



DINNER MENU

IGUANA JOE'S CARIBBEAN BAR & GRILL

Appetizers

TWO-IN-ONE SOUP

Cuban Black Bean and Mexican Tortilla Soup served side by side, in the same bowl!

JERK CHICKEN SKEWERS

Three appetizer skewers of spicy and fiery Caribbean Jerk seasoned chicken grilled over an open flame

ISLAND PATTIES

The Aruban *Pastechi!* Golden pastries stuffed with seasoned shredded chicken, Dutch Gouda cheese, or seasoned ground beef. Choose one of each, or three of one

Entrees

CREOLE JAMBALAYA

Fresh Caribbean shrimp, tender chicken and spicy chorizo sausage, simmered with rice in a spicy Creole tomato sauce

ARUBAN KESHI JENA

This traditional Aruban dish dates back to the days of the Dutch West India Company. Originally made by hollowing out the round Gouda cheeses and stuffing them with a mixture of chicken, vegetables and spices, we preserve the tradition with our modern adaptation of this ageless classic.

8 OZ. TENDERLOIN SKEWER

Thick hand-cut cubes of grass-fed Argentine Tenderloin skewered and grilled over an open flame

ALMOND CRUSTED CARIBBEAN GROUPEL

Executive Chef Denis Rodriguez's special preparation of hand-sliced local Grouper filets rolled in sliced Almonds and Panko-crumbs, sauteed and served with Lemon Buerre-Blanc Sauce.

Desserts

QUESILLO

The most popular dessert in the Caribbean. This rich and delicious caramel custard is served in its own caramelized sugar syrup

"LAMOENCHI" KEY LIME PIE

Home-made with Aruba's tart and flavorful "lamoenchi" limes in a hand-pressed gingerbread cookie crust

THREE-COURSE
DINNER

\$30

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

