APPETIZERS

Nachos Red Iguana

\$13.75

Grilled steak and chicken, peppers, onions, sour cream and guacamole.

Nachos

\$7.25

Cheese, Beans, Chicken, Beef.

Nachos with Grilled Veggies \$7.25

Taquitos Mexicanos

\$7.25

Four corn tortillas rolled up deep fried to golden brown filled with chicken, served with lettuce, tomatoes, sour cream and guacamole.

Chicken Wings

\$5.25

Tomatillo, Mole, Buffalo.

Ruffalo

Ceviche Camaron (Shrimp Ceviche)

\$8.50

Cocktail de Camaron (Shrimp Cocktail) \$9.25

DIP's

Queso Fund<mark>íd</mark>o

\$7.75

Spinach Dip

\$7.75

Cheese Dip

\$4.25

Bowl Chili

\$5.75

Guacamole Dip

\$5.95

SOUP's

Albondiga soup

\$7.25

Tortílla Soup

\$7.25

Veggie Soup

\$5.75

Sopa de Frijoles Negros (Black Bean

Soup)

\$5.95

QUESADILLAS

Bíg Iguana Quesadílla

\$14.95

One large quesadilla filled with beans, cheese, onions bell peppers, tomatoes and your choice of grilled chicken, served rice and salad.

Steak

\$16.25

Quesadílla Del Mar

\$16.95

One large quesadilla filled with cheese, beans, onions and grilled shrimp.

SALADS

Taco Salad Chicken \$14.95 Steak \$15.95

Tossed Salad

\$7.25

Cactus Salad

\$8.95

Grilled Chicken Salad \$12.95

Grilled Steak Salad \$13.95

KIDS

Served for children less than 12 years of age, soft drink included with one free refill. \$6.25

- 1. Taco Rice and Beans
- <mark>2. Burríto Ríce an</mark>d Beans
- 3. Enchilada Rice and Beans
- 4. Cheese Quesadilla and Rice (Add chicken for only \$1.25)
- 5. Cheese Burger and Fries
- 6. Hot Dog and Fries
- 7. Chicken fingers and Fries
- 8. Kid's Brownie Sundae (\$5.25)
- 9. Kíďs Ice Cream (\$2.95)

BEVERAGES

Coca-Cola, Diet-coke, Sprite, Fanta, Lemonade, Iced Tea, Mexican coke with (bottle), Dasaniwater

Apple Juice, Orange Juice, Cranberry Juice, Pineapple Juice, Milk, Coffee

TACOS

An order of three soft folded flour tortillas filled with Steak, chicken, carnitas or fish,

served with tomatillo Salsa, pico de gallo and an order of rice and beans, all of this on the side.(fish tacos come with chipotle salsa as well)

Steak Tacos \$14.25

Chicken Tacos \$13.25

Carnítas Tacos \$13.95

Fish Tacos \$13.95

BURRITOS

Burrito California

\$16.95

Large naked burrito filled with steak or chicken, rice, beans, pico de gallo, lettuce, tomatoes, sour cream, guacamole.

Burrítos Acapulco

\$16.25

Two delicious seafood burritos filled with shrimp and crab meat, served with rice and salad.

(please let your server know if you have any allergies)

Big Iguana Burrito \$15.95
12 inches flour tortilla filled with chicken or steak. Rice and beans topped with melted cheese and Red salsa.

Smothered Burrito

\$15.25

Red Iguana bring to N.H. this smothered burrito filled with pork chile verde or chile Colorado you will love the taste of this burrito. (Ask your server for chopped onions \$.50)

Chimichanga

\$14.95

Dip fried burrito filled with shredded beef of shredded chicken topped with delicious red salsa and cheese, rice and beans.

ENCHILADAS

Enchiladas Verdes

\$14.75

Three shredded beef enchiladas topped with Green tomatillo salsa, served with rice, beans.

Enchiladas Mexicanas

\$14.75

Three enchiladas filled with chicken topped With your choice of mole or red salsa, served with rice and beans.

Enchiladas Tres Iguanas

\$14.75

One shredded chicken mole enchilada, one cheese enchilada verde, and one beef tips enchilada

roja served with rice and beans.

CREATE YOUR OWN COMBO

Choose two items plus rice and beans: \$11.75

Burrito, Taco, Enchilada, Tostada, Tamale or Chile Relleno. A

(Select a another item for only \$2.25)

Plato Mexicano (Mexican Plate) \$15.95

Mexican combo served with a cheese enchilada, carne azada, chorizo and carnitas. Served with rice and beans and three tortillas.

