

# STARTERS

## CHIPS & SALSA

Fresh, homemade corn tortilla chips from our own factory. Served with our spicy and mild house salsa. Ask your waiter about to-go orders.

.....2290-Ft  
Take away portion ..... 2990 -Ft

## CHIPS W SMOKY CHIPOTLE SALSA

Chipotle Salsa with a great spicy, smoky flavor. 

.....2180-Ft

## CHILI CON QUESO

A gooey, delicious spicy melted cheese, one more reason the chip was invented. Served with tortilla chips.

.....2290-Ft

## IGUANA 5 AMIGOS

House salsa, chipotle salsa, chili con queso, sour cream and guacamole served with a basket of chips.

.....5500-Ft

## CHIPS W GUACAMOLE

Fresh, homemade and Irresistible.

.....4390-Ft

## CORY'S COMBO PLATTER (FOR 2 OR MORE)

Perfect for groups. Jalapeño Poppers, Taquitos and Chicken Fingers. Served with Popper dip and honey mustard sauce.

.....4390-Ft

## CRISPY CHICKEN WINGS

Served with BBQ sauce or our ranch dressing with celery sticks – or both.

.....2990-Ft

## CHICKEN FINGERS

Strips of battered chicken breast topped with sesame seeds and served with honey-mustard dressing.

.....2400-Ft

## JALAPEÑO POPPERS

Cory's original recipe: Jalapeño chili peppers stuffed with fresh jalapeño-flavored cheese and fried in our (kind of) SECRET coating.

Nobody does 'em like Iguana.

.....2690-Ft

## ROASTED CORN ON THE COB

With Parmesan and a chipotle mayonnaise dip.

.....1690-Ft

## CONTRAMAR TOSTADA

Crispy corn tortilla with raw tuna aged in lemon flavored soy sauce, chipotle mayo, avocado slices, cilantro and dried leek.

.....3990-Ft

## CHORIZO

A house speciality and Mike Moriarty's raison d'être! Chorizo is SPICY Mexican sausage. Four pieces are grilled, skewered and served with flour tortilla wedges (for wrapping) and barbecue sauce.

.....2490-Ft

## TAQUITOS

a.k.a. „Flautas” – corn tortillas stuffed with our seasoned chicken, then rolled and lightly fried. Six pieces are served with guacamole, sour cream, lettuce and tomatoes.

.....2490-Ft

## NACHOS

A stack of our own fresh corn tortilla chips are topped with refried beans, melted cheese, tomatoes, sour cream, guacamole and jalapeño peppers.

.....  Nachos Original 2990-Ft

..... With Chicken or Beef 3990-Ft

## CRISPY CHEESE NACHOS

Tortilla chips topped with crispy cheese only.

.....2190-Ft

# SOUPS

## ROASTED CORN CHOWDER

A delicious blend of roasted baby corn served with bits of bacon.....1830-Ft

## JALAPEÑO CREAM CHEESE SOUP

A spicy cream soup based on jalapeño and cheese  
..... 1830-Ft

## GUADALAJARA SOUP

This yummy concoction of beef, chilies and spices is served with warm tortillas stuffed with cheese. Muy delicioso!  
.....2190-Ft

# QUESADILLAS

*A Quesadilla is the Mexican version of the sandwich: two grilled flour tortillas filled with cheese and topped with a dollop of guac and jalapeños.*

## IGUANA QUESADILLA

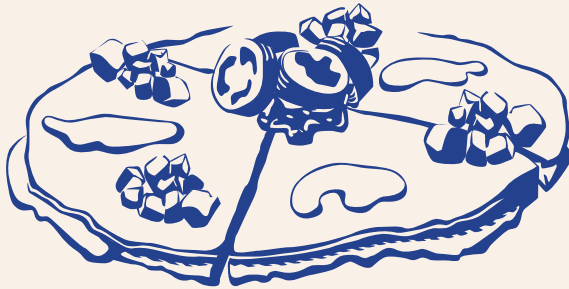
*Filled with fresh cheese, roasted peppers and onions. Topped with tomatoes, sour cream, jalapeño and guacamole.*

.....  **Vegetarian** 3690-Ft  
 ..... **With Chicken** 4990-Ft  
 ..... **Steak** 5990-Ft

