killer
APPETIZERS, SOUPS & SALADS

KILLER NACHOS (VEGETARIAN OPTION AVAILABLE) **12.99**
Generous portion of totopos topped with refried beans, pork chile verde, house-made pork chorizo, melted Jack cheese, pico de gallo, guacamole, sour cream, black olives, green onions and jalapeños – **Substitutions make it NOT so KILLER!**

NACHOS REGULARES **8.99**
House-made tortilla chips topped with refried beans and melted cheese, garnished with jalapeños, sour cream, olives and tomatoes

GF **HOUSE-MADE GUACAMOLE** **12.99**
Serves 4 or more. Avocado, tomato, onion, serranos and cilantro – made fresh daily

GF **ENCHILADAS POTOSINAS (4)** **11.99**
A unique enchilada born in the state of San Luis Potosi, made of corn masa, filled with queso fresco, green onions and crushed red chile, grilled, fried, topped with melted Jack cheese and sprinkled with green onions, and served with guacamole

RAJAS DE CHILE POBLANO CON QUESO **11.99**
Strips of roasted chile poblano sautéed with sliced tomatoes and onions, finished with melted Jack cheese, served with your choice of flour or corn tortillas
ADD HOUSE-MADE PORK CHORIZO 1.00

HONGOS AL AJILLO **8.99**
Mushrooms, garlic, butter, white wine, chili flakes

ENCURTIDOS (4) **11.99**
Four pickled jalapeños stuffed with shrimp and queso fresco, dipped in egg batter, fried and topped with salsa española and melted Jack cheese, guacamole on the side

CHILE CON QUESO WITH TOTOPOS **8.99**
Anaheim chile, fresh jalapeños, onions and tomato blended with Velveeta and Jack cheese

SHRIMP QUESADILLA **11.99**
Seasoned grilled shrimp folded into a flour tortilla with melted Jack cheese, Served with a side of sour cream

HOUSE QUESADILLAS
Garnished with guacamole, a 10-inch flour tortilla generously filled with your choice of:

JACK CHEESE	8.49
CHEESE AND RAJAS DE CHILE POBLANO, ONION AND TOMATOES	9.79
CHEESE AND SAUTÉED MUSHROOMS	9.79
CHEESE, POTATO AND PORK CHORIZO	9.79
CHEESE AND SEASONED SHREDDED CHICKEN	10.49

SOPA DE QUESO MARIA'S COMFORT SOUP **6.99**
Anaheim chiles, diced potatoes, tomatoes, onions and garlic simmered in a light vegetable broth garnished with Jack cheese and crema Mexicana

KILLER CHICKEN SALAD MARIA'S ORIGINAL **9.29**
Chopped chicken breast blended with chipotle chiles, capers, pecans, mayo, and a hint of mustard. Served on artisan mixed greens, avocado slices and house-made totopos

GF **RED IGUANA DINNER SALAD** **7.89**
Artisan mixed greens tossed with diced grilled nopales, tomatoes, toasted pepitas, cotija cheese and your choice of ranch, caesar, or house vinaigrette
Add your favorite protein:

GRILLED CHICKEN	+5.29	GRILLED TIGER PRAWNS	+6.99
GRILLED TOP SIRLOIN TIPS	+6.99	GRILLED FISH OF THE DAY	+7.49

WE'VE GOT SOMETHING FOR EVERY PALATE!

GF GLUTEN-FREE
FAVORITE
VEGETARIAN
ADVENTUROUS

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES, VEGETARIAN, GLUTEN, OR SPICE PREFERENCES.

ESTD 1985

RED IGUANA

gluten-free, warm & delicious
CORN TORTILLAS
made fresh daily...with love

signature
MOLE DISHES

Mole (pronounced MOH-lay) is a sauce made of dried and fresh chiles, nuts, spices, herbs, fruits and vegetables Delight in Red Iguana's interpretation of Mexico's national dish.

