

I G U A N A S

COCINA PUERTORRIQUEÑA

CLASSIC PLATES

Filete Mignon Encebollado

Prime Tenderloin Medallion, Onion & Oregano Beef Sauce

Chuletas de Cordero

Lamb Chops & Pomegranate Sauce

New York Sirloin

Striploin Grilled to Perfection & Buttery Demi

Pollo Orgánico al Ajillo

Organic French Cut Chicken Breast & Butter Garlic Demi

Chuleta Kan-Kan

Niman Ranch Pork-Chop Belly & Guava-Papaya Teriyaki

Arroz con Pollo

*Traditional Chicken, Rice and Beans, Avocado Mousse
& Sweet Plantains*

Carne del Día

(MP)

Steak of the Day. Ask your server

Langosta Caribeña

(MP)

Caribbean Lobster, Choice of Creole or Garlic Sauce

Mar y Tierra

*Surf n' Turf; Caribbean Lobster, Garlic Sauce, Prime
Tenderloin & Demi Sauce*

Mofongo

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

Pescado del Día

(MP)

Local Catch of the Day; House Adobo & Terra Chips

SIDE DISHES

Rice n' Beans, Fried Plantains, Cassava Sticks,
Sweet Plantains, Sautéed Baby Vegetables,
Arepas, Mofongo, House Salad

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

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SOUPS & SALADS

Asopao de Pollo

Chicken Rice Soup

Ensalada de Col Rizada

Kale Leafes, Guava, Garbanzo, Local Cheese, Pumpkin Seeds, Cucumbers, Grape Tomatoes, & Soursop Dressing

Rio Mar Salad

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

APPETIZERS

Piononos

Sweet Plantains Stuffed with Beef

Iguanas Sampler

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

Gambas al Barrilito

Garlic Shrimps, Barrilito Rum & Lemon Sauce

Plátano Relleno con Vianda

Stuffed Fried Plantains & Mixed Grain Fricasé

Queso con Guayaba

Fried Local Cheese & Guayaba Sauce

Cazuela de Ternera Gratinada

Sangría Veal Stew, Smoked Cheese & Cilantro Oil

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