## TRADITIONAL CHEESE QUESADILLA

*Simple and tasty. Comes with sour cream, jalapeño, tomatoes and guacamole.*

.....3290-Ft



## JENO'S QUESADILLA

*„Jenös Quesadilla? You can't HANDLE the Jenös Quesadilla!" An Iguana Classic: homemade chorizo, cooked with onions, tomatoes, fresh white cheese and parmesan. Served with lettuce, tomatoes, sour cream, jalapeño and guacamole.*

.....4290-Ft

## BLACKENED SALMON QUESADILLA

*Seasoned bits of salmon filet with a dash of lime juice, melted with cheese and mixed with our special barbecue mayo*

.....5990-Ft

## PESTO QUESADILLA

*On the lighter side...white cheese, parmesan, sun-dried tomato and our homemade pesto sauce.*

.....3890-Ft

# BURGERS

## LA HAMBURGUESA

*Our burger is made with fresh ground sirloin and topped with sliced onion, lettuce and tomato. Served on our homemade bun with home fries and chipotle mayo.*

.....3950-Ft

## CHEESEBURGER

*Topped with melted cheddar cheese.*

.....4190-Ft

## BACON CHEESEBURGER

*A little bit of everything. Slices of crispy bacon on top of our delicious cheeseburger.*

.....4390-Ft

## CHILIBURGER

*Our hamburguesa smothered with our own Firehouse Chili con Carne.*

.....4390-Ft



## VEGETARIAN BEYOND BURGER®

*A plant-based burger!*

.....4690-Ft

**TRY IT WITH MICHELADA!**



*Please note, the final bill includes a 12% service charge.*

# HOUSE SPECIALITIES

## POBLANO CHICKEN A LA MO

A tender breast of chicken is grilled and served with a guisado of roasted green chili, zucchini, white wine, and cream. Comes with grilled veggies and rice.

.....4990-Ft

## TACOS AL PASTOR

The Mexico City Taqueria favorite: juicy pieces of marinated, seasoned pork served with corn tortillas, salsa & guacamole and topped with lime, cilantro, minced onions and of course pineapple!

.....4890-Ft

## MONTERREY BURRITO

Chicken breast, beans, sour cream, guacamole, lettuce and cheese wrapped in a large flour tortilla. Comes with tomato rice and beans

.....4790-Ft

## MONTERREY STEAK BURRITO

Marinated, sliced tenderloin, beans, sour cream, guacamole, lettuce and cheese wrapped in a large flour tortilla. Comes with tomato, rice and beans.

.....6690-Ft

## BBQ SPARE RIBS

Succulent pork ribs with our tangy house barbecue sauce. Served with roasted corn and home fries..

.....6090-Ft

## CHIMICHANGAS

Straight Outta Tuscon! A Chimichanga is a crispy fried burrito. Filled with your choice of sautéed shredded chicken or our spicy beef tinga and cheese served with sour cream, salsa, guacamole and rice.

.....Chicken 4790-Ft

.....  Beef "Especial" 5290-Ft

## JENÓ'S QUESADILLA

„Jenó's Quesadilla? You can't HANDLE the Jenó's Quesadilla!" An Iguana Classic: homemade chorizo, cooked with onions, tomatoes, fresh white cheese and parmesan. Served with lettuce, tomatoes, sour cream, jalapeño and guacamole.

.....4290-Ft

## MAHI MAHI TACO

Corn tortilla filled w. Mahi-mahi seasoned with homemade spicemix, avocado creme, pickled red cabbage and goat cheese

.....6390-Ft

## IGUANA STEAK

And may your first steak be a masculine steak! Juicy tenderloin with your choice of a smoked chipotle sauce or a mixed peppercorn sauce. Served with a stuffed spicy green chile and steak potatoes.

.....8890-Ft

## TACOS ALEJANDRO

4 soft corn tortillas with grilled chicken, onions, lime and cilantro. Served with chipotle salsa and guacamole.

.....4790-Ft

## ENCHILADAS ESPECIALE

Three soft corn tortillas filled with shredded beef marinated in spicy, smoky Chipotle Tinga, baked and topped with melted cheese. If you wanted spicy, here it is... Served with rice and beans.

.....4890-Ft

## ENCHILADAS DE MOLE

Three soft corn tortillas filled with shredded chicken and topped with our deep, dark (slightly) spicy mole sauce made from ancho and pasillas chilies, nuts, seeds and chocolate.

Yes, chocolate.

Topped with sour creme and served with beans and rice.

.....4690-Ft

## SALMON WITH MANGO SALSA

Juicy filet of grilled salmon served with our tangy mango salsa and green rice.

