

## 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](http://www.cafeiguana.com)

## Appetizers

-  **Quesadillas**  
Flour tortillas filled with cheese or cheese & mushroom or cheese & poblano chiles **15**  
and for grilled chicken add **6**
-  **Mini Chimichangas**  
Fried flour tortillas filled with cheese, sour cream, guacamole and a choice of chicken or beef **14**
-  **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 **13**
-  **Borracho Bean Dip**  
Served with corn chips, rice, guacamole, sour cream, pico de gallo, cheese and lettuce **15**
-  **Spicy Lettuce Wraps**  
Choice of minced chicken, pork or vegetable with shredded carrot, cucumber, spring onion, cilantro and chipotle-lime dressing **15**
-  **Ancho Dusted Fried Calamari**  
Tender fried squid with mole verde **16**
-  **Nachos**  
Crispy, individual tortilla chips layered with lettuce, black beans, rice, roasted jalapeño chiles, sour cream, guacamole and melted cheese **20/26**
-  **Camarones al Diablo**  
Prawns sautéed with fiery habanero chile, capsicum, ginger, cumin and lime, served with cheese and poblano chile quesadillas **23**
- Chilaquiles Con Pollo**  
Corn tortilla chips stewed in creamy tomato sauce with chicken and pico de gallo **17**
-  **Seafood Sopes**  
Melting cheese on top marinated seafood served and pico de gallo **18**
-  **Chile Con Queso**  
With Iguana spicy dip served with corn chips **14**
- Mexican Mussels**  
Sautéed with jalapenos, cilantro, onion and pico de gallo in a creamy white wine sauce and served with flour tortillas **19**

## Fajitas

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

- Grilled Prawns 30**
- Flank Steak 29**
- Grilled Chicken 27**
- Portobello Fajitas 26**
- Grilled Vegetables 25**




## Tequila Grill

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

- Prawn Brochette 35**
- New York Steak 31**
- 1/2 Chicken 28**
- Mahi Mahi 33**

## Burritos

Serve with mexican rice, borracho beans and cheddar mozzarella

- Red Snapper 27**
-  **Shredded Steak 25**
-  **Grilled Chicken 24**
-  **Grilled Vegetables 21**
-  **Prawn Burritos 27**

Burritos may be smothered with carne de puerco en chile verde (pork green chile stew) add 4

## 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

*Kevin Tan, Kitchen Manager*

## 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

## Platos

\* Served with barracho beans and mexican rice

### Traditional Rib-Eye Steak \*

Char-grilled 300grams of Australian YG beef served with mulato sauce **39**

### 🌱 Vegetarian Bowl \*

Black beans with rice and a grilled veggie skewer, topped with roasted tomato salsa, guacamole, sour cream, and queso fresco **24**

### 🌱 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 **18**

### Chile Rellenos \*

Roasted poblano chile stuffed with chorizo and cheese served over tomatillo sauce and corn salsa **27**

### Red Snapper Enchiladas \*

House-made tortillas surround ancho-chili coated fish, topped with tomatillo sauce and melted cheese and served with Mexican rice only **25**

### Pato Asado

Roasted US duck breast served with chipotle mashed potatoes **30**

### 🌱 Cordero Guisado

Spicy lamb stew served with ours home made flour tortilla and cabbage **26**

## Chimichangas

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

🌱 Grilled Prawns **27**

🌱 Shredded Steak **25**

🌱 Grilled Chicken **24**

🌱 Grilled Vegetables **21**

## Soft Tacos

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

Grilled Snapper **27**

🌱 Pork Carnitas **24**

🌱 Shredded Steak **24**

🌱 Grilled Chicken **21**

## Kids Stuff

These smaller versions come with beans, Mexican rice and a soft drink **14**

🌱 Quesadillas

🌱 Chicken Enchilada

🌱 Mini Chimichanga

🌱 Soft Taco

## Sides

Grilled Onions & Peppers **6**

Mexican Rice **6**

Refried Beans **6**

Black Beans **6**

Guacamole **6**

Pico de Gallo **4**

Sour Cream **4**

## Desserts

### 🌱 Banana Chimichangas

Deep fried flour tortilla filled with bananas and served with caramel and strawberry sauce and avocado ice-cream **14**

