

Current Specials & Offerings

All specials are offered on a limited basis

Appetizers

Dip in the Heart of Texas \$15

Featuring seasoned Tex-Mex ground beef, black beans, melted cheeses & spicy sour cream.

Bacon & Blue Cheese Guacamole \$13

Spiced bacon lardons, crumbled blue cheese & a dusting of fresh orange zest. Mild or Spicy?

Baked Relleno (limited availability) \$16

Roasted chile poblano stuffed with traditional beef picadillo topped w/ a chihuahua cheese sauce.

Entrée Items

All entrées will be served with sides unless noted as a la carte service.

Pechuga Superior or Pollo Rojo Jalapeno \$20 \$25

Wood grilled chicken breast(s), smothered with rustic tomato Sonoran Salsa or try with spicy red roasted jalapeno cream sauce, both topped with Jack & Chihuahua cheeses, then baked. Garnished w/ sliced avocado and black olives. (Choose single or double breast portion) Entrées are served with two sides.

Verde Enchiladas \$20

This entrée has been a big hit! Two shredded chicken & white cheese enchiladas baked with our tomatillo sauce, topped with fresh jalapeno and sliced avocado. Served with black beans & Sonoran yellow rice.

Pepperjack Cheesesteak Chimichanga \$20

Grilled chopped steak, sautéed onions & chile poblano, jack & chihuahua cheeses inside a deep fried flour tortilla with our White Queso on top....aye carumba! Entrée is served with two sides.

Chicken Guacamole Tostada \$16

A Favorite of Juan's mother - 90's style - a crisp corn tortilla shell is topped with grilled fajita style chicken, melted jack & cheddar cheeses then topped with cool guacamole, shredded romaine lettuce, diced tomato, chef's garnish and served with a side of Ranch dressing and a choice of two sides. Simple but satisfying!

Before ordering you are responsible to review menu, all menu pricing and to request specific item information. ~Additions or custom changes to menu items are extra \$\$.

Appetizers

	Small	Large
Guacamole (Mild or Spicy)	\$10	\$15
Freshly made to order with 100% Hass avocados - choose mild or serrano spicy?		
Queso Blanco	\$9	\$12
Our white chile con queso with roasted poblano chiles is the big cheese! Need heat, ask for spicy		
Chile con Queso	\$9	\$12
Our 1990 recipe for yellow queso is updated with 2 cheeses, tomato, jalapeno & bacon		

Only entrée orders & the Dip Appetizers above include Chips & Salsa Service

Nachos & Quesadillas

Three cheeses {Jack, Chihuahua and Cheddar} used on every order and orders include a scoop of guacamole & sour cream. ~ Fresh sliced JALAPENOS SERVED on top of all Nachos ~

Build your own pricing follows:

12" Cheese Quesadilla or Nacho Platter

\$10

Build your own by adding ingredients priced individually: Fajita Steak (\$7) ~ Shredded Beef or Bacon Lardons (\$5) ~ Tex-Mex Ground Beef or Grilled Fajita Chicken or Pastor Style Pork (\$3) Shredded Chicken Breast or Carnita Pork (\$2.50) ~ Extra Scoop of Guacamole (\$XX) or Extra Cheese or Chile Poblano or Mild Green N.M Chiles (\$XXX) ~ Black Olives or Extra Scoop of Sour Cream or Black Beans or Pinto Beans or Shredded Cabbage/Lettuce or Cilantro or Scallions or Raw Onions or Diced Red Onions or Sautéed Onions & Bell Peppers or Extra Fresh Chile Jalapeno or Serrano (\$.50)

> Portion serves as an entrée or as a shared appetizer<

Entrée Sides

Please choose your entrée sides from the following:

Sonoran Yellow Rice or Mexican Red Rice

Smashed Pintos or Black Beans

* limited availability on sides below *

Pappitas: fried potatoes w/ chile ancho sauce & cheese

Fresh Sautéed Zucchini: Prepared Southwest style

Esquites Style Roasted Corn: w/ cotija cheese

~ all foods prepared in our SWFL Iguana Mia kitchens by our local staff ~

Southwest Cuisine, Soups & Salads

Black Beans & Grilled Chicken & Rice Bowl \$15

A meal in a bowl featuring a hearty portion of our Sonoran yellow rice and creamy black beans, topped with diced grilled fajita chicken and garnished with fresh chopped cilantro, tomato & diced red onions.

