

I G U A N A S

Iguanas Cocina Puertorriqueña, led by Chef Jorge Catala, invites groups to experience the soul of Puerto Rican cuisine in a stunning setting overlooking the resort's golf courses.

Perfect for private events, the restaurant blends rich island flavors with warm hospitality, offering curated group menus that highlight traditional dishes made with locally sourced ingredients.

Enjoy family-style appetizers, plated or buffet-style entrées, and classic Puerto Rican desserts, all designed to share the story of Puerto Rico through every bite. Signature cocktails and local rums round out the experience, creating a flavorful celebration of culture and connection.





COURSE DINNER OPTION 1

IGUANAS SAMPLER

Sorullitos, Alcapurrias, Pastelillos De Pizza & Mother Sauce

GAMBAS AL BARRILITO

Garlic Shrimp, Barrilito Rum & Lemon Sauce

PIONONO (GF)

Local Sweet Plantains Stuffed with Beef Picadillo

CARIBBEAN CAPRESE SALAD (GF)

Mozzarella Cheese, Guava Shell, Fresh Basil & Tamarind Balsamic Glaze

ENTRÉE

RIO MAR ARROZ CON POLLO (GF)

Traditional Chicken Rice, Creole Pork Essence Pink Beans, Avocado Mousse & Sweet Plantains

CHULETA KAN-KAN (GF)

Niman Ranch Fried Pork Belly Chop & Guava Teriyaki

IGUANAS MOFONGO (GF)

Choice Of Garlic Shrimp, Vegetables Stew, Chicken Creole or Angus Skirt Steak

BISTEC ENCEBOLLADO

Angus Pounded Beef, Oregano & Onion Gastric Sauce

DESSERTS

TRES LECHES CAKE

Light sponge cake soaked in a blend of three milks, offering a luscious & indulgent finish

CHEESECAKE BOUTIQUE

Velvety cheesecake with a delicate crust, finished with white chocolate ganache and fresh berries

\$110 per person*

^{*}Please note that food and beverage pricing is subject to the current local sales tax. A 22% service charge will be included for all semi-private and private events. Price does not include tax or gratuity. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu items are subject to change. For food allergies or dietary preferences, kindly speak with a member of our team.



FOUR COURSE DINNER OPTION 2

RIO MAR SALAD

Artisan Mix Greens Lettuce, Mesquite Bacon, Black Beans, Tomatoes, Papaya & Caribbean Cherry Vinaigrette

SECOND COURSE

CHORIZO AL VINO

Traditional Local Pork Sausage, Agave Red Wine, Pickle Onion & Root Vegetable Chips

THIRD COURSE

CHURRASCO 10 oz

Grilled Skirt Steak With Piquillo Pepper Chimichurri

POLLO ORGANICO AL AJILLO

Free range Chicken Breast & Butter Demi

MAR Y TIERRA

Surf n' Turf, Shrimps in Garlic Sauce, Prime New York Steak with Demin Sauce

DESSERTS

TRES LECHES CAKE

Light sponge cake soaked in a blend of three milks, offering a luscious & indulgent finish

CHEESECAKE BOUTIQUE

Velvety cheesecake with a delivate crust, finished with white chocolate ganache and fresh berries

\$120 per person*

*Please note that food and beverage pricing is subject to the current local sales tax. A 22% service charge will be included for all semi-private and private events. Price does not include tax or gratuity. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu items are subject to change. For food allergies or dietary preferences, kindly speak with a member of our team.

CHAMPAGNE & SPARKLING

"LA MARCA, PROSECCO, ITALY Fruity notes of green apple, peach, lemon, grapefruit, and raspberry, as well as hints of minerality and toast. The finish is light, refreshing, and dry or extra dry."

"TASHA, ROSÉ SPARKLING, BORDEAUX, FRANCE Expressive with aromas of grapefruit and citrus, perfectly balanced and with an addictive softness. Generous, with broad body and with fine persistent bubbles."

"VOCATION, BRUT, CHAMPAGNE, FRANCE Blanc de Noirs, pinot noir and pinot meunier, brings fresh fruity citric notes to your palate with elegant bubles."

119

119

133

173

55

60

65

63

"PIPER-HEIDSIECK, BRUT, CHAMPAGNE Notes of almond and fresh hazelnu. it is lively, subtle and light, fresh pear and apple and a delicate hint of citrus fruits."

"LAURENT-PERRIER, BRUT, CHAMPAGNE, FRANCE, NV

A perfume nose with hints of citrus and white fruits. Fresh and easy on the palate with a creamy mousse and notes of honeysuckle, ripe peach."

"VEUVE CLICQUOT, BRUT, CHAMPAGNE, FRANCE Intensity and fresh notes of red fruits, fresh blueberries and a small amount of quince. blend pinot noir, pinot meunier and chardonnay."

