

iguana
bar & grill

La CANTINA
de BUDAPEST

**AUTHENTIC
MEXICAN-AMERICAN**

❖ OUR STORY ❖

Welcome to Iguana Bar & Grill, a Budapest institution since 1997.

Iguana was founded by Americanos Cory Skolnik, Chris Fly and Mo Ortiz – three Colorado dudes who missed their Mexican food. Our menu represents the food we grew up with: Spicy Enchiladas, San Francisco-style Mission Burritos, crispy Chimichangas and Cory's legendary Jalapeño Poppers and Jenó Quesadilla!

We wanted a place where we could enjoy delicious Mexican-American food, drink cold beer and margaritas – and laugh with friends.

*We hope you will enjoy our restaurant and much as we still do.
Salud!*



STARTERS

CHIPS & SALSA

Fresh, homemade corn tortilla chips from our own factory. Served with our spicy roja salsa and mild house salsa.....2920-Ft
Take away portion3690 -Ft

CHIPS

1390-Ft /Take away: 2150-Ft
Choose from our homemade sauces

SALSA:

Tomatoes, onions, cilantro.....550-Ft /Take away: 640-Ft

ROJA SALSA:

Homemade salsa mixed with slightly smoked hot serrano peppers.....990-Ft/Take away: 1170-Ft

SMOKY CHIPOTLE SALSA:

Chipotle Salsa with a great spicy, smoky flavor
.....990-Ft/Take away: 1170-Ft

CHILI CON QUESO:

A gooey, delicious spicy melted cheese, one more reason the chip was invented1100-Ft /Take away: 1640-Ft

GUACAMOLE DIP:  Avocado, onion, cilantro, tomato
.....2990-Ft/Take away: 3190-Ft

IGUANA 4 AMIGOS with CHIPS ⁷

House salsa, roja salsa, chili con queso and guacamole.
.....5670-Ft/Take away: 6990-Ft

IGUANA 5 AMIGOS with CHIPS ⁷

House salsa, chipotle salsa, chili con queso, sour cream and guacamole served with a basket of chips6050-Ft/Take away:7290-Ft

GUACAMOLE BOWL with CHIPS

Avocado, onion, cilantro, tomato4990-Ft/Take away:5990-Ft

CORY'S COMBO PLATTER (FOR 2 OR MORE) ^{1,3,7,11,12}

Perfect for groups. Jalapeño Poppers, Taquitos and Chicken Fingers. Served with Popper dip and honey mustard sauce.
.....4990-Ft

CRISPY CHICKEN WINGS ^{1,3,6,7,9,10}

Served with BBQ sauce and our ranch dressing with celery sticks
.....3290-Ft

CHICKEN FINGERS ^{1,3,10,11}

Strips of battered chicken breast topped with sesame seeds and served with honey-mustard dressing2690-Ft

JALAPEÑO POPPERS ^{1,3,7,12}

Cory's original recipe: Jalapeño chili peppers stuffed with fresh jalapeno-flavored cheese and fried in our (kind of) SECRET coating. Nobody does 'em like Iguana2990-Ft

ROASTED CORN ON THE COB ^{3,7}

With Parmesan and a chipotle mayonnaise dip1890-Ft

CONTRAMAR TOSTADA ^{3,4,7}

Crispy corn tortilla with raw tuna aged in lemon flavored soy sauce, chipotle mayo, avocado slices, cilantro and dried leek.
.....4290-Ft

CHORIZO ^{1,6,7,10}



A house speciality and Mike Moriarty's raison d'etre! Chorizo is SPICY Mexican sausage. Four pieces are grilled, skewered and served with flour tortilla wedges (for wrapping) and barbecue sauce 2790-Ft

TAQUITOS ⁷

a.k.a. „Flautas” – corn tortillas stuffed with your choice of filling, then rolled and lightly fried, served with guacamole, sour cream, lettuce and tomatoes

