

We Are Open Till Late!

Mon—Thurs 4pm—1am
Fri & Eve of PH 4pm—3am

Sat 12noon—3am
Sun 12noon—1am



Items are available till 12 midnight every Friday and Saturday

Get our latest news at www.cafeiguana.com

Appetizers

-  **Quesadillas**
Flour tortillas filled with cheese or cheese & mushroom or cheese & poblano chiles **14** and for grilled chicken add **5.50**
-  **Mini Chimichangas**
Fried flour tortillas filled with cheese and a choice of chicken or beef **13**
-  **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 **12**
-  **Borracho Bean Dip**
Served with corn chips, rice, guacamole, sourcream, pico de gallo, cheese and lettuce **14**
-  **Spicy Lettuce Wraps**
Choice of minced **chicken, pork** or **vegetable** with shredded carrot, cucumber, spring onion, cilantro and chipotle-lime dressing **14**
-  **Ancho Dusted Fried Calamari**
Tender fried squid with mole verde **15**
-  **Nachos**
Crispy, individual tortilla chips layered with black beans, rice, roasted jalapeño chiles, sour cream, guacamole and melted cheese **19/24**
-  **Camarones al Diablo**
Prawns sautéed with fiery habanero chile, capsicum, ginger, cumin and lime, served with cheese and poblano chile quesadillas **21**
-  **Duck Empanada**
Filled with shredded cheese served with blackened salsa **16**
-  **Chile Con Queso**
With Iguana spicy dip served with corn chips **13**
- Mexican Mussels**
Sautéed with jalapenos, cilantro, onion and pico de gallo in a creamy white wine sauce and served with flour tortillas **18**

Fajitas

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

Grilled Prawns 28

Flank Steak 27

Grilled Chicken 25

Portobello Fajitas 24

Grilled Vegetables 23

Tequila Grill

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

Prawn Brochette 33

New York Steak 29

1/2 Chicken 26

White Cod 31

Burritos

Serve with mexican rice, b0rracho beans and cheddar mozzarella

Red Snapper 25

 **Shredded Steak 23**

 **Grilled Chicken 22**

 **Grilled Vegetables 20**

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 & 11pm till Closing
House Margaritas by glass and jugs

Happy Hour house pour: spirits, tequila shots & house cocktails

Café Iguana's House Tequila is always 100% Agave El Charro, CRT NOM1460

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

- 🌮 **Grilled Prawns 25**
- 🌮 **Shredded Steak 23**
- 🌮 **Grilled Chicken 22**
- 🌮 **Grilled Vegetables 20**

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 25**
- Grilled Snapper 25**
- 🌮 **Pork Carnitas 22**
- 🌮 **Shredded Steak 22**
- 🌮 **Grilled Chicken 20**

Platos

Served with barracho beans and mexican rice

- 🌮 **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 **17**
- 🌮 **Vegetarian Bowl**
Black beans with rice and a grilled veggie skewer, topped with roasted tomato salsa, guacamole, sour cream, and queso fresco **22**
- Chile Rellenos**
Roasted poblano chile stuffed with chorizo and cheese served over tomatillo sauce and corn salsa **25**
- 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**
- 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**

Brunch

Available till 4 pm on Sat and Sun

Breakfast Burrito

Housemade minced chorizo sausage, three scrambled eggs, roasted poblanos and fried potatoes. Served dry **23**
add pork green chile stew **3.50**

Huevos Verdes

Flour tortillas with rice, beans, cheese and two eggs served with a green chile pork stew **19**

Chilaquiles con Pollo

Corn tortilla chips stewed in a creamy tomato sauce with chicken and refried beans **19**
add fried egg **3.50**

Pastel De Calabaza

Omelet with sautéed red capsicum, zucchini, poblano chillies and cheese served with roasted 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 5.50

Mexican Rice 5.50	Chipotle Tomato Salsa 5.50
Refried Beans 5.50	Pico de Gallo 5.50
Black Beans 5.50	Guacamole 5.50

Desserts

- 🌮 **House-made Ice Cream**
Our signature avocado flavor or your choice of vanilla or chocolate, double scoop **9.50**
- 🌮 **Ancho Chile Chocolate Cake**
The flourless cake that made us famous with margarita sauce and ice cream **13**
- 🌮 **Sauteed Bananas**
Kahlua-glazed baby bananas with vanilla ice cream **13**
- 🌮 **Banana Chimichangas**
Deep fried flour tortilla filled with bananas and served with caramel and strawberry sauce and avocado ice-cream **13**
- 🌮 **Sopapilla**
Deep-fried house-made flour tortilla drizzles with honey, sprinkled with cinnamon and served with vanilla ice-cream **12**
- 🌮 **Green Apple Enchiladas**
Flour tortillas filled with apples, raisins and mascarpone cheese. served with apple cream sauce and vanilla ice-cream **13**

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?