.....6690-Ft

## VEGETARIAN PLATE

Grilled garden vegetables served with rice, beans, cheese tortilla and guacamole.

.....4090-Ft

## CHILIS

### FIREHOUSE RED CHILI

Iguana's classic chili con carne. Ground beef is browned, then cooked with two kinds of beer and smoked beef broth, then seasoned with loads of chilies, onions and spices and the usual suspects. Comes in 1, 3 and 5 alarm versions.

.....Cup 2890-Ft  
 .....Bowl 3890-Ft

### WHOOOP-ASS CHILI

Steak and more steak cooked with dark beer, a blend of red hot chilies, garlic and other spices and NO BEANS!

.....Cup 3600-Ft  
 .....Bowl 4790-Ft

### VEGGIE CHILI

Large white hominy corn w. beans, mushrooms, green spices and lots of chili in this rich tomato stew.

.....Cup 3090-Ft  
 .....Bowl 3990-Ft

## TACOS

Three fresh, homemade soft shell corn tortillas with your choice of fillings.

All dishes served with refried beans, Mexican rice, lettuce, fresh lime, and tomatoes.

Also available with hard shell corn tortillas "Gringo" style.

### ADOBO POLLO

Grilled chicken breast marinated in adobo Chile sauce. Don't worry, it's not spicy.

.....4390-Ft

### CARNE ASADA

(Made with sirloin) spicy!

.....5190-Ft

### VEGGIE TACOS

Grilled vegetable with goat cheese.

.....3990-Ft

### BEAN & CHEESE

.....3290-Ft

## FAJITAS

Marinated strips of steak, chicken, shrimp or vegetables grilled and served on a sizzling iron platter with onions and peppers. Comes with fresh flour tortillas, guacamole, sour cream, cheese, rice, Pico de gallo and beans..

### CHICKEN

spicy or regular .....5290-Ft

### CARNE ASADA

(Made with sirloin) spicy! .....6090-Ft

### VEGETABLE

.....4690-Ft

### COMBO

Chicken and Steak .....6590-Ft

STEAK .....7290-Ft

SHRIMP .....7290-Ft

### SURF & TURF

Sirloin and Shrimp seared in a blend of spices

.....7290-Ft



ENJOY OUR SPICY  
 FOOD WITH  
 A COLD  
 MEXICAN BEER!

Please note, the final bill includes a 12% service charge.

## BURRITOS

A large flour tortilla is stuffed with choice of great fillings.  
Topped with lettuce, tomatoes, and sour cream.  
All burritos served with Mexican rice, tomato and beans.

### CARNE ASADA

Grilled sirloin marinated in chipotle sauce.  
Served with green chili sauce.

.....5190-Ft

### MONTERREY BURRITO

Chicken breast, beans, sour cream, guacamole,  
lettuce and cheese wrapped in a large flour tortilla.

.....4790-Ft

### MONTERREY STEAK BURRITO

Marinated, sliced tenderloin, beans, sour cream,  
guacamole, lettuce and cheese wrapped in a large  
flour tortilla.

.....6590-Ft

### ADOBO POLLO

Adobo-marinated chicken breast, lettuce, beans and  
cheese.

.....4490-Ft

### VEGETARIAN

Mushroom, zucchini, peppers.

.....3990-Ft

### BEAN & CHEESE

With iceberg lettuce, beans and cheese.

.....3690-Ft

## SALADS

### IGUANA CAESAR

A Mexican original – invented in Tijuana in 1924.  
Our Caesar has a dressing of olive oil, parmesan,  
anchovies, fresh garlic, black pepper and lemon juice  
topped with garlic croutons.

.....small: 2790-Ft

.....large: 3390-Ft

.....with chicken breast: +1290-Ft

.....with salmon: +3390-Ft

.....with sbrimps: +3390-Ft

### QUINOA SALAD

Quinoa with grilled corn, black bean, cherry tomato,  
romaine lettuce, purple onion, avocado and lime  
vinegrette.

.....3590-Ft

## ENCHILADAS

Three fresh corn tortillas are rolled and  
dipped in our red ranchero sauce, then stuffed  
with your choice of fillings and topped with  
cheese. Served with Mexican rice and beans.

### ENCHILADAS ESPECIALE

Three soft corn tortillas filled with  
shredded beef marinated in spicy, smoky  
Chipotle Tinga, baked and topped with  
melted cheese. If you wanted spicy, here it  
is... Served with rice and beans.

