

¡A que
Vuelves!

El
CilantroTM
RESTAURANT





APERITIVOS / APETIZERS

**ARANITAS DE PLATANO
PLANTAIN "SPIDER" FRITTERS** \$8
-Fried and salted shredded plantains.

SORULLITOS DE MAÍZ/CORN FRITTERS \$8
-Sweet corn fritters. House mayo ketchup.

**QUESO FRITO/SALSA DE GUAYABA
FRIED CHEESE/GUAVA SAUCE** \$9
-Hand cut fried cheese served with our house made sweet and tangy guava sauce,

**PASTELILLOS/POLLO O CARNE
TURNOVERS/CHICKEN, BEEF OR PIZZA** \$4.50
-Thin dough turnovers stuffed with savory seasoned chicken, beef or mozzarella and tomato sauce filling, fried to a golden crisp.

PASTELILLOS DE PIONONO \$5.50
-Thin dough of sweet ripened plantain and beef mixture, fried to a golden crisp.

**CALAMARES FRITOS/SALSA DE CILANTRO
FRIED CALAMARI/CILANTROAIOLI** \$14
-Breaded and quick fried calamari served with our house made lime clinatro aioli.

**TOSTONES DE PLÁTANO RELLENO
STUFFED FRIED PLAINTAIN**

Pollo/Chicken \$11 Bistec/Sliced Top Sirloin \$12
Pulpo/Octopus \$15 Camarones/Shrimp \$14
Carrucho/Conch \$17 Mixto/Seafood Mix \$19

-Deep fried plantain cup filled with your choice of protein, sauteed in savory garlic, pepper and onion sauce.



**SURTIDO "EL ESMAYAO"
"THE HUNGRY ONE" PLATTER** \$29
-Masitas de cerdo/ Chicharrón de pollo/ Tostones de plátano Longaniza/ Queso frito/ Sorullitos

-Fried pork chunks/ Fried bone-in chicken chunks with crackling Fried green plantains/Puerto Rican style pork sausage/ Fried cheese Corn fritters

-Shareable Platter with six of our most popular appetizers served with our signature mayo ketchup, cilantro sauce and guava sauce.

MINI CORDON BLEU \$8
-Ham and cheese bites.

MORCILLA/PUERTO RICAN BLOOD SAUSAGE \$10
-Authentic Puerto Rican style blood sausage.

**ALCAPURRIAS MASA CARNE and BEEF FRITTER
or GREEN BANANA and BEEF FRITTER** \$4.50
-Green Banana dough stuffed with savory Beef filliing and fried.

LONGANIZA DE CERDO PUERTORRIQUEÑA \$10
-(1 lb.) Puerto Rican style pork sausage.

SALADS/ENSALADAS

**ENSALADA EL CILANTRILLO
EL CILANTRILLO HOUSE SALAD** \$7
-House lettuce mix, tomatoes, pickled onions, fried cheese with a Guava house vinaigrette.

Añade/Add on
-PECHUGA DE POLLO / CHICKEN BREAST 5 oz. \$10

-CHURRASCO / SKIRT STEAK 5 oz. \$16

-CAMARONES/SHRIMP \$14

Available Dressings: Ranch, Italian, Balsamic, Oil & Vinegar.

SOPAS / SOUPS

ASOPAO DE CAMARONES/SHRIMP STEW \$18
-Shrimp and Rice Stew in flavorful shrimp broth.

ASOPAO DE LANGOSTA/LOBSTER STEW MP
-Lobster and Rice Stew cooked in savory Lobster stock.

ASOPAO DE POLLO/CHICKEN STEW \$12
-Chicken and Rice Stew recipe cooked with red pepperds, garlic and cilantro.

ASOPAO DE MARISCOS/SEAFOOD STEW \$27
-Seafood and Rice Stew loaded with a combination of shrimp, conch and octopus in our house seafood broth.

SOPA DE PLÁTANO/PLANTAIN SOUP \$7
-Made fresh



ENSALADA ENTRIPA SEAFOOD SALAD

CARRUCHO / CONCH \$22

PULPO/OCTOPUS \$20

2 MARISCOS / 2 SEAFOOD OPTIONS \$27
-Camarones, Pulpo o Carrucho/ Shrimp, Octopus or Conch

3 MARISCOS / 3 SEAFOOD OPTIONS \$34
-Camarones, Pulpo o Carrucho/ Shrimp, Octopus or Conch

LANGOSTA/LOBSTER MP

DEL MAR / FROM THE SEA

FILETE DE SALMÓN / SALMON FILLET \$20
Skinless Salmon Fillet. Grilled, fried, sautéed in creole or garlic sauce.

**RABO DE LANGOSTA / LOBSTER TAIL
A SU GUSTO/COOKED TO YOUR PREFERENCE** MP
-12oz Lobster tail, Grilled, Fried, Suteed IN CREOLE SAUCE or GARLIC SAUCE.

