APPETIZERS

FRESH GUACAMOLE
W/ HOUSE TOTOPOS ❁
Avocado blended w/tomatoes, onions, serranos & cilantro.
4.20 PER PERSON

CHILE CON QUESO
W/ HOUSE TOTOPOS ❁
Anaheim chiles, fresh jalapeños, onions & tomatoes blended w/cheese.
3.00 PER PERSON

HONGOS AL AJILLO ❁
Mushrooms sautéed w/garlic, butter, white wine & crushed chile.
3.00 PER PERSON

ENCURTIDOS ❁
Pickled jalapeños filled w/shrimp & queso ranchero, dipped in egg batter, fried & topped w/salsa Española.
4.20 PER PERSON

FLAUTITAS ❁
A corn/flour blend tortilla filled w/shredded chicken, shredded beef or refried beans, deep fried then garnished w/crema Mexicana, salsa de aguacate & queso cotija.
3.30 PER PERSON

RAJAS DE CHILE POBLANO ❁ ❁
Roasted poblano chile strips w/sautéed sliced tomatoes and onions, topped w/melted jack cheese, served w/your choice of corn or flour tortillas.
3.00 PER PERSON

CAMARONES EN MOLE AMARILLO ❁
Tiger prawns in our sweet, savory & spicy mole sauce.
8.40 PER PERSON

CHIPS & SALSA ❁ ❁
2.10 PER PERSON

HAND TOSSED SALAD ❁
With house made seasonal vinaigrette.
4.20 PER PERSON
ENTREES

ALL OF OUR ENTREES INCLUDE RED IGUANA CHIPS, HOUSEMADE SALSA, SPANISH RICE, REFRIED BEANS, AND TORTILLAS.

NUMERO UNO

FAJITAS
Tender chicken, seasoned vegetables, tasty top sirloin or tiger prawns grilled w/sliced tomatoes, onions, red, yellow & green bell peppers accompanied by fresh guacamole, sour cream, pico de gallo & queso cotija.

16.50 PER PERSON - CHICKEN OR VEGETABLES
19.00 PER PERSON - STEAK OR TIGER PRAWNS

NUMERO DOS

PUNTAS A LA NORTEÑA
Top sirloin tips sautéed w/bacon, fresh jalapeño strips, onions & fresh tomatoes, served atop our almond mole (almonds, chile guajillo, chile guero, yellow zucchini, milk & peanut butter all blended together w/herbs & spices).

19.99 PER PERSON

NUMERO TRES

MOLE DE PISTACHIO
Fresh poblanos, garlic, parsley, epazote, cilantro, onion, avocado leaves, pistachios, white wine, & black pepper, served w/a grilled chicken breast.

19.00 PER PERSON

NUMERO CUATRO

MOLE COLORADITO
Pine nuts, almonds, peanuts, sesame seeds, ancho & guajillo chiles blended w/fresh chile poblano, banana, & Mexican chocolate, served w/our succulent pork carnitas.

19.00 PER PERSON

NUMERO CINCO

MOLES
Choose one of our 6 homemade & unique mole sauces tossed w/chicken, turkey or sautéed vegetables.

18.00 PER PERSON

AMARILLO
Golden raisins, yellow zucchini, chile guajillo & dried seasonal yellow chiles; a fiery favorite.

POBLANO
Chile guajillo & ancho, peanuts, sesame seeds, walnuts, oiled raisins, bananas & Mexican chocolate; a beloved mole.

VERDE
Fresh chile poblano, chile guero & jalapeño blended w/pepitas, sesame seeds, basil, onions, zucchini, avocados & fresh greens; a Red Iguana favorite.

NEGRO
Dried chile mulato & pasilla w/Mexican chocolate, raisins, peanuts, walnuts & bananas; the king of moles.

RED PIPIAN
Pumpkin seeds, dried chile guajillo, peanuts, pepitas, onions & tomatoes; Lucy’s favorite.

