

killer
APPETIZERS & SALADS

- ★

KILLER NACHOS (VEGETARIAN OPTION AVAILABLE)

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

House-made tortilla chips topped with refried beans and melted cheese, garnished with jalapeños, sour cream, olives and tomatoes
- GF

HOUSE-MADE GUACAMOLE

🦎

Serves 4 or more. Avocado, tomato, onion, serranos and cilantro – made fresh daily
- GF

ENCHILADAS POTOSINAS (4)

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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
- GF

RAJAS DE CHILE POBLANO CON QUESO

🦎

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
- GF

HONGOS AL AJILLO

🦎

Mushrooms, garlic, butter, white wine, chili flakes
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ENCURTIDOS (4)

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
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CHILE CON QUESO WITH TOTOPOS

Anaheim chile, fresh jalapeños, onions and tomato blended with Velveeta and Jack cheese
- SHRIMP QUESADILLA**

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

🦎

CHEESE AND RAJAS DE CHILE POBLANO, ONION AND TOMATOES

CHEESE AND SAUTÉED MUSHROOMS

CHEESE, POTATO AND PORK CHORIZO

GRILLED CHICKEN

🦎

KILLER CHICKEN SALAD MARIA'S ORIGINAL

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

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

GRILLED TOP SIRLOIN TIPS

GRILLED TIGER PRAWNS

GRILLED FISH OF THE DAY
- WE'VE GOT SOMETHING
FOR EVERY PALATE!
- GF

GLUTEN-FREE

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FAVORITE

🦎

VEGETARIAN

🦎

ADVENTUROUS
- PLEASE INFORM YOUR SERVER
OF ANY FOOD/NUT ALLERGIES,
VEGETARIAN, GLUTEN OR SPICE
PREFERENCES. WE COOK WITH
NUTS IN OUR KITCHEN.
- 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.
- MOLE COLORADITO
- Pine nuts, almonds, peanuts, sesame seeds, dried ancho and guajillo chiles, blended with fresh chile poblano and Mexican chocolate – served with succulent carnitas
- 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

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

GF

MOLE POBLANO

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

GF

MOLE VERDE

Fresh chile poblano, jalapeño, blended with pepitas, sesame seeds, basil, onions, leffuce, zucchini and avocados, tossed with turkey or chicken

GF

RED PIPIAN

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 QUART
- gluten-free, warm & delicious
CORN TORTILLAS
made fresh daily...with love
-
- RED IGUANA
- perfect
COMBINATION PLATES
- ALL COMBO PLATES BELOW ARE SERVED WITH RICE AND BEANS.
NO SUBSTITUTIONS, PLEASE.
- Most of our menu items are available a la carte.
- RED IGUANA
- 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
- POBLANO PLATE
- 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
- One chicken, beef or cheese enchilada, chile relleno, and a beef or chicken flauta topped with sour cream and guacamole
- IGUANA PLATE
- One chicken, beef or cheese enchilada, chile relleno, hard-shell beef taco
- MEXICAN PLATE
- One chile verde burrito, hard-shell beef taco, beef tostada
- historical
RED IGUANA CLASSICS
- ★

PUNTAS DE FILETE A LA NORTEÑA

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

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COCHINITA PIBIL

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

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

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

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GRINGAS (2)

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

Grilled fresh fish of the day served in soft corn tortillas accompanied with our house-made tangy coleslaw, cucumber salsa, limes and Spanish rice

MP

GF

CAMARONES SONORA

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

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CARNE ASADA A LA TAMPIQUEÑA*

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*

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*

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

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

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

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

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CHILE RELLENOS

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

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	TOP SIRLOIN
TIGER PRAWNS	VEGETARIAN

extraordinary

ENCHILADAS

RED IGUANA TRADITIONAL ENCHILADAS

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.