.....4890-Ft

### ENCHILADAS DE MOLE

Three soft corn tortillas filled with  
shredded chicken and topped with our  
deep, dark (slightly) spicy mole sauce  
made from ancho and pasillas chilies, nuts,  
seeds and chocolate. Yes, chocolate. Topped  
with sour creme and served  
with beans and rice.

.....4690-Ft

### CARNE ASADA

Filled with sirloin

.....5190-Ft

### POLLO

Filled with adobo-marinated chicken  
breast.

.....4390-Ft

### TRADITIONAL CHEESE & ONION

.....3690-Ft

### VEGETARIAN

Filled with grilled vegetables

.....3990-Ft

### FAJITA CHICKEN SALAD

Marinated in fresh garlic, lime and cilantro, with a  
touch of jalapeno pepper, then sautéed with onions,  
this chicken breast is just ob-so spicy. Served on a  
bed of fresh iceberg lettuce with rucola and tomato.

.....4090-Ft

Please note, the final bill includes a 12% service charge.

# DESSERTS

## CHEESE CAKE

Served with blueberry sauce.

.....1690-Ft

## FRIED ICE CREAM

Scoops of vanilla ice cream rolled in a crunchy coating and fried. An Iguana hot/cold sensation. Served with chocolate sauce.

.....1690-Ft

## CHOCOLATE BROWNIE & ICE CREAM

The Iguana favorite.

.....1790-Ft

## FLAN

A cooked caramel custard.

.....1690-Ft

## CHURROS

Fried-dough pastry w. chocolate and whipped cream.

.....1690-Ft

## MEXICAN „SOMLÓI”

Our chef's chocolate caramel sponge cake.

.....1750-Ft

## ICE CREAM OF THE DAY

Your choice of flavors: Chocolate, Vanilla, Strawberry, Bounty, Punch.

.....1690-Ft



**SPECIAL ORDER  
BIRTHDAY CAKES  
AVAILABLE!  
331 4352**

## KID'S MENU

For Children 12 and under

### CHICKEN FINGERS & FRENCH FRIES

.....1590-Ft

### SMALL NACHO PLATE

(vegetarian or chicken)

.....1590-Ft

### SMALL QUESADILLA WITH CHICKEN

.....1890-Ft

## SHAKES

BANANA, STRAWBERRY, CHOCOLATE

.....1690-Ft

## ALCOHOL FREE COCKTAILS

VIRGIN MOJITO.....1590-Ft

VIRGIN PIÑA COLADA.....1590-Ft

VIRGIN MARY .....1590-Ft

VIRGIN DAIQUIRI *Strawberry, banana*.....1590-Ft

Please note, the final bill includes a 12% service charge.

## COFFEE

COFFEE.....	650-Ft
CAPPUCCINO.....	790-Ft
LONG COFFEE.....	650-Ft
MACCHIATO.....	690-Ft
LATTE MACCHIATO.....	990-Ft
CORTADO.....	790-Ft
MELANGE.....	1190-Ft
COFFEE WITH ICE CREAM.....	1690-Ft
<b>IRISH COFFEE</b>	
<i>With Irish Whiskey (Jameson).....</i>	1990-Ft
<b>MEXICAN COFFEE</b>	
<i>Kahlua, tequila.....</i>	1990-Ft
<b>CAFFEINE-FREE</b>	
<i>(any kind).....</i>	+150-Ft
<b>HOT CHOCOLATE.....</b>	1290-Ft
<i>With almond milk.....</i>	+250-Ft

## BOTTLED SOFT DRINKS

<b>NATURAQUA (natural, sparkling)</b>	
0.33 L.....	690-Ft
0.75L.....	1490-Ft
<b>COCA-COLA 0.25 l.....</b>	720-Ft
<b>COCA-COLA ZERO 0.25 L.....</b>	720-Ft
<b>RED BULL 0.25L.....</b>	1550-Ft
<b>RED BULL LIGHT 0.25 L.....</b>	1550-Ft

## FOUNTAIN SOFT DRINKS

*small: 3dl large: 5dl*

<b>COCA-COLA.....</b>	270-Ft /dl
<b>COCA-COLA ZERO.....</b>	270-Ft/dl
<b>KINLEY GINGER ALE.....</b>	270-Ft/dl
<b>KINLEY TONIC.....</b>	270-Ft/dl
<b>SPRITE ZERO.....</b>	270-Ft/dl
<b>SODA.....</b>	80-Ft /dl

