
SOUP & SALAD

- ASOPAO - CHICKEN & RICE SOUP** GF DF 12
A COMFORTING PUERTO RICAN STEW OF TENDER CHICKEN, RICE & SAVORY BROTH
- CARIBBEAN CAPRESE SALAD** GF 16
FRESH MOZZARELLA PAIRED WITH SWEET GUAVA SHELL, BASIL & BRIGHT TAMARIND VINAIGRETTE
- RÍO MAR SALAD** GF V DF 17
ORGANIC GREENS TOSSED WITH BLACK BEANS, GRAPE TOMATOES, CANDY PAPAYA & CHERRY VINAIGRETTE

APPETIZERS

- DUCK CONFIT OPEN ALCAPURRIA** GF DF 21
A MODERN SPIN ON A CLASSIC FRITTER—CRISPY ALCAPURRIA TOPPED WITH RICH DUCK CONFIT & LOCAL PIQUE
- SHRIMP & AVOCADO** GF DF 18
CHILLED SHRIMP, AVOCADO RELISH, COCKTAIL SAUCE & FRESH LEMON
- GAMBAS AL BARRILITO** GF 16
SUCCULENT SHRIMP SAUTÉED IN A SILKY BARRILITO RUM-LEMON SAUCE
- IGUANAS SAMPLER** 19 | 32
A SHAREABLE SORULLITOS, ALCAPURRIAS & PASTELILLOS, SIGNATURE NATIONAL SAUCE
- QUESO CON GUAYABA** 11 | 20
CRISPY LOCAL CHEESE GLAZED WITH WARM, SWEET GUAVA
- PORK BELLY & PROSCIUTTO** GF 21
CRISP PORK BELLY WRAPPED IN PROSCIUTTO, FINISHED WITH A RICH DRIED-CHERRY SAUCE

PLANT-BASED GOODNESS

- PLANT-BASED MEATBALLS** GF V DF 16
BLACK BEANS, TAPIOCA, CREOLE SAUCE
- VEGETABLE MOFONGO** GF V DF 29
EXTRA VIRGIN OLIVE OIL, LOCAL SEASONAL VEGETABLES
- PLANT-BASED KID'S NUGGETS** V DF 9
TAPIOCA, GARLIC, SOY PROTEIN

MOFONGO

- A BELOVED ISLAND CLASSIC MADE FROM GOLDEN FRIED GREEN PLANTAINS MASHED WITH GARLIC, BUTTER, CILANTRO & CRISPY PORK CHICHARRÓN
- GARLIC SHRIMP** GF 32
- VEGETABLES CREOLE** GF V DF 29
- CHICKEN CREOLE** GF DF 29
- SKIRT STEAK*** GF DF 36

GF - GLUTEN-FREE V - VEGAN DF - DAIRY-FREE

*COOKED TO ORDER OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. TAX AND SERVICE CHARGE NOT INCLUDED. DISHES MAY CONTAIN ALLERGENS. IF YOU HAVE ANY DIETARY REQUIREMENTS, PLEASE SPEAK TO A STAFF MEMBER.

I G U A N A S
COCINA PUERTORRIQUEÑA

CLASSIC PLATES

POLLO ORGÁNICO GF	32
FREE-RANGE CHICKEN BREAST, GARLIC-BUTTER DEMI-GLACE	
PAN-SEARED WILD ATLANTIC SALMON* GF DF	35
CHOICE OF CREOLE OR GARLIC SAUCE	
ARROZ CON POLLO GF DF	28
TRADITIONAL CHICKEN & RICE WITH AVOCADO MOUSSE, LOCAL RIPE PLANTAIN, BEAN STEW	
FRESH WHOLE LOCAL CATCH	MP
GREEN MOJO SAUCE	
STUFFED PORK BELLY GF DF	34
SLOW-ROASTED & FILLED WITH LOCAL LONGANIZA & SMOKED PORK	

STEAKS & CHOPS

SKIRT STEAK* 12OZ	52
PIQUILLO PEPPER CHIMICHURRI	
NEW YORK STRIP* 14oz	64
CERTIFIED ANGUS	
FILET MIGNON* 8oz	67
CERTIFIED ANGUS	
RIBEYE* 16oz	74
CERTIFIED ANGUS	
KAN KAN PORK CHOP	34
A PUERTO RICAN CLASSIC—CRISPY & BOLDLY SEASONED	

SIDES 12

RICE & BEANS GF DF	MOFONGO	AREPAS
CASSAVA STICKS	HOUSE SALAD GF V DF	GANDULES RISOTTO GF
SWEET PLANTAIN GF V DF	MAMPOSTEAO RICE GF	FRENCH FRIES GF V DF
SAUTÉED VEGETABLES GF V DF	SWEET POTATO FRIES GF V DF	

DESSERTS

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

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