GF **MOLE NEGRO**
The king of moles! Dried chile mulato, negro pasilla, Mexican chocolate, raisins, peanuts, walnuts and banana – tossed with chicken or turkey

GF **MOLE AMARILLO** **17.79**
Golden raisins, yellow tomatoes, yellow zucchini, guajillo, aji and habanero chiles make this mole a fiery favorite – tossed with chicken

GF **MOLE POBLANO** **17.79**
Puebla's beloved mole: Guajillo and ancho-dried chiles, peanuts, sesame seeds, walnuts, raisins, bananas and Mexican chocolate – tossed with turkey

GF **MOLE VERDE** **17.79**
Fresh chile poblano, jalapeño, blended with pepitas, sesame seeds, basil, onions, lettuce, zucchini and avocados, tossed with turkey or chicken

MOLE COLORADITO **17.79**
Pine nuts, almonds, peanuts, sesame seeds, dried ancho and guajillo chiles, blended with fresh chile poblano and Mexican chocolate – served with succulent carnitas

GF **RED PIPIAN** **17.79**
A pumpkin seed sauce made with dried chile guajillo, peanuts, pepitas, onions, tomatoes – tossed with chicken

MOLE SAUCES TO-GO
Take some delicious mole sauces home with you. Delicious hot or cold!
PINT: 9.60 QUART: 19.20

perfect
COMBINATION PLATES

RED IGUANA **17.99**
One cheese enchilada, a Taco a la Iguana, a beef flauta topped with guacamole and sour cream, a chile relleno and a beef tostada complete this very special combo plate

ALL COMBO PLATES BELOW ARE SERVED WITH RICE AND BEANS.
NO SUBSTITUTIONS, PLEASE.

Most of our menu items are available a la carte.

POBLANO PLATE **16.49**
One sour cream chicken entomatada topped with salsa española, a Taco a la Iguana, a beef tostada served with a side of guacamole

TAPATIO PLATE **16.49**
One chicken, beef or cheese enchilada, chile relleno, and a beef or chicken flauta topped with sour cream and guacamole

IGUANA PLATE **16.49**
One chicken, beef or cheese enchilada, chile relleno, hard-shell beef taco

MEXICAN PLATE **16.49**
One chile verde burrito, hard-shell beef taco, beef tostada

historical
RED IGUANA CLASSICS

PUNTAS DE FILETE A LA NORTEÑA **18.99**
GF Top sirloin tips sautéed with bacon, jalapeño strips, onions and fresh tomatoes, served atop our almond mole. Refried beans and tortillas complete this much loved dish

COCHINITA PIBIL **15.79**
GF Pork loin rubbed with achiote, vinegar, lime juice, orange juice, paprika and salt, slow roasted, then shredded and simmered in the roasting juices. Served with black beans, rice of the day, Garnished with pickled red onion

GF **PECHUGA POBLANA** **17.99**
An 8 oz grilled chicken breast served atop a tangy flavorful salsa de tomatillo, garnished with rajas de chile poblano and three tiger prawns, served with black beans, Mexican style white rice and tortillas

ENMOLADAS **11.29**
Three corn tortillas folded into triangles, filled with refried beans, topped with mole negro, sprinkled with a queso fresco and cotija blend then topped with pickled red onions

GRINGAS (2) **17.69**
Tender tips of carne adobada grilled with pineapple, sliced green, red and yellow bell peppers, tomatoes and onions, folded into a 10-inch flour tortilla
ADD CHEESE 1.99

GF **RAMON'S FAMOUS FISH TACOS** **17.69**
Grilled mahi mahi served in soft corn tortillas accompanied with our house-made tangy coleslaw, cucumber salsa, limes and Spanish rice

GF **CAMARONES SONORA** **18.99**
Seven large tiger prawns sautéed in garlic and butter with lemon and a hint of pepper. Served with Mexican white rice, black beans and tortillas

PESCADO A LA VERACRUZANA **18.99**
Fresh fish of the day dusted with flour, paprika and sesame seeds, pan fried then simmered in a flavorful tomato sauce with jalapeño strips, garlic, onions, oregano, capers and green olives. Served with grilled pineapple and rice of the day

ENCHILADAS A LA LAGO SALADO **12.99**
Maria's tribute to Salt Lake City! Two corn tortillas filled with potatoes and chorizo topped with our traditional enchilada sauce, melted Jack cheese and sour cream, accompanied with a chicken salad a la Mexicana lettuce wrap