ASK FOR OUR  
TEA SELECTION

*tea.....*890-Ft

## FRUIT JUICES

*small: 3dl large: 5dl*

<b>PEACH 50%.....</b>	270-Ft/dl
<b>GRAPEFRUIT 100%.....</b>	270-Ft/dl
<b>PINEAPPLE 100%.....</b>	270-Ft/dl
<b>ORANGE 100%.....</b>	270-Ft/dl
<b>APPLE 100%.....</b>	270-Ft/dl
<b>ICE TEA (lemon, peach).....</b>	270-Ft/dl
<b>TOMATO 100%.....</b>	240-Ft/dl
<b>CRANBERRY.....</b>	290-Ft/dl

## FRESH JUICES & LEMONADES

### FRESH ORANGE JUICE

3 dl.....	1500-Ft
5 dl.....	2500-Ft

### LEMONADE

3 dl.....	1110-Ft
5 dl.....	1600-Ft
Pitcher 1.5L.....	4400-Ft

### LIMEADE

3 dl.....	1290-Ft
5 dl.....	1990-Ft
Pitcher 1.5 l.....	5490-Ft

*You can order with mint, strawberry, mango elderflower, greenapple & cherry flavour to 3 dl +200-Ft, to 5 dl +300-Ft, to 1.5 l +750-Ft*

## DRAFT BEER

### IGUANA

3 dl.....	850-Ft
5 dl.....	1350-Ft
Pitcher 1.5 l.....	3950-Ft

### BELLE-VUE KRIEK EXTRA (Cherry)

2.5 dl.....	1050-Ft
4 dl.....	1660-Ft
Pitcher 1.5 l.....	5990-Ft

### BUDVAR

3 dl.....	1050-Ft
5 dl.....	1720-Ft
Pitcher 1.5 l.....	4880-Ft

### LEFFE DARK

2.5 dl.....	990-Ft
5 dl.....	1890-Ft
Pitcher 1.5 l.....	5590-Ft

### MICHELADA

Salt on the rim with lots & lots of lime...  
Mexico City style.

You can order also spicy version!

3 dl.....	1050-Ft
5 dl.....	1750-Ft
Pitcher 1.5 l.....	4850-Ft



### VERMOUTH 6 cl

#### DOMENICO ULRICH VERMOUTH DI TORINO

(extra dry, bianco, rosso) .....1690-Ft

CAMPARI .....1590-Ft

### COGNAC 4 cl

HENNESSY V.S.....3200-Ft

### BOTTLED BEER

CORONA 3.55 dl.....1780-Ft

CORONA 3.55 dl 5+1 free bottle.....8900-Ft

STAROPRAMEN 3.3 dl.....990-Ft

STELLA ARTOIS (non alcoholic) 3.3 dl.....990-Ft

HOEGAARDEN WEISS BEER 3.3 dl.....1490-Ft

ESTRELLA DAURA (glutenfree) 3.3 dl.....1490-Ft

### WHISKEY 4 cl

JOHNNIE WALKER DOUBLE BLACK ..2400-Ft

JACK DANIELS .....1990-Ft

JACK DANIELS SINGLE BARREL .....2790-Ft

BULLEIT RYE .....2300-Ft

JAMESON .....1690-Ft

WOODFORD .....2490-Ft

### SINGLE MALT 4 cl

GLENMORANGIE .....2700-Ft

LAPHROAIG .....2990-Ft

## RUM 4 cl

BACARDI CARTA BLANCA .....1690-Ft

BACARDI 8 YEAR OLD .....1990-Ft

HAVANA CLUB 7 YEAR .....2190-Ft

KRAKEN.....1890-Ft

CAPTAIN MORGAN JAMAICA .....1490-Ft

DIPLOMATICO RESERVA .....2690-Ft

RON ZACAPA 23 .....3390-Ft



**PÁLINKA**  
4 cl

**ZWACK NEMES PÁLINKA:**

**BESZTERCEI SZILVA** (Plum).....2490-Ft  
**ZAMATOS MEGGY** (Sour Cherry)....2490-Ft

**GYULAI PÁLINKA MANUFAKTÚRA:**

**BIRS** (Quince) .....2890-Ft  
**KAJSZI** (Apricot) .....2890-Ft  
**CSERESZNYE** (Cherry) .....2890-Ft

**BITTERS** 4 cl

**UNICUM** .....1690-Ft  
**UNICUM SZILVA** .....1690-Ft  
**UNICUM RISERVA** .....2290-Ft  
**UNICUM BARISTA** .....1990-Ft



