

EXTRAORDINARY ENCHILADAS

- ENCHILADAS A LA LAGO SALADO.....\$9.95**
In honor of Salt Lake City! Two corn tortillas filled with potatoes and chorizo topped with our traditional enchilada sauce, melted jack cheese, sour cream and accompanied by a lettuce chicken salad taquito.
- ENCHILADAS RANCHERAS.....\$8.35**
Jack cheese wrapped in two corn tortillas topped with a mountain of sauteed mushrooms, salsa ranchera and more melted jack cheese.
- RED IGUANA TRADITIONAL ENCHILADAS (2).....\$7.75**
Shredded beef, chicken or cheese enchiladas in corn tortillas, topped with our home-made enchilada sauce of New Mexico dried chile and melted jack cheese.

ENCHILADAS A LA CASSEROLA

- ENTOMATADAS.....\$8.35**
Two sour cream chicken enchiladas topped with salsa española, melted jack cheese and jalapeños.
- ENCHILADAS POBLANAS.....\$8.35**
Two sour cream cheese enchiladas topped with our traditional enchilada sauce, melted jack cheese, avocado slices and a dollop of sour cream.
- ENCHILADAS SUIZAS (2).....\$8.95**
Avocado slices and sour cream chicken topped with mole poblano and melted jack cheese. One of our more popular dishes.
- ENCHILADAS VERDES.....\$8.95**
Two sour cream chicken enchiladas topped with mole verde and melted jack cheese. Garnished with green onions, diced tomatoes and black olives.
- ENCHILADAS AMARILLAS.....\$8.95**
Two enchiladas stuffed with pork carnitas topped with mole amarillo, melted jack cheese and drizzled with crema mexicana.

DELECTABLE TACOS

- TACOS DON RAMON.....\$9.45**
Three crisp corn tacos 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.
- TACOS DE MACHACA CON HUEVO.....\$9.65**
Three soft corn tacos filled with seasoned shredded beef, bell peppers and egg. Served with guacamole, pico de gallo and refried beans.
- TACOS A LA IGUANA.....\$9.20**
Three crisp corn tacos with shredded beef, melted jack cheese and sour cream, served with guacamole and refried beans.
- TACOS DE CARNE ASADA.....\$9.65**
Three soft corn tacos filled with grilled top sirloin tips. Served with pico de gallo, a tangy tomato salsa and refried beans.
- TACOS DE POLLO.....\$9.20**
Three crisp corn tacos with seasoned chicken, cooked with onions, tomato sauce garnished with melted jack cheese, served with guacamole and refried beans.
- FLAUTAS(2).....\$8.65**
A blend of corn and flour tortillas filled with chicken or shredded beef, rolled and deep fried, topped with guacamole and sour cream. Served with rice and refried beans.
- RED IGUANA TRADITIONAL TACOS.....\$7.75**
Two hard-shell corn tacos with shredded beef, chicken or guacamole garnished with lettuce, sauce, cheese and tomatoes.

CHIMICHANGAS

- VEGETARIAN CHIMICHANGA.....\$8.05**
A flour tortilla filled with sauteed vegetables, deep-fried, topped with salsa española, melted jack cheese, sour cream and guacamole.
- MACHACA CHIMICHANGA.....\$8.25**
Shredded beef with egg encased in a flour tortilla, deep fried, topped with salsa española, melted jack cheese, sour cream and guacamole.
- CHIMICHANGA ORIGINAL.....\$8.25**
Your choice of chile verde, chicken or shredded beef, wrapped in a flour tortilla, deep-fried, topped with salsa española, melted jack cheese, sour cream and guacamole.

BURRITOS BUENOS

- CHILE VERDE BURRITOS (2).....\$8.35**
Refried beans and our home-made pork chile verde wrapped in a flour tortilla, topped with a little more chile verde.
- MACHACA BURRITOS (2).....\$7.70**
Refried beans with seasoned shredded beef, bell pepper and egg rolled in a flour tortilla.
- CHILE COLORADO BURRITOS (2).....\$8.35**
Refried beans with our home-made chile colorado wrapped in a flour tortilla, topped with a little more chile colorado.
- SHREDDED BEEF BURRITOS (2).....\$8.30**
Our seasoned shredded beef with a touch of refried beans rolled in a flour tortilla, topped with salsa española.
- TWO BEAN & CHEESE BURRITOS.....\$6.55**
- TWO CARNE ASADA BURRITOS.....\$9.40**
Grilled top sirloin tips with refried beans, rice and pico de gallo.
- Above burritos can be ordered enchilada style.....\$1.95**
Our home made enchilada sauce with melted jack cheese.
- TWO BURRITOS AHOGADOS.....\$9.40**
Your choice of shredded beef or chile verde burritos smothered in chile colorado sauce and melted cheese.