Black Beans w/ Garlic Pork & Yucca Bowl \$17

A meal in a bowl featuring griddled garlicky pork & crunchy fried yucca served on top of creamy black beans and yellow rice. Garnished with fresh lime juice, mojo sauce, chopped parsley, pickled red onions and a extra fresh lime wedge.

Taco Salad \$16

Crisp flour tortilla bowl filled with fresh salad greens, black or pinto beans, diced tomatoes, black olives, scallions, shredded jack & cheddar cheeses, sour cream, guacamole and 4oz of your choice of dressing. Choose Tex-Mex ground beef or shredded chicken or diced grilled chicken or shredded pork or shredded beef. Add (\$3) for grilled steak or shrimp.

Southwest Salad \$18

Featuring chopped salad greens, tomatoes, freshly grilled and diced fajita chicken, spiced walnuts, scallions, tortilla strips, black olives, jack & cheddar cheeses and served with our over-the-top homemade honey-mustard dressing. Try it with blackened chicken too or add (\$3) for grilled steak or shrimp

Garden Salad \$9

Fresh salad greens, cucumber, radish, red onion, tomatoes, black olives, grated cheese to match dressing choice & tortilla strips. *Add (\$2) for bacon lardons or (\$4) for grilled chicken. *Small size available*

**Salad Dressings: Tomato Vinaigrette, Citrus Vinaigrette, Honey-Mustard, & Buttermilk Ranch
All Iguana Mia Dressings are Housemade with premium ingredients**

Tortilla Soup - Sopa Azteca \$11

Our soup base is made with chile pasilla, chicken stock, tomato, epazote and served with avocado, tortilla strips and Mexican cheese. Add tender shredded chicken for \$3.

Pozole \$13

Delicious tender pork and hominy soup with a spicy broth and traditional cold garnishes! Limited Availability*

BEBIDAS (don't drink the agua!)

**SOFT DRINKS BY COCA-COLA or FRESH BREWED ICED TEA (\$3.95 - unlimited refills)
BREWED COFFEE (\$3.95 - unlimited refills) HOT TEA or HOT CHOCOLATE (\$3.50)
ASSORTED FRUIT JUICES (\$4.25) WHOLE MILK (\$3.95) BOTTLED WATER (\$3.25)**

Traditional Menu Favorites

All items below are served with Rice, Beans or any 2 available sides of choice. Crema, Pico de Gallo, Chips & Salsa and our Specialty Sauces included too!
 * Items on this page have reduced lunch pricing from 11am until 4pm *

TACO DINNER (2) (3) \$18 \$22

Shredded or Grilled Diced Chicken - Tex-Mex Beef - Shredded Beef or Pork - Grilled Diced Steak** - Fish / Baja Seared or Fried - Shrimp / Char-grilled or Fried ~ Choose a Taco Style: American (Hard Shell, Lettuce, Tomato & Cheese); Mexican (Soft Tortilla of Choice, Cilantro, Juan's Garnish & side of Diced Onion)

ENCHILADA DINNER (2) (3) \$18 \$22

Cheese - Cheese w/ diced onion - Shredded Chicken, Pork or Beef - Tex-Mex Beef - Tex-Mex w/ diced onion ~ ALL ENCHILADAS ABOVE SERVED WITH OUR HOUSE MADE RED CHILE ANCHO SAUCE, BUT YOU MAY REQUEST OUR GREEN TOMATILLO SAUCE OR QUESO AS A SUBSTITUTION ~ Available Specialty enchiladas include or Sour Cream Chicken or Enchilada Suiza w/chicken

TAMALE DINNER (2) (3) \$18 \$22

Red Chile Beef w/ chile ancho red sauce or white queso on top
 Green Chile Chicken w/ spicy tomatillo sauce or white queso on top

JUAN'S COMBO DINNERS (2) (3) (4) \$18 \$22 \$25

Choose 2 or 4 items from the Tacos - Enchiladas - Tamales section above to make your favorite combo.