### 🌱 Green Apple Enchiladas

Flour tortillas filled with apples, raisins and mascarpone cheese. served with apple cream sauce and vanilla ice-cream **14**

### 🌱 Sopapilla

Deep-fried house-made flour tortilla drizzles with honey, sprinkled with cinnamon and served with vanilla ice-cream **13**

### Ancho Chile Chocolate Cake

The flourless cake that made us famous with margarita sauce and ice cream **14**

### 🌱 Sauteed Bananas

Kahlua-glazed baby bananas with vanilla ice cream **14**

### 🌱 House-made Ice Cream

Our signature avocado flavor or your choice of vanilla or chocolate, double scoop **10**

## 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?

# 100% Blue Agave Margaritas

All margaritas contain a full, honest to goodness

**45 mls of tequila**

and can be made either **frozen** or on the **rocks**

We recommend adding 2 to make your selection a **SUPREMO** with hand-squeezed-to-order lime juice — rocks margaritas only

## Partida Ritas

Sweetened with organic agave nectar. Created for Partida by Julio Bermejo the Tequila ambassador to the United States and owner of the legendary Tommy's Mexican Restaurants in San Francisco.

### Silver

This **Blanco** shows soft floral notes with hints of cooked yam, tangy citrus, fresh herbs and tropical fruits **glass 19 / jug 72**

### Reposado

Known around the world as, "the Bentley of **Reposado's**" Partida Reposado's signature is its touch of sweetness; scent of vanilla, hazelnut and almond; and flavors of apricot, peach and pear **glass 19 / jug 72**

### Añejo

Aged in Jack Daniel's barrels for 18 months this Añejo offers a cherry, almond, spice nose with flavors of elegant honey, ripe banana, cinnamon and pineapple **glass 25 / jug 96**

## Special Margaritas

### House

Everybody's favorite Mexican cocktail. Served on the rocks or frozen. Choose from traditional lime, banana, blueberry, peach, strawberry, mango, soursop, pink guava and kiwi. **glass 14 / jug 57**

### Premium

**Don Julio** (Reposado) careful maturation in oak barrels for 8 months imparts this tequila with subtle notes of pear, apple and lemon. Its flavor is smooth, light and sweet with hints of dark chocolate that makes a warm finish with the essence of dried fruits. **glass 19 / jug 72**

### Ultimate

This margarita uses only the best ingredients: **Cointreau** orange liqueur and **El Charro Añejo** tequila, which represents the pinnacle of the distiller's art and is aged in French oak for over a year making it THE choice for those who only want the best 100% blue agave tequila in a margarita. **glass 25 / jug 96**

### The Mexican Melorita

A unique taste sensation that's fluorescent green from melon-flavored **Midori** liqueur. Uses 100% blue agave **El Charro Silver** tequila. **glass 19 / jug 72**

### Silver Cowboy

**El Charro Silver**, white and crystalline tequila, carefully elaborated in their distillery with a double process of distillation. This tequila is not put under any process of ageing or maturing, but under a final period of resting before being bottled and is for those who appreciate the distinguishing flavor of pure agave without the mixture of other flavors. **glass 15 / jug 70**

### Amorita

Made with top-of-the-line **Cuervo 1800 Añejo** and the "secret ingredient", **Agavero** tequila liqueur, that contains damiana, a reputed aphrodisiac. **glass 19 / jug 72**

### Horny Toad

**Sauza Hornitos** one of the most popular mixing tequilas and it's hard not to agree after a sip of the Horny Toad and it's even more difficult to dissent after a jug of this fantastic margarita. **glass 19 / jug 72**

### Iguanarita

Our signature margarita made with a fine 100% blue agave tequila and tasty handcrafted Iguana Lager. Trust us it werkz! **glass 15 / jug 70**