"PIPER-HEIDSIECK, BRUT ROSÉ, CHAMPAGNE, **FRANCE**

Awakening red fruits senses, with wild violet and licorice notes to follow. Fine and full On the palate, 50% Pinot Noir, 30% Meunier, 20% Chardonnay."

WHITES

"PLACIDO, PINOT GRIGIO 2021, ITALY Dry, white wine naturally low in acidity. Pinot Grigio wines showcase signature flavors and aromas of stone fruit, citrus, honeysuckle."

"LOLO, ALBARIÑO 2021, RÍAS BAIXAS, SPAIN Medium-high intensity highlights green apple and lemon peel. Hints of white plum. Palate is fresh, where repeated citrus and is a reminder of herbs."

WHITEHEAVEN, SAUVIGNON BLANC 2020, NEW

Flavours of white peach, boxwood, citrus and wet river stone. The palate is concentrated yet elegant with flavour density and a lingering, textured finish.

"CHATEAU STE MICHELLE, RIESLING, WASHINGTON

Scents of apricot, green apple and white peach. Fresh fruit flavors perfectly balanced by a racy acidity and a fine, mineral character."

"LOUIS LATOUR "ARDECHE", CHARDONNAY, **FRANCE**

Burgundian white, presents itself with a brilliant straw hue, revealing aromas of green apple that develop into more honey and almond notes.'

"EL ENEMIGO, SEMILLON, MENDOZA ARGENTINA Aromas of tropical fruit, spicy notes and toasted touches. On the palate it is rich, creamy, and delicate. 100% Semillon."

"SLING & SPEAR, CHARDONNAY, RUSSIAN RIVER CALIFORNIA

Critic tasting note with a spicy entry of cinnamon and toasted oak, this is a simple moderately ripe white that is approachable in its softness and depth."

"FAMILLE HUGEL, GEWURZTRAMINER, ALSACE **FRANCE**

On the palate we find all the charm of this grape variety. While remaining dry, it caresses and flatters with richness of flavour. 100% Gewurztraminer"

"LE ROCHER DES VIOLETTES, CHENIN BLANC, FRANCE

A very elegant Chenin Blanc with notes of apple and pear plus hints of lime zest, crushed stone and honey. A lacy mineral core."

"BUCCI VERDICCHIO, CLASSICO DEI CASTELLI DI JESI. ITALY

Pleasingly fruity and persistent bouquet, notes of apples and almonds. Good body on the palate, well balanced, elegant, with silky texture."

"MATROT, BOURGOGNE BLANC, CHARDONNAY This white wine offers aromas of ripe, exotic and citrus fruits and flavors full of lemon, pear and peach. 100% Chardonnay"

"BELONDRADE Y LURTON, VERDEJO, SPAIN Elegant toasty aromas with mineral notes and spicy fruit. Delicious mouth filling and toasty with mature and exotic fruit working in harmony with the oak."

"GAVI DI GAVI CORTESE, FONTANAFREDA PIEDMONTE, ITALY

This Gavi di Gavi displaying classic flavours of citrus, almonds and fresh herbs a refreshing white wine made from the Cortese grape grown in Piedmont."

"FREEMARK ABBEY, CHARDONNAY, NAPA VALLEY, CALIFORNIA

Notes of lemon oil, orange blossom, and honeysuckle, with just touch of toastiness, beautifully balanced, medium to full-bodied."

"HILLICK & HOBBS, DRY RIESLING, SENECA LAKE, **NEW YORK**

A fresh, high-pitched style, with pippin apple, fennel and lime pitch notes backed by a twinge of slate on the finish."

65

73

67

67

90

106

79

99

97

REDS

"MONTE ANTICO, RED BLEND, TOSCANA ITALY Blend of Sangiovese, Merlot and Cabernet Sauvignon, shows medium build followed by bright notes of cherry and wild berry. The mouthfeel is smooth and spicy."

"PROPHECY, PINOT NOIR, CALIFORNIA Aromas of red fruit with a touch of Tahitian vanilla and toasted coconut. The palate is refreshing with layers of cherry and raspberry underscored by accents of spice"

"LOUIS MARTINI, CABERNET SAUVIGNON, CALIFORNIA

Strong yet balanced tannin profile. Opens with dark fruits, ripe cherry, black currant, and some faint tobacco notes."

55

58

70

63

69

"LOUIS JADOT, BEAUJOLAIS, FRANCE This plump, juicy wine has fresh aromas and flavors of strawberries and black cherries offset by lively, peppery notes. 100% Gamay Noir."

"DECOY, MERLOT, SONOMA COUNTY, CALIFORNIA This alluring Merlot offers juicy layers of black cherry, raspberry and plum. On the palate, the flavors are pure and polished, to a luxurious, fruit-filled finish."

