

We Are Open Till Late!

Mon—Thurs 6pm—1am
Fri & Eve of PH 6pm—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 11.99 and for grilled chicken add 4.99



Carne de Puerco en Chile Verde

Spicy pork stew served with our flour tortillas, sour cream and rice 10.99



Mini Chimichangas

Fried flour tortillas filled with cheese and a choice of chicken or beef 10.99



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 and 9.99



Queso Fundido

Spicy cheese dip served with corn chips 9.99



Borracho Bean Dip

Served with tortilla chips, rice, guacamole, sour cream, pico de gallo, cheese and lettuce 11.99



Spicy Lettuce Wraps

Choice of minced chicken or pork with shredded carrot, cucumber, spring onion, cilantro and chipotle-lime dressing 11.99



Ancho Dusted Fried Calamari

Tender fried squid with mole verde 12.99



Nachos

Crispy, individual tortilla chips layered with black beans, rice, roasted jalapeño chiles, sour cream, guacamole and melted cheese 16.99, 21.99



Camarones al Diablo

Prawns sautéed with fiery habanero chile, capsicum, ginger, cumin and lime, served with cheese and poblano chile quesadillas 18.99

Fajitas

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

Grilled Prawns 24.99

Flank Steak 23.99

Grilled Chicken 21.99

Portobello Fajitas 20.99

Grilled Vegetables 19.99

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

Burritos

Serve with lime-scented cilantro rice, b0rracho beans and cheddar mozzarella

Red Snapper 20.99



Shredded Steak 19.99



Grilled Chicken 18.99



Grilled Vegetables 16.99

Burritos may be smothered with carne de puerco en chile verde (pork green chile stew) and cheese, add 2.99

Happy Hour Tequila/House Pours

Opening till 9 pm & Midnight till Closing

Green Iguanarita \$10.79, Golden Century Margarita \$10.79, House Margarita \$7.19,

House Margarita Jug \$29.99, Macho Margarita \$22.79



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 lime-scented cilantro rice

-  **Grilled Prawns 21.99**
-  **Shredded Steak 19.99**
-  **Grilled Chicken 18.99**
-  **Grilled Vegetables 17.99**

Soft Tacos

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

- Smoked Salmon 21.99**
- Grilled Snapper 20.99**
-  **Pork Carnitas 18.99**
-  **Shredded Steak 18.99**
-  **Grilled Chicken 17.99**

Platos

All dishes served with barracho beans and lime-scented cilantro rice

- Chile Rellenos**
Roasted poblano chile stuffed with grilled vegetables and jack cheese covered in a smoky chipotle sauce 21.99
-  **Layered Carnitas Enchiladas**
Layered carnitas with smoky chipotle sauce, grilled onions and sour cream 19.99
-  **Vegetarian Bowl**
Black beans with rice and a grilled veggie skewer, topped with roasted tomato salsa, guacamole, sour cream, and queso fresco 18.99
-  **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 14.99
- Grilled Red Snapper**
Cumin spiced New Potatoes, Spicy cucumber Salad, and a traditional Veracruz Sauce 22.99

Brunch

Available till 4 pm on Sat and Sun

Breakfast Burrito

Housemade minced chorizo sausage, three scrambled eggs, roasted poblanos and fried potatoes. Served "wet" (drowned in green chile) or "dry" 19.99 add pork green chile stew 2.99

Huevos Verdes

Flour tortillas with rice, beans, cheese and two eggs served with a green chile pork stew 16.99

Chilaquiles con Pollo

Corn tortilla chips stewed in a creamy tomato sauce with chicken and refried beans 16.99 add fried egg 2.99

Kids Stuff

These smaller versions come with beans, lime-scented cilantro rice and a soft drink 11.99

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

Sides

Grilled Onions & Peppers 3.99

- | | |
|--------------------|----------------------------|
| Cilantro Rice 3.99 | Chipotle Tomato Salsa 3.99 |
| Refried Beans 3.99 | Pico de Gallo 3.99 |
| Black Beans 3.99 | Guacamole 3.99 |

Desserts

-  **House-made Ice Cream**
Our signature avocado flavor or your choice of vanilla, chocolate or sorbet (ask your server for today's flavor) 9.99
-  **Ancho Chile Chocolate Cake**
The flourless cake that made us famous with margarita sauce and ice cream 10.99
-  **Coconut Flan**
An update on the classic Mexican dessert 10.99
-  **Sauteed Bananas**
Kahlua-glazed baby bananas with vanilla ice cream 10.99

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?

Cheeeers!

More handcrafted brews .