Chicken.....2790-Ft
„Especial” (beef & pork) 3490-Ft

NACHOS ORIGINAL ^{7,12}

A stack of our own fresh corn tortilla chips are topped with refried beans-salsa, melted cheese, tomatoes, sour cream, guacamole and jalapeño peppers 3290-Ft
With Chicken or Beef4390-Ft
With Crispy cheese only  2390-Ft

SOUPS

ROASTED CORN CHOWDER ^{1,7,12}

A delicious blend of roasted baby corn served with bits of bacon.....2200-Ft

JALAPEÑO CREAM CHEESE SOUP ^{1,7,12}

A spicy cream soup based on jalapeño and cheese
.....2200-Ft

FAJITA CHICKEN SOUP ^{1,6,7}

Made with fajita spices, bell peppers, black beans, cilantro, served with sour cream2400-Ft

GUADALAJARA SOUP ^{1,7,12}

This yummy concoction of beef, chilies and spices is served with warm tortillas stuffed with cheese. Muy delicioso!
.....2800-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 ^{1,3,7,12} ✓3990-Ft
 With Chicken ^{1,3,7,12}4990-Ft
 Steak ^{1,3,6,7,12} 6490-Ft

TRADITIONAL CHEESE QUESADILLA ^{1,3,7,12} ✓

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

.....3590-Ft

JENO'S QUESADILLA ^{1,3,7,12} 🍌

„Jenö's Quesadilla? You can't HANDLE the Jenö'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.

.....4690-Ft

BLACKENED SALMON QUESADILLA ^{1,3,4,6,7,12}

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

.....6390-Ft

PESTO QUESADILLA ^{1,3,5,7,12} ✓

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

.....4190-Ft



BURGERS

LA HAMBURGUESA ^{1,3,7}

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

.....4350-Ft

CHEESEBURGER ^{1,3,7}

Topped with melted cheddar cheese.

.....4600-Ft

BACON CHEESEBURGER ^{1,3,7}

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

.....4850-Ft

CHILIBURGER ^{1,3,7}

Our hamburguesa smothered with our own Firehouse Chili con Carne.

.....4850-Ft

VEGETARIAN BEYOND BURGER ^{1,3,7} ✓

A plant-based burger! Please note: Our homemade buns are not vegan4990-Ft



TRY IT WITH
MICHELADA!



HOUSE SPECIALITIES

POBLANO CHICKEN A LA MO ^{1,7,12}

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.

.....5390-Ft

TACOS AL PASTOR ¹²

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!

.....5390-Ft

MONTERREY BURRITO / OR BOWL

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

Chicken breast ^{1,3,7}.....5290-Ft

Marinated, sliced tenderloin ^{1,3,6,7}..... 6990-Ft

BBQ SPARE RIBS ^{1,6,10}

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

.....6700-Ft

CHIMICHANGAS ^{1,7}

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.

Chicken5290-Ft

Beef & pork "Especial" 5890-Ft

JENÖ'S QUESADILLA ^{1,3,7,12}

„Jenö's Quesadilla? You can't HANDLE the Jenö'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.

.....4690-Ft

ENJOY OUR SPICY
FOOD WITH
A COLD
MEXICAN BEER!

BAJA FISH TACOS ^{1,3,7}

Originaly from Baja California. Seasoned cod fish in a beer batter. Served in a flour tortilla with pico de gallo, lime, purple cabbage and ranch sauce.

.....6100-Ft

IGUANA STEAK ^{1,3,6,7,10}

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 fired house potatoes with leek.

.....9990-Ft

TACOS ALEJANDRO

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

.....5390-Ft

ENCHILADAS ⁷ ESPECIALE

Three soft corn tortillas filled with shredded beef and ground pork marinated in spicy, smoky Chipotle Tinga, baked and topped with melted cheese.

If you wanted spicy, here it is...

Served with rice and beans.

.....5490-Ft

ENCHILADAS ^{5,7,8} DE MOLE

Get ready, this is a special Mexican dish!

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.

