

- BOTANAS -

Appetizers

- GUACAMOLE:** Made fresh daily! An absolute MUST HAVE! \$8
- KILLER NACHOS:** Chorizo, chile verde, beans... The Works! \$14
- VEGGIE NACHOS:** Corn tortilla wedges smothered with black beans, cheese, sour cream,
guacamole, jalapenos and tomatoes \$12
- RAJAS DE CHILE CON QUESO:** Roasted chile pepper strips with cheese and sour cream.
Flour or corn tortillas.....
- \$14
- CHILE CON QUESO:** Chile with melted cheese. Served with chips.....
- \$12
- MINI TACOS:** Eight tantalizing hard shelled tacos with guacamole.
- \$10
- **HONGOS A LA BLUE IGUANA:** Sautéed mushrooms with crushed
chile peppers and spices.....
- \$14
- **ENCURTIDOS:** Famous Blue Iguana stuffed jalapenos with cheese,
bay shrimp & guacamole..... \$14
- **Please allow extra time to prepare***

- ENSALADAS -

Salads served with Blue Iguana house dressing.

- VERDE:** House dinner salad. \$6
- TACO SALAD:** Grilled steak, grilled chicken, or shredded beef, guacamole & sour cream.
.....\$14
- GUACAMOLE:** Green salad topped with generous portions of guacamole.
- \$13
- DE POLLO:** Green salad topped with grilled chicken.
- \$13
- SHRIMP SALAD:** Fresh greens topped
with 10 large grilled seasoned prawns. \$16
- MAHI SALAD:** Fresh greens topped
with grilled Mahi Mahi. \$15

- QUESADILLAS -

Flour tortillas stuffed with your choice. Guacamole, sour cream and pico de gallo on the side.

- QUESO:** Cheese.....
- \$12
- RAJAS DE CHILE:** Roasted chiles & cheese \$14
- HONGOS:** Mushrooms & cheese \$14
- CAMARON:** Sautéed Bay Shrimp & cheese \$14
- POLLO O' RES:** Chicken or Beef & cheese \$14
- STEAK:** Grilled diced sirloin & cheese \$16

- ENTREES -

Served with rice and beans and your choice of tortillas

MOLES:

(If you are allergic to ANY NUTS, please be careful with our moles)

Comes with your choice of chicken, turkey, or pork loin and rice & beans.

- VERDE:** Green chiles, pumpkin seeds, almonds and spices.
- \$22
- AMARILLO:** Almonds, veggies, and habanero
chiles. Very Hot!! \$22
- NEGRO:** Chocolate-based black mole with peanuts. \$22
- POBLANO:** Red chiles & peanuts, with a dash of cinnamon & chocolate. Deliciously rich! \$22
- DE ALMENDRAS:** Original Blue Iguana almond mole.
- \$24
- CAMARONES EN MOLE:** Ten large prawns with choice of mole. \$25

- TACOS (2) -

Served with rice and beans.

RES: Shredded beef.....	\$15
POLLO: Roasted chicken.....	\$15
CHORIZO AND POTATOES: Spicy pork sausage and potatoes.....	\$15
CARNITAS: Roasted pork	\$15
FLAUTAS: Traditional rolled beef or chicken (Taquitos).....	\$15
TINGA: Slow-roasted pork with chiles. Very spicy!	\$15
ASADA: Grilled diced sirloin.....	\$16
PESCADO: Grilled Mahi Mahi	
\$17	
CAMARON: Sautéed Bay Shrimp.....	\$18
DON MANUEL: Grilled diced sirloin and chorizo.....	
\$18	
CAMARONES, PINEAPPLE AND CHORIZO: An incredible combination!.....	\$18

- MEATS -

Served with choice of flour or corn tortilla and rice and beans.

