



## STARTERS

<b>Fried calamari GI</b>	\$13
<i>Savory fried calamari with a hint of lime served with a Mediterranean sauce</i>	
<b>Tuna sashimi GF</b>	\$11
<i>Fresh tuna slices dressed with a spectacular passion fruit &amp; soy sauce served with guacamole</i>	
<b>Chips &amp; guacamole GF   V</b>	\$12
<i>Special homemade guacamole recipe served with crispy corn tortillas</i>	
<b>Ceviche GF</b>	\$14
<i>Delicious peruvian style fish ceviche with plantain chips, sweet potato and corn</i>	
<b>Mixed ceviche GF</b>	\$15
<i>Peruvian style mix of octopus, shrimps &amp; fish with plantain chips, sweet potato and corn</i>	
<b>Heart of palm GF</b>	\$14
<i>Heart of palm, cherry tomatoes, onions, orange sauces, quinoa and sweet potato</i>	
<b>Guacamole &amp; olives potato skins GI   GF   V</b>	\$12
<i>Fresh guacamole mixed with black olives, cilantro, &amp; tomatoes</i>	
<b>Bacon potato skins GF</b>	\$12
<i>Melted cheddar cheese, with crispy bacon, chives &amp; sour cream</i>	
<b>French fries</b>	\$7
<i>Crunchy and tasty</i>	

## BURRITOS

<i>Served with French fries or salad</i>	
<b>Veggie V</b>	\$13
<i>Lettuce, black beans, yellow corn, onion, tomato, guacamole, quinoa &amp; wheat cereal mixed in basil green sauce, served w/ our house yogurt dressing</i>	
<b>Grilled or crispy chicken</b>	\$12
<i>Lettuce, black beans, corn, onions, tomato and guacamole</i>	
<b>Shrimp</b>	\$17
<i>Lettuce, black beans, corn, onions, tomato and guacamole</i>	

## NACHOS

<b>Veggie GF   V</b>	\$12
<i>Crispy corn tortillas chips topped with guacamole, refried beans, pico de gallo, lettuce and melted cheese</i>	
<b>Beef GF</b>	\$19
<i>Crispy corn tortillas chips topped with shredded beef, guacamole, refried beans, pico de gallo, lettuce and melted cheese</i>	
<b>Chicken GF</b>	\$14
<i>Crispy corn tortilla chips topped with slow cooked chicken, guacamole, refried beans, pico de gallo, lettuce and melted cheese</i>	

## SANDWICH

<b>Club Sandwich</b>	\$15
<i>Bacon, turkey ham, lettuce, tomato, cheddar cheese and mayo, served with french fries or salad</i>	
<b>BLT Sandwich</b>	\$14
<i>Lettuce, tomato, bacon and spicy mayo, served with french fries or salad</i>	
<b>Grilled chicken sandwich</b>	\$12
<i>Homemade bread, pesto chicken, alfalfa and parmesan cheese, served with a green salad</i>	

## SALADS

### CHOOSE YOUR PROTEIN:

*Fish \$13 Tuna \$13 Octopus \$11  
Shrimp \$11 Chicken \$9*

<b>Mediterranean octopus GI   GF</b>	\$20
<i>Lettuce and arugula mix, white beans, Kalamata olives, onions, tomato, avocado and crispy octopus served with citrus dressing</i>	
<b>Kale superfood GF   V</b>	\$17
<i>Avocado, blueberries, chickpeas, kale, almonds, quinoa and ricotta cheese served with honey dijon mustard dressing</i>	
<b>Quinoa spinach GF   V</b>	\$11
<i>Power salad. Cucumber, tomato, raisins, spinach &amp; quinoa with a citrus dressing</i>	
<b>Greek GF   V</b>	\$11
<i>Vegetables mix, red peppers, zucchini, cherry tomatoes, onion, olives, ricotta cheese, goat cheese served with a classic vinaigrette</i>	
<b>Caesar</b>	\$15
<i>Lettuce, croutons, parmesan cheese, bacon and juicy chicken breast with traditional Caesar dressing</i>	
<b>Avocado &amp; arugula GF   V</b>	\$11
<i>Arugula, avocado, onions, nuts, cranberries, ricotta cheese served with a balsamic-honey vinaigrette</i>	