"MACMURRAY, PINOT NOIR, RUSSIAN RIVER CALIFORNIA

Aromas of lavender, cherry, and boysenberry. Notes of pomegranate and strawberry emerge. Flavors of red fruits coated in dark chocolate and hints of smoke and tobacco."

"ROCCA DELLE MACIE, CHIANTI RISERVA, TOSCANA, ITALY

Lively ruby red. Intense and persistent with hints of wild berries that combine well with the aromas released by the wood of the barrels."

"PULENTA, MALBEC, MENDOZA ARGENTINA Very sweet, impressively seductive and deep black fruit wrapped in a cloak of fine, smoky, mocha coffee-tinged oak with a great minty ripeness at its core."

"MATARROMERA, RIBERA DEL DUERO, SPAIN Aromas of blueberry and orange zest, flavors of black cherry, pomegranate, salted caramel and milk chocolate. Silky tannins and a slightly salty finish."

"DIEZ CABALLERO, RIOJA, SPAIN
Delivers a pure cassis and blueberry nose with
some light leafy, herbal notes, licore and spicy oak.
The palate nicely arranged with a plush and
intense of spice-laced black cherries."

"BANFI, ROSSO DI MONTALCINO, ITALY Aromas of blackberries and raspberry meet coffee and tobacco hints. 100% Sangiovese In the mouth the structure is wide, harmonious and well balanced by the typical acidity."

"ART DE VIVRE, RED BLEND, FRANCE

Gérard Bertrand Art de Vivre is nicely textured. Varietals: Grenache, Syrah and Mourvèdre This wine shows up with aromas and flavors of black fruit and savory spices."

82

119

68

129

155

125

"CHARLES KRUG, MERLOT, NAPA VALLEY, CALIFORNIA

This medium-bodied wine delights with subtle creamy texture and flavors of cherry and red currant. It concludes with black cherry and toasted oak notes that."

"PENFOLDS BIN 28, SHIRAZ, AUSTRALIA Full-bodied and multi-dimensional. An assortment of flavours, including blackcurrant. Mid-palate fruit sweetness, aligned with solid, firm tannins. 100% Shiraz."

"PULENTA ESTATE XI, CABERNET FRANC, MENDOZA ARGENTINA

It's herbal and foresty, with a soft mouthfeel and herbal berry flavors, the palate is sweet and smooth, due to the presence of round and ripe tannins. 100% Cabernet Franc"

"BRAMARE, CABERNET SAUVIGNON, MENDOZA ARGENTINA

It's sweet aroma is subtle and fresh. In the mouth, this Cabernet Sauvignon fills the palate with exquisite notes of red berries and spices. 100% Cabernet Sauvignon."

"NAVIGATOR, PINOT NOIR, RUSSIAN RIVER VALLEY, CALIFORNIA

Navigator Pinot displays beautiful aromas of ripe red fruits and cola notes. The delicious palate is very smooth with ripe red cherry and cranberry."

"THE PRISONER, RED BLEND, NAPA VALLEY, CALIFORNIA

Aromas of raspberry, blueberry, and crushed violets. Flavors of spiced dried cherries, florals, and a hint of white pepper translate to a balanced wine that's uplifting."

"SITO MORESCO, RED BLEND, PIEDMONT ITALY Features dark red varietals including Zinfandel and Petite Sirah. It is rich, complex and approachable with lush flavors of cherries and baking chocolate."

"DOMINIO DEL PIDIO, TEMPRANILLO, RIBERA DEL DUERO SPAIN

Floral, very typical liquorice nuances and a very intense acidity. Lactic scent It clearly defines a more fruity, elegant and fresh innovating wine 5% Albillo 95% Tinto Fino."

"FONTANAFREDDA SERRALUNGA D'ALBA BAROLO, PIEDMONT, ITALY

Dry and tannic, but with velvety texture and great balance. It has notes of vanilla spices withered roses and underbrush. balance. The finish is very long-lasting."

399

"SHAFER TD-9, RED BLEND 2017, NAPA VALLEY, CALIFORNIA

An aromatic feast of summer berries, rose petal, rhubarb, raspberry, and black cherry jam. In the mouth this racy red blend is all juicy, briary red and black berry"

"CABREO IL BORGO, CABERNET SAUVIGNON, TOSCANA ITALY

Flavors of black cherry, plum, blackberry, iron, vanilla coffee, and tobacco, supported by lively acidity and dense, refined tannins."

199

179

169

149

"PAUL HOBBS, PINOT NOIR, RUSSIAN VALLEY, CALIFORNIA

Medium ruby-purple, opens with broody cranberries and blackberries. Palate is a bit brighter than the nose with a grainy, fresh frame and gregarious, spicy fruits."