### Mix-'n-Match Margarita

Made with your choice of tequila (see our extensive Captain's Tequila List for pricing)—add \$3 for a margarita mix and add another \$2 to get it made with fresh, hand-squeezed-to-order lime juice

## Happy Hour

Everyday for house pour: spirits, tequila shots & cocktails. Opening till 8pm & 11pm till Close

## Happy Hour Tequila / House Pours

Opening till 8 pm & 11pm till Closing

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

### Tequila Cocktails

#### Paloma

A refreshing classic Mexican cocktail made with Blanco and fresh grapefruit soda **14**

#### Michelada

Try beer the Mexican way! A mug filled with Iguana Lager, lime juice, tomato juice and spices over ice with a salt rim **12**

#### Iguana Breeze

House Tequila, lime and pineapple juice with a splash of grenadine **12**

#### Cazuela

Tequila, lime, orange and grapefruit juice and a splash of cassis **16**

#### Batanga

The drink of the Jimadors (agave harvesters) created by legendary bartender/owner Don Javier at the La Capilla Cantina in the heart of Tequila. Tequila, cola with lime served on the rocks with a salted rim **16**

#### The Carlos

**100% agave Reposado**, muddled with mint, ginger and pineapple topped with soda water. A concoction sure to make you want another. **glass 16 / jug 72**

#### Iguana Colada

Tequila, Kahlua, coconut cream and pineapple juice **16**

#### The Jackass

Herradura Anejo and Ginger Beer a perfect combination **16**

#### Ocho & Tonic

In honor of a night of drinking with Tom Estes creator of Ocho Tequila. This refreshing cocktail shows the diversity of tequila as we put a twist on the classic gin & tonic: made with Tequila Ocho Blanco, tonic and a dash of orange bitters **15**

### Shots

#### Mexican Flag

Tequila layered with crème de menthe and cherry brandy **10**

#### La Cucaracha

Tequila and Kahlua **10**

### Chocolate Shots

A heavenly mess of tequila blended with everybody's favorite flavor chocolate **10**

#### Mars Bar

#### Mint

#### Orange

#### Cherry

#### CRT - Agave de Oro Award

Check out our award winning list of 100% agave distilled spirits. Including many boutique and difficult to find bottles such as the only bottle of Tres, Cuatro, y Cinco in Asia. Both of our Café Iguana establishments are the first in Asia and 2 of 185 establishments' worldwide to receive the prestigious Award T from the Regulatory Council of Tequila in recognition of our Tequila collection - one of Asia's largest collections of 100% agave Tequilas - and knowledgeable staff. Ask your server for our extensive tequila list

### Other Spirits

#### House Pours

Gordon's Gin, Jim Bean, St. Remy Brandy, Johnny Walker Red Label, Stolichnaya, El Charro Reposado, Bacardi Rum

#### Call Pours

Tito's Vodka, Myer's Dark Rum, Malibu, Chivas Regal, John Jameson, Courvoisier VSOP

#### Premium Pours

**Vodka** - Absolute, Effen, Hangers One-Straight, Mandrin, Kaffir Lime, Buddha's Hand (Citrus)

**Gin** - Bombay, Tanqueray 10, Beefeater, Hendricks, Junipero

**Rum** - Myers, Malibu, Captain Morgan, Mount Gay, Bacardi Oro

**Bourbon/ Whisk(e)y** - Jack Daniel, Baker's, Booker, Knob Creek, Johnny Walker, Chivas 12 yrs, Jamerson Glenfidich, Canadian Club, Macallan 12 yrs, Glennmorangle, Laphroaig

**Brandy/ Cognac** - Courvoisier VSOP, Remy XO, Martel Gordon Blue

### Tequila & Mezcal

We have complete tasting notes and over 100 different labels of tequila which can be found in our very own Tequila List .

## Cheeeers!

More handcrafted brews.