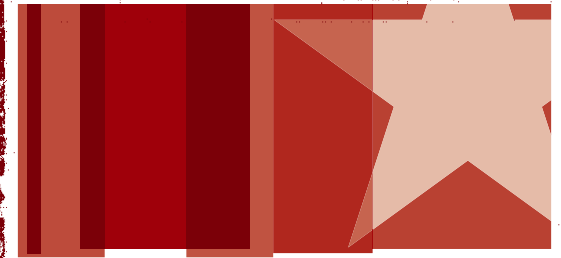
TOSTADAS

- TRADITIONAL TOSTADAS.....\$7.40**
Two crisp corn tortillas topped with refried beans, your choice of shredded beef or chicken, lettuce, sauce, cheese, tomatoes, sour cream and black olives.
- GUACAMOLE TOSTADAS.....\$8.55**
A touch of refried beans with our fresh guacamole on two crisp corn tortillas, garnished with lettuce, sauce, cheese, tomatoes, sour cream and black olives.
- TOSTADAS DE MACHACA.....\$7.40**
Two crisp corn tortillas topped with refried beans, shredded beef with egg, adorned with lettuce, sauce, cheese, sour cream and black olives.
- PARA LOS NIÑOS**
12 and under
- CHEESE QUESADILLA.....\$3.10**
- ONE BEEF, CHICKEN OR BEAN TACO.....\$3.10**
- ONE BEAN & CHEESE BURRITO.....\$3.10**
- A DISH OF RICE & BEANS.....\$2.95**
- 2 FLAUTAS.....\$3.10**

SIDE ORDERS

- 3 OZ. MOLE.....\$2.35**
- CUP OF MOLE.....\$4.35**
- SPANISH RICE.....\$1.60**
- REFRIED BEANS.....\$1.60**
- BLACK BEANS.....\$1.60**
- BOWL OF CHILE VERDE.....\$6.35**
- CUP OF CHILE VERDE.....\$4.00**
- BOWL OF CHILE COLORADO.....\$6.35**
- CUP OF CHILE COLORADO.....\$4.00**
- SIDE OF FRENCH FRIES.....\$3.50**
- SIDE OF FRIED PLANTAIN.....\$1.50**
- 3 OZ. SOUR CREAM.....\$0.95**
- LARGE SOUR CREAM.....\$1.45**
- 3 OZ. PICO DE GALLO.....\$0.85**
- LARGE PICO DE GALLO.....\$1.35**
- CORN TORTILLAS(3).....\$0.75**
- FLOUR TORTILLAS(2).....\$0.80**
- 3 OZ. GUACAMOLE.....\$3.25**
- CUP OF GUACAMOLE.....\$5.25**

— ASSORTED BEVERAGES AND DESSERTS AVAILABLE TO GO —



TO GO MENU



WE CATER

★ TO ORDER ★

CALL 801.322.1489

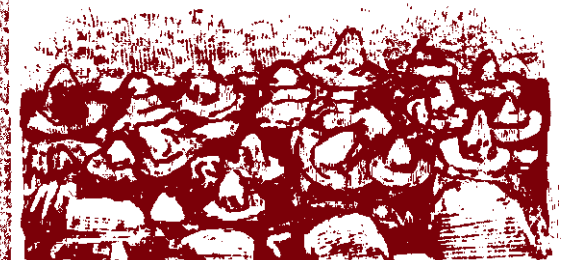


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AND MOCTEZUMA'S TABLE

DISTINCTIVELY MEXICAN



736 WEST NORTH TEMPLE
SALT LAKE CITY, UT 84116
PHONE 801.322.1489
FAX 801.322.4834
WWW.REDIGUANA.COM



APPETIZERS

KILLER NACHOS.....\$9.05

A generous portion of tortilla chips topped with refried beans, chile verde, home-made chorizo, melted jack cheese, pico de gallo, guacamole, sour cream, black olives, green onions and jalapeños.

VEGETARIAN KILLER NACHOS.....\$7.75

Same delicious ingredients as above without the meat.

NACHOS REGULARES.....\$5.65

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

FRESH GUACAMOLE WITH CHIPS.....\$8.95

Avocado blended with tomato, onion, serranos and cilantro.

RAJAS DE CHILE POBLANO CON QUESO.....\$7.65

Roasted poblano chile strips with sauteed sliced tomatoes and onions, melted jack cheese, served with your choice of tortillas.

With chorizo.....\$8.05

HONGOS AL AJILLO.....\$6.25

Mushrooms sautéed with garlic, butter, white wine and crushed red chile.

ENCURTIDOS.....\$8.35

Four pickled jalapeños filled with shrimp and queso ranchero, dipped in egg batter, fried and topped with salsa española, served with guacamole..