"GRGICH HILL, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA

Dark ruby color with aromatic dark fruits, tobacco, and anise aromas. On the palate it's medium-bodied balanced and elegant with cassis, blackberry flavors."

DARIOUSH, RED BLEND, NAPA VALLEY, CALIFORNIA

Aromatics accentuated with gunflint, cigar wrapper, and forest floor, black currant, 32% Cabernet Sauvignon 23% Merlot 22% Petit Verdot 17% Cabernet Franc 6% Shiraz

"IL POGGIONE BRUNELLO DI MONTALCINO, ITALY This Brunello leads with black cherry, black currant and violet aromas, augmented by flavors of iron, tobacco and spice. Dusty tannins emerge on the lingering finish."

"PRATS & SYMINGTON, CHRYSEIA 2019, DOURO PORTUGAL

Has the beautiful dense and vivid color typical of the Douro's reds. Touriga Franca provides a solid structure with an aromatic plum, soy and spice. 100% Touriga Nacional"

"ISOSCELES JUSTIN, RED BLEND, PASO ROBLES, CALIFORNIA

Bordeaux styled blend, fragant aromas of cassis. Cherry, currant and a hint of plum evolve into layers of chocolate, balanced by flavors of spicy French oak."

"LA RIOJA ALTA GRAN RESERVA 904, RIOJA, SPAIN 229 Aromas of tobacco, brioche, ground coffee, caramel, cedar and cinnamon blossom. The alcohol and acidity are elegantly balanced on the palate. 90% Tempranillo 10% Graciano"

"MATTHEW WALLACE, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA

Aromatic notes suggest pine bough, leather and violet oil. The palate experience is layered with notes of forest floor, blackberries, tart red fruit framed by a hint of spicy oak complexity."

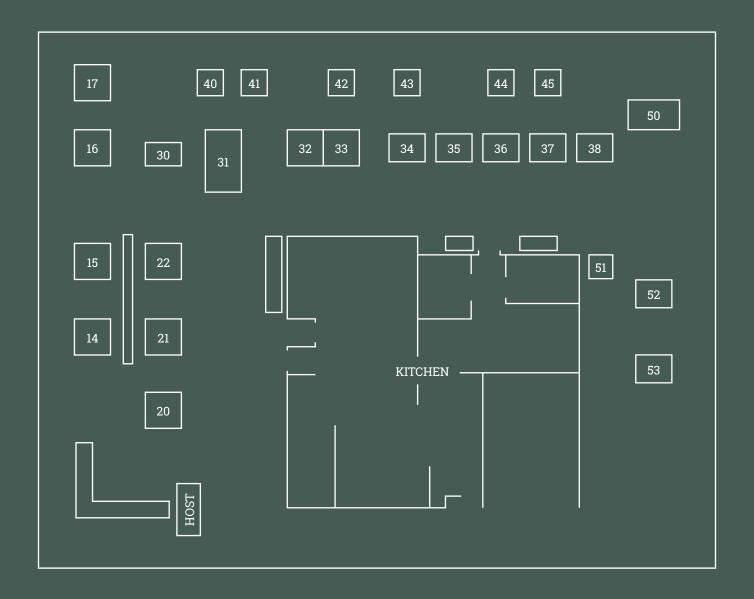
"FARNIENTE, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA

A silky-smooth texture launches forth with notes of creamy vanilla and hints of rich milk chocolate! Bold dark fruits include black cherry, plum, cassis, sage"

I G U A N A S

COCINA PUERTORRIQUEÑA

FLOORPLAN



SEATING: 94 PEOPLE



I G U A N A S

COCINA PUERTORRIQUEÑA

Dear Guest,

At our resort restaurants like Palio Restaurant, Roots Coastal Kitchen Restaurant, and Iguanas Cocina Puertorriqueña Restaurant we take pride in curating exceptional dining experiences. To ensure that all guests can be part of such an experience in an effective manner, we have implemented the following cancellation fee policy:

1. Cancellation Notice:

We understand that plans can change. If you need to cancel your reservation, please do so at least 24 hours in advance. Cancellations made within this period will not incur any fees.

2. Late Cancellations and No-Shows:

If a reservation is canceled less than 24 hours prior to the reservation time, or if you do not show up for your reservation, a cancellation fee of \$35 per guest will be charged to the credit card on file.

Our cancellation fee policy allows us to manage our reservations and guest dining experience more effectively, ensuring we can provide the highest level of service to all our guests. When a reservation is canceled on short notice or a guest does not show up, it impacts our ability to accommodate another guest who may have wanted to dine with us.

We appreciate your understanding with this policy. If you have any questions or need to make changes to your reservation, please do not hesitate to contact our Restaurant Reservation desk at (787)-888-6000 ext. 5220 or via email.

Email: restaurants@wyndhamriomar.com