CARNITAS PLATTER: Roasted Pork.....	
\$19	
CHILE VERDE: Made with diced pork, green chile, and Tomatillo sauce.....	
\$19	
CHILE COLORADO: Diced beef with red sauce.....	
\$19	
TINGA POBLANA: Slow-roasted shredded pork. Spicy!	
\$19	
STEAK A LA RANCHERA: 10 ounce New York Steak, diced and sautéed with onions, bell peppers and potatoes and topped with Ranchero Sauce	\$24
CARNE ASADA A LA TAMPIQUENA: 10 ounce New York steak served with a cheese enchilada, guacamole and frijoles.	
\$24	
PUNTAS DE FILETE: Grilled sirloin tips and bacon sautéed with onions and Serrano Chilies with almond mole.	
\$24	

- MARISCOS -

Seafood

SHRIMP SONORA: Ten large prawns sautéed in a garlic butter sauce.	\$24
CAMARONES IGUANA: Ten large prawns sautéed in a spicy chile sauce.	\$24

- BURRITOS -

*A large flour tortilla packed with the meat of your choice.
Served with sour cream, guacamole, rice, beans and pico de gallo.*

CARNITAS: Roasted Pork.....	\$15
CHILE COLORADO: Diced beef with red sauce.....	\$15
SHREDDED BEEF OR CHICKEN: Smothered in tomato sauce.....	
\$15	
TINGA POBLANA: Slow-roasted shredded Pork. Spicy!	
\$15	
ASADA: Grilled diced sirloin.....	
\$16	
CHILE VERDE: Cube Pork, green chile and tomatillo sauce.....	\$15
BURRITO AHOGADO (2): Your choice of Chile Verde, chicken or beef smothered with Chile Colorado and cheese.....	\$18
BURRITO GRANDE: Beef, chicken, Chile Verde, rice & beans inside a 3 BIG tortilla and smothered in Spanish Sauce. (If you eat it <u>ALL</u> , dessert is free!)	
\$19	

- CHIMICHANGAS -

*Deep-fried burrito smothered with tomato sauce and cheese.
Served with sour cream , guacamole, rice, beans and pico de gallo.*

BEEF OR CHICKEN:
\$16

CHILE VERDE:
\$18

TINGA:
\$18

SEAFOOD: Scallops, shrimp and mahi mahi in a creamy white sauce..... \$19

- ENCHILADAS -

Traditional, in corn tortillas with our famous enchilada sauce, rice and beans.

CHEESE (3):
\$14

CHILE VERDE (3):
\$18

CHICKEN OR BEEF (3):
\$16

(ANY OF THE ABOVE IN 2 LARGE FLOUR TORTILLAS, ADD \$1).

ENCHILADAS SUIZAS (2): Chicken and sour cream with mole Poblano and cheese..... \$18

ENCHILADAS VERDES (2): Chicken and sour cream smothered
with Mole Verde and cheese. \$18

ENTOMATADAS (2): Chicken and sour cream smothered in tomato sauce
and accented with jalapenos.....

\$18

ENCHILADAS AMARILLAS (2): Carnitas smothered with Amarillo Mole and cheese.....
\$18

SEAFOOD ENCHILADAS (2): Bay shrimp, scallops and mahi mahi, smothered in a
white sauce and cheese on flour tortillas..... \$19

- TAMALES (2) -

*Homemade, smothered with Mole Verde and Enchilada Sauce
and a side of rice and beans.*

BEEF, CHICKEN, PORK OR VEGETARIAN:
\$14

- TOSTADAS (2) -

Served with rice, beans and sour cream.

BEEF OR CHICKEN:
\$15

CHILE VERDE:
\$15

TINGA:
\$15

- FAJITAS -

Served with rice, black beans, tortillas, guacamole, sour cream and pico de gallo .

BEEF or CHICKEN:
\$22

COMBO: Beef, Chicken & Shrimp. Great combo plate. \$24

GRINGAS: Steak with peppers, onions and pineapple in a flour tortilla. Totally awesome!
\$22

SHRIMP: Ten large grilled seasoned prawns

- COMBINACIONES -

- TAPATIO:** One cheese enchilada, one chile relleno, one beef flauta, rice and beans. \$18
- BLUE IGUANA:** Chile relleno, beef taco, cheese enchilada, beef flauta, and beef tostada. \$22
- MEXICANO:** A small chile verde burrito, beef tostada, beef taco, rice and beans..... \$22
- POBLANO PLATE:** One cheese enchilada, one beef tostada,
one tinga taco and guacamole. \$22

- VEGETARIAN -

Served with rice and beans.