Brewerkz is now open at Terminal 3 Departure Lounge and will be coming to Bukit Timah.

Draft Brews

Handcrafted by Brewerkz

Iguana Lager

Low in hops and high in refreshment, this Mexican-style light lager

Brewerkz Guest Tap

Here we bring to you - India Pale Ale. The Australian International Beer Awards 2007 Silver Medal winner features generous hops and malts with enough body to hold its own with Mexican cuisine

	Weekends 12-6 pm	6-9pm	9pm-close
Mug (355 ml)	6.49	10.49	11.99
Half Liter (500 ml)	7.99	12.99	14.99
Jug (1400 ml)	19.99	31.99	36.99

Cervezas

Imported Mexican beers

Corona Lager Bottle

Mexico's biggest selling export is very light with an extremely clean taste 11.99

Sol Lager Bottle

A light lager brewed in Veracruz, Mexico's second largest city, located on the Gulf Coast 12.00

Spirits

House Pours

Gordon's Gin, Jim Bean Bourbon, St. Remy Brandy, J&B Rare Scotch, Smirnoff, Bacardi White Rum, El Charro Reposado

Bourbon/Sour Mash

Jack Daniel's, Basil Hayden's 8 yrs, Knob Creek 9 yrs, Baker's 107 proof 7 yrs, Booker's 126.7 proof 8 yrs

Scotch/Whiskey

Johnny Walker Black Label, Canadian Club, Chivas Regal, Macallan 12 yrs, Glenfiddich 12 yrs, Laphroaig 10 yrs, Glenmorangle 10 yrs

Gin

Tanqueray, Bombay Sapphire, Beefeater

Shooters

Popper

Tequila, Sprite and a slam on the bar 8.99

Mexican Flag

Tequila layered with crème de menthe and cherry brandy 8.99

La Cucaracha

Flaming tequila and Kahlua 8.99

Sour Shot

100% agave tequila infused with sour plums 10.99

¡Muy Picante!

100% agave tequila infused with ultra spicy habanero chiles 10.99

Sweet Shots

Mars Bar

A heavenly mess of tequila blended with everybody's favorite chocolate bar 8.99

Mint Chocolate

Mars Bar tequila with a dash of crème de menthe for that minty tingle 8.99

Chocolate Orange

The Terry's thing for grown-ups, Mars Bar tequila and orange liqueur 8.99

Soft Drinks

Mocktails

Cinderella, Pussyfoot, Gunner, Shirley Temple, Virgin Margarita (Lime, Mango or Strawberry), Virgin Mary

Soda/Water

Pepsi, Pepsi Light, 7-Up, Tonic, Ginger Ale and Bitter Lemon, Red Bull, Iced Tea, Perrier, Evian

Juices

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

Spinelli Coffee

Espresso and coffee (decaf available)

Gryphon Tea

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

Get The Latest Shots!

Sign up for our newsletter at www.cafeiguana.com

Happy Hour Tequila / House Pours

Opening till 9 pm & Midnight till Closing

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

Tequila Cocktails

Grant Cowboy

House tequila, lime and orange juice and a splash of grenadine 9.99

Michelada

Try beer the Mexican way! A chilled mug filled with Iguana Lager and lime juice over ice with a salt rim 9.99

Iguana Breeze

House Tequila, lime and pineapple juice with a splash of grenadine 10.99

Advo Tango

House tequila, advocaat with orange and pineapple juice 14.99

Cazuela

Tequila, lime, orange and grapefruit juice and a splash of cassis 14.99

Caballo Negro

Tequila, coke and a smile—one of Mexico's most popular drinks 14.99

El Toro Blanco

Tequila, Kahlua and cream on the rocks—great for after dinner 14.99

Iguana Colada

Tequila, Kahlua, coconut cream and pineapple juice 14.99

Drunken Iguana

House tequila, triple sec, grand marnier, southern comfort and pineapple juice 17.99

Submarino

A shot glass of house tequila dropped in a mug of Iguana lager 17.99

Wines

Bodegas Jaume Serra, Brut, Cava, Macabeo-Xarel-O-Parellada, Artelalino, Penedes, Spain

Smooth and fresh, fruity on the palate with dry after-taste bottle 68.99

Dom Perignon, Brut, Riems, Champagne, France, 1999

Apples, pears, chalk, vanilla, and hazelnuts assault the nose the feel of fine bubbles on the tongue. bottle 313.99

Macabeo, Bodegas San Dionisio, Santonegro, Jumilla, Spain, 2006

Produced in central Southern Spain, it has a shiny pale yellow appearance, fruity aroma and a light and clean palate. Pairs perfectly with Shrimp Fajitas, Chimichangas, and Tuna Enchiladas. glass 9.99, bottle 46.99