CHILE CON QUESO.....\$6.25

Anaheim chile, fresh jalapeños, onions and tomato cooked with two types of cheese.

RAMON'S QUESADILLA SAN FRANCISCO.....\$9.95

A grilled flour tortilla filled with carne asada, jack cheese, sliced black olives, pico de gallo, jalapeños, avocado slices and sour cream.

BAY SHRIMP QUESADILLA.....\$8.05

Grilled bay shrimp with lemon and pepper and melted jack cheese, garnished with sour cream.

QUESADILLAS

A 10" flour tortilla generously filled with your choice of:

Melted jack cheese.....	\$6.30
Cheese and rajas de chile poblano, onion and tomatoes.....	\$7.10
Cheese and sauteed mushrooms.....	\$7.10
Cheese, potatoes and chorizo.....	\$7.10
Cheese and chicken.....	\$7.95

Above quesadillas garnished with guacamole.

SOUPS AND SALADS

SOPA DE FRIJOL NEGRO.....\$5.00

A puree of black bean soup with a hint of crema mexicana and crisp tortilla garnish.

SOPA DE QUESO, MARIA'S FAVORITE SOUP.....\$5.00

Anaheim chiles, diced potatoes, tomatoes, onions and garlic simmered in a light broth garnished with jack cheese and crema mexicana.

CHICKEN SALAD A LA MEXICANA.....\$7.05

Chopped chicken breast blended with chipotle chiles, pecans, mayonnaise and a hint of mustard. Served in a lettuce bowl with avocado slices.

RED IGUANA DINNER SALAD.....\$5.00

Romaine lettuce with diced nopales, tomatoes and cotija cheese tossed in caesar or ranch dressing. Topped with grilled chicken...\$9.25, grilled top sirloin tips...\$9.95, grilled prawns...\$12.25

SUPERB SEAFOOD

SHRIMP SONORA.....\$15.00

Seven large tiger prawns sautéed in garlic and butter with lemon and a hint of pepper. Served with rice of the day.

PESCADO A LA VERACRUZANA.....\$13.20

Fresh Fish of the Day dusted with flour, paprika and sesame seeds, pan fried and then simmered in a flavorful tomato sauce with jalapeño strips, garlic, onions, oregano, capers and green olives. Served with grilled pineapples and rice of the day.

RAMON'S FAMOUS FISH TACOS.....\$13.60

Fresh grilled albacore tuna served in soft corn tortillas garnished with fresh guacamole, limes and a salsa made of diced cucumbers & crema mexicana, served with spanish rice.

PARRILLADA.....\$29.95

For seafood lovers an exquisite dish, grilled lobster, shrimp, scallops, ahi tuna and crab topped with melted cheese. Garnished with lettuce, tomatoes, cucumbers, jalapeños and melted butter on the side. Served with Spanish rice.

MOLE

A GASTRONOMICAL DELIGHT OF AUTHENTIC MEXICAN FLAVOR!

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.

All mole dishes served with spanish rice, refried beans and tortillas.

MOLE AMARILLO.....\$14.95

Golden raisins, yellow tomatoes, yellow zucchini, chile guajillo and dried seasonal yellow chiles, makes this mole a fiery favorite—tossed with chicken.

MOLE COLORADITO.....\$14.95

Pine nuts, almonds, peanuts, dried chile chiuacle and guajillo chiles, blended with fresh chile poblano & Mexican chocolate—served over grilled pork loin.

MOLE POBLANO.....\$14.95

Puebla's beloved mole...guajillo & ancho dried chiles, peanuts, sesame seeds, walnuts, raisins, bananas and Mexican chocolate—tossed with turkey.

MOLE VERDE.....\$14.95

Fresh chile poblano, chile guero and jalapeno, blended with pepitas, sesame seeds, basil, onions, zucchini, avocados—tossed with turkey or chicken.

MOLE NEGRO.....\$14.95

The king of moles...dried chile mulato, negro pasilla, Mexican chocolate, raisins, peanuts, walnuts & bananas—tossed with chicken or turkey.

RED PIPIAN.....\$14.95

A pumpkin seed sauce made with dried chile guajillo, peanuts, pepitas, onions, tomatoes, tossed with chicken.

LOMO DE PUERCO EN MOLE DE ALMENDRAS.....\$15.95

Almonds, chile guajillo, chile guero, yellow zucchini, milk, peanut butter and onions, served with a roasted pork loin stuffed with dried fruit, sun-dried tomatoes, swiss chard and pine nuts.

— MOLE SAUCES ARE AVAILABLE TO GO —

RED IGUANA SIGNATURE DISHES

POLLO A LA MORELIANA.....\$13.40

Half a chicken marinated in white wine and spices, lightly browned then simmered with tomatoes, onions, chiles serranos, chile guero, potatoes, carrots and zucchini. Served with our rice of the day and tortillas.