CARNE ASADA A LA TAMPIQUEÑA* **19.29**
A traditional dish from the port of Tampico. A 10 oz choice New York steak, cheese enchilada, refried beans, guacamole, and your choice of tortillas

GF **STEAK A LA RANCHERA*** **18.29**
Diced choice top sirloin steak, grilled and finished in our special sauce of green chiles, fresh tomatoes and potatoes. Served with rice, beans and tortillas of your choice

GF **ENCEBOLLADO*** **18.29**
A 10 oz choice New York steak, grilled and topped with sautéed onions, tossed with chorizo. Served with rice, beans and tortillas

RAMON JR'S QUESADILLA SAN FRANCISCO **12.99**
A 10-inch flour tortilla filled with carne asada, queso cotija, Jack cheese, sliced black olives, pico de gallo, jalapeño, avocado slices and sour cream, grilled to perfection and accompanied with our tangy house-made coleslaw and black beans

Flip over for more!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

traditional
MEXICAN SPECIALTIES

CHILE VERDE 13.49
Tender select diced pork cooked in our green chile and tomatillo sauce, served with rice, refried beans and flour or house-made corn tortillas

GF **CHILE COLORADO** 13.49
Diced top sirloin seasoned and simmered in a dried red chile powder and tomato blend sauce, served with rice, refried beans and your choice of tortillas

CHILE RELLENOS 13.99
Two Anaheim peppers stuffed with Jack cheese, fried in egg batter and topped with our salsa española, served with rice, refried beans and choice of tortillas

CARNITAS 15.49
Tender pieces of succulent pork cooked in its own juices, with spices and orange pulp, then fried with beer and a hint of milk, served with refried beans, guacamole, pico de gallo, jalapeño and choice of tortillas

GF **FAJITAS**
Served sizzling on a platter with onions, red, yellow and green bell peppers, and tomatoes. Accompanied with pico de gallo, guacamole and a jalapeño, served with your choice of tortillas

CHICKEN	15.29	TOP SIRLOIN	16.99
TIGER PRAWNS	16.99	VEGETARIAN	13.99

extraordinary
ENCHILADAS

RED IGUANA TRADITIONAL ENCHILADAS 12.99
Shredded beef, chicken or cheese enchiladas in two corn tortillas, topped with our house-made dried red chile powder enchilada sauce, finished with melted Jack cheese, and served with rice and beans.

ADD RICE AND BEANS TO ANY BELOW +2.50

★ **ENCHILADAS SUIZAS (NOT YOUR TRADITIONAL SUIZA)** 11.59
Two corn tortillas filled with sour cream chicken and avocado, topped with mole poblano, finished with melted Jack cheese and a dollop of sour cream

GF **ENCHILADAS VERDES** 11.59
Two sour cream chicken enchiladas topped with mole verde and melted Jack cheese, garnished with roasted pepitas

★ **ENCHILADAS AMARILLAS** 11.59
Two enchiladas filled with pork carnitas, topped with our fiery Mole Amarillo, finished melted Jack cheese and drizzled with crema Mexicana

ENCHILADAS POBLANAS 10.29
Two sour cream and cheese enchiladas topped with our traditional enchilada sauce, melted Jack cheese, garnished with avocado and a dollop of sour cream

MANGO ENCHILADAS 11.59
Succulent pork carnitas wrapped in two corn tortillas, topped with our spicy, sweet and savory mango mole, made with golden raisins, spices, yellow chiles and mango, finished with melted Jack cheese

GF **ENTOMATADAS** (LEAST SPICY) 10.29
Two sour cream chicken enchiladas topped with salsa española and melted Jack cheese and jalapeño

GF **ENCHILADAS RANCHERAS** 11.59
Jack cheese wrapped in two corn tortillas topped with a mountain of sautéed mushrooms, salsa ranchera and more melted Jack cheese, garnished with diced green onions

delectable
TACOS & BURRITOS

★ **TACOS DON RAMON** 12.99
GF Three grilled corn tortillas filled with tender top sirloin tips, grilled with pork chorizo, garnished with shredded lettuce and queso cotija, served with pico de gallo and a salsa de aguacate

GF **RED IGUANA TRADITIONAL TACOS** 10.29
Three hard-shell corn tortillas filled with shredded beef or chicken, garnished With lettuce, sauce, cheese and tomatoes