MANGO
Yellow squash, chile guero, yellow bell peppers, tomatoes, onion, garlic, cilantro, epazote, parsley, golden raisins, banana, chile guajillo, fresh & pureed mango.
NUMERO SEIS

PORK OR CHICKEN CHILE VERDE
Choice of tender select cubed pork or diced chicken in our green chile & tomatillo sauce.
13.49 PER PERSON

CHILE COLORADO
Diced top sirloin seasoned and simmered in a dried red chile powder & tomato sauce.
14.49 PER PERSON

NUMERO SIETE

SUCCELENT CARNITAS
Seasoned pork cooked in its own juices w/spices & orange pulp, then fried w/beer & a hint of milk, accompanied by fresh avocado salsa, pico de gallo & jalapeños.
15.79 PER PERSON

NUMERO OCHO

PESCADO A LA VERACRUZANA
A delicious seasonal white fish dusted w/flour, paprika & sesame seeds, then pan fried & simmered in a flavorful tomato sauce w/chile strips, garlic, onions, oregano, capers & green olives. Accompanied w/grilled pineapple rings black beans white rice.
21.00 PER PERSON

NUMERO NUEVE

COCHINITA PIBIL
Pork loin rubbed with achiote, vinegar, lime juice, orange juice, paprika & salt. Slow roasted, then shredded & simmered in the roasting juices. Served w/pickled red onions.
15.79 PER PERSON

NUMERO DIEZ

SPECIALTY CHILE RELLENOS
15.59 PER PERSON

(Minimum 48-hour advance notice appreciated)

A fresh roasted chile poblano filled with one of our delicious fillings, egg battered, lightly fried, topped with salsa Española & crema Mexicana. Choose from one of the following:

CHILE RELLENO PICADILLO
Seasoned ground beef, golden raisins & pinenuts.

CHILE RELLENO DE CAMARON
Diced shrimp, tomato, onion & queso oaxaca.

CHILE RELLENO TRES QUESOS
Monterey jack, cotija & ranchero cheeses.

CHILE RELLENO OAXACA
Corn kernels & queso Oaxaca

CHILE RELLENO CON CALABAZA
Mushrooms, zucchini, yellow squash, corn & jack cheese.
A LA CARTE

ENCHILADAS

All enchiladas topped w/melted cheese.

TRADITIONAL ENCHILADAS

Shredded chicken, shredded beef or cheese enchilada, topped w/dried New Mexico red chile sauce & melted jack cheese.
5.00 PER ENCHILADA

SPECIALTY ENCHILADAS

6.75 PER ENCHILADA

ENCHILADAS VERDES

Sour cream, chicken & topped w/mole verde.

ENCHILADAS MANGO

Sour cream, carnitas & topped w/mango mole.

ENCHILADAS AMARILLAS

Pork carnitas topped w/mole amarillo finished w/melted jack cheese.

ENCHILADAS SUIZAS

Sour cream chicken, avocado, topped w/mole poblano finished w/melted jack cheese.

ENMOLADAS

Refried beans topped w/mole negro garnished w/queso fresco, queso cotija, & pickled red onions.

RICE AND BEANS

Your choice of Spanish rice or Mexican style white rice & refried beans or black beans.
3.20 PER PERSON

RED IGUANA HOUSE CHILE RELLENO

A fresh roasted anaheim pepper filled w/queso monterrey, dipped in egg batter, lightly fried & served w/our mild, flavorful salsa Española.
6.60 PER RELLENO

DESSERTS

10 INCH FLAN 32.00
8 INCH FLAN 24.00
(Minimum 24-hour advance notice required)
Caramel or
Chocolate
PAN DE TRES LECHE
MEXICAN STYLE COOKIES
7.50 PER DOZEN

DRINKS

RI MARGARITA MIX

We are now offering a 16oz bottle of RI made in house margarita mix. Makes 4 4oz margaritas.
9.99 BOTTLE

PEPSI PRODUCTS 2.20

(Assorted pepsi products and bottled waters)

JARRITOS®

Natural flavor soda made with real sugar, choice of grapefruit, mandarin, & pineapple
2.50 PER PERSON

VOSS
3.99 BOTTLED 12.7 OZ

HOMEMADE TAMALE

(Minimum 48-hour advance notice appreciated) Order minimum: one dozen.

CHICKEN, PORK OR CHEESE

With your choice of chile verde or one of our moles on the side.
6.75 PER PERSON TAMALE W/MOLE SAUCE
5.00 PER PERSON NO MOLE SAUCE

QUALITY DISPOSABLE PLATES, NAPKINS & UTENSILS ARE AVAILABLE UPON REQUEST.