.....5190-Ft

SALMON WITH MANGO SALSA ⁴

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

.....7390-Ft

VEGETARIAN PLATE ^{1,3,7,12}

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

.....4990-Ft

CHILIS

With our freshly made house tortilla

FIREHOUSE RED CHILI ¹ 🍌

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..... 3200-Ft
Bowl..... 4300-Ft

WHOOOP-ASS CHILI ¹ 🍌

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

Cup.....3990-Ft
Bowl.....5300-Ft

VEGGIE CHILI ^{1,12} 🌿

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

Cup.....3400-Ft
Bowl.....4400-Ft

FAJITAS

Marinated strips of steak, chicken, shrimp or vegetables grilled and served on a sizzling iron platter with onions and peppers. Comes with 3 fresh flour tortillas, guacamole, sour cream, cheese, rice, Pico de gallo and beans..

CHICKEN ^{1,6,7}

spicy or regular5890-Ft

CARNE ASADA 🍌

(Made with sirloin) spicy!6690-Ft

VEGETABLE ^{1,6,7} 🌿

.....5290-Ft

COMBO ^{1,6,7}

Chicken and Steak7290-Ft

TACOS

Three fresh, homemade soft shell corn tortillas with your choice of fillings. Also available with hard shell corn tortillas "Gringo" style.

ADOBO POLLO ⁷

Grilled chicken breast marinated in adobo chile sauce, served with refried beans, mexican rice, lettuce, cheese, fresh lime, and tomatoes. Don't worry, it's not spicy.

.....4900-Ft

CARNE ASADA ⁷ 🍌

Served with refried beans, mexican rice, lettuce, cheese, fresh lime, and tomatoes. (Made with sirloin)

.....5890-Ft

PULLED PORK CARNITAS ^{6,7,9,12}

Spicy shredded pork ribs with pickled red onions, goat cheese and roja salsa.

.....5790-Ft

TACOS DE CAMARONES ^{2,7}

Garlic prawns with avocado cream, onion, cilantro, marinated radish and salsa.

.....7390-Ft

VEGGIE TACOS ⁷ 🌿

Grilled vegetable with goat cheese. served with refried beans, mexican rice, lettuce, fresh lime, and tomatoes.

.....4400-Ft

STEAK ^{1,6,7}

.....8290-Ft

SHRIMP ^{1,2,6,7}

.....7890-Ft

SURF & TURF ^{1,2,6,7}

Steak and Shrimp seared in a blend of spices

.....8090-Ft



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.

MONTERREY BURRITO  / **OR BOWL** 
Chicken breast or sliced tenderloin with beans, sour cream, guacamole, lettuce and cheese wrapped in a large flour tortilla.
Chicken breast ^{1,3,7}..... 5290-Ft
Marinated, sliced tenderloin ^{1,3,6,7}.....6990-Ft

CARNE ASADA ^{1,7} 
Grilled sirloin marinated in chipotle sauce.
Served with green chili sauce..
.....5690-Ft

ADOBO POLLO ^{1,7}
Adobo-marinated chicken breast.
.....4900-Ft

VEGETARIAN ^{1,7} 
Mushroom, zucchini, peppers.
.....4390-Ft

WHOO-ASS BURRITO ^{1,7} 
With Whoop-ass chili.
.....6290-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: ^{1,3,7,10} 2800-Ft
Large: ^{1,3,7,10} 3400-Ft
with chicken breast: ^{1,3,7,10} +1400-Ft
with salmon: ^{1,3,4,7,10} +3400-Ft
with shrimp: ^{1,2,3,7,10} +3400-Ft

FAJITA CHICKEN SALAD ¹²
Marinated in fresh garlic, lime and cilantro, with a touch of jalapeno pepper, then sautéed with onions, this chicken breast is just oh-so spicy. Served on a bed of fresh iceberg lettuce with rucola and tomato.
.....4500-Ft

ENCHILADAS

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

ENCHILADAS ⁷ ESPECIAL


Three soft corn tortillas filled with shredded beef and ground pork marinated in spicy, smoky Chipotle Tinga, baked and topped with melted cheese.
If you wanted spicy, here it is...
Served with rice and beans.
.....5490-Ft

VEGETARIAN ⁷

Filled with grilled vegetables and cheese.
.....4390-Ft

ENCHILADAS ^{5,7,8} DE MOLE

Get ready, this is a unique Mexican dish!
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.
.....5190-Ft

QUINOA SALAD ¹ 
Quinoa with grilled corn, black bean, cherry tomato, romaine lettuce, purple onion, avocado and lime vinaigrette.
.....4100-Ft

DON'T FORGET
ALL MENU ITEMS
ARE AVAILABLE
FOR TAKE-AWAY!