CHILLO FRITO / FRIED SNAPPER \$41
-2.5-3 lb. Whole fried snapper

CHILLO RELLENO / STUFFED FRIED SNAPPER w:
CAMARONES/SHRIMP \$47
2 MARISCOS/2 SEAFOOD OPTIONS \$52
3 MARISCOS/3 SEAFOOD OPTIONS \$57

-Whole snapper lightly dusted, fried and stuffed with your choice of seafood and sautéed in flavorful garlic, cream or creole sauce.

ARROZ MARINERO / "SAILORS" RICE \$50
-Arroz con Carrucho, Pulpo, Camarones y Langosta.
-Rice with Conch, Octopus, Shrimp y Lobster.

FILETE DE CHILLO / SNAPPER FILET \$20.99
A SU GUSTO/COOKED TO YOUR PREFERENCE
-Skin on Snapper filet. Grilled, fried, sautéed in creole or garlic sauce.

FILETE DE MERO / GROUPER FILET \$21.50
A SU GUSTO/COOKED TO YOUR PREFERENCE
-Skinless Grouper filet. Grilled, fried, sautéed in creole or garlic sauce.

**CAMARONES / SHRIMP A SU GUSTO
COOKED TO YOUR PREFERENCE** \$21
-1 lb. of Shrimp. Grilled, fried, sautéed in creole or garlic sauce.

MAR Y TIERRA / SURF & TURF \$40
-Churrasco 10 oz. A la parrilla y 1/2 lb. Camarones al ajillo
-Grilled 10 oz. Skirt steak & 1/2 lb. Shrimp in garlic sauce
*Substitute Shrimp for Lobster 5 oz. **+\$15**
*Add Lobster Tail 5 oz. **+\$15**

ESPECIALES DE LA CASA HOUSE SPECIALS

El Cilantro
RESTAURANT

EL PARRANDÓN / 1-2 PERSONAS

\$35

-Arroz con gandules, perril asado, pasteles, morcilla y ensalada verde.
-Rice w/green pigeon peas, marinated roasted pork, "pasteles", Puerto Rican style pork blood sausage & green salad.

LA HAMACA / "THE HAMMOCK" / 1-2 PERSONAS

\$33

-Arroz con cilantro, costillar de cerdo/bbq, fried green plantains & green salad.
-Cilantro rice, pork ribs w/house made guava bbq, fried green plantains & green salad.

CUATRO POTENCIAS / "FOUR POWERS" 1-2 PEOPLE

\$58

-Chillo frito con carrucho, camarones y pulpo en ensalada, papas fritas, mofongo o tostones de plátano y ensalada verde.
-Fried whole snapper with conch, shrimp and octopus salad, french fries, mashed or fried green plantains & green salad.

LA GRANJA ENSALTA/ "THE JUMPING FARM" 3-4 PERSONAS

\$65

-Churrasco, chuletas Kan Kan, chicharrones de pollo, masitas de cerdo, arroz con cilantro, papas fritas, tostones de plátano o un mofongo y ensalada verde.
-Skirt steak, "Kan Kan" pork chop, fried bone-in chicken chunks w crackling, fried pork chunks, cilantro rice, french fries, fried green plantains or one order of mashed plantains & green salad.

EL CILANTRAZO

\$75

-Churrasco, chuleta Kan Kan, pechuga de pollo, longaniza, masitas de cerdo, yuca frita, papas fritas y arroz mamposteo.
-Skirt steak, "Kan Kan" pork chop, chicken breast, Puerto Rican style pork sausage, fried pork chunks, fried cassava, french fries and mamposteo rice.

EL AFRENTAO' / "THE OVEREATER" 4-6 PERSONAS

\$125

-Churrasco, chuleta Kan Kan, chicharrones de pollo, masitas de cerdo, chillo frito, ensalada de pulpo, carrucho y camarones, arroz con cilantro, tostones de plátano, un mofongo y ensalada verde.
-Skirt steak, "Kan Kan" pork chop, fried bone-in chicken chunks, whole fried snapper, conch, octopus and shrimp salad, cilantro rice, fried green plantains or one order of mashed plantains & green salad.



LA CASA DEL AFRENTAO SIDES

ARROZ MAMPOSTEAO

\$7

Stir fry rice and beans w/ sweet plantain and bacon

ARROZ CILANTRO

\$5

Cilantro rice

ARROZ CON GANDULES

\$6

Yellow rice w green pigeon peas

ARROZ BLANCO

\$4

White rice

HABICHUELAS

\$3

Beans

PAPAS FRITAS

\$5

French fries

YUCA FRITA

\$5.50

Fried cassava

PASTELES

\$4

"PASTELES"

TOSTONES DE PLÁTANO

\$5

Fried green plantains

TOSTONES DE PANA

\$6

Fried breadfruit

MOFONGO

\$6

Mashed green plantains

DUFONGO

\$7

Opción de dos: Plátanos verdes, maduros o yuca.

Choose two: Mashed green plantain, sweet ripened or cassava.

TRIFONGO

\$8

Mofongo with green plantain, sweet ripened plantains & cassava.