Sauvignon Blanc, Greyrock, Marlborough, New Zealand, 2007

Classic gooseberry and tropical fruit characters with fresh acidity bottle 56.99

Chardonnay, Casa Grande, Parras Valley, Mexico, 2004

Smokey, intriguing fruit, ranging from citrus to mango, complex with a long finish bottle 64.99

Malbec, Kaiken, Mendoza, Argentina, 2006

Outstanding and concentrated fruit, with beautiful aromas of red berries and black cherry. 11.99, bottle 56.99

Cabernet Sauvignon, Casa Madero, Parras Valley, Mexico, 2002

From North America's oldest winery, full-bodied, nicely balanced, great fruit, intense aromas of blackcurrant and plum bottle 64.99

Cabernet-Shiraz, Katnook Estate, Riddoch, Coonawarra, South Australia, 2000

Smooth and flavorsome, palate is well balanced with rich fruit, vanilla oak and soft lingering tannins bottle 76.99

Syrah, Barbieri, Colson Canyon Vineyard, Buellton, California, 2005

Aromas of blueberries, charcoal, white pepper, and black fruits with a tangy acidity bottle 99.99

Tequila & Mezcal

We have complete tasting notes and over 100 different labels on our Captain's List.

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 \$1 to make your selection a **SUPREMO** with hand-squeezed-to-order lime juice— rocks margaritas only

Featured Ritas

House Margarita

Everybody's favorite Mexican cocktail. Choose from traditional lime, banana, blueberry, peach, strawberry, mango, soursop, pink guava, pineapple, kiwi, apricot, pear, raspberry and blackberry. On the rocks or frozen. glass 11.99, jug 49.99

House Premium Margarita

This 100% blue agave **El Charro** (Anejo) is exported in small batches, distilled 3 times and aged in French oak barrels for 2 years before bottling, making it an exceptionally smooth spirit. It carries spicy and citrus undertones with a cinnamon after-taste. glass 12.99, jug 58.99

Macho Margarita

This is the giant version of our house margarita that is sooo big that you just might scream *no más* when you're done and at 37.99 it's also a great deal

Mix-'n-Match Margarita

Made with your choice of tequila (see our extensive Captain's Tequila List for pricing)—add 2 to the **BIG SHOT** price and add another buck to get it made with fresh, hand-squeezed-to-order lime juice

Century Ritas

Silver Century Margarita

The **Gran Centenario Plata** tequila in this margarita sees a bit of wood aging in new, white oak casks giving it a lovely smoothness. glass 17.99 jug 65.99

Golden Century Margarita

The **Gran Centenario Reposado** tequila in this margarita is a top of the range product with excellent taste and complexity. glass 17.99 jug 65.99

Platinum Century Margarita

One of the great tequilas, **Gran Centenario Añejo** is aged for 18 months in new US oak to give it a nice balance of wood and spice. glass 23.99 jug 87.99

Specials Ritas

Old Cowboy Margarita

Herradura Anejo, with a slight pepper tang and lots of oak and caramel flavor, is reminiscent of a good bourbon whisky, making it a decadent choice for an ultimate margarita experience. glass 23.99, jug 87.99

Corraleja Margarita

The 100% blue agave **Corralejo Reposado** emphasizes smoky, earthy agave aromas and flavors with a light mouth feel and finish. glass 17.99, jug 65.99

Green Iguanarita

A unique taste sensation that's fluorescent green from melon-flavored **Midori liqueur**. Uses 100% blue agave **El Charro Anejo** tequila. glass 17.99, jug 65.99

Amorita

Made with top-of-the-line **Cuervo 1800 Añejo** and the "secret ingredient", **Agavero** tequila liqueur, that contains damiana, a reputed aphrodisiac. glass 17.99, jug 65.99

Horny Toad Margarita

Aficionados consider **Sauza Hornitos** to be one of the world's best 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 17.99, jug 65.99

Cowgirl

In the words of Boys Don't Cry "I wanna be a cowboy and you can be my cowgirl..." Mojito-style cocktail with **El Charro Reposado** instead of rum, muddled with mint, ginger and pineapple. A concoction sure to make you want another. glass 17.99, jug 65.99

Ultimate Margarita

This margarita uses only the best ingredients: **Cointreau** orange liqueur and **Jose Cuervo 1800 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 23.99, jug 87.99

Happy Hour

Everyday for house pour: spirits, tequila shots & cocktails. 6pm till 9pm & 12 am till Close