JUAN'S SUPER COMBO \$12

Add any Burrito or Chimichanga or Flautas (2) from below, to any single entrée order above from the Tacos - Enchiladas - Tamales section to create a Comida Grande.

BURRITO DINNER - enchilada style w/ red or green sauce \$18

Beans inside (Black or Pinto) + Shredded Chicken - Grilled Chicken - Tex-Mex Beef - Tex-Mex Beef w/ diced onion - Grilled Diced Steak** - Shredded Beef - Shredded Pork ~ BURRITOS REQUIRE A FORK & KNIFE TO EAT AS THEY ARE BAKED WITH SAUCE AND CHEESE ON TOP (CHOOSE RED or GREEN SAUCE or QUESO) THEN GARNISHED OUTSIDE. Specialty items: Chicken Suiza Style or Sour Cream Chicken Burritos ~ Naked Burritos available at reduced pricing

CHIMICHANGA - enchilada style w/ red or green sauce \$18

(Meat, Sauce & Cheese inside only) Choose Shredded Chicken, Pork or Beef - Grilled Diced Chicken - Tex-Mex Beef - Tex-Mex Beef w/ diced onion - Sour Cream Chicken - Grilled Diced Steak** - Chicken Suiza Style ~ Substitute Queso for enchilada style. Chimis can be ordered "naked" and we will reduce pricing!

FLAUTAS (2) (3) \$18 \$22

Choose from Shredded Chicken - Pork - Beef (served w/ shredded romaine, guacamole, avocado salsa, tomato, red cabbage, carrot, crema & cotija cheese on top) ~ Add Red Chile or Green Tomatillo sauce and baked cheese on top before the garnish or try a Queso on top instead.

Consumer Advisory

Some grilled beef, lamb, pork, seafood or shellfish items may be served raw, cooked to order, or prepared using non heat methods; therefore, consuming these raw or undercooked meats, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. ** Menu items affected are identified by the use of the double asterisk.

FAJITAS

Fajitas served with rice & beans, chips & salsa plus traditional garnishments.

Meats served in a hot skillet with onions, poblano, red peppers & zucchini.

Steak w/ Bacon & Blue Cheese		\$30
Grilled Shrimp	\$28	\$36
Grilled Steak**	\$24	\$30
Seared Mahi-Mahi	\$20	\$25
Chicken Breast	\$20	\$25
Chicken & Steak**	\$22	\$28
Shrimp & Steak**	\$26	\$32
Shrimp & Chicken	\$24	\$30

Fajitas are priced by small or large meat portions

Don't have enough tortillas for your fajitas or similar entrées? Please ask for more! You may substitute warmed soft white corn tortillas for flour tortillas by request.

Specialties

**offered daily on a limited basis*

Juan's Southwest Salmon \$25

Salmon filet rubbed w/ 6 Southwestern spices then seared in olive oil & fresh butter & oven roasted to keep it perfectly moist. Comes with our mango salsa on top & served with garlic zucchini & Sonoran rice on the side.

Baked Relleno Dinner Mkt

Roasted chile poblano stuffed w/ beef picadillo(\$20) or Chef's special stuffing (\$\$) baked with a chihuahua cheese sauce and garnished with spiced walnut pieces, Mexican crema, cilantro and tomato. Served with Mexican Red Rice & Sautéed Zucchini. ** Appetizer presentation is still available too!

Mahi-Mahi al Mojo de Ajo \$22

A pan seared filet of Mahi-Mahi with your choice of traditional Mexican presentations Topped with our olive oil based slow roasted garlic Mojo de Ajo sauce. Served with Sonoran yellow rice and sautéed zucchini.

Verde Enchiladas \$20

This entrée has been a big hit! Two shredded chicken & white cheese enchiladas baked with our tomatillo sauce, topped with fresh jalapeno and sliced avocado. Served with black beans & Sonoran yellow rice.

