

Our Opening Hours!

Mon—Thurs: 4pm—12am
 Fri & Eve of PH: 4pm—1am
 Sat & PH: 11am—1am
 Sun: 11am—12am

Get our latest news at www.cafeiguana.com

Appetizers

Quesadillas

Flour tortillas filled with cheese or cheese & mushroom or cheese & poblano chiles 13 and for grilled chicken add 5.50

Mini Chimichangas

Fried flour tortillas filled with cheese and a choice of chicken or beef 12

Taco Salad

Crispy tortilla bowl filled with mixed greens and a layer of borracho beans, served with low-fat ranchero dressing and a choice of beef, chicken or vegetable skewer 11

Borracho Bean Dip

Served with tortilla chips, rice, guacamole, sour cream, pico de gallo, cheese and lettuce 13

Spicy Lettuce Wraps

Minced pork or grilled vege with shredded carrot, cucumber, spring onion, cilantro and chipotle-lime dressing 13

Ancho Dusted Fried Calamari

Tender fried squid with mole verde 14

Nachos

Crispy, individual tortilla chips layered with black beans, rice, roasted jalapeño chiles, sour cream, guacamole and melted cheese 18, 24

Camarones al Diablo

Prawns sautéed with fiery habanero chile, capsicum, ginger, cumin and lime, served with cheese and poblano chile quesadillas 20

Mexican Mussels

Sautéed with jalapenos, cilantro, onion and pico de gallo in a creamy white wine sauce and served with flour tortillas 18

Duck Empanada

Filled with shredded cheese served with blackened salsa 16

Chile Con Queso

With Iguana spicy dip served with corn chips 13

Fajitas

Sizzling platter served with flour tortillas, sautéed onions and peppers, sour cream and guacamole

Grilled Prawns 27

Flank Steak 26

Grilled Chicken 24

Portobello Fajitas 23

Grilled Vegetables 22

Tequila Grill

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

Prawn Brochette 31

New York Steak 29

1/2 Chicken 26

White Cod 31

Burritos

Serve with mexican rice, b0rracho beans and cheddar mozzarella

Red Snapper 23

Shredded Steak 22

Grilled Chicken 20

Grilled Vegetables 18

Burritos may be smothered with carne de puerco en chile verde (pork green chile stew) add 3.50

Happy Hour Tequila/House Pours

Opening till 8 pm and 11pm till close
 House Margaritas by glass and jugs
 Happy Hour house pour: spirits, tequila shots & house cocktails

Warning—Spicy Foods

Our dishes tend to be spicy so when you are ordering for a more timid palate, let the chef know if you would like him to make something in a milder version and he will try to accommodate your request

Chimichangas

Deep fried flour tortilla filled with grilled vegetables and cheese and served with mexican rice, sour cream and guacamole

- Grilled Prawns 24**
- Shredded Steak 22**
- Grilled Chicken 20**
- Grilled Vegetables 19**

Soft Tacos

Handmade corn tortillas, traditional shredded cabbage garnish, lime cream and pico de gallo and side dishes of beans and mexican rice

- Smoked Salmon 24**
- Grilled Snapper 23**
- Pork Carnitas 20**
- Shredded Steak 20**
- Grilled Chicken 19**

Platos

Served with barracho beans and mexican rice

Vegetarian Bowl

Black beans with rice and a grilled veggie skewer, topped with roasted tomato salsa, guacamole, sour cream, and queso fresco 20

Red Snapper Enchiladas

House-made tortillas surround ancho-chili coated fish, topped with tomatillo sauce and melted cheese and served with Mexican rice only 23

Chile Rellenos

Roasted poblano chile stuffed with chorizo and cheese served over tomatillo sauce and corn salsa 25

Green Chile Stew

Meal-sized portion of our famous carne de puerco en chile verde (stewed pork) served with house-made flour tortillas, sour cream and rice 16

Fried Achiote based chicken

Crispy, wrapped flour tortilla filled with cheese served with corn salsa and rice 22

Traditional Rib-Eye Steak

Char-grilled 300grams of Australian YG beef served with mulato sauce 37

*Burgers***Caballero**

juicy beef patty with bacon and jalapeño cheese 20

Calliente

Spicy-hot, habanero patty with borracho beans, avocado and cheddar cheese 20

Puerco Roso

Spicy pork patty with guacamole, sautéed onions & peppers and jalapeño cheese 20

El Plano

Freshly ground beef on a chipotle-sour dough bun 16

Cheddar or jalapeño cheese, sautéed mushrooms, sautéed onions & peppers, guacamole, avocado, poblano peppers, bacon or borracho beans add \$2.50 per item

Brunch

Available till 4 pm on Sat, Sun and PH

Breakfast Burrito

Chorizo sausage, three scrambled eggs, roasted poblanos and fried potatoes 22 add pork green chile stew 3.50

Huevo Verdes

Flour tortillas with rice, beans, cheese and two eggs served with a green chile pork stew 18

Chilaquiles con Pollo

Corn tortilla chips in a creamy tomato sauce with chicken and refried beans 18 add fried egg 3.50

Pastel De Calabaza

Omelet with sautéed capsicum, zucchini, poblanos and cheese served with potato cake, pico de gallo and tomatillo sauce 18

Kids Stuff

These smaller versions come with beans, mexican rice and a soft drink 13

Quesadillas**Chicken Enchilada****Mini Chimichanga****Soft Taco***Sides*

Grilled Onions & Peppers 4.50

Mexican Rice 4.50

Refried Beans 4.50

Black Beans 4.50

Chipotle Tomato Salsa 4.50

Pico de Gallo 4.50

Guacamole 4.50

Habanero Hot Sauce

Made with one of the world's hottest chilies and fresh mango puree, why not try our house-made creation that's guaranteed to spice up your meal? ¡MUY PICANTE! really spicy—can you take it?