

IGUANA MENU



Let us know your allergies & intolerances.
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.

CHICKEN SKEWERS \$15.00

Juicy grilled chicken served with spicy macha sauce, creamy yogurt tahini, fresh herbs, cilantro seeds, and rich romesco sauce.

CHIPS & GUACAMOLE \$10.00

Special homemade guacamole recipe served with crispy corn tortillas.

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.
With plantain chips

COSTA RICAN HUMMUS \$15.00

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

WORLD'S BEST CEVICHE \$17.00

Fresh sea bass curated in salt, lemon zest, ginger infused leche de tigre, dill , avocado, smoked paprika oil
With plantain chips

SALADS

PROTEIN BOWL \$30.00

Served on a bed of mixed lettuce, beans, quinoa, onions, cherry tomatoes, avocado, greens and grilled corn.
Choice of protein 150 g: chicken Or skirt steak.

CLASSIC CAESAR \$25.00

Crisp lettuce, crunchy croutons, savory bacon grilled chicken, all brought together with a traditional caesar dressing.

SANDWICH & BURGERS

Served with French fries or sweet potato fries or green salad.

CLUB SANDWICH \$20.00

crispy bacon, turkey ham, shredded chicken, fresh lettuce, ripe tomatoes, and aged cheddar, perfectly layered with creamy mayo.

HOUSE CHICKEN WRAP \$22.00

Warm flour tortilla with crisp lettuce, black beans, sweet corn, red onions, juicy shredded chicken, fresh tomato, and zesty guacamole.

SMASHBURGER \$19.00

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

SIGNATURE MAINS

IGUANA PASTA \$19.00

Tender spaghetti tossed with one of our homemade pesto with almonds or pomodoro sauce with fresh mozzarella.

CARIBBEAN CHICKEN CURRY \$22.00

Grilled chicken in a Caribbean style curry, served with tender chayote, corn, greens, crispy sweet potato fries, and creamy avocado and rice on the side.

GREEN RISOTTO \$25.00

Risotto infused with fresh basil, green beans and Parmesan cheese. Add protein \$12.00
fresh tun a or shrimp

CATCH OF THE DAY \$35.00

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

CASADOS - CLASSIC COSTA RICAN DISH with House Drink

Experience the essence of costa rican cuisine with a traditional casado, a hearty meal that perfectly embodies the country's rich culinary culture. This dish typically features a balanced portion of rice and beans, your protein of choice, fresh garden salad, picadillo and sweet plantain. Chicken \$25.00 · Fish \$32.00 · Shrimp \$30.00 · Steak \$27.00 · Vegetarian \$22.00

GRILL HOUSE

GRILLED CHICKEN BREAST \$20.00

SKIRT STEAK \$32.00 (350g)

RIBEYE \$50.00

SIDES

includes one. Additional \$6.00
White rice • French fries • Garden salad• Mashed potatoes

KIDS MENU

CHICKEN FINGERS \$12.00

With french fries or mashed potatoes.

KIDS BURGER \$12.00

Premium meat, lettuce, tomato and cheddar cheese, french fries.

PASTA \$12.00

With butter, pomodoro or pesto.

DESSERTS

CREME BRULEE \$12.00

SALTED CARAMEL TART \$15.50

Chocolate-filled tart with blackberry and salted caramel, served with icecream

ICE CREAM OR SORBET \$11.00

DRINKS MENU



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RESTAURANT

COCKTAILS

TAKES DOS TO MANGO \$22 Mango, Vodka, lime, bitters, Ginger Beer, Rosemary	THE SANDBAR \$22 Rum, Grand Marnier, Passionfruit, Hibiscus, Lime, Egg White	BOULEVARD DE CACAO \$22 Bourbon, Campari, Vermouth, Cacao, Burnt Orange	CAS BREEZE \$22 Vodka, Passion Fruit Liquor, Cas, Lime, Sugar, Mint	POINT BREAK PALOMA \$22 Tequila, Watermelon, Grapefruit, Honey, Soda
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MARGARITAS

TAMARINDO NIGHTS \$22 Tequila, Jalapeño, Lime, Tamarind, Agave, Tajín	ON SABBATICAL \$22 Tequila, Lime, Agave, Passionfruit, Egg White, Bitters	SPICY SWELL \$22 Tequila, Cucumber, Jalapeno, Cilantro, Lime, Agave	THE MANGO TREE \$22 Tequila, Mango, Lime, Agave, Tajín	DRAGON FRUIT MEZCALITA \$22 Mezcal, Dragon Fruit, Citrus, Agave, Mint
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SPRITZ

SHOREBREAK SPRITZ \$22 Strawberry, Gin, bubbles, Orange	HUGO ON VACATION \$22 St. Germain, Mango, bubbles, Mint	DANCE IN THE RAIN \$22 Aperol, Passion Fruit bubbles
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CLASSICS

PIÑA COLADA \$18 Flor de caña, malibu, coconut cream, vanilla and fresh pineapple	DAIQUIRI \$18 Bacardi, fruit of choice, triple sec and lemon juice	MOJITO \$18 Rum, peppermint, homemade simple syrup , lemon juice and soda water	NEGRONI \$22	OLD FASHIONED \$22
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IGUANA CLASSICS

CARIBBEAN LEMONADE \$8 Lemon juice, coconut cream and mint	IGUANA GINGER \$5 Fresh ginger juice, lemon juice and soda water	PASSION MINT \$10 Passion fruit, mint, simple syrup, soda water	IGUANA ICED TEA \$5 House black tea with natural lemon juice	BLACK BERRY JULED \$12 Blackberry, mint, simple syrup and soda water
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SMOOTHIES

GREEN GODDESS \$10 Pineapple, kale, banana and orange juice	MAGIC MORNING \$10 Banana, mango, turmeric, ginger, chia seeds and orange juice	PURPLE RAIN \$10 Blueberries, mango, banana, chia seeds and orange juice	CHUNKY MONKEY \$10 Banana, chocolate, milk and whipped cream
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CAFE | LATTES

AMERICANO \$3.50	CAFE LATTE \$6	MATCHA LATTE \$8	MOCHA \$9	CORTADO \$5
ESPRESSO \$4	CAPPUCCINO \$4.50	CHAI LATTE \$8	DOUBLE ESPRESSO \$8	MACCHIATO \$5

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