



## FACT SHEET

**Concept** Café Iguana is an alcove for the freshest Mexican food and delectable frozen margaritas. Coupled with the freshest ingredients and an exceptional menu of drinks, this Mexican cantina at Greenwood Avenue has a delightfully laid back ambience that is perfect for casual dining.

Café Iguana’s bar houses one of Asia’s largest collections of tequilas, with over 100 different labels of 100% blue agave.

**Opening** January 20, 2009

**Website** [www.cafeiguana.com](http://www.cafeiguana.com)

**Location** 12 Greenwood Avenue, Singapore 289204

**Reservations** (65) 6462 1533

**Opening Hours**

Mon to Thursday	4pm - 12am
Friday and Eve of PH	4pm - 1am
Saturday and PH	11am - 1am
Sunday	11am - 12am

## **Cuisine**

Café Iguana features a menu of Mexican culinary temptations, made with the freshest and best ingredients. This devotion to freshness means that ingredients and condiments, such as tortilla, guacamole and salsa, are made from scratch everyday.

The cantina also serves brunch delights beginning at 11am on Saturday and Sunday, until 4pm.

## **Design**

Designed in-house to be a spinoff from the original Café Iguana, the 2325 square feet space is a delightful interplay of funky colored chairs, strong geometric lines, sophisticated dark woods and intriguing artwork.

The restaurant focuses on a bright color palette of yellow, green, blue and red but uses textured walls and cement floors to exude a fun, casual rusticity.

### **Design Features**

#### Iguana wall fountain

A six ft long "iguana" wall fountain was custom-made for Café Iguana's charming alfresco courtyard.

#### Lalo – King of the Desert

Painted by Artist Roberto Villareal, Lalo the lion sculpture is an image of the Mexican desert that was commissioned for charity as part of SingArt, a public art project, in 2004. MINDS Towner Gardens School and The Straits Times School Pocket Money Fund were the beneficiaries of Café Iguana's donation. Lalo now stands proudly near the main entrance of Café Iguana Greenwood Avenue.

## **The Team**

### **Devin Otto Kimble**

Brewerkz co-founder & Managing Director

Devin Otto Kimble was formerly the Regional Operations Manager for Dan Ryan's Chicago Grill in Asia. Devin is a graduate of Yale University and holds a Master's Degree from Cornell University's School of Hotel Administration. He currently serves on the American Chamber of Commerce in Singapore's board of governors and is its honorary treasurer and an executive committee member.

### **Lawrence Michael**

General Manager

Lawrence joined Brewerkz in year 2000 as a Service Supervisor and was promoted to Floor Manager within a year. He was then transferred to Café Iguana. He now heads the Café Iguana service team as the Service Manager.

## **Capacity**

Seats 116

Indoor Dining area: 75

Indoor Bar: 12

Alfresco Courtyard: 24

## Signature Dishes

### **Camarones al Diablo** \$18.99

Prawns sautéed with fiery habanero chili, capsicum, ginger, cumin and lime, served with cheese and poblano chili quesadillas

### **Smoked Salmon Soft Taco** \$21.99

Handmade corn tortillas, traditional shredded cabbage garnish, smoked salmon, lime cream and pico de gallo and side dishes of beans and lime-scented cilantro rice

### **Tequila Grill**

Lime marinated meat finished with a smoky & spicy tequila glaze served with grilled vegetables and poblano-scalloped potatoes

- Prawn Brochette \$28.99
- New York Steak \$26.99
- 1/2 Chicken \$23.99

### **Green Chile Stew** \$14.99

Meal-sized portion of our famous carne de puerco en chile verde (stewed pork) served with housemade flour tortillas, sour cream and rice

### **Ancho Chile Chocolate Cake** \$10.99

The flourless cake that made us famous with margarita sauce and ice cream

## Dress Code

Casual

## Credit Cards

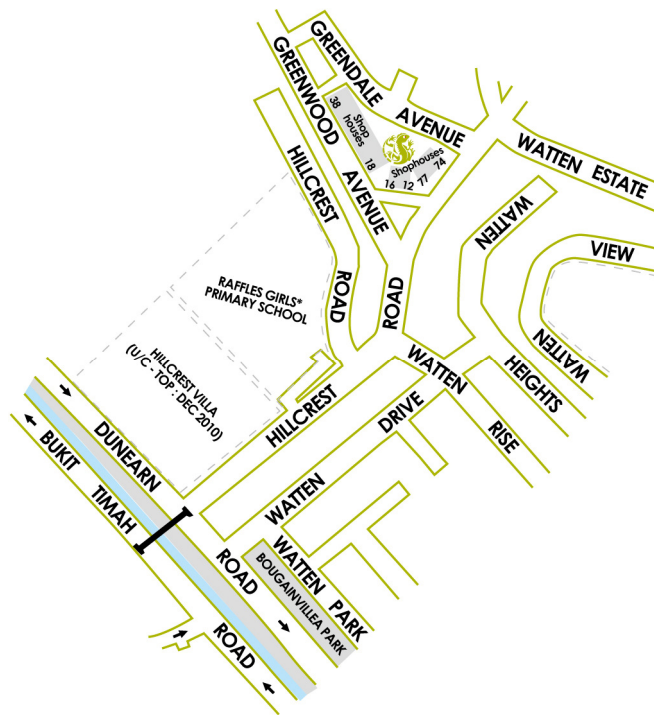
All major credit cards accepted

## Corkage

\$25 (max. 2 bottles or 1 magnum)

## Parking

Parking available at Greenwood Avenue



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For more information, please contact:

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