Carnitas \$18 \$24

Savory twice cooked pork shoulder plated to allow you to customize your Mexican taco experience. Served with rice, beans, soft corn or flour tortillas and traditional garnishments. Choose Small or Large meat portion.

Juan's Cantina

featuring great margaritas with available tequilas*, classic cocktails, cold beer and food friendly wines

Margaritas

Add a splash of Grand Marnier - \$3

- new FEATURED HANDMADE MARGARITA** \$11
Same recipe as the Ultimate below, but made with Cazadores Tequila Blanco which is famous in Jalisco...not Hollywood! Enjoyed since 1922 by the people of Mexico.
- * **PATRON SILVER HANDMADE** \$15
Patron Silver Tequila, fresh lime, agave nectar & Cointreau hand shaken for a clean premium flavor.
- ☀ **JUAN'S ULTIMATE HANDMADE *Super Premium*** \$14
Choose Volcan De Mi Tierra Blanco {rated 9.5} or House favorite Don Julio Blanco with lime juice, agave nectar, Cointreau & Grand Marnier - on the rocks!
- 👍 **1800 PRIMO - hand shaken on the rocks - Great Deal!** \$9.50
Premium Silver 1800 Tequila & Cointreau {DOBLE SIZE.....\$16}
- ♥ **SKINNY RITA** \$12
Milagro Silver Tequila & Organic Agave Nectar with lime juice & orange peel ...on the rocks!
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- LA CASA ROCKS - Jose Cuervo Gold & Gran Gala** \$7.50
try Juan's original 1990 recipe or flavors below {GIANT SIZE.....\$12}
* Juanarita - splash of orange & pineapple juices * Baja Sunset - splash of OJ & pomegranite syrup
- 🍷 **FROZEN LA CASA ~ offered in 12oz or Giant Size** \$8 \$12
Original or try our other flavors: Strawberry, Mango, Raspberry & Sangria Swirl

Liquor Selections

Well Brands: 3 Olives Vodka, Gordon's Gin, Cruzan White Rum or Capt. Morgan Spiced Rum, Jose Cuervo Tequila, Seagram's 7, Jim Beam and Scotch with favorite mixers including Coca-Cola products, Seltzer & Tonic water. Juices are available with upcharge including orange, grapefruit, cranberry & pineapple
* We stock favorite call brands like Tito's Vodka, Crown Royal, Jack Daniels, etc. Please ask for availability.

Wine & House Made Sangria

Frozen Rita/Sangria Swirls
are a local favorite!

By the glass: Kendall-Jackson Vinter's Reserve Chardonnay & Merlot, "7 Deadly Zins Zinfandel"
MezzaCorona Pinot Grigio - House Red Sangria is served over ice and is a great value.
House Red Wine and House White Wine are also sold by the glass