GF **GUACAMOLE TACOS** 11.29
Three hard-shell corn tortillas filled with guacamole, garnished with lettuce, sauce, cheese and tomatoes

GF **TACOS A LA IGUANA** 12.49
Three grilled corn tortillas with shredded beef, melted Jack cheese and sour cream, served with guacamole with refried beans

GF **TACOS DE CARNE ASADA** 12.99
Three soft corn tortillas filled with grilled top sirloin tips, served with pico de gallo, a tangy taco salsa, refried beans, diced onion and cilantro

GF **TACOS DE POLLO** 12.49
Three grilled corn tortillas filled with shredded chicken, cooked with onions, tomato sauce and spices, finished with melted jack cheese, served with guacamole and refried beans

FLAUTAS 11.29
A blend of corn and flour tortillas filled with your choice of shredded chicken or shredded beef, rolled and deep fried, topped with guacamole and sour cream served with spanish rice and refried beans

GF **TACOS DE MACHACA CON HUEVO** 11.99
Three soft corn tortillas filled With seasoned shredded beef, grilled and bell peppers, onion and egg, served With guacamole, pico de gallo and refried beans

GF **TACOS DE HONGOS** 11.89
Three grilled corn tortillas filled with sautéed seasoned mushrooms and melted Jack cheese, served with guacamole and refried beans

All of our burritos have a touch of our killer refried beans:

ENCHILADA STYLE	+3.19	SMOTHERED IN CHILE VERDE	+4.19
SMOTHERED IN MOLE	+4.19	SMOTHERED IN CHEESE	+2.29

★ **2 CARNE ASADA BURRITOS** 12.99
Filled with Spanish rice, refried beans, pico de gallo and top sirloin tips

2 CHILE VERDE BURRITOS 11.49
Our house-made pork chile verde wrapped in a flour tortilla, smothered with more chile verde

2 SHREDDED BEEF OR CHICKEN BURRITOS 11.29
Our slow-cooked shredded beef or seasoned shredded chicken, finished with onions and tomatoes, rolled in a flour tortilla, smothered with salsa española

2 REFRIED PINTO BEAN AND CHEESE BURRITOS 8.99

2 CHILE COLORADO BURRITOS 11.49
Our house-made seasoned, diced beef cooked with dried red chile powder, spices, and a bit of tomato purée, smothered in more chile colorado

2 MACHACA BURRITOS 11.29
Refried beans with our slow-cooked shredded beef, bell pepper, onion, and egg, rolled in a flour tortilla

2 BURRITOS AHOGADOS 11.99
Your choice of shredded beef or chile verde burritos smothered in beef chile colorado and melted Jack cheese

popular
CHIMICHANGAS

A 10-inch flour tortilla, rolled up with refried beans, your choice of filling, deep fried to perfection, then smothered in our salsa española – finished with melted Jack cheese, a side of guacamole and sour cream.

SALSA ESPAÑOLA is a delicate, flavorful sauce of thinly sliced onions, fried with minced garlic, bay leaf, oregano, white pepper, ground cinnamon, pimiento peppers, blended with crushed tomatoes and tomato sauce.

YOUR CHOICE OF SHREDDED SEASONED CHICKEN OR SLOW-COOKED SHREDDED BEEF 10.99

MACHACA CON HUEVO CHIMICHANGA 11.29
Our shredded beef, grilled with diced bell pepper, onion and egg, topped with our salsa española.

CHILE VERDE CHIMICHANGA 11.29
Our flavorful pork chile verde and a dollop of refried beans wrapped in a flour tortilla, deep fried, topped with more chile verde, and melted Jack cheese – served with guacamole and sour cream

flavorful, gluten-free
GF
TOSTADAS

Two crisp corn tortillas topped with refried beans, melted Jack cheese and your choice of protein, garnished with lettuce, sauce, tomatoes, sour cream and black olives

TRADITIONAL 10.49
Choice of seasoned chicken or shredded beef

GUACAMOLE 10.99
Featuring our delicious house-made guacamole

DE MACHACA 10.99
Shredded beef, grilled with red and green bell peppers, onion and egg

indulgent
DESSERTS

GF **TRADITIONAL CARAMEL OR CHOCOLATE FLAN** 5.29
Mexican custard served with seasonal berries and whipped cream