- CHIMICHANGA:** Vegetarian style with roasted vegetables.
Served with guacamole and sour cream. \$17
- CHILE RELLENOS:** 2 Anaheim peppers stuffed with cheese..... \$15
- VEGGIE COMBO:** Chile relleno, hongos taco and ranchera cheese enchilada. \$19

- VEGGIE TACOS (2) -

- GUACAMOLE:** Homemade guacamole with a side of rice and beans..... \$14
- HONGOS:** Sautéed mushrooms with a side of rice and beans..... \$14
- BLUE IGUANA:** Black beans, cheese, pico de gallo, avocado, with a side of rice and beans. ... \$15

- VEGGIE BURRITOS -

- BEAN and CHEESE:** Served with guacamole, sour cream and pico de gallo..... \$13
- VEGGIE:** Roasted vegetables, guacamole, sour cream and pico de gallo..... \$14

- VEGGIE ENCHILADAS (2) -

- ENMOLADAS:** Three bean enchiladas smothered with mole negro and fresh onions... \$15
- POBLANAS:** Cheese enchiladas smothered with mole poblano. \$16
- RANCHERAS:** Two cheese enchiladas smothered in ranchera sauce topped with
mushrooms, onions and roasted bell peppers. \$16
- RICE AND AVOCADO:** Smothered in tomato sauce and cheese..... \$15

- VEGGIE TOSTADAS (2)-

- BEAN \$13 GUACAMOLE \$14

- SIDE ORDERS -

- HOT SAUCE AND CHIPS..... \$4.00**
- SOUR CREAM..... \$1.50**
- RICE..... \$2.00**
- EXTRA CHEESE..... \$1.50**
- FRIJOLES..... \$2.00**
- FLOUR TORTILLAS..... \$2.00**
- JALAPENOS..... \$1.00**
- CORN TORTILLAS..... \$1.50**
- GUACAMOLE (Homemade)..... \$6.00**
- MOLE OR CHILI VERDE..... \$7.00**
- THE WORKS (sour cream, guacamole & pico de gallo) \$3.00**

- DESSERTS -

FLAN.....	\$5.00
FRIED ICE CREAM.....	\$5.00
XANGO.....	\$6.00

- BEVERAGES -

SOFT DRINKS

COFFEE

TEA (ICED)

MILK

HOT CHOCOLATE

FULL BAR

FEATURING OUR FAMOUS MARGARITAS

WINE LIST & LARGE MEXICAN BEER SELECTION

Ask your server for our Bar Menu.

- FOOD TO GO -

Most items are available upon request.

Pre-Hispanic Food

Imperial Aztec Cuisine and Montezuma's Table

“Mole” is an ancient dish, which originates in the lands of Anahuac where it used to be a main dish at the Aztec Emperor’s Table. The origin of the "mole" comes from the Nahuatl word "mulli". The origin of mole, or moles lobe more precise, is undoubtedly pre -Hispanic.

History of the Blue Iguana

Blue Iguana Restaurant comes from a unique tradition of fine Mexican cooking. This tradition was started in Salt Lake City in 1997 as a second location of the world-famous Red Iguana restaurant. Our recipes come from the region of Chihuahua, Mexico, where the Aztec tradition of cooking has been fiercely preserved. Our Chef, Gerardo Cardenas has been carefully schooled from an early age by the culinary artists of Chihuahua, preserving and enhancing the tradition of fine cuisine that identifies Blue Iguana restaurant. Having spent many years in the Red Iguana kitchen, Chef Cardenas has now set out to apply his considerable culinary skills to creating a masterpiece of his own, Blue Iguana. And, the result must be experienced to be believed. Enjoy this experience and become a believer.

We reserve the right to add a 18% gratuity for parties of 6 or more.

One check per table or group please.

We are unable to split checks. Not responsible for lost items.

Major credit cards accepted.

BlueIgauanaRestaurant.net