
IGUANA MENU



RESTAURANT

Located in the beautiful and vibrant Nosara, our Signature Family Style Menu is designed to provide a unique culinary experience, where the essence of Costa Rican cuisine meets fresh, local ingredients. This menu is carefully crafted for sharing, celebrating the rich biodiversity and culinary culture of Costa Rica.

COLLABORATION BETWEEN
JOSE PABLO GONZALEZ & MARCO BOZA

IGUANA MENU



Prices include 10% service
and 13% sales taxes.

RESTAURANT

STARTERS

CRISPY CALAMARI \$11.00

Golden-fried calamari served with a zesty lime wedge and a special Mediterranean dipping sauce for a perfect crunch

VEGAN CEVICHE \$13.00

crisp and vibrant ceviche featuring fresh apple and cucumber, cilantro, and a citrusy cardamom broth, finished with a drizzle of green oil for a refreshing twist

COSTARICAN HUMMUS \$15.00

Creamy chickpea hummus topped with grilled corn, savory mushrooms, creamy avocado, fresh mint, and crumbled feta cheese

BEEF TARTAR \$15.00

Finely chopped premium-quality curated beef, fresh herbs and black garlic mayo

**VEGETARIAN GRILLED SQUASH SALAD \$15.00 **

Grilled squash accompanied by a creamy yogurt sesame sauce, house-made pesto, and a delightful mix of fresh greens and herbs, all tossed in our signature vinaigrette and Parmesan cheese

CHICKEN SKEWERS \$15.00

Juicy grilled chicken skewers served with spicy macha sauce, creamy yogurt tahini, fresh herbs, cilantro seed and romesco sauce

CARIBBEAN CEVICHE \$17.00

Fresh seabass curated in salt, lemon zest, ginger infused coconut leche de tigre, dill, avocado, basil oil and black lemon.

Choice of plantain chips or focaccia

TUNA CARPACCIO \$17.00

Delicate slices of cured tuna and creamy avocado, enhanced with fennel. Jamaican salt, ponzu sauce, and a kick of red chili oil. Choice of plantain chips or focaccia

ZESTY PICKLED SHRIMP PLATTER \$27.00

Create your own lettuce wraps with our colorful platter of pickled vegetables and perfectly grilled shrimp, served with creamy cashew dip, sesame sauce, smoked chilies, chimichurri, and a squeeze of lime

**BLUE ZONE OYSTERS **

Local oysters from Nicoya Peninsula gracefully served with a refreshing pickled chayote mignonette, red onion, and a delicate hint of tarragon for a coastal delight.

ORDER OF 3 \$25.00 • ORDER OF 6 \$50.00

MAIN DISHES

IGUANA PASTA \$17.00

Choose your own pasta with one of our homemade alfredo sauce, pesto (almonds) or pomodoro sauce with fresh mozzarella

Add: Shrimp \$18.00 or Add: Chicken \$10.00

STEAK SANDWICH \$18.00

Perfectly grilled beef tenderloin sandwich, layered with onions and topped with creamy cheddar cheese and tartar sauce. Accompanied with plantain chips

SMASH BURGER \$19.00

Juicy premium beef patty on a brioche bun, topped with cheddar cheese, onions, special sauce, and tartar sauce.

Served with French fries or sweet potato fries or green salad

**CARIBBEAN CHICKEN CURRY \$24.00 **

Grilled chicken in a turmeric and ginger Caribbean style curry, served with tender chayote, corn, greens, crispy sweet potato fries, and creamy avocado

**ROASTED PORK LOIN \$28.00 **

Savor the exquisite flavors coriander-seasoned pork loin, accompanied a buttery squash puree and complemented local chilotes

GARLIC SHRIMP \$32.00

Shrimp infused with roasted garlic, served atop a potato cream and black garlic, balanced with tender green beans and a macha and mayonnaise sauce

**CATCH OF THE DAY \$36.00 **

Fresh fish served with glazed carrots, sesame seeds, creamy cauliflower puree, and a classic beurre blanc sauce

FRUTTI DI MARE PASTA \$36.00

Tender spaghetti tossed with octopus, shrimp, and squid for a luxurious taste of the ocean

**SEARED TUNA \$38.00 **

Featuring perfectly seared tuna, served atop a creamy, rice risotto infused with fresh basil, green beans and Parmesan cheese

NEW YORK STRIP STEAK \$65.00

Served with french fries. Optional Surf and Turf.

ADD SHRIMP \$18.00



Gluten Free



Vegetarian



Vegan

Let us know your allergies & intolerances.