## BURGERS

<i>With golden potatoes or green salad</i>	
<b>Beef chorizo SPICY</b>	\$14
<i>Premium beef and chorizo with special siracha mayonnaise, avocado &amp; jalapeños</i>	
<b>Iguana GI</b>	\$17
<i>Premium beef, arugula, provolone cheese and chips, topped w/ béarnaise sauce</i>	
<b>Crispy quinoa V</b>	\$13
<i>Quinoa and beans, cheddar cheese and caramelized onions</i>	
<b>Bacon honey burger</b>	\$17
<i>Premium beef, bacon, caramelized onions, arugula and goat cheese</i>	
<b>Cheese burger</b>	\$15
<i>Premium beef, lettuce, tomato, onions, cheddar cheese and bacon</i>	

## KIDS MENU

<b>Pasta</b>	\$9
<i>With butter, pomodoro (tomato sauce) or pesto</i>	
<b>French fries</b>	\$7
<b>Chicken nuggets</b>	\$9
<i>And french fries</i>	
<b>Grilled chicken breast, fish fillet or tenderloin steak</b>	\$11
<i>With mashed potatoes and veggies</i>	
<b>Veggie soup</b>	\$7
<b>Cheese paninni</b>	\$8
<i>With french fries</i>	
<b>Waffles</b>	\$8
<i>With strawberries and whipped cream</i>	
<b>Pancakes or banana pancakes</b>	\$8
<i>With strawberries</i>	
<b>Veggie bowl</b>	\$7
<b>Margherita mini pizza</b>	\$8

GI: specialty | GF: gluten free | V: vegetarian | P: medium spicy

Prices do not include 10% service and 13% sales taxes.

## COCKTAILS

<b>Mojito</b> <i>Bacardi rum, peppermint, brown sugar, lemon juice and soda water</i>	\$9
<b>Passion Fruit Mojito</b> <i>Bacardi rum, peppermint, brown sugar, lemon juice and soda water</i>	\$11
<b>Caipiriña</b> <i>Cachaça, lemon chunks, brown sugar and soda water</i>	\$9
<b>Piña colada</b> <i>Flor de Caña, Malibu, coconut cream, vanilla and pineapple</i>	\$9
<b>Daiquiri</b> <i>Bacardi rum, fruit of choice, triple sec and lemon juice</i>	\$10
<b>Iguana Sangria</b> <i>Seasonal fruits</i>	\$11
<b>Bloody Mary</b> <i>Vodka, tomato juice, lemon juice, Worcestershire sauce, salt, pepper and hot sauce</i>	\$11
<b>Guaro sour</b> <i>Cacique, lemon chunks, granadine and soda water</i>	\$10
<b>Premium Iguana Margarita</b> <i>Patron Silver, Grand Marnier and lemon juice</i>	\$20
<b>House margarita</b> <i>Jose Cuervo, triple sec, and lemon juice</i>	\$10
<b>Season Margarita</b> <i>Patrón Reposado, seasonal juice or fruit and Cointreau</i>	\$20
<b>Special Martini</b> <i>Grey Goose or Hendrick's, dry vermouth and olives</i>	\$21
<b>Moscow Mule</b> <i>Titos, ginger beer and lemon juice</i>	\$17
<b>Aperol spritz</b> <i>Aperol spritz, Prosecco and soda water</i>	\$17
<b>Negroni</b> <i>Hendricks, Campari and Vermouth Rosso</i>	\$14
<b>Old Fashion</b> <i>Maker's Mark, bitters and sugar</i>	\$11
<b>Puerto Indias Gin</b> <i>Gin strawberry infusion and tonic water</i>	\$12
<b>Hendricks Gin</b> <i>Gin and tonic water</i>	\$21
<b>Cocktail Special</b>	\$20

## CRAFT BEERS \$8

Pilsener IPA	Summer Ale Lager	Tropical ale
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## INTERNATIONAL BEERS \$7

Heineken	Corona
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## NATIONAL BEERS \$6

Pilsen	Imperial light	Bavaria light
Imperial regular	Imperial silver	Bavaria gold
Ultra		

