



DINNER MENU

IGUANA CANTINA

Appetizers

JALAPEÑO POPPERS

Six fresh Jalapeño Peppers, stuffed with Cheddar and Cream cheese, breaded and fried

CEVICHE

Fresh caught Caribbean fish marinated in Key Lime lamoenchi juice with sliced onions, chili peppers, salt and pepper

COCONUT SHRIMP

Five large Caribbean Shrimp rolled in flaky Coconut and crispy fried to perfection. Served with sweet Chili dipping sauce

Entrees

FAJITAS

Sliced breast of charbroiled chicken, and/ or, Mexican marinated grilled steak served atop a sizzling cast-iron grill with green peppers and onions, ready to wrap in warm, soft flour tortillas. Accompanied by homemade salsa fresca, sour cream and guacamole

CHICKEN UNDER A BRICK

A juicy half-chicken, de-boned, flattened and grilled under a brick. The compression leads to a very crispy skin, moist, juicy meat and in the end, pure deliciousness.

PLATO MEXICANO

Grilled steak quesadilla, Caribbean fish taco and grilled chicken enchilada. Accompanied by guacamole, shredded lettuce, sour cream and pico de gallo. Served with Mexican rice and your choice of beans. *No substitutions please!*

THREE-COURSE
DINNER

\$30

We hope you've enjoyed your dining experience with us. Please let us know your feedback with a review on



Desserts

FLAN

This smooth, soothing caramel custard is the elegant, rich, traditional dessert of Aruba. Baked in our kitchen, in individual custard cups, the Flan is inverted when served and the resulting excess caramel sauce, draping over the silky custard, is a real treat

TRES LECHES CAKE

This delicious, sweet, moist and creamy cake is a favorite dessert. Try it and you'll know why it has been described as nothing short of heavenly

FRIED ICE-CREAM

A large scoop of Vanilla Ice-Cream, dipped in a crunchy coating, flash fried, topped with Cinnamon Sugar and melted Chocolate Sauce. Served in an edible Cinnamon-Sugar-coated Taco Shell