DESSERTS

CHEESECAKE ^{1,3,7,12}

Served with blueberry sauce.

.....2100-Ft

FRIED ICE CREAM ^{3,7}

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

.....2100-Ft

CHOCOLATE BROWNIE & ICE CREAM ^{1,3,5,7,8}

The Iguana favorite with even more chocolate.

.....2400-Ft

IGUANA CAKE ^{3,5,7,8}

Gluten free cocoa-based cake, with white chocolate, forest fruits.

.....2300-Ft

CHURROS ^{1,3,7}

Fried-dough pastry w. chocolate and whipped cream.

.....2100-Ft

MEXICAN „SOMLÓI“ ^{1,3,7}

Our chef's chocolate caramel sponge cake with pineapple and tequila2250-Ft

ICE CREAM OF THE DAY ⁷

For choice of flavors please ask your waiter.

.....2100-Ft



**SPECIAL ORDER
BIRTHDAY CAKES
AVAILABLE!
+36 1 331 4352**

SHAKES⁷

BANANA, STRAWBERRY,
CHOCOLATE, VANILLA

.....1990-Ft

ALCOHOL FREE COCKTAILS/MOCKTAILS

VIRGIN MOJITO.....1990-Ft

VIRGIN PIÑA COLADA⁷.....1990-Ft

VIRGIN MARY 🍷.....1990-Ft

VIRGIN DAIQUIRI *Lime, strawberry, banana, mango*
.....1990-Ft

VIRGIN APEROL SPRITZ.....2290-Ft

VIRGIN GIN-TONIC2290-Ft

VIRGIN PALOMA2290-Ft

VIRGIN MEZCAL MARGARITA2290-Ft

KID'S MENU

For Children 12 and under

CHICKEN FINGERS ^{1,3} & FRENCH FRIES

.....1750-Ft

SMALL NACHO PLATE ⁷

(vegetarian or chicken)

.....1750-Ft

SMALL QUESADILLA ^{1,7} WITH CHICKEN

.....2100-Ft

COFFEE

COFFEE.....	690-Ft
CAPPUCCINO ⁷	860-Ft
LONG COFFEE.....	690-Ft
MACCHIATO ⁷	760-Ft
LATTE MACCHIATO ⁷	1090-Ft
CORTADO ⁷	790-Ft
MELANGE ⁷	1390-Ft
ESPRESSO TONIC.....	1590-Ft
COFFEE WITH ICE CREAM ⁷	1690-Ft
IRISH COFFEE ^{1,7} <i>With Irish Whiskey (Jameson).....</i>	2290-Ft
MEXICAN COFFEE ⁷ <i>Kahlua, tequila.....</i>	2290-Ft
HOT CHOCOLATE ⁷ <i>Classic / white.....</i>	1390-Ft
DECAF (any kind).....	+170-Ft
<i>With oat milk.....</i>	+270-Ft



ASK FOR OUR TEA SELECTION

tea.....990-Ft

FRUIT JUICES

small: 3dl large: 5dl

PEACH.....	310-Ft /dl
PINK GRAPEFRUIT 100%.....	310-Ft /dl
PINEAPPLE 100%.....	310-Ft /dl
ORANGE 100%.....	310-Ft /dl
APPLE 100%.....	310-Ft /dl
TOMATO 100%.....	310-Ft /dl
CRANBERRY.....	310-Ft /dl
ICE TEA (lemon, peach).....	310-Ft /dl