**GIN** 4 cl

**BOBBY'S SCHIEDAM DRY GIN** .....2190-Ft  
**BEEFEATER**.....1490-Ft  
**BOMBAY SAPPHIRE**.....1690-Ft  
**TANQUERAY TEN** .....1990-Ft  
**GIN MARE**.....2490-Ft  
**HENDRICK'S GIN**.....2290-Ft

*Ask for our  
WINE list*

**VODKA** 4 cl

**VENICE** (sugar-free) .....1490-Ft  
**STOLICHNAYA**.....1690-Ft  
**BELVEDERE**.....2290-Ft  
**KETEL ONE** .....1990-Ft  
**CIROC** (gluten-free).....2490-Ft

**LIQUEURS** 4 cl

**ABSINTHE GREEN** 4cl.....1690-Ft  
**BAILEY'S** 6cl.....1690-Ft  
**KAHLUA** 6cl.....1690-Ft  
**AMARETTO SOFIA** 6cl .....1690-Ft  
**GRAND MARNIER** 4cl.....1690-Ft  
**COINTREAU** 4cl.....1650-Ft  
**MALIBU** 4cl.....1190-Ft  
**CALVADOS** 4cl.....1590-Ft

**PROSECCO**

**VILLA SANDI PROSECCO DOC II FRESCO  
BRUT** 0.2l.....3290-Ft  
**PASQUA CECILIA BERETTA PROSECCO  
BRUT MILLESIMATO DOCG**  
0.75l.....9990-Ft

**CHAMPAGNE**

**HUNGARIA EXTRA DRY** 0.2l.....1990-Ft  
**HUNGARIA EXTRA DRY** 0.75l.....7490-Ft  
**TÖRLEY CHARMANT DOUX** 0.2l.....1690-Ft  
**MOET & CHANDON** 0.75l.....39990-Ft  
**LAURENT-PERRIER CUVÉE BRUT** 0.75l...29990-Ft

## TEQUILA BLANCO

4cl

*"white" unaged Tequila (or aged less than 60 days)*

### EL JIMADOR BLANCO .....1690-Ft

*Spearmint, pine, anise and white pepper with a touch of green capsicum. A Jimador is the skilled harvester of the Agave.*

### CASA VIEJA BLANCO .....2080-Ft

*Made from 100% agave silver tequila.*

### CODIGO 1530 BLANCO .....2990-Ft

*Earthy mineral notes with citrus sweetness.*

### AHA TORO BLANCO .....2690-Ft

*A lovely rich floral and straw aroma leading to cooked pineapple, asparagus, agave and black tea, whiskey barrels.*

### DON JULIO BLANCO .....2890-Ft

*Bottled immediately after distillation to give the latest agave flavor.*

### PATRON SILVER .....2790-Ft

*Made from 100 percent Weber blue agave and handmade in small batches. Smooth, soft and easily mixable with hints of citrus.*

## TEQUILA REPOSADO

4cl

*"rested" Tequila that has been stored in oak barrels for between 2 months and 1 year*

### EL JIMADOR REPOSADO .....1890-Ft

*Aromas of stewed fruit, lightly smoked oak and cinnamon with butterscotch flavors. A light sweet finish of vanilla. Aged for 2 months.*

### CASA VIEJA REPOSADO .....2190-Ft

*Caramel and spice on the nose leading to a medium body of perfumed agave and more caramel on the quiet finish. Aged for approximately 3 months.*

### CODIGO 1530 REPOSADO .....3990-Ft

*Sweet agave notes, vanilla-caramel aromas.*

### AHA TORO REPOSADO .....2990-Ft

*This family produced, artisanal Tequila offers floral agave with touches of vanilla and oak. Herbaceous and citrusy on the palate with a wonderful spicy "boom" factor in the middle softening to a medium finish. Aged 9 months in ex- Jack Daniel's barrels.*

### PATRON REPOSADO .....2990-Ft

*Intense herbal and spice aroma with a touch of agave. Strong pepper (alcohol) on the palate with big oak and caramel for a reposado. Aged between 4 to 6 months.*