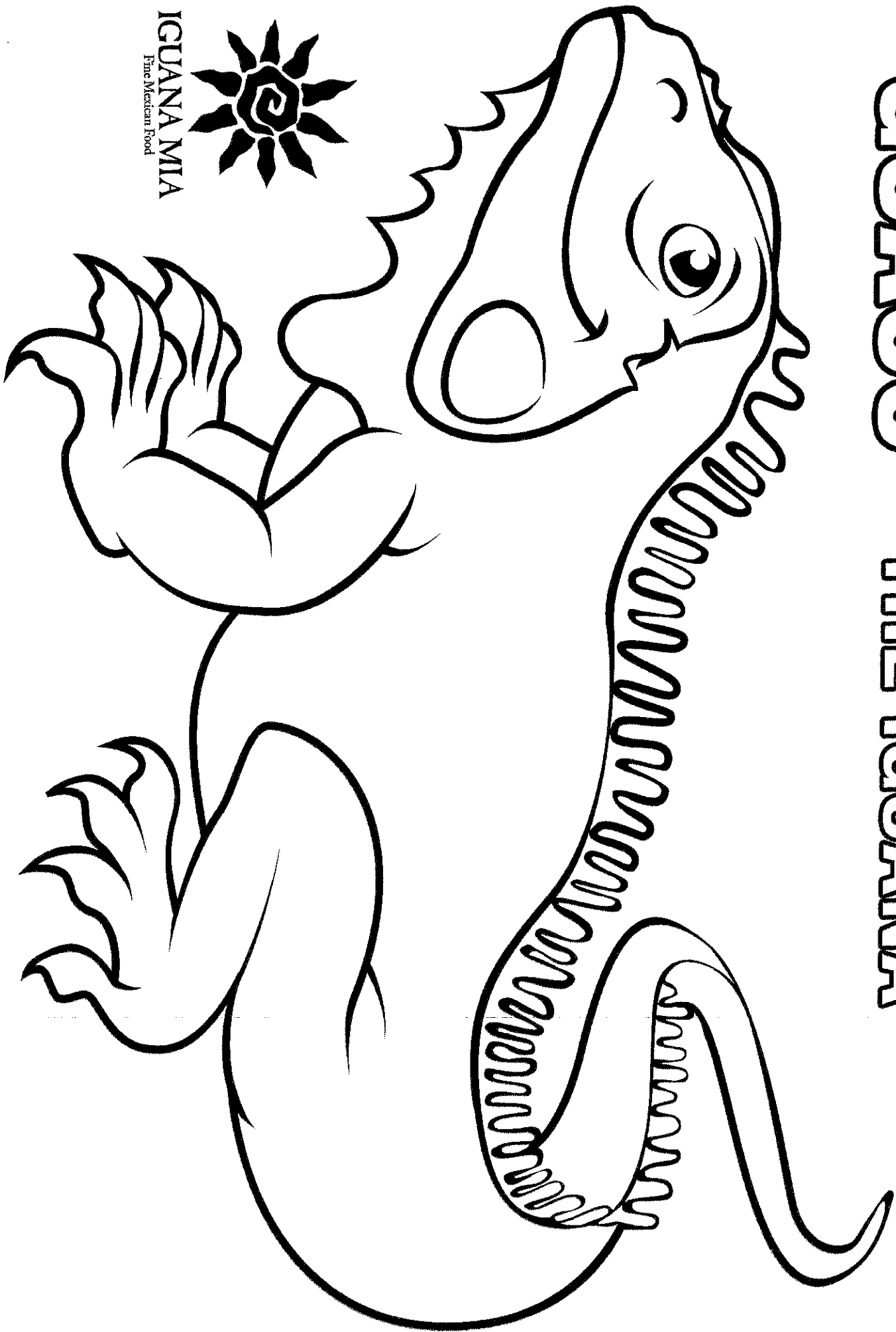
Cerveza

** See Specials Menu for draft beers**

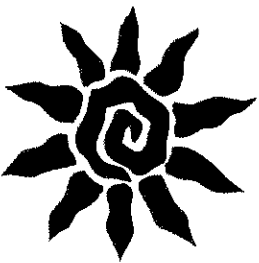
Domestic Bottles: Budweiser, Michelob Ultra, Bud Light & Odouls - \$4.25

Import Bottles: Corona, Corona Light, Corona Premier - \$5.25
Modelo Especial, Negra Modelo & Pacifico

“GUAGGO” THE IGUANA



IGUANA MIA
Fine Mexican Food



Juan's Kids Menu

12 Years & Under is appreciated

All Items \$7.95

includes a small milk or lemonade or soft drink beverage or available juice and a dessert (if you eat all your dinner)

Taco - txmx beef or grilled chicken w/ lettuce & cheese

Mac & Queso (not your normal mac & cheese - Bam!)

Grilled Chicken Strips - w/ ranch or honeymustard dip

Mini Corn Dogs - w/ mustard, ketchup or available dips

Burrito - txmx beef or grilled chicken w/ lettuce & cheese

Quesadilla - plain cheese or cheese w/ grilled chicken

Fried Chicken Tenders - w/ ranch or honeymustard dip

Each meal includes 2 sides. Choose from corn on the cob, yellow rice, black beans, red rice, pinto beans, kids salad or roasted potatoes

***Kids with more caloric needs may upgrade entrée size for \$4 extra