BOTTLED SOFT DRINKS

SZENTKIRÁLYI (natural, sparkling) 0.33 L.....	740-Ft
0.75 L.....	1630-Ft
RÖMERQUELLE (natural, sparkling) 0.33 L.....	890-Ft
COCA-COLA 0.25 l.....	790-Ft
COCA-COLA ZERO 0.25 L.....	790-Ft
COCA-COLA CHERRY COKE 0.25 L.....	790-Ft
RED BULL, RED BULL LIGHT 0.25 L.....	1700-Ft
THREE CENTS <i>(tonics, ginger beer, grapefruit & cherry soda)</i> 0.2 L.....	1700-Ft

FOUNTAIN SOFT DRINKS

small: 3dl large: 5dl

COCA-COLA.....	310-Ft /dl
COCA-COLA ZERO.....	310-Ft /dl
KINLEY GINGER ALE.....	310-Ft /dl
KINLEY TONIC.....	310-Ft /dl
SPRITE ZERO.....	310-Ft /dl
SODA.....	90-Ft /dl

FRESH JUICES LEMONADES

FRESH ORANGE JUICE

3 dl.....	1650-Ft
5 dl.....	2750-Ft

LEMONADE

3 dl.....	1210-Ft
5 dl.....	1760-Ft
Pitcher 1.5 L.....	4840-Ft

LIMEADE

3 dl.....	1420-Ft
5 dl.....	2190-Ft
Pitcher 1.5 L.....	6040-Ft

*You can order with mint, strawberry, mango elderflower,
greenapple & cherry flavour too.
3 dl +220-Ft, to 5 dl +330-Ft, to 1.5 l +830-Ft*

DRAFT BEER

IGUANA¹

3 dl.....	940-Ft
5 dl.....	1490-Ft
Pitcher 1.5 l.....	4350-Ft

STELLA ARTOIS¹

2.5 dl.....	970-Ft
4 dl.....	1510-Ft
Pitcher 1.5 l.....	5370-Ft

BUDVAR¹

3 dl.....	1160-Ft
5 dl.....	1890-Ft
Pitcher 1.5 l.....	5370-Ft

LEFFE DARK¹

2.5 dl.....	1090-Ft
5 dl.....	2080-Ft
Pitcher 1.5 l.....	6150-Ft

MICHELADA¹

*Salt on the rim with lots
& lots of lime...
Mexico City style.
You can order also spicy version!*

3 dl.....	1160-Ft
5 dl.....	1930-Ft
Pitcher 1.5 l.....	5340-Ft



VERMOUTH / BITTER

6 cl

DOMENICO ULRICH VERMOUTH DI TORINO <i>(extra dry, bianco, rosso)</i>	1690-Ft
CAMPARI	1690-Ft
FUSETTI BITTER	3490-Ft

BOTTLED BEER

CORONA 3.55 dl.....	1950-Ft
CORONA 3.55 dl 5+1 free bottle.....	9750-Ft
CORONA CERO 0.0% (non alcoholic) 3.3 dl.....	1950-Ft
STAROPRAMEN¹ 3.3 dl.....	1190-Ft
HOEGAARDEN WEISS BEER¹ 3.3 dl.....	1690-Ft
ESTRELLA DAURA (glutenfree) 3.3 dl.....	1690-Ft

WHISKEY¹

4 cl

RED BREAST 12Y	3390-Ft
JACK DANIELS	1990-Ft
BULLEIT RYE	2490-Ft
JAMESON	1690-Ft
WOODFORD	2690-Ft

SINGLE MALT¹

4 cl

GLENMORANGIE 12Y	2700-Ft
LAPHROAIG 10Y	2990-Ft

RUM

4 cl

BACARDI CARTA BLANCA	1790-Ft
PAMPERO ANIVERSARIO	2190-Ft
KRAKEN	1990-Ft
DIPLOMATICO RESERVA	2690-Ft
RON ZACAPA 23	3390-Ft

COGNAC

4 cl

HENNESSY V.S.	3200-Ft
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PÁLINKA

4 cl

GYULAI PÁLINKA MANUFAKTÚRA:

BIRS (Quince)2990-Ft

KAJSZI (Apricot).....2990-Ft

CSERESZNYE (Cherry).....2990-Ft

BITTERS

4 cl

UNICUM.....1690-Ft

UNICUM
SZILVA.....1990-Ft

UNICUM
ORANGE
BITTER.....1990-Ft

UNICUM
BARISTA.....1990-Ft

UNICUM
RISERVA.....2290-Ft



GIN¹

4 cl

MALFY ROSA1860-Ft

BEEFEATER1490-Ft

BOMBAY SAPPHIRE1860-Ft

TANQUERAY TEN2290-Ft

GIN MARE 2690-Ft

HENDRICK'S GIN2490-Ft

Ask for our
WINE list

VODKA

4 cl

VENICE¹ (sugar-free)1590-Ft

STOLICHNAYA¹.....1690-Ft

BELVEDERE¹.....2290-Ft

CIROC (gluten-free).....2490-Ft

CIROC (gluten-free, flavored).....2490-Ft

LIQUEURS

BAILEY'S⁷ 6cl1690-Ft

KAHLUA 6cl1690-Ft

AMARETTO SOFIA 6cl1690-Ft

GRAND MARNIER 4cl.....1890-Ft

COINTREAU 4cl.....1890-Ft

ELDERFLOWER 4cl.....1690-Ft

CASSIS NOIR DE BOURGOGNE 4cl.....1690-Ft

EL JISPANO JALAPENO 4cl.....2790-Ft

PROSECCO

VILLA SANDI PROSECCO DOC II FRESCO BRUT
0.2l.....3620-Ft

PASQUA CECILIA BERETTA PROSECCO
BRUT MILLESIMATO DOCG
0.75l.....9990-Ft

CHAMPAGNE

HUNGARIA EXTRA DRY 0.2l.....2200-Ft

HUNGARIA EXTRA DRY 0.75l.....8240-Ft

CAVA SUMARROCA BRUT 0.75l.....9490-Ft

MOET & CHANDON 0.75l.....37990-Ft

LAURENT-PERRIER CUVÉE BRUT 0.75l.....29990-Ft

TEQUILA BLANCO

4cl

"white" unaged Tequila (or rested less than 2 month)

BLANCO TEQUILA TASTING 3x2cl

Casa Vieja, Don Julio and Patrón.....4290-Ft

EL JIMADOR BLANCO1990-Ft
Citrus and spices.

CASA VIEJA BLANCO2290-Ft
Herbs, almond and pecan. Smooth and satisfying finish.

AHA TORO BLANCO2960-Ft
Minerals, citrus and herbs. Long-lasting and clean.

PATRÓN SILVER2990-Ft
Lemongrass, citrus peel and honeydew. Clean and crisp.

DON JULIO BLANCO3180-Ft
Citrus and agave. Light and sweet.

CÓDIGO 1530 BLANCO3290-Ft
Mint, grass, flowers and herbs. Perfectly balanced.

TEQUILA REPOSADO

4cl

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

REPOSADO TEQUILA TASTING 3x2cl

Aha Toro, Don Julio and Código.....5090-Ft

EL JIMADOR REPOSADO2080-Ft
Vanilla, caramel and spices.

AHA TORO REPOSADO3290-Ft
Roasted grain, citrus peel and white pepper. Structured finish.

PATRÓN REPOSADO3290-Ft
Vanilla, honey and tropical fruit. Perfect harmony.

DON JULIO REPOSADO3690-Ft
Dark chocolate, vanilla and cinnamon. Silky and warm.

CÓDIGO 1530 REPOSADO4390-Ft
Caramel, oak and pepper. Warm and balanced.



TEQUILA ANEJO

4cl

"aged" Tequila that has been stored in oak barrels for 1 to 3 years

ANEJO TEQUILA TASTING 3x2cl

Casa Vieja, Aha Toro and Don Julio.....5590-Ft

CASA VIEJA ANEJO2940-Ft
Chocolate, dry fruits, wood and vanilla. Complex and refined.

PATRÓN ANEJO3690-Ft
Spices, orange and toffee. Sophisticated and satisfying.