ALL ENCHILADAS COME WITH RICE AND BEANS

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ENCHILADAS SUIZAS (NOT YOUR TRADITIONAL SUIZA)

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

Two sour cream chicken enchiladas topped with mole verde and melted Jack cheese, garnished with roasted pepitas

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ENCHILADAS AMARILLAS

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

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ENCHILADAS POBLANAS

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

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)

Two sour cream chicken enchiladas topped with salsa española and melted Jack cheese and jalapeño

GF

ENCHILADAS RANCHERAS

🌶️ 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

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TACOS DON RAMON

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

Three hard-shell corn tortillas filled with shredded beef or chicken, garnished with lettuce, sauce, cheese and tomatoes

GF

GUACAMOLE TACOS

🌶️ Three hard-shell corn tortillas filled with guacamole, garnished with lettuce, sauce, cheese and tomatoes

GF

TACOS A LA IGUANA

Three grilled corn tortillas with shredded beef, melted Jack cheese and sour cream, served with guacamole with refried beans

GF

TACOS DE CARNE ASADA

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

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

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 HONGOS

🌶️ 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	SMOTHERED IN CHILE VERDE
SMOTHERED IN MOLE	SMOTHERED IN CHEESE

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2 CARNE ASADA BURRITOS

Filled with Spanish rice, refried beans, pico de gallo and top sirloin tips

2 CHILE VERDE BURRITOS

Our house-made pork chile verde wrapped in a flour tortilla, smothered with more chile verde

2 SHREDDED BEEF OR CHICKEN BURRITOS

Our slow-cooked shredded beef or seasoned shredded chicken, finished with onions and tomatoes, rolled in a flour tortilla, smothered with salsa española

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2 REFRIED PINTO BEAN AND CHEESE BURRITOS

2 CHILE COLORADO BURRITOS

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 BURRITOS AHOGADOS

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, pimienta peppers, blended with crushed tomatoes and tomato sauce.

YOUR CHOICE OF SHREDDED SEASONED CHICKEN OR SLOW-ROASTED SHREDDED BEEF

CHILE VERDE CHIMICHANGA

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

GF

flavorful, gluten-free

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

Choice of seasoned chicken, shredded beef, or bean

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GUACAMOLE

Featuring our delicious house-made guacamole

indulgent

DESSERTS

GF

TRADITIONAL CARAMEL FLAN

Mexican custard served with seasonal berries and whipped cream

RED IGUANA PAN DE TRES LECHES

Choice of light vanilla or rich chocolate cake soaked in a blend of condensed, evaporated, and 2% milk, served with seasonal berries and whipped cream

GF

ARROZ CON LECHE

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

HALF ORDER

Lightly fried quick bread pastry, locally produced honey, cinnamon sugar and whipped cream

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FRIED ICE CREAM

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

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

ICE CREAM

Two scoops of vanilla or chocolate

comforting

EGG DISHES

GF

HUEVOS RANCHEROS*

🌶️ A Mexican favorite! Three eggs cooked to order topped with salsa ranchera and finished with Jack cheese, served with rice, refried beans and tortillas

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PAPADZULES

🌶️ 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*

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

CHILAQUILES RED IGUANA STYLE

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*

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

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

GF

MONTERREY PLATE (MACHACA CON HUEVO)

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	FRIED PLANTAIN
1 CUP OF MOLE	FRENCH FRIES
SOUR CREAM	CORN TORTILLAS
3 OZ PICO DE GALLO	FLOUR TORTILLAS
LARGE PICO DE GALLO	3 OZ GUACAMOLE
SPANISH OR WHITE RICE	CUP OF GUACAMOLE
REFRIED OR BLACK BEANS	

CHILE VERDE OR CHILE COLORADO SERVED WITH CHOICE OF TORTILLAS CUP	OUR HOUSE-MADE SALSA PINT QUART
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CAKE FEE 2.00 per person	SEPARATE CHECK REQUESTS Please allow additional time	CORKAGE 8.00 per bottle
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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