COCHINITA PIBIL.....\$12.85

Pork loin rubbed with achiote, vinegar, lime juice, orange juice, paprika and salt, slow roasted, then shredded and simmered in the roasting juice. Served with black beans, rice of the day and tortillas.

PUNTAS DE FILETE A LA NORTEÑA.....\$15.10

Top sirloin tips sautéed with bacon, jalapeños strips, onions and fresh tomatoes, served atop the almond mole. Refried beans and tortillas complete this much loved dish.

COMBINATION PLATES

RED IGUANA.....\$13.50

One-cheese enchilada, a shredded beef taquito, a beef flauta topped with quacamole and sour cream, a chile relleno and a beef tostada complete our special combo plate.

POBLANO PLATE.....\$11.85

One sour cream chicken enchilada, beef taquito with sour cream, beef tostada with a side of guacamole.

TAPATIO PLATE.....\$11.85

One chicken, beef or cheese enchilada, chile relleno and beef flauta topped with sour cream and guacamole.

IGUANA PLATE.....\$12.65

One chicken, beef or cheese enchilada, chile relleno, hard shell beef taco with rice and beans.

MEXICAN PLATE.....\$12.65

One chile verde burrito, hard-shell beef taco, beef tostada with rice and beans.

STEAKS

ENCEBOLLADO.....\$12.95

A 10-oz. New York steak, grilled and topped with sautéed onions, tossed with chorizo. Served with rice and beans.

STEAK A LA RANCHERA.....\$13.25

Tender cubes of New York steak, grilled and cooked with our special sauce of green chiles, fresh tomatoes and potatoes. Served with rice and beans.

CARNE ASADA A LA TAMPIQUEÑA.....\$13.60

A traditional dish from the port of Tampico. A 10-oz. New York steak, cheese enchilada, refried beans, garnished with guacamole.

Above dishes are complemented with flour or corn tortillas.

MARVELS OF MEXICO

PAPADZULES.....\$8.85

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.

ENMOLADAS.....\$8.85

Two corn tortillas folded into triangles and filled with refried beans, topped with mole negro, sprinkled with a blend of queso ranchero and cotija then topped with pickled red onions.

ENCHILADAS POTOSINAS (4).....\$8.70

An empanada-style enchilada made of corn masa, filled with queso ranchero, green onions and crushed red chile, grilled, fried, topped with melted jack cheese and sprinkled with green onions.

GRINGAS (2).....\$10.60

Tender tips of carne adobada grilled with pineapple, sliced green, red and yellow bell peppers, tomatoes and onions, folded in a warm flour tortilla.

TRADITIONAL MEXICAN SPECIALTIES

CHILE VERDE.....\$10.95

Tender select cubed pork cooked in our green chile and tomatillo sauce. Served with rice, refried beans and tortillas.

CHILE COLORADO.....\$10.95

Diced top sirloin seasoned and simmered in a dried New Mexico chile and tomato puree sauce.

CHILE RELLENOS.....\$10.60

Two anaheim peppers stuffed with jack cheese, fried in egg batter and topped with our salsa española. Served with rice, refried beans and tortillas.

CARNITAS.....\$12.60

Tender pieces of succulent pork cooked in its own juices, with spice and orange pulp, then fried with beer and a hint of milk.

FAJITAS

CHICKEN...\$11.85 TOP SIRLOIN...\$13.25

SHRIMP....\$13.25 VEGETARIAN...\$11.05

Your choice of grilled top sirloin, chicken or shrimp served sizzling on a platter with onions and peppers. Pico de gallo, guacamole and a jalapeño finish this popular dish. Topped with hot flour tortillas.

EGG DISHES

HUEVOS RANCHEROS.....\$7.95

A Mexican favorite! Two eggs topped with salsa ranchera and jack cheese. Served with rice, refried beans and tortillas.

HUEVOS CON CHORIZO.....\$8.10

Home-made pork chorizo scrambled with eggs. Served with rice, refried beans and tortillas.

MONTERREY PLATE.....\$9.35

Machaca con huevo (shredded beef scrambled with eggs seasoned with bell peppers), served with double refried pinto beans sprinkled with a blend of queso cotija and ranchero cheese. Served with tortillas.

CHILAQUILES.....\$8.25

Tortilla chips fried with home-made chorizo, egg, salsa española and mole poblano. Sprinkled with quesos cotija, ranchero, & green onions, finished with crema mexicana & 2 avocado slices.

SUNRISE BURRITOS.....\$9.15

Two Chile Verde pork burritos smothered in chile verde, then topped with melted cheese and with two fried eggs.