AHA TORO ANEJO4140-Ft
Clove, roasted pineapple and dark cocoa. Complex finish.

DON JULIO ANEJO4140-Ft
Wild honey, cooked agave and oak infused butterscotch. Bright and lightly spiced.

CÓDIGO 1530 ANEJO6590-Ft
Vanilla, oak, caramel and butterscotch. Smooth and delicate.

DON JULIO 1942 ANEJO 2Y9990-Ft
Warm oak, vanilla and roasted agave. Lingering and rich.

TEQUILA LIQUEUR

CAZCABEL TEQUILA 4cl coconut or coffee.....2190-Ft
Slightly sweet, tropical taste.

BLANCO-REPOSADO-ANEJO TEQUILA TASTING 3x2cl

Patrón.....4990-Ft

SPECIAL TASTING PALETTE 3x2cl

Código, Ojo de Tigre mezcal and Don Julio 1942 Anejo
.....9890-Ft

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.

FOR ALL OUR TEQUILAS

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

MEZCAL

Mezcal is made from the heart of the agave, known for its distinct smoky flavor.
4cl

SAN COSME2690-Ft
Earthy agave, minerals, citrus peel and salt.

DEL MAGUEY VIDA CLÁSICO2990-Ft
Ginger, cinnamon and tangerine.

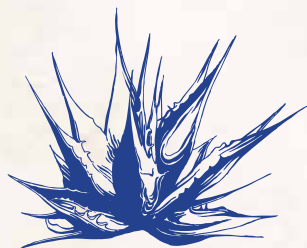
DERRUMBES OAXACA3690-Ft
Berries, green peppercorn and leather.

CÓDIGO 1530 ARTESANAL.....4290-Ft
Dark cherry, earthy notes and and clay.

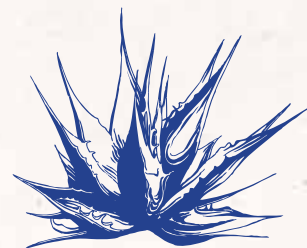
OJO DE TIGRE MEZCAL REPOSADO2990-Ft
Vanilla, oak and creamy taste.

MEZCAL TASTING 3x2cl

Del Maguey Vida, Derrumbes Oaxaca, Código Artesanal
.....5490-Ft



IGUANA SIGNATURES COCKTAILS



GREEN BEAST4290-Ft
Smoky mezcal blended with cucumber and mint, the chili just tingles

SEÑORITA3890-Ft
Smooth mix of Kraken rum and Cointreau with fresh orange juice and lime.

GINGER'S RUDE COSMOPOLITAN3290-Ft
A bold twist on the classic Cosmo. Tequila as a base and with fresh ginger for a spicy kick..

SMOKY PINEAPPLE SOUR¹4390-Ft
Scotch and bourbon blended with pineapple for a smooth balance of sweet, tart and subtle smoke.

SPRITZ DE CANARIO3890-Ft
Smoky mezcal, cilantro, peach liqueur and tonic, topped with a splash of prosecco for a true tropical vibe.

IGUANA MULE4190-Ft
Mezcal, mango tea syrup, a hint of chili and spicy ginger beer for a smoky, sweet heat.

ESPRESSO JALISCO3490-Ft
Tequila instead of vodka, lifted with a touch of mint and smooth vanilla sweetness.

IGUANA LUX¹3890-Ft
Gin & Tonic dressed in a mediterranean flavor. Fresh grapefruit juice, elderflower and olives topped with tonic.

MEZCAL PASSION4190-Ft
A refreshing mix of smoky mezcal, tropical passion fruit and fresh basil crowned with prosecco for a vibrant finish.

JALAGRAPE3890-Ft
Smoky mezcal, grapefruit soda and jalapeno slices for a daring sip.

MEZCAL NEGRONI4190-Ft
The Classic Negroni got a little smoke to it!

IGUANA SPRITZ3490-Ft
Tequila, sweet mango, a bit of chili and sparkling prosecco. Spicy, strong and fruity all in one.

