

FLYING IGUANA
TAQUERIA & TEQUILA BAR

LET THE GOOD TIMES FLY



[DINNER]

[Please ask your server to see our GLUTEN FRIENDLY menu]
**Although we try to meet your special requirements, we cannot ensure that these items have not come into contact with gluten in our kitchen.

ANTOJITOS
[Starters]

- GUACAMOLE & CHIPS | 10.5**
with jalapeño, tomato, red onion, cilantro, and lime - *prepared tableside*
- QUESO BLANCO DIP | 9.5**
with roasted poblano "rajas", pico de gallo and smoked paprika
- QUESO FUNDIDO | 11**
with tinga beef and chorizo
- CHORIZO AND POTATO EMPANADAS | 9**
flakey stuffed pastry dough, with house crema and roasted poblano puree
- CHEESE QUESADILLA | 9**
add chicken or carnitas 1 / add chorizo 2 / add steak 3
- *SHRIMP CEVICHE | 12.5**
fresh local shrimp, marinated in citrus with coconut milk, crispy choclo, cancha, grape tomato
- ESQUITES | 4.5**
char grilled mexican street corn served on the cob, with chipotle aioli, chives, and cotija cheese
- ZUCCHINI TOSTADA | 9**
corn tortilla, black beans, zucchini fritters, queso fresco, chipotle aioli
- *SHRIMP ESCABECHE | 12.5**
fresh local shrimp, house-made pickled vegetables, green olives, radish, cancha, baby frisee, tostones

SOPA & ENSALADAS
[Soup & Salads]

- CHICKEN TORTILLA SOUP | 8**
garnished with avocado, cilantro, queso fresco, and blue corn tortilla strips
- LA CASA | 9**
field greens, romaine, grape tomato, radish, pickled red onions, corn nuts, and chimichurri vinaigrette - *add chicken 4 | shrimp 6 | daily catch fish 6*
- PERUVIAN CHICKEN SALAD | 11.5**
field greens, romaine, sweet potato, caramelized onion, spiced pepitas, and aji verde dressing
- ROASTED BEET SALAD | 10**
with cotija cheese, pickled mango, arugula, mint, crispy garbanzos and ginger vinaigrette
- QUINOA SALAD | 11**
corn salsa, blackeyed pico, baby arugula, curtido vinaigrette, salsa criolla, cancha

PLATOS FUERTES
[Entrees]

- TRADITIONAL SLOW ROASTED PULLED PORK (COCHINITA PIBIL) | 20**
black beans, jasmine rice, achiote pulled pork, sweet plantains, avocado, pickled onion, queso fresco, served with corn tortillas
- POLLO A LA BRASA: PERUVIAN ROTISSERIE CHICKEN**
 - slow roasted all natural half chicken | 15**
one breast, one leg, served with two sides and aji sauces
 - family style whole chicken | 23**
two breasts, two legs, served with four sides and aji sauces
- *HANGER STEAK (LOMO SALTADO) | 21**
chargrilled hanger steak, truffled steak fries, aji amarillo, red onion, grape tomato
- *VERACRUZ DAILY CATCH (Market Price)**
green olive, capers, jasmine rice, crispy choclo, baby frisee curtido

- SIDES | 3**
Cilantro Rice, Black Beans, Ensalada de la Casa, Sweet Plantains, Crispy Quinoa, Casa fries
- add truffle oil | 2

TACOS

- ACHIOTE CHICKEN | 4**
grilled marinated chicken, salsa roja, house crema, and fresh avocado
- CARNITAS | 4**
slow roasted pulled pork, salsa verde, queso fresco, and cilantro
- MEAT N' POTATO | 4**
spicy ground beef "tinga", roasted red potato, grilled corn, chihuahua cheese
- *BLACKENED SHRIMP | 5.5**
ginger purple cabbage slaw, chipotle aioli, mango pico
- *BAJA FISH TACO | 4**
beer battered cod, with cabbage, salsa fresca, and charred corn remoulade
- STEAK TACO | 5.5**
anticucho marinated hanger steak, grilled onions, aji verde, fresno chiles, pepitas
- DIRTY SOUTH | 4**
fried green tomato, black eyed "peaco" de gallo, pimenton cheese sauce, baby arugula
- CRISPY PORK BELLY | 5.5**
rum n' coke glaze, watermelon, cotija, pickled onions
- JUNKYARD | 5**
grilled chicken, roasted potato, queso sauce, cabbage, charred corn, flaming iguana sauce
- *FLYING FISH TACO | 5.5**
today's catch, a la plancha, with shaved cabbage, aji amarillo, and salsa criolla
- FARM-TO-TACO | 5**
locally sourced vegetables, simply roasted, with avocado, pico de gallo, and chipotle-tomatillo salsa

DESSERTS | 9

- STUFFED CHURROS**
crispy cream filled “Spanish donuts” with nutella chocolate dipping sauce
- COCONUT MILK FLAN**
with fresh berry compote with quinoa tuille
- TRES LECHES BREAD PUDDING**
pecan praline, meringue, and pomegranate syrup
- [Cake Service Fee: \$2.00 per person]**
- DRINKS: Coke, Diet Coke, Coke Zero, Sprite, Mr. Pibb, Lemonade, Fanta Orange, Sweet & Unsweet Tea**

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