

TROPICAL & CLASSIC

- PUERTO RICAN HAZE** 16
LIME RUM, POMEGRANATE SYRUP,
SOUR MIX & LIME SODA
- MAS MIEL OLD FASHIONED** 16
HONEY & CO. MAS MIEL, BITTERS,
SIMPLE SYRUP
- TAINO** 16
ALTO GRANDE RUM, COCONUT RUM,
FILLED WITH COCA-COLA
- IGUANAS PUNCH** 16
BACARDI TROPICAL, PASSION FRUIT LIQUOR,
COCONUT WATER, ACEROLA JUICE
- CUCUMBER MARTINI** 16
BOTANIST GIN, SIMPLE SYRUP,
FRESH LIME JUICE
- YUNQUE BREEZE** 16
TEQUILA, PINK GRAPEFRUIT JUICE, LIME JUICE,
SIMPLE SYRUP & CLUB SODA
- APEROL LEMONADE** 16
APEROL, GIN & FRESH SOUR
- MT. BRITTON** 16
SPICED RUM, PASSION FRUIT JUICE,
TRIPLE SEC, LIME-LEMON JUICE, AMARETTO
- SKINNY COLADA** 16
COCONUT RUM, COCONUT WATER,
PINEAPPLE JUICE & FLOAT OF AMARETTO
- MOSCOW MULE** 16
VODKA, LIME JUICE & GINGER BEER

SPECIALTIES

- MOJITO** 16
FLAVORS: ACEROLA, PASSION FRUIT & MANGO
- MARGARITA** 17
FLAVORS: ACEROLA, BLUE & GUAVA

MOCKTAILS 10

- FAZIO SUNSET**
PASSIONFRUIT JUICE, LIME-LEMON JUICE,
PINEAPPLE, NON-ALCOHOL GINGER BEER
- MELON TEA SPRITZ**
METZ CUCUMBER-MELON TEA, LIME JUICE,
AGAVE, CUCUMBER, MINT, CLUB SODA
- OCEAN-TINI**
COCONUT WATER, HONEY, STRAWBERRY,
BASIL

WINES

SPARKLING

- LA MARCA PROSECCO**
GLASS 15 | BOTTLE 60
- TASHA ROSE**
GLASS 22 | BOTTLE 79
- VOCATION BRUT**
GLASS 29 | BOTTLE 119

WHITE

- PLACIDO PINOT GRIGIO**
GLASS 14 | BOTTLE 55
- LOLO ALBARIÑO**
GLASS 15 | BOTTLE 60
- THE CROSSINGS SAUVIGNON BLANC**
GLASS 16 | BOTTLE 65
- WHISPERING ANGEL ROSE**
GLASS 21 | BOTTLE 79
- LOUIS LATOUR CHARDONNAY**
GLASS 16 | BOTTLE 65
- CHATEAU STE. MICHELLE RIESLING**
GLASS 16 | BOTTLE 65
- LA CREMA CHARDONNAY**
GLASS 21 | BOTTLE 79

RED

- PROPHECY PINOT NOIR**
GLASS 15 | BOTTLE 60
- DECOY MERLOT**
GLASS 19 | BOTTLE 70
- LOUIS MARTINI CABERNET SAUVIGNON**
GLASS 18 | BOTTLE 69
- ROCCA DELLE MACIE CHIANTI**
GLASS 19 | BOTTLE 70
- UNSHACKLED BY THE PRISONER
CABERNET SAUVIGNON**
GLASS 24 | BOTTLE 89

BEERS

- LOCAL DOMESTIC** 7
MEDALLA LIGHT | MAGNA
- IMPORTED** 7
CORONA | COORS LIGHT
MICHELOB ULTRA | HEINEKEN
- PRIVATE LABEL** 7
RIO MAR LAGER

TAX AND SERVICE CHARGE NOT INCLUDED.

I G U A N A S

COCINA PUERTORRIQUEÑA

MENU

SOUP & SALAD

- CARIBBEAN CAPRESE SALAD gf** 16
MOZZARELLA CHEESE, GUAVA SHELL,
FRESH BASIL & TAMARIND BALSAMIC GLAZE
- ASOPAO gf** 12
CHICKEN & RICE SOUP