SANGRIA BLANCA DE IGUANA3890-Ft
Fruitfully refreshing sangria with passion fruit, pineapple and white wine. The taste of summer in a glass.

COCKTAILS

MARGARITA

Frozen or On the Rocks

LIME OR STRAWBERRY

0.25l.....	2400-Ft
1l.....	9600-Ft
1.5l.....	13400-Ft

MANGO MARGARITA BANANA MARGARITA APPLE MARGARITA SESONAL MARGARITA

Ask your waiter for our latest offerings.

0.25l.....	3100-Ft
1l.....	12400-Ft
1.5l.....	17600-Ft

CORONA MARGARITA 0.5l.....3990-Ft

CLASSIC COCKTAILS

LA PALOMA3290-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.

MOJITO3290-Ft

Bacardi Carta Blanca, mint leaves, lots of lime and soda.

DAIQUIRI3290-Ft

Bacardi Carta Blanca, fresh fruit, lemon juice (your choice: banana or strawberry or lime or mango).

PIÑA COLADA⁷3290-Ft

Bacardi Carta Blanca, cream, coconut syrup & pineapple

MAI TAI3890-Ft

Dark rum, 80%-proof rum, Bacardi, almond syrup, pineapple juice, lemon juice.

SINGAPORE SLING¹3890-Ft

Gin, Cherry, lemon juice, Bénédictine, grenadine, Angostura.

NEGRONI¹3890-Ft

Beefeater, Ulrich Rosso, Campari

APEROL SPRITZ3290-Ft

Aperol, prosecco, soda, orange slice

HUGO SPRITZ3290-Ft

Prosecco, elderflower, lime, soda & mint

MOSCOW MULE3290-Ft

Venice vodka, ginger beer, lime and Angostura bitters

MARGARITA SPECIALITIES

CADILLAC MARGARITA3100-Ft

El Jimador Reposado tequila, Grand Marnier, lime.

LUXURY MARGARITA3790-Ft

Aba Toro Reposado, fresh lime juice, agave syrup, vanilla salt.

PINEAPPLE & SAGE MARGARITA3890-Ft

El Jimador Blanco tequila, fresh lime juice, agave syrup, fresh pineapple and sage.

MEZCAL MARGARITA4590-Ft

San Cosme mezcal, Cointreau, fresh lime juice, agave syrup, fresh ground pepper.

THE MEXICAN4590-Ft

San Cosme mezcal, Cointreau, fresh lime juice, agave syrup, cilantro, fresh jalapeno.

FRUITY3890-Ft

El Jimador Blanco tequila, banana, kaffir lime, passionfruit and peach liqueur.

PEPINO PICANTE3490-Ft

El Jimador Blanco tequila, elderflower syrup, fresh lime juice, tabasco, cucumber.

We can make any of your favorite cocktails not found on the cocktail list, whether it's a Pornstar Martini, Espresso Martini or anything old style.

Gin & Tonic

Ask your waiter for our latest offerings

SANGRIA

0.3l.....	2790-Ft
1l.....	7790-Ft
1.5l.....	12990-Ft

❖ FOOD ALLERGEN GUIDE ❖

- | | |
|---|--------------------|
| 1. GLUTEN  | 8. NUTS (ALL KIND) |
| 2. CRUSTACEANS | 9. CELERY |
| 3. EGGS | 10. MUSTARD |
| 4. FISH | 11. SESAME SEEDS |
| 5. PEANUTS | 12. SULFUR DIOXIDE |
| 6. SOY BEANS | 13. STAR CLUSTER |
| 7. DAIRY PRODUCT | 14. MOLLUSKS |
-

Our foods may contain additional traces of allergens along with those labeled as ingredients.



VEGETARIAN



SPICY



MUCHO SPICY!!!

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

We issue one bill per table.

Please let us know if you need a VAT invoice in advance.

We are unable to issue it afterwards.

Have fun at Iguana!

Buen Apetito!

*Budapest, V. Zoltán utca 16,
Telephone: 331-4352*

Owners:

Iguana Restaurant Group Kft.

Manager: Tünde Mándly

Chef: Gábor Gödri

II. oszt.