RED IGUANA PAN DE TRES LECHES 5.29
A light vanilla cake soaked in a blend of condensed, evaporated, and 2% milk, served with seasonal berries and whipped cream

GF **ARROZ CON LECHE** 4.19
Long grain rice, orange zest, coconut milk, flavored with cinnamon sticks and cloves, creamy and delicious with a sprinkle of cinnamon - served warm or cold

HOUSE-MADE SOPAPILLAS FULL ORDER: 5.99 HALF ORDER: 3.99
Lightly fried quick bread pastry, locally produced honey, cinnamon sugar and whipped cream

★ **FRIED ICE CREAM** 5.99
A flour tortilla filled with vanilla ice cream, shredded coconut, cinnamon and sugar, fried golden brown, topped with caramel and chocolate sauce, cinnamon sugar and whipped cream

XANGO CHEESECAKE 5.29
A fried cream cheese pastry drizzled with chocolate and caramel sauce, sprinkled with cinnamon sugar and topped with whipped cream

ICE CREAM 3.29
Two scoops of vanilla or chocolate

comforting
EGG DISHES

GF **HUEVOS RANCHEROS*** 12.49
A Mexican favorite! Three eggs cooked to order topped with salsa ranchera and finished with Jack cheese, served with rice, refried beans and tortillas

PAPADZULES 11.29
Two corn tortillas filled with sliced boiled egg and pipian, topped with mole verde, a bit of salsa española, finished with melted Jack cheese and garnished with sliced pickled red onions

SUNRISE BURRITOS* 12.99
Two pork chile verde burritos smothered in chile verde, finished with melted Jack cheese and topped with two eggs cooked to order

CHILAQUILES 12.99
House-made totopos tossed with house-made pork chorizo and egg, finished with salsa española and mole poblano, Garnished with queso cotija, queso fresco, crema mexicana, green onions and diced avocado, Served with refried beans.

★ **HUEVOS MOTULEÑOS*** 14.99
Our succulent pork carnitas smothered in our spicy mole amarillo and melted Jack cheese, topped with two poached eggs and two strips of crispy bacon, garnished in a crown of flour tortilla chips, served with a side of Spanish rice and refried beans

GF **HUEVOS CON CHORIZO** 12.49
House-made pork chorizo scrambled with eggs. Served with rice, refried beans and choice of flour or house-made corn tortillas
ADD DICED TOMATO OR POTATO 79¢

GF **MONTERREY PLATE (MACHACA CON HUEVO)** 12.99
Slow-cooked shredded beef, grilled with diced bell peppers and onions, then scrambled with eggs, served with double refried pinto beans sprinkled with a blend of queso cotija and queso fresco. Served with your choice of tortillas

SIDES OF GOODNESS

3 OZ MOLE	1.90	FRIED PLANTAIN	1.85
1 CUP OF MOLE	4.90	FRENCH FRIES	3.85
SOUR CREAM	79¢	CORN TORTILLAS	99¢ FOR 3
3 OZ PICO DE GALLO	2.25	FLOUR TORTILLAS	99¢ FOR 2
LARGE PICO DE GALLO	3.75	3 OZ GUACAMOLE	2.79
SPANISH OR WHITE RICE	1.25	CUP OF GUACAMOLE	7.49
REFRIED OR BLACK BEANS	1.25		

CHILE VERDE OR CHILE COLORADO
SERVED WITH CHOICE OF TORTILLAS
CUP: 5.49 BOWL: 8.39

OUR HOUSE-MADE SALSA
PINT: 5.50 QUART: 11.00

CAKE FEE	SEPARATE CHECK REQUESTS	CORKAGE
2.00 per person	Please allow additional time	8.00 per bottle

WE HAVE TWO FULL-SERVICE LOCATIONS TO SERVE YOU

RED IGUANA
736 W North Temple
801-322-1489

RED IGUANA 2
866 W South Temple
801-214-6050

OUR QUICK-SERVICE LOCATION

TASTE OF RED IGUANA
28 S State St. @ City Creek Center