APPETIZERS

- PIONONO gf** 12
LOCAL SWEET PLANTAINS STUFFED
WITH BEEF PICADILLO
- GAMBAS AL BARRILITO** 16
GARLIC SHRIMP, BARRILITO RUM
& LEMON SAUCE
- IGUANAS SAMPLER** 19 | 32
SORULLITOS, ALCAPURRIAS,
PASTELILLOS DE PIZZA & MOTHER SAUCE
- QUESO CON GUAYABA** 11 | 20
FRIED LOCAL CHEESE & GUAVA SAUCE
- CHICKEN CHICHARRONES** 14 | 26
BONELESS CHICKEN THIGHS SEASONED,
PLANTAIN CHIPS & MOTHER SAUCE
- BACALAITOS FRITOS** 19
CRUNCHY FRIED SALTED COD FRITTERS, ON-
ION, GARLIC & SPICES, AVOCADO-YUZU AIOLI
- TACOPURRIAS** 19
CRISPY WRAPPED BANANA DOUGH FILLED
WITH PICADILLO SAVORY MEAT, MOTHER
SAUCE.
- BARRIGA CON PROSCIUTTO** 21
SLOW COOKED PORK BELLY WRAPPED WITH
SMOKED PROSCIUTTO, SUN - DRIED CHERRY &
GUAVA SAUCE. *TO SHARE 39*

PLANT BASED GOODNESS

- RIO MAR SALAD gf v df** 17
ORGANIC FARMERS GREEN, BLACK BEANS,
CHERRY TOMATOES, PAPAYA &
CARIBBEAN CHERRY VINAIGRETTE
- CREOLE MEATBALLS gf v df** 14
BLACK BEANS, TAPIOCA, TOMATO
AND POTATO BASE, HERBS, PEPPER,
AND ONION
- VEGETABLE MOFONGO gf v df** 29
EXTRA VIRGIN OLIVE OIL
- KIDS NUGGETS v df** 8
TAPIOCA, GARLIC POWDER, SOY PROTEIN

gf = gluten free v = vegan df = dairy free

COOK TO ORDER, CONSUMING RAW OR UNDER COOKED MEATS COULD INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
TAX AND SERVICE CHARGE NOT INCLUDED. "DISHERS MAY CONTAIN ALLERGENS. IF YOU HAVE ANY DIETARY REQUIREMENTS
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I G U A N A S

COCINA PUERTORRIQUEÑA

CLASSIC PLATES & STEAKS

ANGUS SKIRT STEAK 10oz gf MESQUITE GRILLED ANGUS SKIRT STEAK WITH PIQUILLO PEPPERS CHIMICHURRI	52
POLLO ORGÁNICO AL AJILLO gf FREE RANGE CHICKEN BREAST & BUTTER GARLIC DEMI	26
PAN SEARD WILD ATLANTIC SALMON gf CHOICE OF CREOLE OR GARLIC SAUCE	35
CHULETA KAN-KAN gf NIMAN RANCH FRIED PORK BELLY CHOP & GUAVA TERIYAKI	30
RIO MAR ARROZ CON POLLO gf TRADITIONAL CHICKEN RICE, CREOLE PORK ESSENCE PINK BEANS, AVOCADO MOUSSE & SWEET PLANTAINS	21
IGUANAS MOFONGO gf CHOICE OF GARLIC SHRIMP, VEGETABLES STEW, CHICKEN CREOLE OR ANGUS SKIRT STEAK	29
STUFFED PORK BELLY gf BAKED STUFFED PORK BELLY WITH LOCAL LON- GANIZA SAUSAGE & SMOKED PORK CARNITAS.	29

SIDES 9

RICE N' BEANS	HOUSE SALAD
FRIED PLANTAINS	FRENCH FRIES
CASSAVA STICKS	MAMPOSTEAO RICE
SWEET PLANTAINS	SWEET POTATOES FRIES
SAUTEED VEGETABLES	AREPAS
MOFONGO	PIGEON PEAS RISOTTO

DESSERT MENU

CHEESCAKE BOUTIQUE VELVETY CHEESECAKE WITH A DELICATE CRUST, FINISHED WITH WHITE CHOCOLATE GANACHE AND FRESH BERRIES.	16
TRES LECHES LIGHT SPONGE CAKE SOAKED IN A BLEND OF THREE MILKS, OFFERING A LUSCIOUS, INDULGENT FINISH.	16
BAKED ALASKA LAYERED ICE CREAM, ENVELOPED IN GOLDEN TOASTED MERINGUE, SERVED WITH VIBRANT RASPBERRY SAUCE.	16
KEY LIME PIE TANGY KEY LIME CUSTARD, BUTTERY GRAHAM CRACKER CRUST.	16
CHOCOLATE SOUFFLE AIRY, OVEN-WARMED CHOCOLATE SOUFFLÉ WITH IN- TENSE COCOA RICHNESS, CREAMY VANILLA SAUCE.	16

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