## Draft Brews

Handcrafted by Brewerkz

### Iguana Lager

|            | Thirty(300 ml) | Fifty (500 ml) | Jug (1400 ml) |
|------------|----------------|----------------|---------------|
| 12pm-3pm   | 5.00           | 6.00           | 14.00         |
| 3pm-6pm    | 7.00           | 9.00           | 22.00         |
| 6pm-8pm    | 9.00           | 12.00          | 29.00         |
| 8pm-11pm   | 11.00          | 15.00          | 37.00         |
| 11pm-Close | 9.00           | 12.00          | 29.00         |

### Guest Tap- India Pale Ale

|            | Thirty(300 ml) | Fifty (500 ml) | Jug (1400 ml) |
|------------|----------------|----------------|---------------|
| 12pm-3pm   | 6.00           | 7.00           | 18.00         |
| 3pm-6pm    | 8.00           | 10.00          | 27.00         |
| 6pm-8pm    | 10.00          | 13.00          | 36.00         |
| 8pm-11pm   | 12.00          | 16.00          | 44.00         |
| 11pm-Close | 10.00          | 13.00          | 36.00         |

## Cervezas

Imported Mexican beers **13**

**Corona, Sol Lager, Negra Modelo**

## Non-Alcohol

### Mocktails

Cinderella, Pussyfoot, Gunner, Shirley Temple, Virgin Margarita (Lime, Mango or Strawberry), Virgin Mary, Virgin Pina Colada, Virgin Mojito  
**glass 9.50 / jug 33**

### Soda/Water

**Unlimited Refills** - Coke, Coke Light, Spirt, Ginger Ale, Bitter Lemon, Root Beer, Iced Tea, Tonic, Soda Water, 100 Plus **6.50**

Red Bull, Fiji, San Pellegrino **6.50**

**Fresh fruit soda:** Lime, Lemon, Orange and Grapefruit  
**9.50**

### Juices

Lime, Orange, Apple, Cranberry, Mango, Pineapple, Fruit Punch, Grapefruit, Tomato **6.50**

### Spinelli Coffee

Coffee, Café Latte, Cappuccino (decaf available) or Monbana chocolate drink **6.50**

### Gryphon Tea

British Breakfast, Earl Grey, Moroccan Mint, Pearl of the Orient, Chamomile Dream and Lemon Ginger Mint **6.50**


## Wines

### Sparkling

 Champagne, **A.R.Lenoble**, Brut, Cuvée Intense, Damery, France, MV  
**G 22 B 108**

Sparkling Wine, **Ca'del Bosco**, Cuvée Annamaria Clementi, Franciacorta, Lombardy, Brut, Italy, 1997  
**B 150**

### White

 Sauvignon Blanc, **Morton Estate**, White Label, Marlborough, New Zealand, 2010  
**G 13 B 65**

 Chardonnay-Viognier, **Battle of Bosworth**, McLaren Vale, Australia, 2008  
**G 14 B 70**


Verdejo, **Bodegas Pedro Escudero**, Valdelainos, Rueda, Spain, 2008  
**B 75**

Chardonnay, **Neudorf**, Moutere, Nelson, New Zealand, 2008  
**B 85**


### Rose

Malbec, **Kaiken Rose**, Mendoza, Argentina, 2009  
**B 70**

### Red

 Pinot Noir, **Freeman**, Sonoma Coast, United States, 2007  
**G 16 B 80**

 Sangiovese, **Castello dei Rampolla**, Chianti Classico, Tuscany, Italy, 2006  
**G 14 B 70**

 Malbec, **Kaiken**, Mendoza, Argentina, 2009  
**G 13 B 65**

Sangiovese, **Petrolo**, Il Torrione, Tuscany, Italy, 2007  
**B 80**

Cabernet Sauvignon Blend, **Carobbio**, Pietraforte, Tuscany, Italy, 1997  
**B 85**

Syrah, **Rock Vineyard**, Tor Kenward Family Vineyards, Napa-Carneros, California, United States, 2004  
**B 90**

## Get The Latest Shots!

Sign up for our newsletter at [www.cafeiguana.com](http://www.cafeiguana.com)