### DON JULIO REPOSADO .....3390-Ft

*A smoky flavor due to the maturation time in the "ex-bourbon" barrel.*

## TEQUILA ANEJO

4cl

*"aged" Tequila that has been stored in oak barrels no larger than 600 litres for 1 to 3 years*

### CASA VIEJA ANEJO .....2490-Ft

*Caramel, orange zest and spiced oak on the nose. Good roasted agave and stewed fruit flavours with a medium spicy finish. Aged for almost 3 years in ex-Bourbon barrels.*

### CODIGO 1530 ANEJO .....6990-Ft

*In its name 1530 represents the founding year of the Amatitan region, this region is the birthplace of tequila. Anejo full of fruity notes and spicy aromas.*

### DON JULIO ANEJO .....3780-Ft

*A perfect blend of agave, wood and a pinch of vanilla.*

### AHA TORO ANEJO .....3780-Ft

*Artisanal and produced by a family run business. Soft and well balanced in aroma and flavor. Aromas of chocolate and Demerara sugar followed by a taste of lightly oaked agave, cinnamon spice and butterscotch. Aged 2 years in ex-Jack Daniel's barrels.*

### PATRON ANEJO .....3390-Ft

*Heavy oak, smoked agave and burnt caramel aromas. Peppery, powerful flavors with touches of minty agave. Aged 18 months in American oak.*

### PATRON XO CAFE .....4000-Ft

*Made with 100% agave silver tequila and coffee. With the enticing character of tequila and the allure of freshly ground dark roast, this is a wholly unique liqueur.*

### JOSE CUERVO 1800 COCONUT .....1890-Ft

*Based on double distilled 1800 Silver tequila made from 100% blue agave, in which fresh coconuts have been soaked. Thanks to this, we can taste a special tequila with an intense coconut, slightly sweet, tropical taste.*

## SANGRITA

*Apart from drinking it neat, Tequila is most often enjoyed in Mexico with the accompaniment of a non-alcoholic Sangrita („little blood").. Here we offer you to accompany the 100% Agave Tequila of your choice.*

### SANGRITA WITH REPOSADO TEQUILA

*Tomato, pomegranate, lime, orange, lemon, hot sauce, salt and pepper*

# MEZCAL

4cl

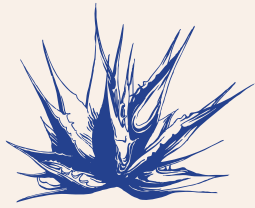
**MEZCAL SAN COSME** .....2420-Ft  
*A mixture of honey caramel and spicy smoky aromas.*

**DEL MAGUEY MEZCAL VIDA** .....2850-Ft  
*Ginger, cinnamon, tobacco and peanuts stand out with a tasty smoky finish.*

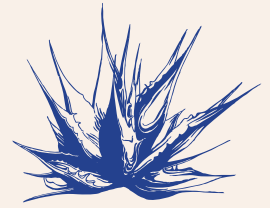
**DERRUMBES SAN LUIS POTOSI MEZCAL**  
.....3070-Ft  
*Soft sweet and sour fruity taste with strong spicy effect.*

**DERRUMBES OAXACA MEZCAL** .....3620-Ft  
*Strong fresh citrus, raisins and fir aromas with a sweetly smoky finish.*

**ILLEGAL COLECCION PRIVADA REPOSADO MEZCAL** .....3730-Ft  
*Smoky, herbal, spicy, sweet, with a smoky, chili effect.*



## IGUANA SIGNATURES COCKTAILS



**LA PALOMA** .....2990-Ft  
*The most popular Tequila cocktail in Mexico, often made with canned grapefruit soda. Here we serve it with fresh pink grapefruit juice, El Jimador Blanco Tequila, lime, agave syrup and a splash of soda.*

**SEÑORITA** .....3890-Ft  
*Orange and Rum date with fresh textures.*

**GINGER'S RUDE COSMOPOLITAN** .....2990-Ft  
*The Cosmo comes full circle with a touch of spice from it's travels - El Jimador Blanco Tequila, Coitreau, lime, cranberry juice, fresh ginger and a dash of our orange bitters.*

**SMOKY PINEAPPLE SOUR** .....3990-Ft  
*Attention whiskey lovers! Scotch meets bourbon in a pineapple sour twist.*

**SPRITZ DE CANARIO** .....3490-Ft  
*Fresh from the Canary Island, this drink gives you a true tropical atmosphere with smoky Mezcal, cillantro, peach liqueur, tonic.. and we crown it with a delicious splash of prosecco.*