FAJITAS

All the fajitas come with peppers, onions and tomato and a side dish of your choice of rice or beans and guacamole salad and three flour tortillas.

Fajitas steak, chicken or mix Steak \$16.95 Chicken \$15.25 Mixed \$15.95

Fajitas tres compadres \$17.25
Combo of beef, chicken strips and shrimp

Fajitas Shrimp

\$17.95

Fajitas Sea food \$18.95 Shrimp, scallops, tilapia, squash, red pepper, Yellow pepper, green pepper, onions and tomato

VEGETARIAN

Grilled Veggies

\$13.95

Grilled Marinated Seasonal Vegetables served with a corn Cheese quesadilla.

Enchiladas de Nopalitos \$14.25 Vegetarian Enchiladas Stuffed with Cactus and toppedwith a Red Chile Sauce, Marinated Onions and Farmer's Cheese.

Burrito California Veggies

\$14.95

Large naked burrito filled with veggies,

rice, beans, pico de gallo, lettuce, tomatoes, sour cream, guacamole

Vegetarían Combos

\$13.95

- 1. One bean burrito, one cheese enchilada One tostada with beans and nacho cheese.
- 2. One bean burrito with nacho cheese, One cheese enchilada and a cheese quesadilla.
- **3.** One veggie burrito, one spinach enchilada and one mushroom quesadilla

CARNE (beef)

NY Steak and Shrimp Chipotle \$21.95

New York steak, shrimp and roasted potatoes marinated in our homemade chipotle sauce. Comes with fresh rice and beans and three tortillas

NY Steak and Shrimp Arriero \$20.95

New York Steak and shrimp, red potatoes, green onions, onion and chile de arbol. Comes with fresh rice and beans and three tortillas.

NY Steak Probensal \$19.95

New York steak grilled with bell peppers, onions, and mushrooms marinated in a variety of fresh spices. Comes with fresh rice and beans, and three tortillas.

Carne Azada \$17.95

Jalisco style steak served with a side cheese enchilada, fresh rice and beans, and three tortillas.

PUERCO (pork)

Carnitas

\$16.95

Tender pork tips served with lettuce, pico de Gallo, sour cream, onions, guacamole, a Jalapeno pepper, rice and beans.

Chile Colorado \$13.95

A delicious stew of pulled pork on a Colorado Salsa served with rice, beans and three Flour tortillas.

Cochinita Pibil

\$14.95

Roasted Pork Marinated with Annatto served with Radish-Habanero Salsa, rice, beans and Corn Tortillas.

Tamale's

\$13.95

Three tamale's topped with pork served with red or green salsa, rice and beans.

Tacos al Pastor

\$14.75

Three tacos with Mexican Adobo Pork with sauteed pineapples and cilantro. Served with fresh rice and beans.

Carne Adobada \$15.95

Pork tenderloin with a famous adobo sauce, included with one cheese enchilada, rice and beans, and three tortillas.

SEAFOOD

Camaron Al Mojo De Ajo \$17.25

This is Red Iguana favorite shrimp dish a very flavorful time you are about to get, with this Sautéed Shrimp with garlic, white wine, mild salsa, over a bed of rice and avocado salad.

Pescado Cancun \$16.95

A healthier option. Grilled fish cooked with squash And other veggies, served over a bed or rice, sour Cream and a guacamole salad.

Seafood Enchiladas \$18.95

Scallops, shrimp, and fish sautéed to perfection and stuffed into three enchiladas topped with a homemade spinach seafood salsa. Served with rice and beans.

Seafood Veracruz \$18.25

Fish, shrimp, and scallops, with bell peppers, onions, green olives, and sauteed in a mexican white wine. Served with fresh rice and beans.

POLLO (chicken)

Pollo Con Chorizo

\$16.75

Marinated grilled chicken breast, topped with Chorizo (Mexican sausage), melted cheese And pineapple, served with rice, beans and three Flour tortillas.

Pollo Mole Poblano

\$15.75

Sliced grilled chicken breast covered with poblano Salsa served with rice, beans and three flour Tortillas.

Pollo en Pipian

\$17.25

Fresh chicken served with delicous green mole sauce, rice and beans, and three tortillas.

Pollo en Chipotle \$17.25

Fresh chicken in a smoky chipotle sauce served with rice and beans and three tortillas.

Pollo Rey \$15.95

Fresh chicken with sauteed mushrooms, marinated in a white wine. Served with rice and beans.

Fresh chicken marinated in lime juice and achiote herbs from Yucatan, Mexico. Served with a cheeze enchilada, rice and beans and three tortillas.