MADUROS

\$4

Fried sweet plantains

MOFONGO DE YUCA

\$7

Mashed seasoned cassava.

*AGUACATE

*Avocado.

1/2 Aguacate \$3.99

Aguacate Entero \$5.99

*Seasonal Item



*Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Items are cooked to order.



PECHUGA A LA PLANCHA GRILLED CHICKEN BREAST

-12 hour marinated chicken breast in a house blend of fresh herbs and spices.

**Añade ajillo o criolla / add garlic or creole sauce. \$2

PECHUGA RELLENA DE YUCA CASSAVA STUFFED CHICKEN

-Marinated chicken breast with cassava puree, wrapped in bacon.

PECHUGA RELLENA DE MADUROS SWEET PLANTAIN STUFFED CHICKEN

-Marinated chicken breast stuffed with sweet plantain and mozzarella, wrapped in bacon.

PECHUGA A LA MILANESA /CHICKEN MILANESE \$15.50

-Marinated chicken breast hand breaded and fried to order.

**Añade CREMA DE QUESO / ADD CHEESE SAUCE \$3

CHICHARRÓN DE POLLO/CHICKEN CRACKLINGS \$13

-Marinated fried bone-in chicken chunks w/ cracklings.



PLATOS / MAIN COURSES

MASITAS DE CERDO/FRIED PORK CHUNKS \$15

-Well seasoned deep fried sirloin, topped with pickled onions.

CARNE GUISADA / BEEF STEW \$14

-100% angus beef, stewed in "sofrito" and spices, slowly simmered to a rich flavorful broth.

CHULETA FRITA / FRIED PORK CHOP \$15

-8oz. center cut seasoned pork chop.

BISTEC ENCEBOLLADO/STEAK & ONIONS \$16

-Sliced steak marinated in a flavor packed house "sofrito" and vinegar, stewed and topped with sautéed onions.

PERNIL ASADO/ROASTED PORK \$14

-Garlic and herb marinated slow roasted pork shoulder.

CHULETA KAN KAN / "KAN KAN" PORK CHOP \$29

-Marinated and fried pork chop with skin on belly.



CHURRASCO 10 oz. / SKIRT STEAK 10 oz. \$31

-100% choice outside skirt grilled.

CHURRASCO EN SALSA DE SETAS SKIRT STEAK IN MUSHROOM SAUCE \$34

-Grilled skirt steak topped with mushroom and cilantro sauce.

CHURRASCO RELLENO / STUFFED SKIRT STEAK \$37

-10oz. grilled 100% choice outside skirt steak stuffed with ripe plantains and mozzarella.

CHURRASCO RELLENO DE CAMARONES SHRIMP STUFFED SKIRT STEAK \$40

-10oz. grilled 100% choice outside skirt steak stuffed w/ 1/2 lb. of sautéed shrimp.

MOFONGOS RELLENOS STUFFED MASHED PLANTAINS

PECHUGA AL AJILLO O CRIOLLA \$18
-CHICKEN BREAST IN GARLIC OR CREOLE SAUCE

PULPO AL AJILLO O CRIOLLA \$24
-OCTOPUS IN GARLIC OR CREOLE SAUCE

DUPLETAS / "DUPLETS" \$30
-RELLENO DE 2 CARNES O MARISCOS
-CHOICE OF 2 MEATS OR 2 CHOICES OF SEAFOOD.

TRIPLETAS / "TRIPLETS" \$36
-RELLENO DE 3 CARNES O MARISCOS
-CHOICE OF 3 MEATS OR 3 CHOICES OF SEAFOOD.

CHURRASCO / 100% CHOICE SKIRT STEAK \$27

MACITAS DE CERDO / FRIED PORK CHUNKS \$19

BISTEC / STEAK & ONIONS \$19

CAMARONES / SHRIMP \$23
-AL AJILLO, CRIOLLA O ENSALADA
GARLIC SAUCE, CREOLE SAUCE OR SALAD.



FILETE DE CHILLO / SNAPPER FILET \$22

VEGETALES / PEPPERS & ONION MEDLEY \$16

MARISCOS / SEAFOOD MP

LANGOSTA / LOBSTER MP

CARRUCHO / CONCH \$26

IMPOSIBLE MEAT \$20

DRINKS MENU

BOTELLA DE AGUA / BOTTLED WATER \$3
AGUA PERRIER / PERRIER WATER \$4
JUGOS NATURALES / NATURAL JUICES \$4
(Parcha, Guanabana, Tamarindo y Acerola)
JUGO DE NARANJA NATURAL \$6
LIMONADA NATURAL \$5
PIÑA COLADA \$10
FROZEN PARCHA \$10
FROZEN LIMONADA \$10
FOUNTAIN PRODUCTS \$3.99

COCO RICO \$3
MALTA INDIA \$3
KOLA CHAMPAGNE \$3

CAFÉ
DON TURUL

ESPRESSO \$3.50
CORTADITO \$4
CAFÉ CON LECHE \$4.99
CAPPUCINO \$5.50
LECHE / MILK \$3