## VINO TINTO

<b>Lapostolle Cabernet Sauvignon, Valle Colchagua</b>	\$12	\$55
<b>Submission Cabernet Sauvignon, California</b>		\$75
<b>Pipa Tempranillo, Sur de España</b>	\$14	\$60
<b>Indómita Pinot Noir, Valle Maipo, Chile</b>	\$12	\$55
<b>Meiomi Pinot Noir, California</b>		\$105
<b>Estate Malbec, Mendoza</b>	\$12	\$55
<b>La Belle Angéle Merlot, Languedoc</b>	\$11	\$50
<b>Velvet Devil Merlot, Washington</b>		\$85
<b>Petite Sirah, Valle de Guadalupe</b>		\$60
<b>Douce Nature Merlot, Languedoc (Vegan)</b>		\$40
<b>CHAMPAGNE</b>		
Moet Chandon		\$195
Moet Chandon Rose		\$195
<b>ESPUMANTE</b>		
<b>Charles Roux Brut Organic, Borgoña</b>	\$12	\$55
<b>Crémant De Bourgogne Brut, Borgoña</b>		\$80
<b>Porsecco Extra Dry Doc, Venecia</b>	\$12	\$55

## MOCKTAILS \$9

<b>Blackberry juled</b> <i>Blackberry, mint, agave syrup, non alcoholic tequila</i>
<b>Orange rosemary</b> <i>Orange juice, granadine, pineapple juice, ginger ale, Garden 108</i>
<b>Pregnant cocktail</b> <i>Pineapple juice, cramberry juice, orange juice, lemon, agave syrup, Spice 94</i>
<b>Virgin caipiriña</b> <i>Lemon, passion fruit, agave syrup, Grove 42</i>

## DRINKS

<b>Stormy waters</b> <i>Tamarind, lemon and ginger</i>	\$7
<b>Passion mint</b> <i>Passion fruit, mint and soda water</i>	\$7
<b>Iguana lemonade</b> <i>Lemon juice with mint or ginger</i>	\$7
<b>Iguana caribbean lemonade</b> <i>Lemon juice, coconut cream, mint</i>	\$7
<b>Iguana ginger</b> <i>Ginger, lemon, and soda water</i>	\$7
<b>Iguana iced tea</b> <i>House black tea with natural lemon</i>	\$7
<b>Infusion orange, mango &amp; cinnamon ice tea</b> <i>Natural and sugar free</i>	\$7
<b>Infusion strawberry &amp; mango ice tea</b> <i>Natural and sugar free</i>	\$7
<b>Soft drinks</b>	\$5
<b>Bottled Water</b>	\$8
<b>Tonic Water</b>	\$7
<b>Sparkling Water</b>	\$8
<b>Ginger beer</b>	\$7
<b>Kombucha</b>	\$8

## SMOOTHIES \$9

<b>Green Goddess</b> <i>Pineapple, kale, banana and orange juice</i>
<b>Magic Morning</b> <i>Banana, mango, turmeric, ginger, chia and orange juice</i>
<b>Purple Rain</b> <i>Blueberries, mango, banana, chia and orange juice</i>
<b>Chunky Monkey</b> <i>Banana, chocolate, milk and whipped cream</i>
<b>*Add strawberries</b>
<b>**Add peanut butter \$3 Almond butter \$3 Protein \$4</b>

## COLDPRESS \$9

<b>Golden sweet green juice</b> <i>Pineapple, cucumber, green apple, mint</i>
<b>Refreshing watermelon juice</b> <i>Watermelon, lemon, mint</i>
<b>Carrot juice with apple y ginger</b> <i>Carrot, red apple, green apple, lemon, ginger</i>
<b>Healthy green bloody Mary</b> <i>Kale, cucumber, green apple, celery, lemon, ginger, horseradish, hot sauce, black pepper</i>
<b>Beet juice with apple y ginger</b> <i>Carrot, red apple, green apple, lemon, ginger, beet</i>

## VINO BLANCO

<b>Arzuaga Chardonnay</b>	\$12	\$55
<b>Freakshow Chardonnay, Lodi</b>		\$95
<b>La Belle Angéle Sauvignon Blanc, Languedoc</b>	\$12	\$55
<b>Salvestrin Sauvignon Blanc, Napa Valley</b>		\$140
<b>Finca Cayeta Estío, Albariño, España</b>	\$14	\$60
<b>Cuvée Pinot Gris, Languedoc-Roussillon</b>	\$12	\$55
<b>Douce Nature Sauvignon Blanc, Languedoc (Vegan)</b>		\$40
<b>ROSE</b>		
Barbebelles, Provence	\$14	\$60
Lapostolle Rosé, Valle Colchagua	\$12	\$55
Band Of Roses, Rosé, Washington		\$80

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