**ESPRESSO JALISCO** .....3190-Ft  
*A Tequila twist on the espresso martini and we think a marked improvement: Reposado, Kablua, vanilla sugar, fresh espresso coffee and a few mint leaves. The thinking person's energy drink.*

**IGUANA LUX** .....3490-Ft  
*Classic Gin&Tonic dressed in a mediterranean flavor. Fresh grapefruit and lime juice, elderberries and olives topped with yuzu tonic. Magical!*

**THE SMOKY ONE** .....3190-Ft  
*Reposado Tequila is probably one of the most wooded Tequilas we've tasted that manages to retain some of that Agave magic. We add a little smoke and spice and may have a sipping classic on our hands.*

**THE NUTTY ONE** .....3190-Ft  
*It's not our bartender but it is our almond liqueur, Reposado Tequila, orange bitters and agave syrup Old-Fashioned cocktail. An after dinner, "I-don't-drink-Tequila converter!"*

**MEZCAL NEGRONI** .....3790-Ft  
*If you know and love the Negroni, you should try this too! It got a little smokiness, but the point remained the same*

**BERRY & CREAM** .....3190-Ft  
*The harmonious meeting of coffee and strawberries in a creamy, refreshing dessert cocktail.*

**IGUANA SPRITZ** .....3190-Ft  
*Everything that reminds you of Mexico: a spicy, strong and fruity tequila cocktail!*

# COCKTAILS

## MARGARITA

*Frozen or On the Rocks*

### LIME OR STRAWBERRY

0.25l.....	1990-Ft
1l.....	7660-Ft
1.5l.....	10490-Ft

### MANGO MARGARITA BANANA MARGARITA APPLE MARGARITA

0.25l.....	2690-Ft
1l.....	9890-Ft
1.5l.....	14690-Ft

**CORONA MARGARITA** 0.5l.....3290-Ft

## CLASSIC COCKTAILS

**MOJITO**.....2890-Ft  
*Bacardi, mint leaves, lots of lime and soda*

**DAIQUIRI** .....2690-Ft  
*Bacardi rum, fresh fruit, lemon juice (your choice: banana or strawberry or lime or mango)*

**PIÑA COLADA** .....2690-Ft  
*Bacardi, cream, coconut syrup & pineapple*

**MAITAI** .....3190-Ft  
*dark rum, 80%-proof rum, Bacardi, almond syrup, orange Juice, pineapple juice, lemon juice*

**SINGAPORE SLING** .....3190-Ft  
*gin, Cherry, lemon juice, soda, grenadine, Angostura*

**BLOODY MARY**.....2990-Ft  
*vodka with spicy tomato juice*

**APEROL SPRITZ** .....2790-Ft  
*Aperol, prosecco, soda, orange slice*

**HUGO SPRITZ** .....2890-Ft  
*Champagne, elderflower, lime, soda & mint*

**MOSCOW MULE** .....2990-Ft  
*Venice vodka, ginger beer lime and Angostura bitters*

## SANGRIA

0.3l.....	2180-Ft
1l.....	6430-Ft
1.5l.....	9190-Ft

## MARGARITA SPECIALITIES

**CADILLAC MARGARITA**.....2690-Ft  
*Reposado tequila, Grand Marnier, lime.*

**LUXURY MARGARITA** .....3490-Ft  
*Aba Toro reposado, fresh lime juice, agave syrup, vanilla salt.*

**PINEAPPLE & SAGE MARGARITA** .....2990-Ft  
*El Jimador tequila, fresh lime juice, agave syrup, fresh pineapple and sage.*

**MEZCAL MARGARITA** .....4190-Ft  
*San Cosme mezcal, Cointreau, fresh lime juice, agave syrup, fresh ground pepper.*

**THE MEXICAN**.....3890-Ft  
*San Cosme mezcal, Cointreau, fresh lime juice, agave syrup, cilantro, fresh jalapeno.*

**PEPINO PICANTE** .....2990-Ft  
*El Jimador tequila, elderflower syrup, fresh lime juice, tabasco, cucumber.*

**SEASONAL MARGARITA**.....2690-Ft  
*Ask your waiter for our latest offerings.*

*We can make any of your favorite cocktails not found on the cocktail list, Whether it's a Caipirinha, Zombie or anything old style...*

*Gin & Tonic*  
*Ask your waiter for our latest offerings*