pigeon Pea Risotto and Pork Crackling

Arroz con Gandules y Pernil 16

Roasted Pork served with Rice and Pigeon Peas

Filete de Chillo 26

Red Snapper Filet with a Coconut Ginger Broth and a Boniato (sweet potato) Puree

Fresh Catch of the day

Prices According to Market Value, Upon Availability
Ask Servers for Details

FROM IGUANA'S KITCHEN

All entrées **From Iguana's Kitchen**, Excluding **Make Your Own Mofongo**
Include one side dish of your choice

Chicharrones de Pollo 14

Puerto Rican Style Chicken (with Bone) Crackling Deep Fried Extra Crispy

Churrasco a la Parilla al Plato 22

Angus Beef Skirt Steak, Chimichurri Sauce

Pollo Yaucano 16

Stuffed Chicken Breast with Cassava Mofongo And Creamy Garlic sauce

Make Your Own Mofongo

Deep Fried Mash with Garlic
Selection of: Green Plantain or Cassava with Garlic or Creole Sauce

Shrimp 19 • Chicken 17
Skirt Steak 22 • Conch 20
Octopus 19

Chicharrones de Ternera 14

Deep Fried Veal with Recaito Salsa

Camarones al Ajillo 24

Shrimp with a Garlic Sauce

Carne Frita Encebollada 14

Deep Fried Pork with Sautéed Onions



Chuletón de Jamón 16

Smoked Pork Chop with Pineapple Glaze

SIDES 5

Tostones  

Au Gratin Potatoes 

House Green Salad  

Rice & Beans 

Amarillos(Ripe Plantain)  

Boniato Puree  


Pigeon Pea Risotto 

Taro Root Mash  

Pigeon Peas Risotto

French Fries  

Arroz Mamposteo 

Plantain or Cassava Mofongo 

Boniato Puree

 **Gluten Free**  **Vegetarian**

Raw and undercooked food may be hazardous to your health.

18% Service charge will be added to all parties of six and above. PR Tax (10.5%) & City (1%) will be added.